

“ At NC Custom our goal is to provide you with the latest information regarding food and safety standards. We believe in our partnership and an informed customer. We would like to bring to your attention the importance of the SFCR license as we are seeing an increase on the impact this is having in the Canadian promotional product industry. ”

- Danielle Dawson, VP Sales, Canada

## Safe Food Canada & Regulations Info

### What is the SFCR?

- Passed in 2012. SFC Act & Regulations are the primary food laws in Canada
- The SFC Act applies to the import and export of Food Products
- The three pillars of SFCR: Licensing, Preventive controls, Traceability
- Put in place for safer: quicker food checks, quicker recalls, better controls on imported food, more visibility on violations for unsafe food practices.
- Three governing bodies overseeing Food safety in Canada: Health Canada (Sets Food standards, CFIA - Canadian Food Inspection Agency (operational and licensing), Public Health (recalls etc.)

### Who Needs a License?

Relevant to the Promotional Product Industry

- **Any Company Importing Food** - Working with NC Custom for your food needs means you do not require this license. We hold the SFCR license as well as our Importer license for our FOB Canada entry point.
- **Any company Packaging or Labeling Food for Export** - Examples:
  1. NC Customs sells our mints, bulk, to other suppliers in the industry - they repack them - they need their own SFCR license to export into Canada.
  2. If a distributor would need to ship food products outside of Canada from their location, they would require the SFCR license. By utilizing NC Custom and shipping directly from our NY location, this requirement would not be necessary.

### What is required to secure the SFCR License?

The requirements are costly and rigorous, by using a vendor such as NC Custom you are secure in your food purchases.

- There is a cost associated to acquire the license and maintain.
- Companies must identify all controls to produce food and ensure they meet all regulations, including weight controls, label controls, and so forth.
- Companies must also maintain detailed and documented policies, procedures, and records.
- All companies that are licensed will be audited by the CFIA.
- Companies must also have a Preventive Control Plan (PCP) in place. This is a written document that demonstrates how hazards and risks to your food products are identified and eliminated.
- Traceability requirements: companies must be able to trace products production from start to finish. Including all ingredients and packages back to original vendors and all levels of distribution. With supporting documentation.

At NC Custom, we recognize the complexities and challenges companies face when navigating the Safe Food Canada Act & Regulations (SFCR). As the leader in the food category within our industry, we take pride in upholding the highest standards of food safety. We handle all necessary documentation for your orders, allowing you to concentrate on your customers instead of compliance issues.



There are serious penalties involved for misusing the license or not following requirements - including monetary and imprisonment.

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