



CANADIAN SUPPLY CHAIN FOOD SAFETY COALITION

COALITION CANADIENNE DE LA FILIÈRE ALIMENTAIRE POUR LA SALUBRITÉ DES ALIMENTS

Canadian Supply Chain Food Safety Coalition celebrates World Food Safety Day

(Ottawa, Canada – 7 June 2023): The Canadian Supply Chain Food Safety Coalition today joins with the Food and Agriculture Organization of the United Nations (FAO), the World Health Organization (WHO), Codex and other organizations around the world to celebrate the 5th World Food Safety Day 2023.

This year's theme is "**Food standards save lives**" and builds on the overarching theme "**Food safety, everyone's business**". See: [A guide to World Food Safety Day 2023](#)

We are all stakeholders at some point along the food supply chain and we all have a responsibility when it comes to safe food: regulators, producers, processors, transporters, distributors, retailers, food service, restauranters, suppliers of goods, inputs and services to other stakeholders, and consumers.

At every point in the food supply chain, there are hazards (biological/microbiological, chemical (including allergens), physical) that can cause contamination. Each of us involved at the various stages has a responsibility to keep food safe.

Source: [FAO/WHO A guide to World Food Safety Day 2023](#)

***When you eat, how do you know your food is safe?** You have probably washed your hands, cleaned your kitchenware and cooked your food to the right temperature, all good food safety practices. You have probably read food packaging labels to see what ingredients the product contains or how to cook it. And perhaps without realizing it, you have trusted everyone involved in growing, processing, packaging, distributing and preparing your food in the right way so that you can enjoy it without falling ill. Your food was safe and your trust justified because the people involved in making your food - whether close to your home or on the other side of the world - followed established food safety practices, which are transparently available in the form of standards. In other words, food standards form the bedrock of trust for all of us.*

***Food standards are a way of ensuring safety and quality.** They provide guidance on hygienic food handling for farmers and processors. They define the maximum levels of additives, contaminants, residues of pesticides and veterinary drugs that can safely be consumed by all. Furthermore, standards specify how the food should be measured, packaged and transported to keep it safe. Thanks to the application of standards on things like nutrition and allergen labelling, consumers can know whether the food will be good for them.*

***Most governments and organizations adopt and enforce food standards** that are based on scientific risk assessments, covering hazards that are biological, chemical and physical in nature. The standards can be developed by individual governments or organizations, or by regional or intergovernmental standard-setting bodies. One such international food safety and quality standard-setting body is the Codex Alimentarius Commission, or Codex for short. Codex is the place where representatives of 188*

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Member Countries and 1 Member Organization (the European Union) work together to make sure food is safe.

***Codex standards are at the heart of food safety.** They have been for six decades. Each year the ‘food code’ grows – new standards are introduced and existing standards are updated when new data becomes available. In 2023, as Codex turns 60, we celebrate food standards for defining the path to safe food for everyone everywhere.*

***Codex operates with a mandate to protect consumer health and ensure fair practices in the food trade.** Technical committees work to develop texts for standards, guidelines and codes of practice in a transparent and inclusive manner. Underpinned by scientific advice from global expert groups led by FAO and WHO, the texts are developed with input from 243 observer organizations, including industry and consumer associations.*

***Used by governments and the food industry, Codex standards guide national food safety legislation and ensure best practices.** The World Trade Organization also uses Codex standards as benchmarks. If your food comes from abroad, it has to meet these standards.*

The Canadian Supply Chain Food Safety Coalition was formed in December 2000 to provide a forum for dialogue within the food supply chain and between industry and governments on food safety. The Coalition’s membership currently includes 26 industry associations and organizations representing every link in the aquatic and terrestrial food supply chain, from input suppliers, through to primary producers, processors, food manufacturers, distributors and transporters, importers and exporters, final marketers in retail and food service as well as providers of goods, inputs and services to the food supply chain. The Coalition remains committed to the development of a national co-ordinated food safety strategy for Canada. A national strategy that will ensure that Canadians are assured of the same high level of food safety no matter where they live or where food is produced.

“The Coalition welcomes the annual celebration of June 7th as World Food Safety Day. Coalition members and their members, the food businesses across Canada, are dedicated to food safety, today and every day. This annual UN declaration is a reminder that gives us all the opportunity to recommit to that goal.” stated Jackie Crichton, Executive Director of the Canadian Supply Chain Food Safety Coalition.