

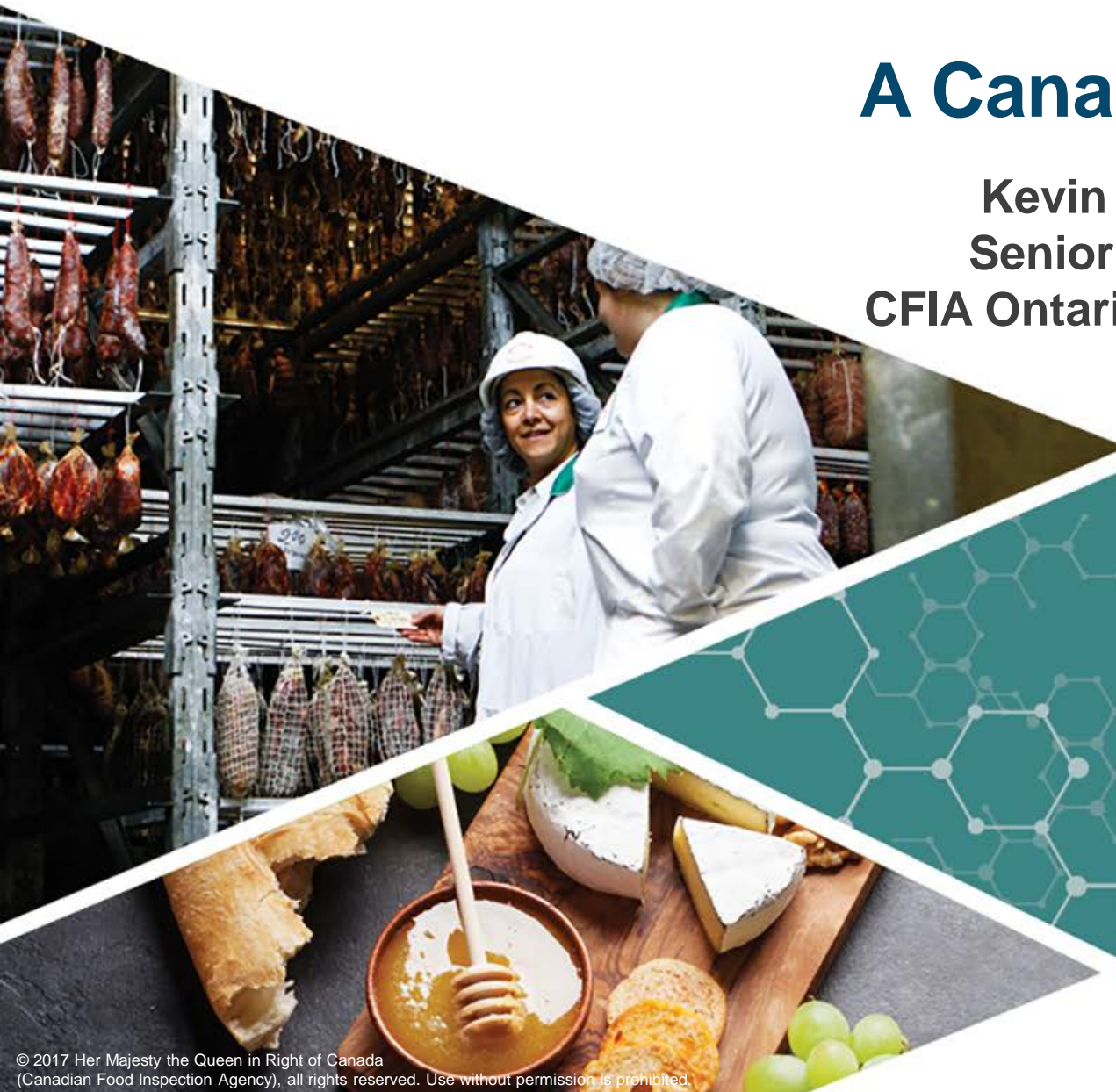


Canadian Food
Inspection Agency

Agence canadienne
d'inspection des aliments

CASA 2019: A Canadian Update

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Senior Director
CFIA Ontario Operations



Canada

The CFIA is changing

- Since its formation in 1997, the Canadian Food Inspection Agency (CFIA) has been a science-based regulator, trusted, and respected by Canadians and the international community.
- The CFIA is a risk-based organization and our risks are changing...so we need to change with them.
- These changes position the Agency as a nimble, responsive regulator

The CFIA is responding...

