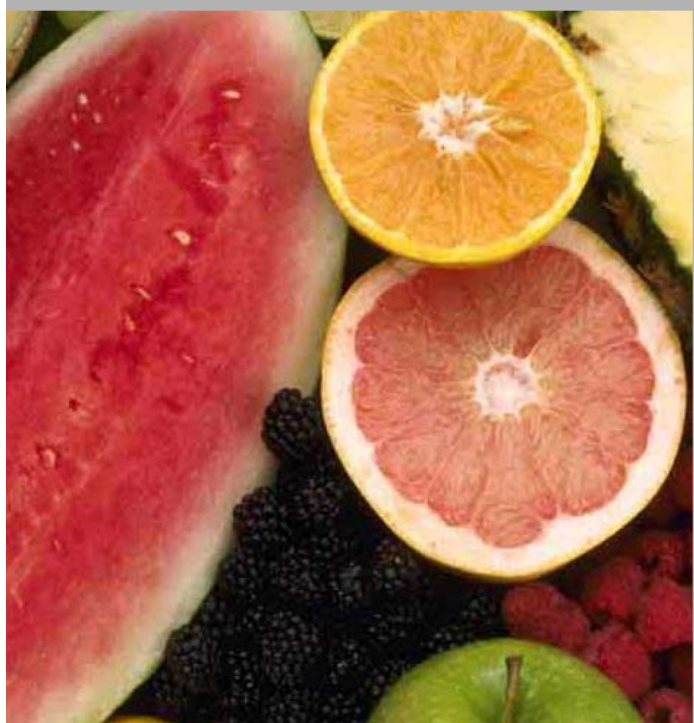




# Canadian Food Safety Standards

May 2008  
Austin, Texas

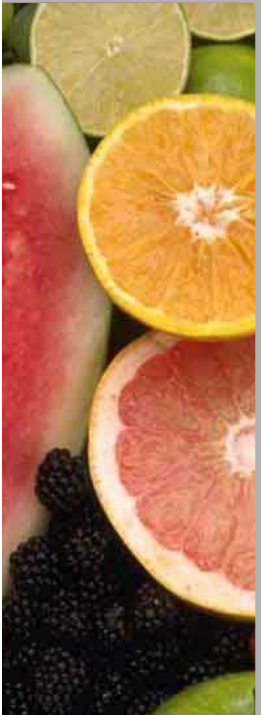


# Overview



- Canadian Produce Marketing Association
- Canadian Fresh Produce Food Safety Standards – Post Farm
- Joint Food Safety Comparison Project
- Food and Consumer Safety Action Plan
- Bill C-51

# Who We Are



- Founded in 1925
- Gate to Plate representation
- Fresh fruits and vegetables (including fresh cut and minimally processed produce)
- Over 650 International and Canadian members
- Our members represent 90% of the fresh fruit and vegetable sales in Canada

# Canadian Food Safety Standards

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## Canadian Approach to Food Safety

- Industry-developed HACCP and HACCP-based Food Safety Programs across the full supply chain
- National in scope, commodity specific, auditable
- Reviewed by Federal/Provincial/Territorial Governments
- Government Recognized in Canada
- Technically and administratively credible
- Comparable to international food safety programs
- Supported by major buyers



# Post Farm Gate Food Safety

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## CPMA Repacking and Wholesale Program

- Voluntary
- Encompasses wholesale distribution and repacking of fresh and minimally processed fresh fruits and vegetables
- Doesn't cover – farm, primary packinghouse, processing, retail, food service or consumer level
- Comparable to other HACCP and HACCP-based international programs
- Includes - Microbial, Chemical, Physical, and Allergen Hazard Identification, Critical Control Points (critical limits, corrective actions, verification procedures) and Record Keeping Systems
- RWFSP Standard – provides standards for implementation of both HACCP and HACCP-based food safety program
- RWFSP Operator Training Program - Interactive Internet Training Tool and CD-ROM available - free for members, fee for non members



