



Canadian Food  
Inspection Agency

Agence canadienne  
d'inspection des aliments

## Canadian Food Inspection Agency



*Science and regulation...*

*working together for Canadians*

# CFIA'S ROLE IN ASSURING FOOD SAFETY FOR CANADIANS

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Canada 

# THE CANADIAN FOOD INSPECTION AGENCY (CFIA)

Regulatory agency dedicated to safeguarding of **food, animals, and plants**, which enhance health and well-being of Canada's people, environment and economy.



# THE CANADIAN FOOD INSPECTION AGENCY (CFIA)

- Led by its President, who reports into the Minister of Health and the Minister of Agriculture
- Branches with specific accountabilities
  - Policy and Programs Branch
  - Operations Branch
  - Science Branch
  - Human Resources Branch

# CFIA VISION AND MISSION

**Vision:** To excel as a science-based regulator, trusted and respected by Canadians and the international community.

**Mission:** Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

What is your biggest concern about food as a consumer?



## WHAT DOES CFIA DO?

- Manage food safety risks
- Help consumers make healthy food choices
- Manage food recalls
- Promote science based regulation
- Protect consumers and marketplace from unfair practices
- Certify exports
- Protect Canada's plants and animals



# CFIA OVERSIGHT IN FOOD

## Federally Registered

- Dairy products and eggs, fresh and processed fruits and vegetables, various meats such as beef, pork, poultry and fish

**20%**

## Non-Federally Registered

- Infant foods, alcoholic beverages, bakery and cereal products
- Many are produced non-commercially, non-provincially
- Inspected by CFIA and provincial/ territorial govt.

**80%**

# CFIA'S ROLE IN ENSURING FOOD SAFETY



# DO YOU KNOW?

**1** IN **8** PEOPLE



(4 MILLION CANADIANS)  
GET SICK EACH YEAR FROM  
**CONTAMINATED FOOD.**

**OVER 11,500  
HOSPITALIZATIONS  
AND 240 DEATHS  
OCCUR EACH YEAR  
DUE TO FOOD-RELATED ILLNESSES.**

## THE COMMON CULPRITS IN CANADA ARE:

*\*Estimated number each year*

### NOROVIRUS

The leading cause of food-borne illnesses and hospitalizations.



Illnesses: **1 million**  
Hospitalizations: **1,180**  
Deaths: **21**

### LISTERIA

The leading cause of deaths related to food-borne illness each year.



Illnesses: **178**  
Hospitalizations: **150**  
Deaths: **35**

### SALMONELLA

Contributes to 1 in 4 hospitalizations of all food-borne illnesses.



Illnesses: **88,000**  
Hospitalizations: **925**  
Deaths: **17**

### E. COLI O157

One of the top food-borne bacteria causing severe illness.



Illnesses: **12,800**  
Hospitalizations: **245**  
Deaths: **8**

### CAMPYLOBACTER

The third leading cause of food-borne illnesses and hospitalizations.



Illnesses: **145,000**  
Hospitalizations: **565**  
Deaths: **5**

# DO YOU KNOW?

- More than 200 diseases spread through food
- Contaminated food can cause long-term health problems
- Vulnerable people more prone to foodborne illness
- Globalization makes food safety more complex and essential
- Consumers must be well-informed on food safety practices

Source: WHO

# CFIA AND CANADA'S FOOD SAFETY SYSTEM

As a science-based regulator, the CFIA

- Helps protect Canadians from preventable food safety hazards
- Helps effectively manage food safety emergencies



# MEAT AND POULTRY PRODUCTS IN CANADA

The CFIA verifies meat and poultry products made in federally registered establishments, or being imported into Canada, are meeting all laws, regulations and requirements:

- Daily presence and scheduled inspection visits
- Inspectors use a tool- Compliance Verification System (CVS) to ensure compliance

## WHAT IS A FOOD PRODUCT RECALL?

- Action by a manufacturer, to remove unsafe food products from the market to help protect public health.
- CFIA can initiate recall if there is reason to believe food is contaminated or does not follow federal regulations.



# DO YOU KNOW?

CFIA receives **2000**  
(average) reports from  
consumers concerning  
food safety

CFIA conducts **3000**  
(average) food safety  
investigations each  
year

CFIA manages about **350** recalls each year  
CFIA coordinates food recalls with our external  
food safety partners

## FOOD SAFETY INVESTIGATION

- Complex and involve several steps
- Trained experts engaged to carry out investigations
- Traceback/trace forward to determine where the problem occurred
- Inspectors also collect samples for laboratory testing

CFIA acts fast to collect information and make decisions!