Safe Food for Canadians Act and Regulations

LICENSING

Clear mechanisms for identification and oversight of regulated parties

PREVENTIVE CONTROLS

Industry documentation of hazards, and measures to address them in preventive control plans (PCPs)

TRACEABILITY

Facilitating effective response in case of non-compliance

Reflects consistent, internationally recognized requirements for all food **imported, exported, or traded inter-provincially**

Safe Food for Canadians Regulations (SFCR)

Prescriptive Based Rules

- Regulated parties have to follow the rule as written.
- To do something different, the rules need to be changed.
- If there is a new hazard, the rules have to be changed

Outcome Based Rules

- Regulated parties choose method to achieve the outcome (the how)
- Required outcome or level of performance is written into regulation

System is more flexible and responsive to emerging hazards and new technologies

Same or better food safety results

Bureaucratic burden kept as low as possible

CFIA able to approach the entire food system as a whole using a risk-based approach

Reflects consistent, internationally recognized requirements;

Levels the playing field across food sectors and between domestic food businesses and imports;

Supports ongoing market access;

Increased confidence in food safety;

Aligns with trading partners; and

Provides an opportunity to expand trade inter-provincially under a systems' recognition approach.

Integrated Risk Management

Integrated Risk Management

New risk management tools,
analytics and surveillance to
inform resource allocations
and enforcement priorities



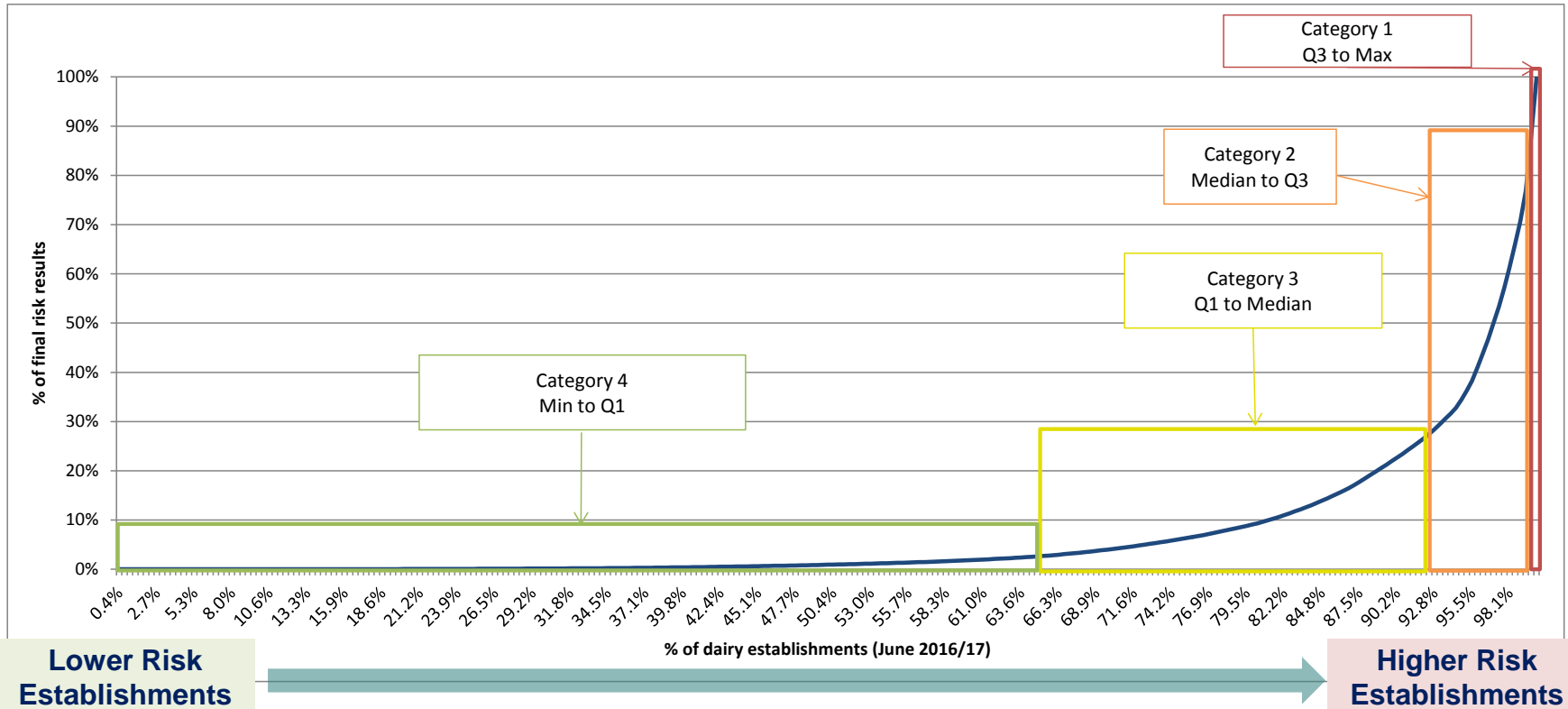
New risk management tools, analytics and surveillance will inform resource allocations and enforcement priorities

