



The *Safe Food for Canadians Regulations*: what small businesses need to know



The *Safe Food for Canadians Regulations* (SFCR) are now in force. The regulations introduce modern food safety requirements for food businesses that **import food**, or **prepare food in Canada for export or interprovincial trade**.

What small businesses need to do

- ✓ Visit inspection.gc.ca/SafeFood and use the **Toolkit for Food Businesses** to find out:
 - if you need a Safe Food for Canadians licence
 - when the new requirements apply to you - some small businesses may have more time to meet certain requirements

- ✓ Make sure you have the following before you apply for a licence:
 - preventive controls such as sanitation and pest control measures, and in some cases a documented preventive control plan (PCP) that details the hazards to your food and the measures you are taking to control them
 - traceability records that track your products one step forward and one step back in the supply chain

- ✓ Create a My CFIA account and apply for a licence online at inspection.gc.ca/MyCFIA.

Have questions? Call us at 1-800-442-2342 or visit inspection.gc.ca/ContactUs.

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STAY CONNECTED



SUPPORT FOR SMALL BUSINESSES

Visit inspection.gc.ca/SafeFood for more information, tools and resources on the *Safe Food for Canadians Regulations*.