

Canadian Supply Chain Food Safety Coalition



Improving Food Safety in Canada

2nd Canadian Food Summit 2013:
From Challenges to Solutions

9 April 2013

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Canadian Supply Chain Food Safety Coalition (CSCFSC) - Background



- Established – December 2000, incorporated August 2007
- **Our Vision:** *Canada's agriculture, fisheries and food industry will have a world-class reputation for producing and selling safe food.*
- **Our Mission:** *To facilitate, through dialogue within the food industry and with all levels of government, the development and implementation of a national, coordinated approach to food safety to ensure credibility in domestic and international marketplaces.*

CSCFSC Membership



- Open to national, provincial & regional or local associations whose members are actively involved in the food supply chain
- Includes associations representing all segments -- input suppliers through to final marketers
- Allied members - provide services to the supply chain

Coalition Members

National Organizations (27)

- CropLife Canada
- Canadian Animal Health Institute
- Canadian Trucking Alliance
- Canadian Federation of Agriculture
- Canadian Hatching Egg Producers Association
- Turkey Farmers of Canada
- Chicken Farmers of Canada
- Egg Farmers of Canada
- Canadian Pork Council
- National Cattle Feeders Association
- Dairy Farmers of Canada
- Canadian Horticultural Council
- Canadian Produce Marketing Association
- Canadian Meat Council
- Canadian Poultry & Egg Processors Council
- Further Poultry Processors Association of Canada
- Dairy Processors Association of Canada
- Fisheries Council of Canada
- Food and Consumer Products Canada

- Food Processors of Canada
- Canadian National Millers Association
- Baking Association of Canada
- Canadian Association of Importers and Exporters
- Canadian Association of Regulated Importers
- Retail Council of Canada
- Canadian Federation of Independent Grocers
- Canadian Restaurant & Food Service Association

Provincial/Territorial Groups (3)

- Alberta Egg Producers Council
- Ontario Produce Marketing Association
- Small Scale Food Processors Association

Allied Members (7)

- QMI-SAI Global
- Guelph Food Technology Centre
- NSFI Canada
- AIB International
- SGS Canada
- GS1 Canada
- CanadaGAP

Coalition – Major Activities



- Monitoring & Analysis
- Policy development
- Advocacy
- Special Projects
- Pandemic/Emergency/Critical Infrastructure Planning

Presentation Theme



Will Canada have a *national, coordinated approach to food safety that ensures credibility in domestic and international marketplaces* by 2015?

First some context



- A brief look back
 - 1990 to 2000
 - 2001 to 2011
- Where we are now – 2012/2013

1990 to 2000 - Food Safety Collaboration Flourishes



- Decade of leadership by industry & governments
- AAFC (FP&I), DFO & industry associations pioneer HACCP (generic models)
- Mandatory HACCP – QMP for fish
- Ag Canada & poultry farmers develop first OFFS programs – pork & cattle producers start work
- FPT Blueprint for food safety
- CFIA established

1990 to 2000 in Canada (2)



- CFA, AAFC & CFIA establish COFFS Program & HACCP-based approach
- Traceability initiatives start (ATQ, CCIA, dairy, etc)
- COFFS Working Group created
- Negotiations begin on Recognition Programs
- Canadian Food Safety Adaptation Program created for post-farm, HACCP-based initiatives
- Coalition created

1990 to 2000 Internationally



- Codex adopts HACCP approach
- USDA Mega Reg mandates HACCP
- EU issues Food Safety White Paper
- Australia reforms legislation & creates new governance mechanism
- European retailers develop schemes (BRC, IFS, Dutch HACCP, EurepGAP)
- Other food safety scheme initiatives around the world

