



Fact Sheet: Supporting Food Businesses Safe Food for Canadians Regulations

The Safe Food for Canadians Regulations (SFCR) have introduced modern food safety requirements for food businesses that import food, or prepare food to be exported or sent across provincial or territorial borders.

New rules can sometimes be difficult to understand and apply. The Canadian Food Inspection Agency (CFIA) is committed to helping food businesses meet the new requirements.

How does the CFIA support your business?

Gradual introduction of requirements

Some food sectors and small businesses may require time to get ready to meet new requirements. Some requirements have to be met immediately, while others will be phased in over a period of 12-30 months based on food commodity, type of activity and business size. To learn more, refer to the [interactive tools and timelines](#).

Exemptions for micro businesses

A written preventive control plan (PCP) is not required for some businesses with gross annual sales of \$100,000 or less, but they must still have preventive controls in place (such as sanitation and pest control measures).

Find out if and when you need a PCP by using the [preventive control plan interactive tool](#). It only takes 5 minutes.

Plain language information

Even after reading the SFCR, you may still have questions about how the rules will apply to your business. Visit www.inspection.gc.ca/safefood for information to help you understand the requirements and how you might implement them once they come into force.



What's available?

- [Videos](#), including one for [importers](#) – provide an overview of the SFCR
- [Understanding the Regulations: A handbook for food businesses](#) – describes the SFCR in clear and simple language
- Interactive tools to help you quickly find out if and when you need a [license](#) and [PCP](#), and what your [traceability](#) requirements are.
- Fact sheets on [licensing](#), [traceability](#), [preventive controls](#), [importing](#) and [exporting](#)
- Step-by-step guides to [developing a PCP](#) with helpful [templates](#), including one for [importers](#)
- [Glossary of food safety terms](#)
- [Getting started : Toolkit for businesses](#)

Services to support businesses

Sign up for [My CFIA](#) today to access a growing number of online services including, licences, export certificates, as well as electronic payment options.

[Learn more](#) at www.inspection.gc.ca/safefood.