- Risk intelligence tools and analytics to inform program design, planning, compliance and enforcement priorities
- Risk Assessment Model
- Enhance our surveillance, risk analysis and foresight capacity
- Collect and integrate inspection results to further inform our risk-based planning



Risk Categorization: Dairy

Segment the industry into categories based on the establishments' contribution to the overall sector's risk



- 80% of the establishments are responsible for only 10% of the total risk
- The top 10 riskiest establishments cover 50% of the total risk



Annual Program Direction: Dairy

Risk Category*	Category 4	Category 3	Category 2	Category 1	Unassessed**
Number of establishments (n=281)	159	78	22	1	21
Contribution to the Overall Risk	2.4%	24.7%	62.0%	10.9%	-
Program Direction (in depth inspection)	Lower frequency	Lower frequency	Mid frequency	Higher frequency	Higher frequency

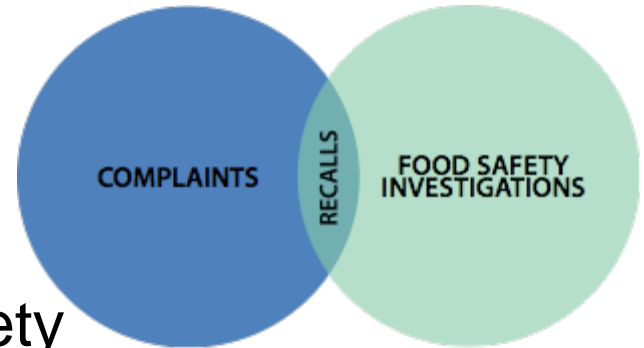


Plan inspections based on program direction (in progress)

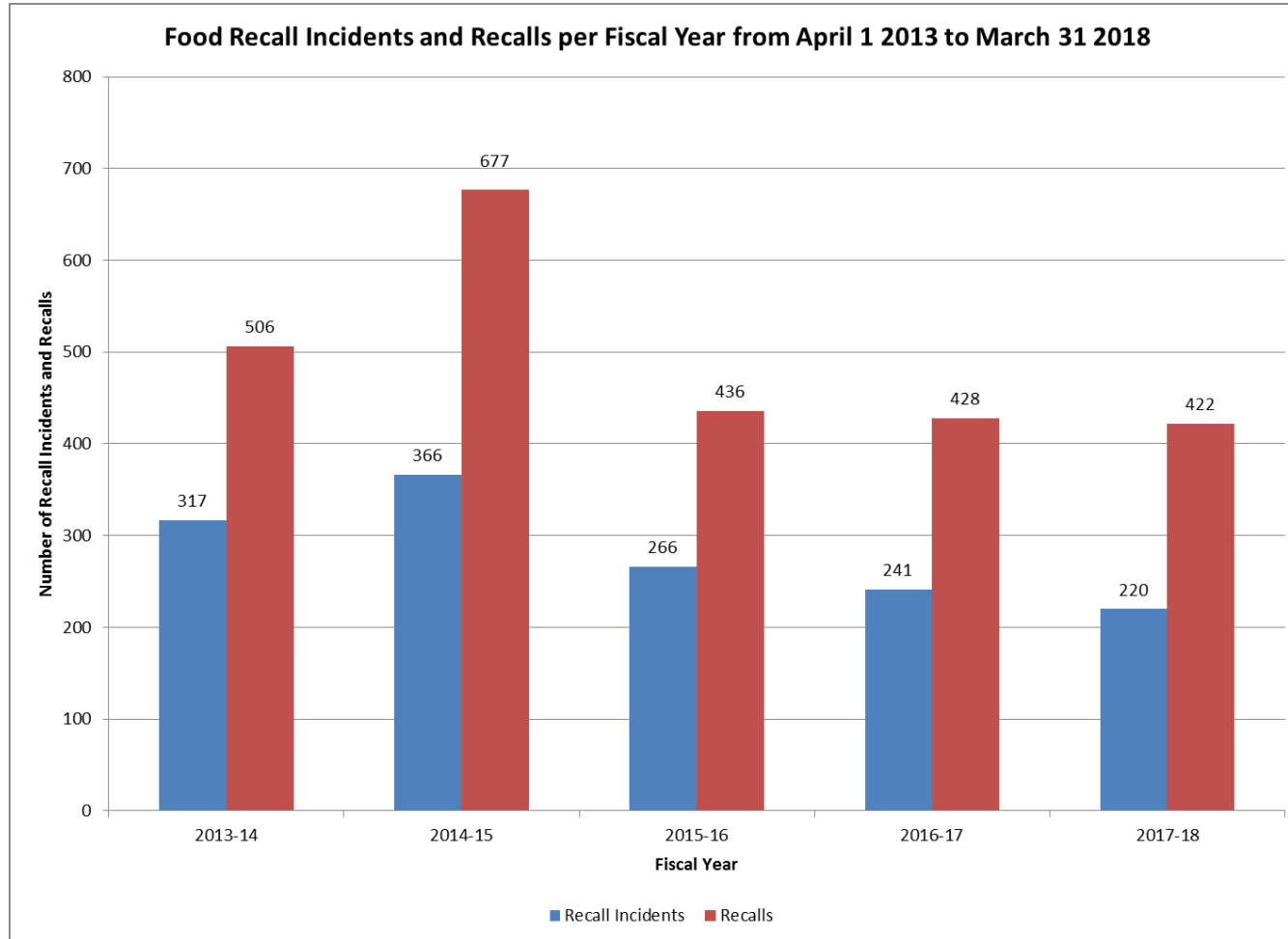
* As of March 31 2018
**12 new establishments and 9 inactive

