

To: CanadaGAP Program Participants

Date: February 11, 2019

Subject: Safe Food for Canadians Regulations Frequently Asked Questions

CanadaGAP has created a frequently asked question (FAQ) section on its website to help CanadaGAP-certified companies and other stakeholders better understand the new *Safe Food for Canadians Regulations* (SFCR).

The Canadian Food Inspection Agency (CFIA) has fully recognized CanadaGAP as a model system to meet the food safety elements of the regulations. They have done a full comparison between SFCR requirements for food safety and CanadaGAP requirements and determined 100% alignment. Only non-food safety elements of the regulations would need to be added for a CanadaGAP-certified company to have preventive controls that are fully compliant with the regulations (e.g., grade standards, labelling).

The FAQs include information on CanadaGAP certification and SFCR licensing, the CFIA inspections related to CanadaGAP audits, and more. To access them, visit: https://www.canadagap.ca/program/fag/safe-food/

Other resources recently posted on the CanadaGAP website include:

- Food Safety Links webpage https://www.canadagap.ca/audit-checklist/food-safety-links/. Click on the second tab labelled 'Canadian government resources'. This section contains timelines for implementation, the SFCR licensing interactive tool, videos and more.
- Powerpoint presentation on how CanadaGAP requirements line up with SFCR requirements
- CFIA letter to the industry on regulations coming into force

If you have any questions or require additional information, send us an email at info@canadagap.ca or call our office at 613-829-4711.

CanadaGAP® is a program developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers.

