

What license do I need for my food business?

There are two options **AND** a consideration for what markets you want to access



	OPTION 1	OPTION 2	Additional Program Considerations
	HEALTH LICENSE OR PERMIT	SAFE FOOD FOR CANADIANS LICENSE	GFSI (Global Food Safety Initiative) CERTIFICATION *CB = Certification Body
Who issues the license?	Provincial Department of Health or Agriculture	Federal Government Agency - the Canadian Food Inspection Agency (CFIA)	No license. Certificate provided upon successful completion of an audit from a CB (Certification Body).
What does the license or certificate do?	Allows you to process food and sell it.	Allows you to process food and sell it. You can import food from outside Canada. You can export food out of Canada.	Certification proves that the operators of the facility and the conditions in the facility will result in safe food if followed. You will need a license to operate from Option 1 or 2.
Can we sell out of province?	No	Yes.	No. Not without a license from Option 2. Option 1 does not allow out of province.
Can we sell out of country?	No	Yes.	No. Not without a license from Option 2.
Can we sell to retail?	Maybe. Not all retail will buy from you with this kind of license.	Maybe. Not all retail will buy from you with this kind of license. You will need to have a certificate from GFSI.	No. Not without a license from Option 1 or 2.
Can we sell to foodservice?	Maybe. Not all foodservice will buy from you with this kind of license.	Maybe. Not all retail will buy from you with this kind of license. You will need to have a certificate from GFSI.	No. Not without a license from Option 1 or 2.
Can we import food from outside Canada?	No. You must move to column B.	Maybe. Not all retail will buy from you with this kind of license. You will need to have a certificate from GFSI.	No. Not without a license from Option 2.
What is the cost?	\$50.00 - 1000.00 per year for all inspections. Fees vary by province or territory.	\$250.00 per 2-year period for all inspections.	1st Audit - \$8,000 - 15,000 1st and 2nd Year Partial Audits - \$8,000 - 12,000 per year. Recertification Full Audit at year 3 - \$8,000 - 15,000 No inspections.
Discussion	If you want to manufacture food and sell it in your province. Requirements for operating are fewer and easier to meet.	If you want to manufacture food and sell it in other provinces and/or ship out of country. If you want to import food into Canada you will need this license.	If your customers demand this certification you will need to get this. You cannot operate a food facility with this certificate alone. You must have a license to operate first. SFCR License would provide greatest access to markets.



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This resource may not have all the answers to your questions. Please contact us at **506-857-4255** to discuss the best options suited for your situation.

A HACCP system is recognized globally as the one comprehensive system for controlling the safety of the food.



How to obtain a CFIA (Canadian Food Inspection Agency) Safe Food for Canadians Regulation (SFCR) License

STEP 1 Visit the **CFIA website** at Safe Food for Canadians License. **Download** the regulation and guidance documents.

STEP 2 Obtain the **requirements** for your food commodity and incorporate into your HACCP system.

STEP 3 Once you have developed and implemented all the requirements **apply for a licence.**

STEP 4 Prepare for your **pre-licensing inspection.**

STEP 5 **CFIA will issue you a report** in your HACCP System. You will **correct the deficiencies** and submit a response to the findings explaining how the deficiencies were fixed.

STEP 6 Maintain your HACCP system.



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GFSI

Formed in 2000 by a small group of European retailers.

Today **GFSI (Global Food Safety Initiative)** has **OVER**

400

RETAIL COMPANIES

supporting the GFSI program worldwide

A non governmental, not for profit, privately run organization

GFSI created a benchmarking document – details the requirements for:

- What requirements must be in a food safety standard
- Auditor requirements so that they do a good job auditing
- Certification bodies hire auditors who must meet qualifications
- Accreditation bodies assess whether a CB is capable of doing an effective job

GFSI

Does **NOT** do audits, own standards or provide certification

Why did GFSI form?

Prior to 2000:

- **Food recalls were increasing**
Recalls result in illness, death, cost to healthcare and damage to retail and food company reputation.
- **Food safety standards prior to GFSI:**
 - Were not equivalent
 - Auditor competency was questionable
 - A single facility may undergo several audits a year – increasing cost of operating

Goal

of the GFSI:

One audit, certification everywhere.



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How to obtain a GFSI (Global Food Safety Initiative) Certification



STEP 1	Decide on the food safety program best suited to your operation.
STEP 2	Get training on the requirements for your program.
STEP 3	Implement the program and document all controls.
STEP 4	Select a Certification Body to conduct the audit at your facility. Submit the written response and obtain certification.
STEP 5	Correct all deficiencies found by the auditor. Obtain certification.
STEP 6	Maintain your HACCP system and maintain licensing with your government agency and schedule annual audits.