Food Safety Statistics

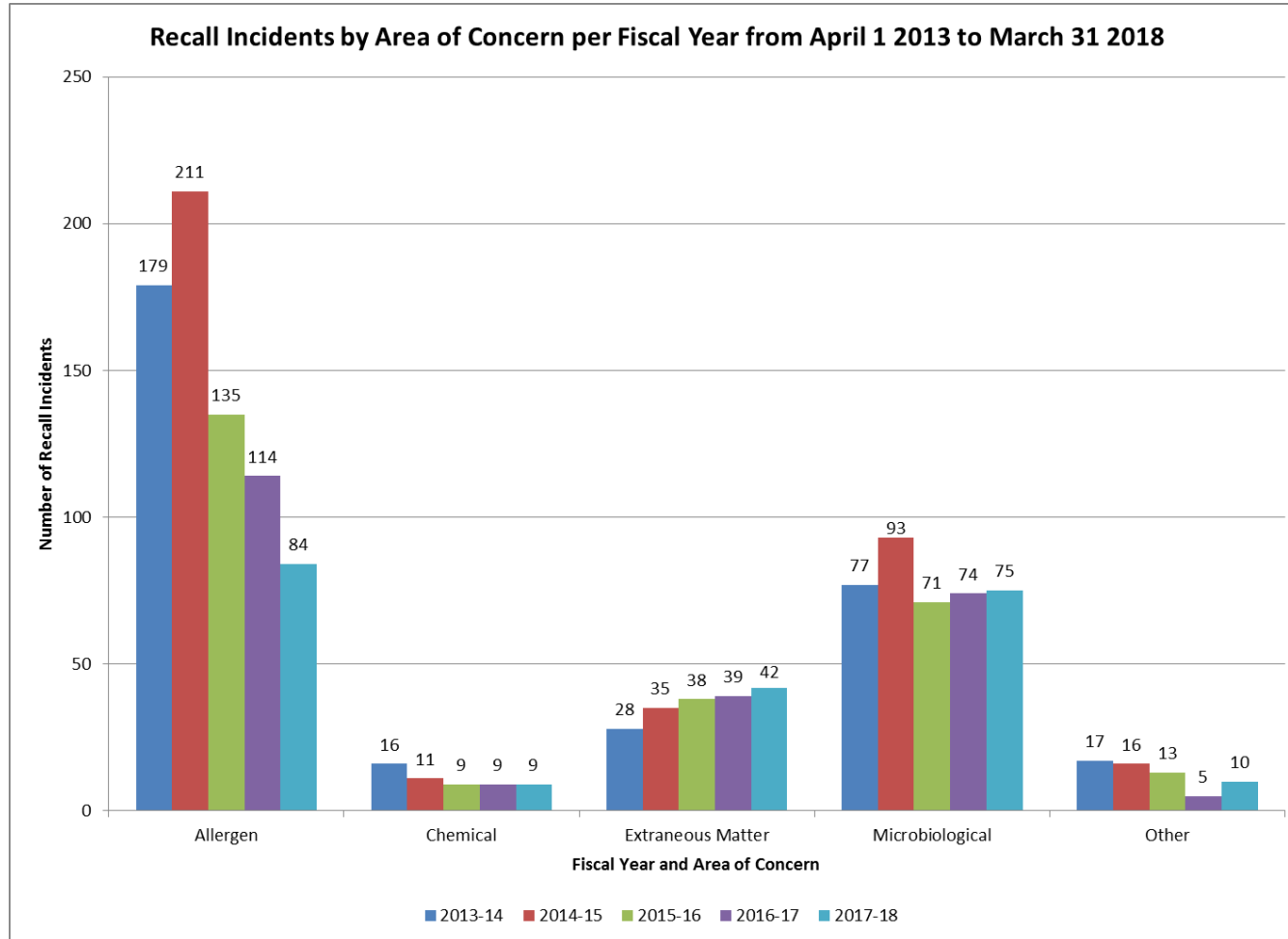
- Each year:
 - **Complaints: >3,000**
 - 60% are related to food safety
 - ~ 50% extraneous material (visible to consumers)
 - **Food Safety Investigations: 3,100**
 - **Food recalls: >400**
 - 300 recall incidents (primary recall)
 - ~ 50% related to allergens



