

Keep your customers safe and comply with federal food regulations



As a food business, you are responsible for:

- ✔ ensuring the food you produce or import is safe
- ✔ complying with the **Safe Food for Canadians Act** and **Regulations**, and the **Food and Drugs Act** and **Regulations**

If you import, export, or make food to trade between provinces, **you may need a licence.**

You must also have:

- ✔ **Preventive controls** to manage food safety risks, including pathogens like *Listeria*, *E. coli* and *Salmonella*. A written preventive control plan may be required.
- ✔ **Traceability records** to track your products one step forward and one step back in the supply chain.
- ✔ **Proper packaging** and labelling to meet federal standards.

The Canadian Food Inspection Agency (CFIA) provides resources to help you comply, including guidance on control measures for *Listeria monocytogenes* in ready-to-eat foods, preventive controls and food labelling.

Failure to meet federal requirements may result in product seizure or recall, licence suspension or cancellation, administrative monetary penalties, and/or prosecution.



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