

Webinar on

2020 Safe Food for Canadians Regulations

Learning Objectives

- Background on SFCR*
- Guidance Resources*
- Provincial Trading*
- Foreign Supplier Verification*
- Import/Exports*
- Labeling*
- Traceability*
- Compliance Timelines for Implementation*
- New 2020 Requirements*
- Insights & Success Takeaways*



Safe Food for Canadians Regulation (SFCR) kicked off January 2019 after several long gazette comment periods by the CFIA (Canadian Food Inspection Agency).

PRESENTED BY:

President, QAS, (Quality Assurance Strategies, LLC), private consultation for the Food and Beverage Industry specializing in Global Food Safety and Quality with expertise in Regulatory Compliance, Prop 65, Business Integration and Due Diligence. Formerly, Vice President, Food Safety (Officer), Weston Foods (WF), a GWL Canadian company and North American leader in bakery products.

On-Demand Webinar

Duration : 60 Minutes

Price: \$200

Webinar Description

Safe Food for Canadians Regulation (SFCR) kicked off January 2019 after several long gazette comment periods by the CFIA (Canadian Food Inspection Agency). This session delivers a broad overview of the standard and covers resources for compliance. Under this regulation, many food companies are now required to register for a license, with many aspects mimicking the new FDA FSMA requirements.

The new portal, recordkeeping, and compliance requirements, as well as staggered deadlines, will be presented. Exclusions, responsible parties, and import and export items will be covered in this session. The new standards will be covered in this session encapsulating everything industry needs to know on launching the SFCR.

Understanding SFCR and History

Licensing

2020 Suspensions

Preventative Controls

Importing

Exporting

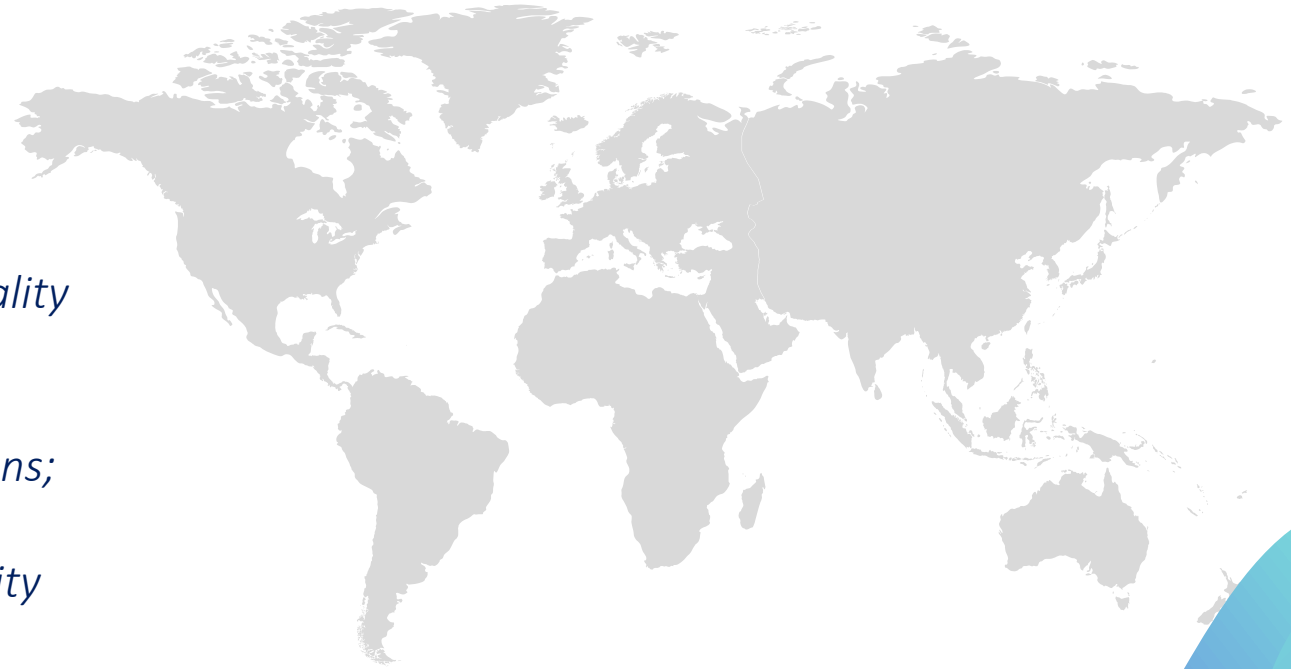
Portal Overview and Resources

Compliance Timelines for Implementation



Who Should Attend ?

Quality Control/Assurance and Food Safety professionals, supervisors, leads, managers; Operations managers/supervisors; front-line managers, supervisors or leads; Corporate quality managers; Operations personnel; Senior management; PCQI's; Plant management personnel; Third parties developing HACCP plans; Auditors and those with food safety inspection roles; Validation specialists; Consultants; Quality system auditors; Regulatory Compliance Staff.



To register please visit:

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