Recall Statistics

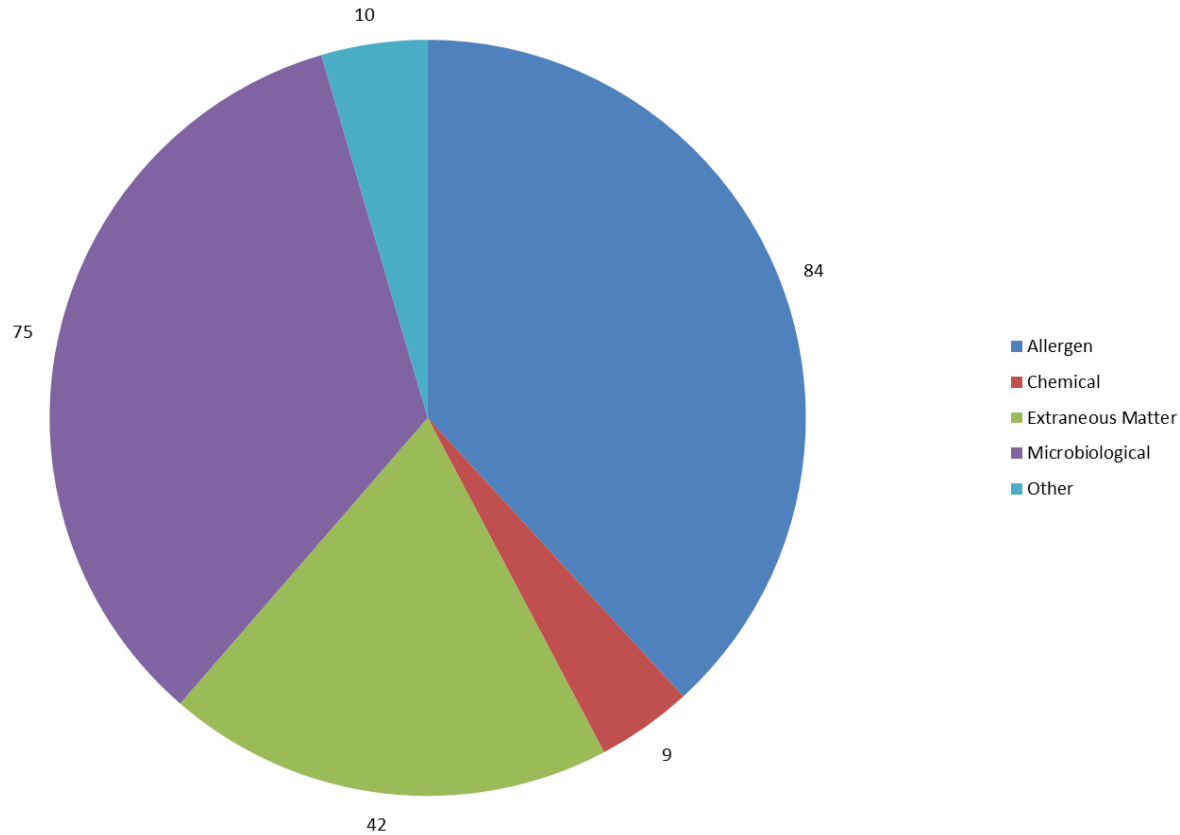


Recall Statistics



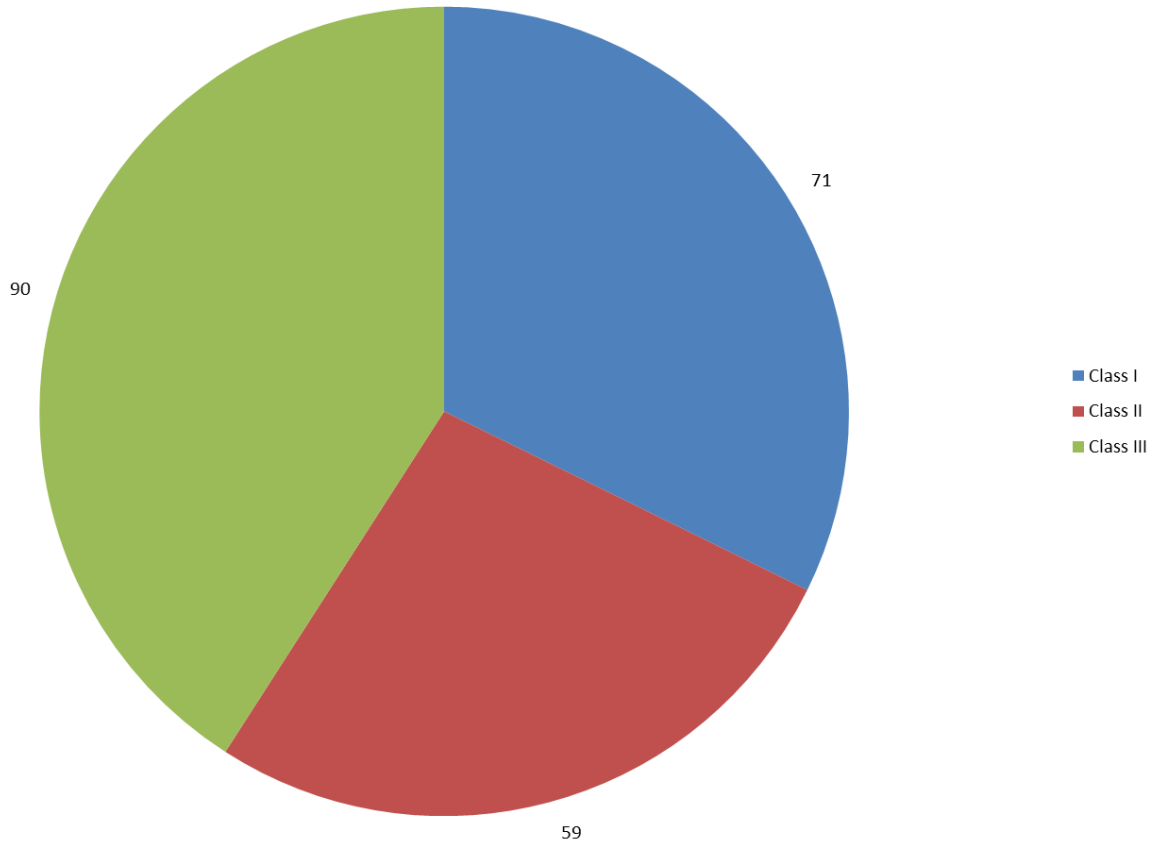
Recall Statistics

Recall Incidents by Area of Concern from April 1 2017 to March 31 2018

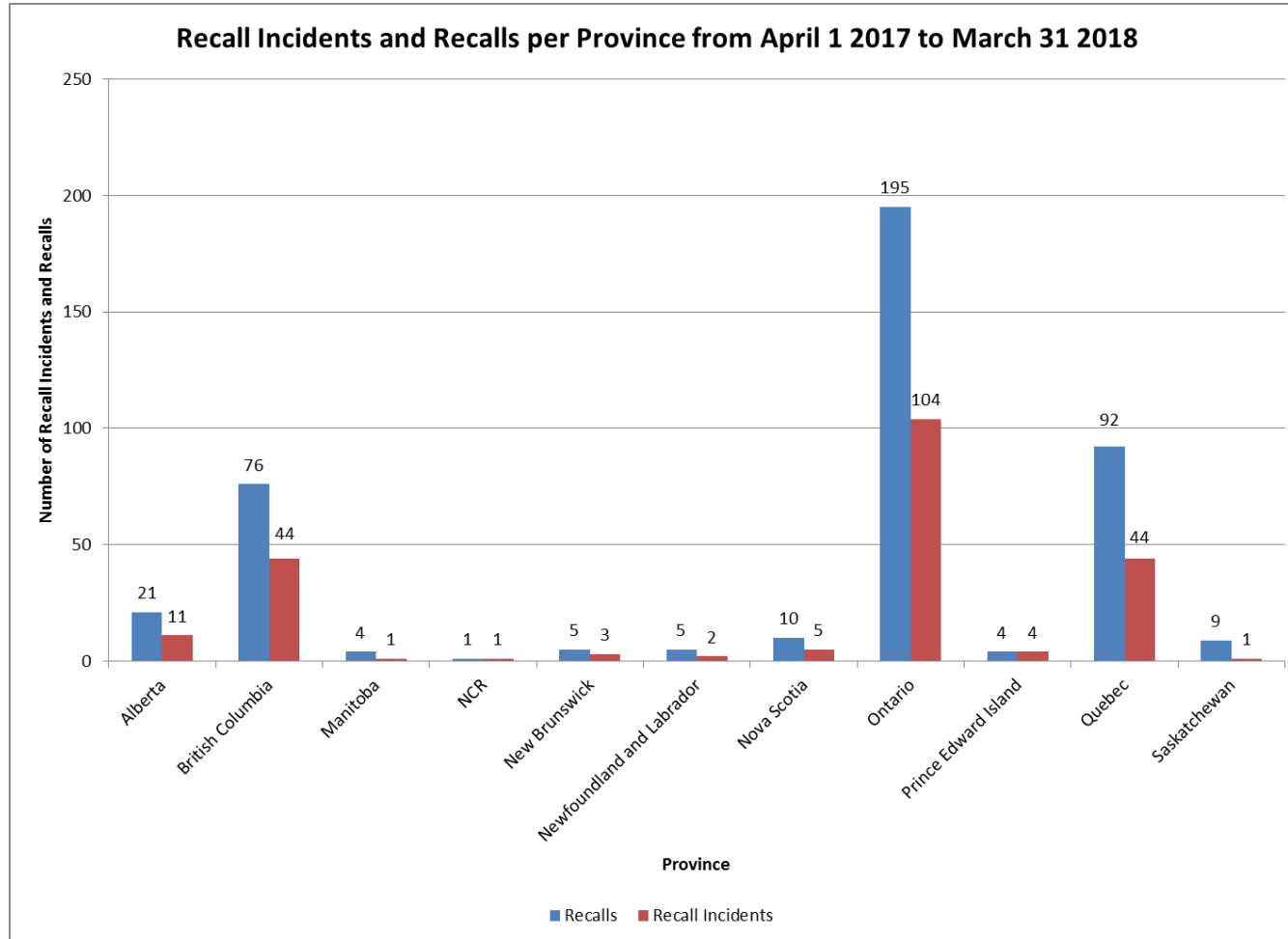


Recall Statistics

Recall Incidents by Class from April 1 2017 to March 31 2018



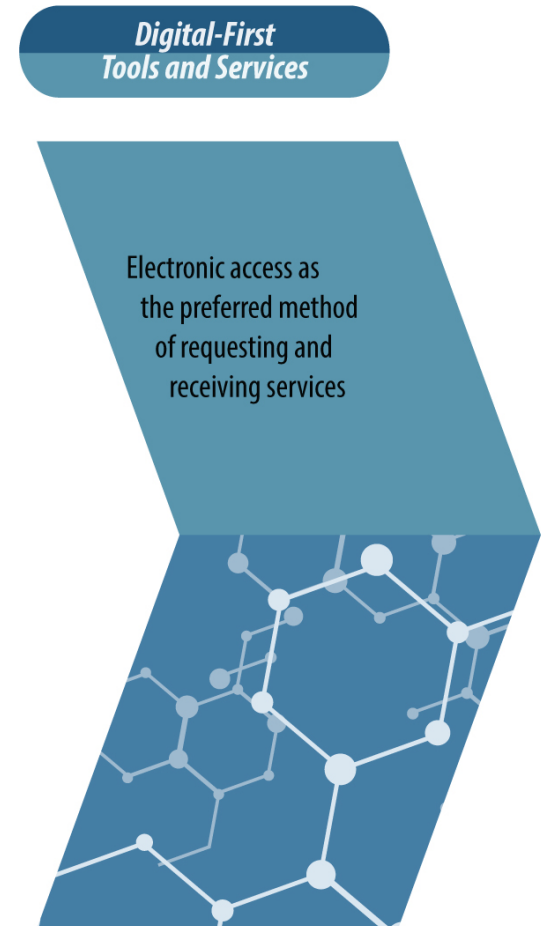
Recall Statistics



Digital-First Tools and Services

Electronic access will be the preferred method of requesting and receiving services

- MyCFIA - online access to services and information from the Agency
- AskCFIA – timely responses to questions related to regulatory interpretation
- National Service Centre – to provide support for transactions



Microgreens - *Listeria monocytogenes* (Lm)



- From June to October 2018 there was a food safety investigation due to the detection of Lm in a targeted survey sample of Greenbelt brand microgreens
- Enumeration results were <5 CFU/g but microgreens are not subject to Health Canada's Policy on *Lm* in Ready-to-Eat Foods (2011) and no recall was recommended
- Subsequently, Lm was detected in additional targeted survey samples of Greenbelt brand microgreens
- CFIA conducted more widespread sampling of various Greenbelt brand microgreens and Lm was detected in certain varieties of Greenbelt brand microgreens at levels > 100 CFU/g resulting in two Class I recalls with public warnings (August 25 2018; September 22, 2018)
- Environmental swabs detected Lm on food contact surfaces at the firm
- The firm had conducted a deep clean after the initial result and were working with a consultant on their sanitation program
- The firm ceased operations on October 12, 2018

