
FOOD SAFETY REGULATIONS

Module 2

The Objectives for **Module 2: Food Safety Regulations** are for the participants to understand the basics of:

- The agencies that are tasked with the duty to protect our food and their different roles
- The cost of non-compliance
- The consequences of non-compliance with food safety law
- The control of the sale of unit, sub-standard or injurious foods
- The concept of due diligence

Food safety is a priority and many government departments and agencies work to make food safe for Canadians. There are federally regulated facilities and provincially regulated facilities. Processors that sell food out of province are regulated by federal agencies (SFFPA, unknown).

Module 2: Food Safety Regulations will first review the regulations that are in place followed by the potential consequences for not following the regulations. There are consequences for both employers and employees.

Food Safety Laws

Canada has Food Safety laws to protect everyone



Food processing employers and employees must obey the laws that keep food safe.

There are some things that employers must put into place as regulated by the federal and provincial governments. These agencies include:

Health Canada: Establishes food safety and nutritional quality standards.

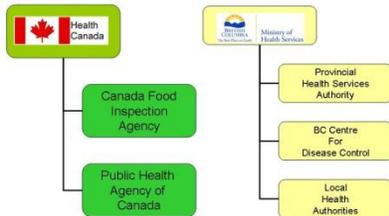
Canadian Food Inspection Agency (CFIA): Provides federal inspection services (related to food) and enforces the food safety and nutritional quality standards established by Health Canada.

Public Health Agency of Canada: Conducts outbreak surveillance and epidemiology and provides advice to protect people's health.

In BC, the agencies assigned to protect food are: the Ministry of Health Services, Provincial Health Services Authority and the BC Centre for Disease Control.

(SSFPA, unknown)

Food Protection Agencies



Types of Regulations

There are regulations to address food preparation, food storage and the cleaning and sanitizing of the equipment.

Jail Time

If the Food Safety laws are not followed

- Companies can be charged for breaking the food safety laws
 - Fines of \$50,000 to \$250,000
 - Jail term of 6 months to 3 years



If a food processing facility chooses not to follow federal and provincial guidelines, they could face penalties and jail time.

It is imperative that employees understand the risk to their employers and themselves if they choose not to follow standard operating procedures (SOPs).

According to the Ministry of Health, 650,000 individuals reported having food poisoning in B.C. in 2003 and resulted in 19.7 million annual sick days.

Food and Drug Act, section 31.1 states: “Every person who contravenes any provision of this Act or the regulations, as it relates to food, is guilty of an offence and liable

(a) on summary conviction, to a fine not exceeding \$50,000 or to imprisonment for a term not exceeding six months or to both; or

(b) on conviction by indictment, to a fine not exceeding \$250,000 or to imprisonment for a term not exceeding three years or to both.”

(SSFPA, unknown)

Food Recalls



If a food product is sold, but is unsafe to eat, it must be removed from the market. This is called a food **recall**.

Recall

Have participants think about what they would do if they ordered a meal and found a hair in it. The act of asking for a replacement is a type of recall at a personal level. A food recall can be at a bigger level, including regional and national recalls.



Due Diligence



Due Diligence means:

- All reasonable care is taken to prevent unsafe food from happening
- Food processors must **keep good records** to prove they do their best to keep food safe

Due Diligence

Completing SOPs and keeping record of what you do at work shows are examples of due diligence. Due diligence is taking appropriate steps to ensure that food processing regulations are being followed.

Keeping records is very important as it demonstrates what work you have done. Ensure employees fill in SOPs sufficiently and regularly.

Canadian Food Inspection Agency

The Canadian Food Inspection Agency coordinates food recalls in Canada. They manage over 235 food recalls a year nation-wide.

There are three classifications of food recalls:

- Class I recalls (High risk)
- Class II recalls (Moderate risk)
- Class III recalls (Low and no risk)

For more information about these classifications, look at the Canadian Food Inspection Agency Food Recall Fact Sheet found at:

<http://www.inspection.gc.ca/english/corpafr/recarapp/recafse.shtml>



References

Canadian Food Inspection Agency (2011). *Food Recall Fact Sheet*. Retrieved February 23, 2012, from: <http://www.inspection.gc.ca/english/corpaffr/recarapp/recafse.shtml>

Small Scale Food Processors (unknown). *Basic Hygiene Training for Food Processor Workers – Module 2 Regulations*.

[Untitled photograph of grapes and leaves]. Retrieved February 21, 2012, from: dgl.microsoft.com