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CFIA HACCP System

Hazard Analysis Critical Control Point

HACCP (pronounced Has-sip) is an internationally accepted system for control of hazards in food manufacture. The system identifies, evaluates and controls biological, chemical and physical hazards which are significant to food safety.

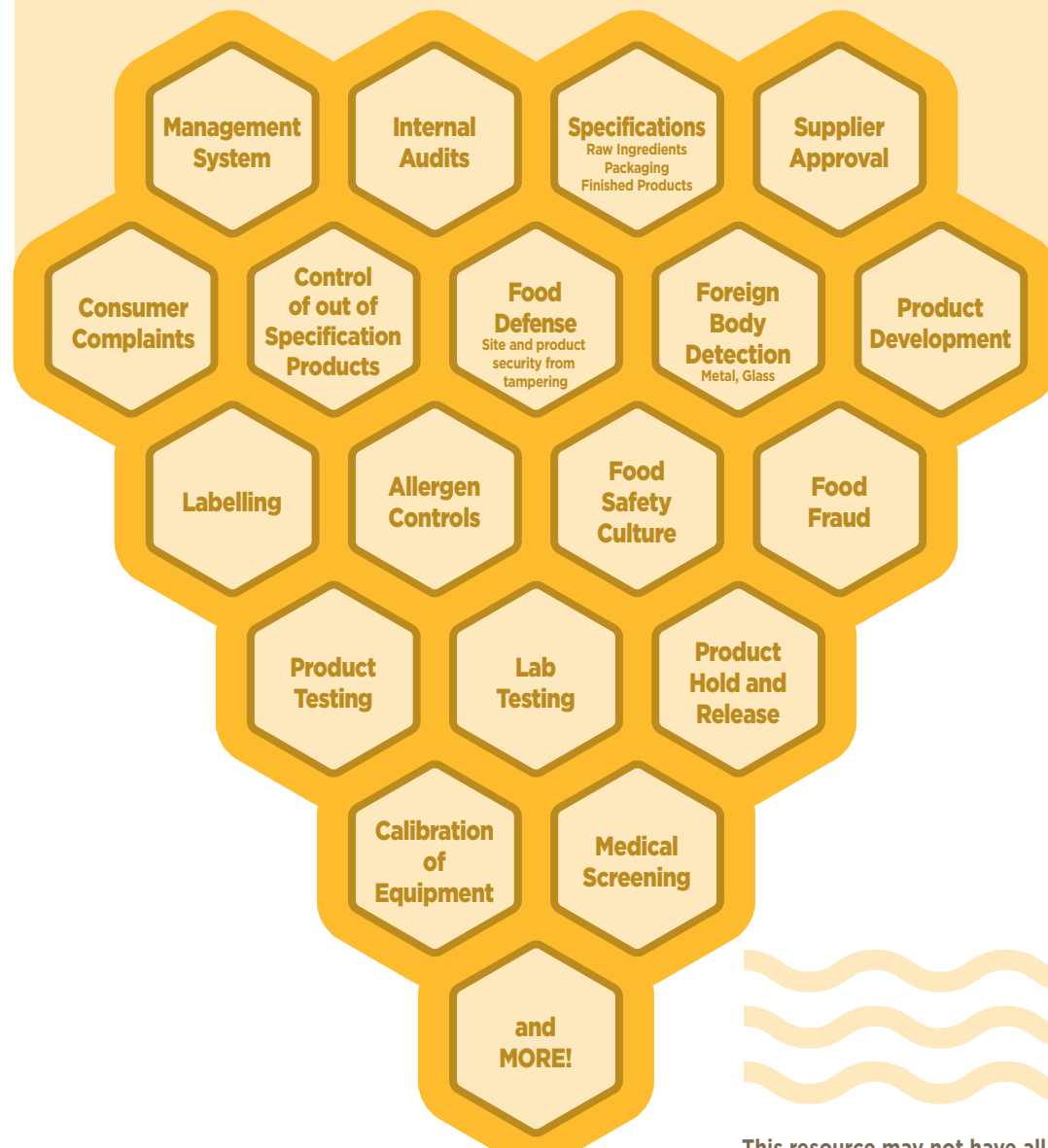
CFIA (the Canadian Food Inspection Agency) has the following HACCP System:



GFSI Requirements

GFSI (Global Food Safety Initiative) Standards contain more detailed requirements as detailed below.

Add the following program criteria:



GFSI

The following standards are available from GFSI:

- BRCGS**
(British Retail Consortium Global Standard)
- Canada GAP**
- FSSC 22000**
(Food Safety Systems Certification 22000)
- Global G.A.P.**
- Primus GFS**
- SQFI**
(Safe Quality Food Institute)

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