

5 reasons to get a Safe Food for Canadians licence



No matter your business size, get licensed, get growing!

Federal licensing helps you build trust with customers, access new markets and stand out from the competition.

Ready to grow your food business?

Start by:

- meeting the **Safe Food for Canadians Regulations (SFCR)**
- getting your **Safe Food for Canadians licence (SFC licence)**

1 It's easier than you think

- Grow your business and uphold high food safety standards
- The Canadian Food Inspection Agency guides you through licensing and the development of a preventive control plan



4 Achieve high food safety standards



- The SFCR is based on internationally recognized food safety standards and systems such as Codex Alimentarius and Hazard Analysis Critical Control Point (HACCP)
- Create a system to prevent risks before they happen
- Respond quickly to food safety incidents

2 Sell your food across Canada

- Take your local business national
- Access more retailers and markets
- Meet federal requirements and most provincial and territorial rules too



5 Join a trusted food system

- Build confidence with retailers and consumers
- Show your commitment to high food safety standards
- Deliver reliable high-quality food every time



3 Access international markets

- Start your journey to international growth
- Meet standards recognized by common trading partners
- Obtain export certificates to ship your food abroad



Learn more



inspection.canada.ca/en/making-trading-food

