



Food Safety Recognition Program

The Food Safety Recognition Program (FSRP) is a recognition process led by the Canadian Food Inspection Agency (CFIA) with the participation of other federal, provincial and territorial (F/P/T) governments. The process evaluates the technical soundness and administrative effectiveness of **on-farm and post-farm food safety systems** developed and implemented by national industry organizations.

The FSRP framework ensures adequate government oversight to maintain confidence in the delivery of the national organizations food safety program. This oversight enhances food safety and public trust for Canadian consumers, Canada's trading partners and it also facilitates open access to the marketplace.

What are the elements of the FSRP?

National industry organizations are required to develop a technically sound food safety program based on **Hazard Analysis Critical Control Points (HACCP)** principles, as defined by the **Codex Alimentarius Commission** and a food safety system management manual based on **International Standards Organization (ISO)** requirements.



What are the review components of the recognition process?

National industry organizations must successfully achieve the following three components before obtaining and maintaining full recognition under the government's Food Safety Recognition Program.

1. Government Technical Review

Part 1: Technical review of the Generic HACCP Model and Participant Manual.

Part 2: Technical review of the Food Safety Management System Manual and associated training materials.

2. Implementation Assessments

The implementation assessment includes a credible third party systems audit and subsequent government assessment of the conformance of the program, based on the audit findings. A successful assessment results in an initial, official Letter of Recognition.

3. Maintenance of Recognition

After receiving the initial **Letter of Recognition**, the food safety program is required to participate in an ongoing five year cycle review process. In order to maintain recognition, national organizations must provide evidence at 20, 40 and 60 month intervals that their food safety program remains technically sound, meets regulatory requirements, continues to be administered and managed in a manner that fosters food safety and public trust.

Interested in more information regarding the recognition program?

For more information on the program and a complete list of frequently asked questions, please visit www.inspection.gc.ca/fsrp.

The Food Safety Recognition Program is well respected within the restaurant and retail community. Enrolment in the FSRP helps demonstrate to buyers adherence to accepted food safety practices that conform to federal, provincial and territorial legislation, policy and protocols.