Ontario Outbreak of *Salmonella* Concord Associated with Tahini



- CFIA was notified by Public Health Ontario (PHO) of an outbreak of *Salmonella* Concord cases linked to three restaurants in Toronto with 26 confirmed and 1 probable case.
- The suspect food served at two of the three food premises was hummus made with tahini that had been sourced from the same importer, S & F Food Importers, Concord. The manufacturer of the tahini was Achdut in Israel
- CFIA conducted sampling of various lot codes of S & F brand tahini and S. Concord was detected in one lot
- A recall of tahini by Achdut resulted in two Class I recalls with public warnings for various brands of tahini distributed in Canada
- On January 11, 2019, the outbreak was declared over
- On February 4, 2019, PHO advised of five recent cases of S. Concord with onset dates from November 2018 to January 2019.
- Tahini is again considered a potential source of the outbreak
- The investigation and trace back is ongoing, but presently, it appears that the tahini has been sourced from Turkey instead of Israel

Salmonella in Frozen Raw Breaded Chicken Products



- Frozen raw breaded chicken products (FRBCP) appear to be pre-cooked, but should be handled with caution and prepared according to cooking instructions
- Since April 2018, CFIA has investigated 11 incidents of *Salmonella* illnesses associated with FRBCP by WGS. 8 were considered food-borne illness outbreaks.
- There were 8 Class I recalls to the consumer level, each with a public warning
- **Risk Paradigm – Public Health vs Food Safety**
- For each recall, the determination was based on Interim risk-based criteria developed by health portfolio partners to guide them in making consistent and predictable risk management decisions in these types of situations

SHOULD THESE PRODUCTS BE PERMITTED?

- On March 12, 2018, the CFIA published a Notice to Industry that requires industry to implement measures at the manufacturing/processing level to reduce *Salmonella* to below detectable amounts in FRBCP that are packaged for retail sale
- The control measures must be implemented by April 1, 2019

Food Fraud Detection Activities

The CFIA enforces the *Food and Drugs Act* and the *Safe Food for Canadians Act*

Retail Inspections

- Risk based, project inspections and follow-up to complaints at retail for weights, species substitution, local, organic, labelling, etc.

Olive Oil and Expensive Vegetable Oil Projects

- Random inspection and sampling

Fish Fraud Detection

- Collaboration with the University of Guelph – Biodiversity Institute of Ontario (BIO)
- **Complaint Investigations**
 - Follow-up on complaints at restaurants, manufacturers, distributors, importers, etc.

Honey Authenticity Surveillance Project


Objective

- CFIA's ongoing efforts to combat food fraud.
- Summer of 2018, launched a sampling & testing strategy to identify honey adulteration.
- To verify honey is genuine and not substituted with other sugars.
- Honey samples taken at importers warehouse, storage facility and retail store, etc.

Methodology

- Samples of domestic and imported honey tested for presence of C3 and C4 sugars.
- Stable Isotope Ratio Analysis (SIRA) & Nuclear Magnetic Resonance (NMR) methods used.

Results

- 240 samples were analyzed;
 - 78.3% compliance | 21.7% non-compliance rate
 - Non-compliant honey samples found to be adulterated with foreign sugars.
 - All domestic samples found to be satisfactory by both methods.
- 

Prosecutions - Food Fraud Examples

AMCO Produce Inc. & one company Director

Greenhouse vegetables were misrepresented as product of Canada. Search warrants & production orders were executed across Ontario.

- **Charged:**
 - Fraud (x2) - Criminal Code & 7 Regulatory offences
 - Sell with false country of origin
 - Label & Sell vegetables with False labelling
 - Market vegetables in import trade
 - Obstruct an Inspector
- **Guilty Pleas** received on 9 counts
 - \$210K in total fines
 - 3 year probation order overseen by CFIA

Prosecutions - Food Fraud Examples

Eastern Meats & Sierra Foods

Inspectors caught company relabelling & packaging lower quality beef as Prime or Angus cuts

- 2 Criminal Search Warrants executed
- 4,557 cases weighing 125,697 kg of mislabelled beef product seized
- 18 Criminal & Regulatory offences

Guilty Plea received on 5 counts

- \$200K in total fines, &
- All 4,557 cases of meat was ordered destroyed by the court at an approx. value of \$613K

Future State of the Agency

We are developing an Agency that is:

- Highly adaptable
- Active in partnership and collaboration
- Constantly innovating
- Supporting market access for industry

Questions?