



# Diatom Professional Consulting and Training Ltd

## IMPLEMENTING THE SAFE FOOD FOR CANADIANS REGULATIONS

**NEW REGULATIONS ARE COMING INTO EFFECT JANUARY 2019**  
**WHAT YOU NEED TO KNOW**

Canada is recognized as having one of the strongest food safety systems in the world. But the speed, volume and complexity of food production have produced new risks and challenges – including new threats to food safety, changing consumer preferences and prevention-focused international standards. Responding to these challenges is critical to maintaining Canada's reputation as a world leader in food safety and to help Canada's food businesses remain trusted both at home and abroad.

### Skills Developed

- WHY Canada and the USA have implemented new standards
- WHAT is the difference between the Safe Food For Canadians Act (SFCA) and Safe Food For Canadians Regulations (SFCR)
- WHICH companies fall under the new act and which are exempt
- WHO enforces the SFCA
- WHAT are the elements of SFCA that are being implemented
- HOW is SFCA different from existing HACCP and GFSI standards
- WHAT is your role in administration and compliance

### Who Should Attend

This 3 hour course has been specifically tailored for those accountable to ensuring that their product and/or facility meets these new regulations. This includes Owners, Operators, Plant Managers, Financial Controllers and Board Directors. It is also a good starting point for the Technical Professionals who are accountable for designing, implementing, training and auditing their systems and processes to ensure they meet all requirements. This includes Quality Control, Production Management, Sanitation Supervision, Maintenance Professionals and ingredient buyers. The content will be suitable for all employees including front line associates who want to learn more about the new expectations.

### Benefits to the Organization

- These new requirements will position food businesses to ensure they produce safe food to be more innovative and competitive at home and abroad, and help avoid costly recalls
- Companies who are early adopters have the potential to capture more market share as customers and consumers are looking for more assurances that products are safe to consume
- This course will help companies to demonstrate a critical element to all emerging Food Safety Systems: "Developing a Food Safety Culture"
- Creating strong and objective expectations, cross-functional teams are more likely to become high performing and execute against the standards
- Understanding the competencies needed for SFCR, Human Resource and Operations Manager are in a better position to hire the right people and provide the right support
- Most importantly, companies who embrace food safety continuous improvement, are doing their part to ensure that Canada retains the recognition as one of the most desirable countries to import products from



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The Safe Food for Canadians Regulations (SFCR) will make our food system even safer by focusing on prevention and allowing for faster removal of unsafe food from the marketplace. They will reduce unnecessary administrative burden on businesses by replacing 14 sets of regulations with one, and will help maintain and grow market access for Canada's agri-food and agricultural sector.

## Benefits to Participates

- Develop more confidence to escalate issues that could have serious consequences
- Learn about new roles that will emerge and could be exciting career development opportunities
- Leverage your existing knowledge of your business to help design risk mitigation strategies that make sense for your operations
- Be in a better position to create an accurate capital resource plan knowing what "preventable controls" are expected
- Help to develop stronger partnerships along your supply chain by implementing new food traceability and food fraud standards

## What the regulations mean for food businesses

The SFCR are centered on three key food safety elements:

- licensing
- preventive controls
- traceability of food products

Add a little bit The new regulations include a mix of prescriptive and outcome-based regulations aimed at ensuring safety while still allowing businesses to be innovative and to use new technologies and processes to respond to emerging risks.of body text

**Duration:** 1 half day session 9-12pm

**Cost:** \$199 + tax

\$269 for both Intro and Advanced

**Date:** September 25th, 2018

**Location:** Loyalist College, Room P46

**For more information contact:**

[info@diatomconsulting.ca](mailto:info@diatomconsulting.ca)

## Who will be covered under the new regulations:

- Are you an importer of foods from out of province?
- Do you plan to export outside the province?
- Do you have revenues of more than \$100,000 per year?

If you answered yes to any of these questions, you most likely will be impacted.

## Facilitator

Amanda McCamus is a USDA Certified Preventative Controls Quality Individual with 15 years of experience in creating a sustainable high performance cultures. Her passion is emphasis Food systems and process management with emphasis on professional training and regulatory compliance.

She is a versatile, highly motivated, results driven Food Safety Educator with experience in Food Manufacturing/Supply Chain, Mining, and Secondary Education. She has been recognized as a creative thinker and problem solver with excellent leadership and communications skills; who drives for results while developing a strong understanding of the processes and building solid working relationships at all levels in the organization. Amanda brings 15 years of experience in Food Safety.