# NEXT STEPS FOR CPMA RWFSP

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- Seek government recognition for the technical aspect of the food safety program (Post-farm gate official recognition)
- Develop internal framework for program implementation and delivery
- Build awareness, acceptance and promote use of the RWFSP
- Seek continued support from major buyers to encourage acceptance and consistent implementation of CPMA RWFSP
- Tackle costly problem of multiple audit situation; develop in partnership with buyers recognized audit standards and protocols
- Work towards international harmonization and /or comparability and acceptance

# Joint Food Safety Comparison Project

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- **Purpose** - To provide an objective comparison between the national, HACCP-based Canadian fresh produce food safety programs and the most frequently used food safety programs from other countries that export product to Canada.
- Driving force – retailers requesting standardized approach – supported rest of supply chain
- Objectives:
  - To compare Canadian food safety programs with those of other countries;
  - To provide a level of understanding amongst Canadian stakeholders;
  - To enable the industry to determine how their food safety programs could be accepted internationally; and,
  - To provide a basis for Canadian stakeholders (particularly wholesalers and retailers) to assess the acceptability of programs available in other countries.

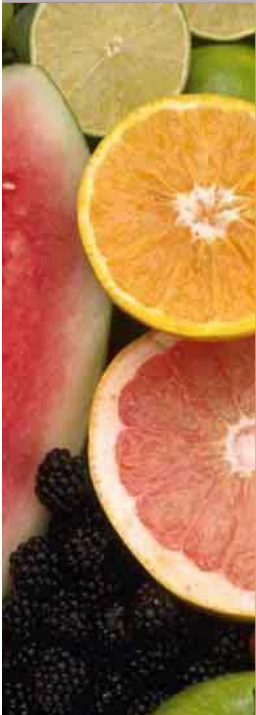
# Joint Food Safety Comparison Project



- Overall, this project will result in the establishment of an equivalency setting process that will ensure harmonization and coordination of currently competing food safety programs in the fresh produce sector
- Having equivalent food safety programs that are recognized and subscribed to by the entire food supply chain will ultimately reinforce practices that contribute to the production, processing, transportation, selling and cooking of safe food within Canada and within North America and beyond (IFPS)



# Joint Food Safety Comparison Project



- The findings from this work identified that:
  - A rigorously applied HACCP or HACCP-based approach generates a set of industry requirements or a firm specific food safety program that is comparable to the Canadian programs which use the HACCP-based approach
  - Some of the differences in the HACCP or HACCP-based programs compared may be due to the differences in the hazard analyses
  - Food safety programs that do not use the HACCP or a HACCP-based approach have deficiencies that reflect their underlying objectives
  - Programs that have been benchmarked to set criteria, such as GLOBAL GAP and/or the Global Food Safety Initiative can all be considered comparable, and are comparable to the Canadian programs.

# Canadian Government Initiatives



- **Canadian Food and Consumer Safety Action Plan** - To implement a series of initiatives to modernize and strengthen Canada's safety system for food, health and consumer products and to better support the collective responsibilities that government, industry and consumers have for product safety.



- **Bill C-51** - To protect and promote the health and safety of the public and encourage accurate and consistent product representation by prohibiting and regulating certain activities in relation to foods, therapeutic products and cosmetics.

# Common Concerns

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- Possible counter-productive, inconsistent government requirements (Differences between Food and Consumer Safety Action Plan, US Food Protection Plan and US Import Safety Plan)
- Link to the North American Security and Prosperity Partnership?
- Increased difficulty and cost crossing borders due to possible non-tariff trade barriers
- Proliferation of and demand for producer to participate in competing food safety programs
- Demand for multiple audits due to multiple programs
- Increased costs, decreased credibility, increased frustration, decreased participation, negative impact on promoting safe food practices =
- **NEED FOR COMPARABILITY BETWEEN FOOD SAFETY PROGRAMS – ALL HAZARDS APPROACH**

QUESTIONS?

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THANK YOU!!!!



# Contact Information:

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