



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**

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# 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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