



3 KEY PRINCIPLES FOR EXPORTERS

The following principles are considered international **best practices** in making sure that foods exported from Canada meet Canadian and foreign country requirements.

Keeping Food Safe

Know your foreign market



REQUIREMENTS

Do you know the requirement of the importing country?



ELIGIBILITY

If required, are you on the eligibility lists for specific markets?



CERTIFICATION

If required, have you obtained an export certificate for your food prior to shipping?



PREPARATION

Have you requested from the Canadian Food Inspection Agency the required inspection or certification services while the goods are still in Canada?

Know your food



BASICS

Is the food coming from a licensed food business in Canada?



REQUIREMENTS

Can you prove that your food meets the applicable requirements for safety, grading, standards, labelling, and net quantity in both Canada and the foreign country?



TRACEABILITY

Do you have the name and address of the persons who manufactured and processed the food in Canada, and to whom you exported the food products?



VERIFY

Do you verify your food shipment matches what is described on your export certificate and other shipping documents prior to export (e.g. correct product is sent)?

Have a plan



DOCUMENTS

Do you keep all certificates and shipping documents on file?



CONTROLS

Are there food safety controls in place, such as maintaining the correct temperature during the storage and shipment of your food?



COMPLAINTS AND RECALLS

Have you established procedures for handling complaints and recalls?



VERIFY

Is your plan working as expected?

DID YOU KNOW?

As a regulated party, you are responsible for ensuring that the foods you export meet the requirements of all applicable Canadian and foreign laws.



YOUR PREVENTIVE CONTROL PLAN:

A Preventive Control Plan (PCP) describes these elements in a written document.