1994 Blueprint – Canada's 1st Food Safety Strategy

- July 1994 – FPT Ministers endorsed “*A Blueprint for the Canadian Food Inspection System*”
- Vision – *Canada will have an integrated food inspection system which is responsive to both consumers & industry*
- Guiding Principles
 - Industry has primary responsibility for safety & quality
 - Consumers have a right to be informed & the responsibility to handle food properly
 - Government has responsibility to
 - Set & enforce standards based on sound scientific risk assessment & management principles
 - Ensure product information provided by industry is sufficient & accurate
 - Provide health & safety information to consumers
 - Interact internationally to represent consumers & producers

1994 Blueprint – Delivery Mechanisms



- Creation of harmonized standards & a common legislative base
- New process through which FPT governments jointly & commonly establish standards to apply across Canada
- Streamlined, single contact system of delivery of inspection services
- Application of risk management principles in the development of inspection programs, methods & frequencies
- Standards to be outcome & performance-based, where practical
- Redefinition of the role of government in food inspection

2001 to 2011- Collaboration Peaks, then Flattens



- HACCP mandatory in meat & poultry plants
- OFFS Programs launched as market demands
- Post-Farm Programs developed & launched
- Provincial certification schemes (Ont, Alta, Man) launched
- Traceability initiatives multiplied (Can-Trace, On-Trace, NAFTS)
- FPT Governments set ambitious food safety objectives (APF) & then shrink them (Growing Forward)
- Legislative reform advances (eg. Ontario, Manitoba, BC, Quebec) & stalls (Canada)

2001 to 2011 - Internationally



- EU implements new Food Law
- GFSI founded & takes root in Europe, comes to North America & then spreads globally
- Other countries modernize their legislation (e.g. India, China, Japan, Peru, Egypt, Turkey, etc)
- US Food Safety Modernization Act (FSMA)

Agricultural Policy Framework – 2001: a revised Blueprint



- APF carried forward many goals & set new targets
 - Recognition by government of industry food safety systems for all sectors of the agri-food continuum by 2003
 - Industry traceability systems covering 80% of domestic product at retail
 - Funding for food safety program development, training & implementation
 - Development of a national mechanism for integrated decision-making on outcome-based national standards & legislative harmonization by 2008
 - Enhanced surveillance, information sharing, etc
 - Improved food safety research

Growing Forward 1 & other initiatives



- GF1 - 2009 – set limited priorities for Food Safety but continued funding for
 - food safety science
 - on-farm food safety program development
 - post-farm food safety program development
- FPT Ministers' Priorities
 - Enhanced surveillance
 - Pathogen reduction in meat and poultry
 - Common meat hygiene standards
 - Livestock traceability

As of 2013 - Achievements

- Surveillance infrastructure improved – 2 of planned 5 sites
- FPT initiatives to harmonize meat inspection
- Industry developed 21 commodity-based on-farm & 13 post-farm programs & many are issuing certificates
- National Recognition Programs established for industry-led schemes – 1 fully recognized & 13 technically reviewed
- Demand for FSMS certification rises (GFSI schemes)
- CFIA inspection modernization initiative – one federal approach
- Safe Food for Canadians Act – passed in 2012 – an impressive toolkit – regulatory details coming

As of 2013 - Disappointments



- New FPT Decision-making mechanism – disappeared without a trace
- National standards & legislative harmonization – still a dream
- National Recognition Programs – completed but not endorsed by FPT ministers
- GF2 – 2013 – Continued funding for the development of food safety, biosecurity & traceability standards & systems but implementation funding ended
- National strategy for food safety – discussed, drafted, delayed

Looking Ahead – What do we need to do?

- Conference Board/Centre for Food in Canada has proposed a “national concurrence system” based on:
 - agreeing on desired results;
 - acting together or cooperatively; and
 - acting at the same time.
- Its Roadmap recommends:
 - Rationalizing existing standards
 - Rationalizing roles and responsibilities (government & industry)
 - Improving system management
- In 2009, the Coalition published its own proposals for a national strategy.

