



3 KEY PRINCIPLES FOR IMPORTERS

The following principles are considered international **best practices** in making sure food is safe before it enters the market.

Keeping Food Safe

Know your foreign supplier



KNOWLEDGE

Are their employees trained in food safety?



HAZARDS

How are hazards identified and controlled in their establishment?



PREVENTIVE CONTROLS

Do you have proof that preventive controls are in place?



COMMUNICATION

Have you told them what Canadian requirements apply?

Know your food



BASICS

Can you describe the food you import (e.g. name, quantity, lot code, packaging)?



HAZARDS

Have you identified potential risks (biological, chemical, physical)? How are these risks controlled?



TRACEABILITY

Who manufactured/processed your food, and to whom did you sell it (e.g. name, address)?



VERIFY

Do you verify the shipment once it arrives in Canada (e.g. correct product is received)? Do you make sure the food is in good condition?

Have a plan



REQUIREMENTS

Can you demonstrate how your food meets safety, grading, standards, labelling and net quantity?



DOCUMENTS

Do you keep up-to-date documents demonstrating how your food meets regulatory requirements?



COMPLAINTS AND RECALLS

Have you established procedures for handling complaints and recalls?



MONITOR & VERIFY

Is your plan working as expected?



YOUR PREVENTIVE CONTROL PLAN:

A Preventive Control Plan (PCP) describes these elements in a written document.

TIP:

Check out: A guide for preparing a preventive control plan – For importers

DID YOU KNOW?

As a regulated party, you are responsible for ensuring that foods imported into Canada meet the requirements of the applicable Canadian law.

► inspection.gc.ca/safefood