



Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

Canadian Food Inspection Agency



Science and regulation...

working together for Canadians

**CVS & FSEP update
CMC Technical Meeting
May 2009**

Canada 

Outline

- Food Safety Enhancement Program (FSEP) update
- Compliance Verification System (CVS) update
- Questions & Answers



Food Safety Enhancement Program

Objective

Specify requirements for an effective food safety system using HACCP principles which allows operators to demonstrate their ability to control food safety hazards



Benefits of HACCP

- Formally incorporate food safety principles as integral steps of production processes.
- Increased employee's ownership in the production of safe food
- Increased buyer and consumer confidence
- Maintaining or increasing market access
- Improved product quality and consistency
- Reduced wastage



FSEP Manual Revision

FSEP Program requirements

- Top Level Management Commitment
- Prerequisite Programs
- Process Controls
- HACCP Plans
- Validation & Reassessment



Compliance Verification System (CVS)

The CVS is an inspection tool which gives instructions on how to:

- Verify an operator's compliance with regulations
- Document and communicate verification results
- Follow-up on non-compliant situations
- Take enforcement action when situations of non-compliance are identified and have not been corrected by the operator



CVS Task update

New verification tasks have been developed and released based on

- New Listeria Policy requirement
- Product of Canada requirements



HACCP System Design Tasks

These tasks are conducted to assess that the operator's HACCP system

- Is up-to-date
- Is reassessed
- Controls all food safety hazards
- Meets regulatory requirements



When are the HACCP Design tasks conducted?

Once every two years and whenever the following situation occur:

- Submission of new HACCP plans (new processes)
- Follow-up after a food safety recall
- New policy affecting the HACCP system design
- Failure of microbiological performance standards
- Failure of CFIA pathogen control policy requirement



Multi-Program Registered Establishments

A working group has been created to:

- Integrate all inspection programs in an establishment which is federally registered under the Meat Inspection Act and Regulations and the authority of other Acts or Regulations administered by the CFIA.

Purposes

- Eliminate duplication of inspection activities
- Provide a uniform approach to verify compliance at a multi-program registered establishment
- Provide a uniform approach to the reporting of results
- Clarify enforcement actions to be taken



CVS Post-implementation study

- Questionnaire to industry and inspection staff
- Analysis of data concerning task completion and compliance from all establishments
- CFIA internal audit



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