Industry Proposals for a National Food Safety Strategy



- Developed by the Coalition members & other stakeholders in 2008/2009
 - Four (4) Guiding Principles established
 - Seven (7) Goals set
 - Thirty (30) Actions identified
- These are very relevant, especially in the context of Safe Food for Canadians Act, the Food Safety Modernization Act & other recent developments

National Strategy Guiding Principles (1)



#1: Food safety is a shared responsibility of all participants in the supply chain (input suppliers, businesses involved with the production, processing, manufacturing, importing, distribution, retailing and marketing of food) all levels of government and consumers.

#2: Governments at all levels, the agri-food industry and other stakeholders should foster and facilitate the development of an integrated, co-ordinated, and national approach to food safety policy and regulation based on sound scientific risk assessment and risk management principles and on international standards.

National Strategy Guiding Principles (2)



#3: Industry and government food safety initiatives should encourage the implementation of HACCP and/or HACCP-based food safety systems by businesses all along the supply chain.

#4: Food businesses, governments and other stakeholders have a responsibility to adequately resource, proactively manage, update, maintain and continually improve their individual and collaborative food safety systems and food safety initiatives

National Strategy - Goals



- #1 – Facilitate Food Safety Program Implementation by Micro, Small and Medium-sized Enterprises (MSMEs)
- #2 – Support Canadian Food Safety Programs by Promoting Awareness
- #3 – Strengthen Canada’s Food Safety Training and Auditing Infrastructure
- #4 – Increase the Pool of Qualified Food Safety Personnel
- #5 – Establish Quality Consistency Across Food Safety Specialists (Consultants, Trainers, etc)
- #6 – Harmonize FPT Food Safety Requirements
- #7 – Strengthen FPT Support for Industry-led Food Safety Initiatives

National Strategy – Some Key Actions

- Goal #6 – FPT governments & industry should collaboratively develop a national food safety strategy including:
 - Outcome-based standards using HACCP & HACCP-based approaches & management system principles
 - Earned recognition by participation in recognized industry-led certification programs
 - Use of National & International standards
- Goal #6 – FPT governments should agree to:
 - Harmonize their regulations based on the new strategy &/or establish a national decision-making mechanism (perhaps on the Australian model)
 - Complete the surveillance site initiative

National Strategy – Some Key Actions



- Goal #7 – Industry-led initiatives
 - FPT Ministers should officially endorse the National Recognition Programs
 - CFIA should actively promote the recognition programs as a successful model in multilateral & bilateral discussions
 - FPT governments should encourage/facilitate/co-fund collaborative initiatives with industry to strengthen food safety infrastructure.

National Strategy – Some Key Actions



- Goal #1: Facilitating implementation by food businesses
 - MSMEs need assistance & funding to implement FSMS/Preventive controls – GF2 should be amended & augmented
 - Industry & FPT governments should collaborate on developing implementation materials – a step-wise path for MSMEs (integrating FSMS, HACCP-based, Preventive controls) to meet regulatory & certification scheme requirements

National Strategy – Some Key Actions



- Goals #3, #4 & #5: Food Safety Infrastructure - Industry & FPT Govts should:
 - Collaboratively establish requirements for Canadian food safety auditors (3rd party, industry & government) based on international standards
 - Review the demand for qualified food safety personnel & invest in meeting that demand
 - Extend the concept of food safety competency for personnel beyond foodservice into all segments of the supply chain
 - Strengthen consistency of food safety specialists, consultants, trainers, etc on a national basis

Conclusion



Will Canada have a *national, coordinated approach to food safety that ensures credibility in domestic and international marketplaces* by 2015?