# FOOD SAFETY INVESTIGATION/ RECALL TRIGGERS

- Illness outbreak
- Food test result
- CFIA inspection finding
- Consumer complaint
- Recall in another country
- Others

# CFIA'S RECALL PROCESS



Step 1: Identify the trigger

Step 2: Food safety investigation



Step 3: Health Risk Assessment

Step 4: Recall



Step 5: Follow-up

# REPORT A FOOD SAFETY OR LABELLING CONCERN

Call 1-800-442-2342 / 1-613-773-2342

The screenshot shows the Canadian Food Inspection Agency website. At the top, there is a navigation bar with the Canadian flag, the text 'Government of Canada / Gouvernement du Canada', and links for 'Canada.ca', 'Services', 'Departments', and 'Français'. Below this is the agency's name 'Canadian Food Inspection Agency' and a search bar. A main navigation menu includes 'About the CFIA', 'Food', 'Animals', 'Plants', and 'Industry Guidance'. The breadcrumb trail reads 'Home > Food > Information for Consumers > Report a Concern'. On the left, a sidebar menu lists various resources, with 'Report a Concern' highlighted. The main content area features the title 'Report a Food Safety or Labelling Concern', a paragraph explaining that responsibility is shared between federal and provincial health units, and a section titled 'What is your food safety complaint or concern?' with a list of four categories: 1. Restaurant and food service conditions, 2. Grocery store or retail food conditions, 3. Safety or quality of a food product, and 4. Food labelling. There are 'Expand All' and 'Collapse All' buttons above the list. A 'Share this page' link is at the bottom right, and the date 'Date modified: 2015-04-14' is at the very bottom.

Government of Canada / Gouvernement du Canada

Canada.ca | Services | Departments | Français

Canadian Food Inspection Agency

Canada

About the CFIA | Food | Animals | Plants | Industry Guidance

Home > Food > Information for Consumers > Report a Concern

Acts and Regulations

Information for Consumers

Food Recall Warnings

Fact Sheets and Infographics

Food Safety Investigations

Food Safety System

**Report a Concern**

Travellers

## Report a Food Safety or Labelling Concern

In Canada, responsibility for food safety is shared between the federal government and provincial health units or provincial departments.

The information below will help you find the correct department to report your complaint or concern.

### What is your food safety complaint or concern?

Expand All Collapse All

- ▶ 1. Restaurant and food service conditions
- ▶ 2. Grocery store or retail food conditions
- ▶ 3. Safety or quality of a food product
- ▶ 4. Food labelling

[Share this page](#)

Date modified: 2015-04-14

[Home](#) → [Health](#) → [Stay connected](#)

## Recalls and safety alerts mobile application

Get access to recalls and safety alerts from the Government of Canada, when and where you need them!

The free *Recalls and Safety Alerts* application for Apple, Android and BlackBerry delivers up-to-date and reliable health and safety information right to your mobile phone.

### Adding the recalls and safety alerts app to your smartphone

Using an Apple, Android or BlackBerry device (see below for applicable versions), you can download the *Recalls and Safety Alerts* application for free.

1. Search for and download the "Recalls and Safety Alerts" application from your smartphone's app store:



2. Once installed, open the application and select the default language of your choice.

This free application (app) brings together the most recent recalls and advisories from [Health Canada](#), [Transport Canada](#) and the [Canadian Food Inspection Agency](#) (CFIA). You can choose to see all of them at once, under recent items ★ or select a button to sort by category (food, vehicles, health products, consumer products).



The Recalls and Safety Alerts app also provides you with the tools you need to report health and safety concerns with products. Just select the report  button to find links to notify the government about potentially unsafe products, and help prevent future health and safety problems.



#### Technical problems? Feedback?

Please [contact us](#) if you encounter any technical problems, have a suggestion, or just want to tell us that you find the application useful.

# REGULATORY MODERNIZATION

- CFIA undertaking a review of its regulations for food safety, plant and animal health to improve consistency and strengthen consumer protection.



# WHAT IS REGULATORY MODERNIZATION?

- Complements inspection modernization and the proposed new food safety regulations
- Aim to
  - Keep food safe and protect our plants and animals
  - Provide appropriate level of govt. oversight
  - Deliver consistent services
  - Integrate changes in science and technology

# SAFE FOOD FOR CANADIANS ACTION PLAN

- Action plan to further strengthen Canada's world-class food safety system
- Safe Food for Canadians Act was passed in November 2012
- Will result in better protection for Canadian families from food safety risks

## SAFE FOOD FOR CANADIANS ACT

- Makes food as safe as possible for Canadian families
- Protects consumers by targeting unsafe practices
- Implements tougher penalties for activities that put health and safety at risk
- Better control over exports
- Consistent inspection regime for all commodities
- Strengthens food traceability

# SAFE FOOD FOR CANADIANS ACT- FOCUS

The Act focuses on improvements based on science, global trends and best practices

- 1.Stronger food safety rules
- 2.More effective inspections
- 3.Commitment to service
- 4.More information for consumers

# ENHANCING FOOD SAFETY IN CANADA

- Compliance verification- incoming as well as outgoing
- Budget 2016 proposed additional funding to further strengthen and modernize Canada's food safety system
- Food labels are being improved to provide more information to consumer so they can make informed choices

## *IN SUMMARY..*

- The CFIA is dedicated to safeguarding of our food, animals, and plants.
- Canada's food supply is among the safest in the world and the Agency is committed to continual improvement of its processes and systems to enhance health and well-being of Canadians.



QUESTIONS?

*Thank You!*

Canada