Answer: ***A strong “maybe”. There could indeed be a constellation hidden in the stars that some say are “aligned”. With collaboration between industry & governments we may find it!***

Annex – CSCFSC Goals & Actions



- Goals & Actions from the Coalition's *National Strategy for Industry-led Food Safety Programs* (2009) available in English & French at:
www.foodsafetycoalition.ca/index.php?id=9

National Strategy - Goals



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Goal #1 – Actions (1)

- Facilitate Food Safety Program Implementation by MSMEs
 - 1.1 Ensure equitable access by MSMEs to national industry-led food safety programs or other nationally recognized programs
 - 1.2 Ensure equitable access to financial assistance for MSMEs all along the supply chain
 - 1.3 Clarify and communicate the logistics of implementation to MSMEs
 - 1.4 Simplify and condense food safety program materials to facilitate accessibility and implementation by MSMEs

Goal #1 - Actions (2)

- Facilitate Food Safety Program Implementation by MSMEs
 - 1.5 Harmonize food safety program requirements and develop delivery mechanisms such as management systems and conformity assessments
 - 1.6 Identify and share industry best practices concerning the delivery of programs and implementation assistance
 - 1.7 Integrate food safety and other program requirements to reduce costs and to increase success of implementation

Goal #2 - Actions (1)

- Support Canadian Food Safety Programs by Promoting Awareness
 - 2.1 Develop evaluation framework and the tools needed to quantify the benefits associated with food safety program implementation initiatives
 - 2.2 Engage associations along the supply chain in a dialogue about mutual recognition of industry-led food safety programs
 - 2.3 Strengthen and coordinate efforts to market and communicate the Canadian food safety approach both domestically and abroad

Goal #2 - Actions (2)

- Support Canadian Food Safety Programs by Promoting Awareness
 - 2.4 Harmonize Canadian industry-led initiatives with national and international standards and international benchmarking schemes
 - 2.5 Encourage consumer awareness and engagement in food safety initiatives

Goal #3 - Actions



- Strengthen Canada's Food Safety Training and Auditing Infrastructure
 - 3.1 Strengthen food safety training programs by utilizing on-line tools, diversifying the availability of training across languages, and harmonizing protocols across jurisdictions
 - 3.2 Define Canadian food safety auditor requirements for 3rd party, industry and government auditors in the context of the emerging international requirements
 - 3.3 Improve auditor training and audit consistency

Goal #4 - Actions



- Increase the Pool of Qualified Food Safety Personnel
 - 4.1 Review the demand for qualified personnel (industry employees and external auditors, trainers, consultants, etc.) in the private sector
 - 4.2 Develop a database of existing capacity to facilitate access by industry and other stakeholders

Goal #5 - Actions

- Establish Quality Consistency Across Food Safety Specialists (Consultants, Trainers, etc)
 - 5.1 Strengthen consistency of food safety training for food safety specialists, consultants, trainers, etc on a national level.

Goal #6 - Actions

- Harmonize FPT Food Safety Requirements
 - 6.1 Revised FPT “vision” for a national approach to food safety (replacing the 1994 Blueprint) based on an agreed to set of principles
 - 6.2 Establish national (FPT) decision-making mechanism for food safety policy and regulation in Canada
 - 6.3 Clarify the role and the scope of national codes, industry-led food safety programs, food safety objectives and other food safety requirements
 - 6.4 Integrate food safety related discussions across departments within government

Goal #7 - Actions (1)

- Strengthen FPT Support for Industry-led Food Safety Initiatives
 - 7.1 Complete the development of government recognition programs for industry-led programs to foster domestic and international credibility and stimulate implementation
 - 7.2 Promotion of national recognition programs in multilateral and bilateral discussions
 - 7.3 Open lines of communication between government and industry groups in order to encourage collaboration on future evolution of food safety policy, objectives, systems, initiatives and programs

Goal #7 – Actions (2)



- Strengthen FPT Support for Industry-led Food Safety Initiatives
 - 7.4 Sustainable funding for industry-led food safety program administration, maintenance and updating and implementation
 - 7.5 Continued funding for the development of industry-led food safety programs and for collaborative initiatives to strengthen infrastructure, etc.
 - 7.6 Allocate resources required for the continued development of a science- and risk-based food safety approach

Goal #7 – Actions (3)

- Strengthen FPT Support for Industry-led Food Safety Initiatives
 - 7.7 Increase government involvement in and funding for food safety surveillance initiatives
 - 7.8 Ensure on-going allocation of human and financial resources to meet government food safety responsibilities

Contact Information



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