



TABLE OF CONTENTS

I.	INTRODUCTION	1
II.	CANADA'S FOOD SAFETY LEGISLATION	2
	A. Acts	3
	B. Regulations	4
	C. Guidelines	6
III.	FOOD SAFETY HAZARDS	7
	A. Microbiological Hazards.....	7
	1. <i>Bacteria</i>	7
	2. <i>Moulds</i>	10
	3. <i>Yeast</i>	10
	4. <i>Viruses</i>	11
	5. <i>Parasites</i>	12
	6. <i>Control of Microorganisms</i>	13
	B. Chemical Hazards.....	15
	C. Physical Hazards	17
IV.	CANADIAN FOOD SAFETY REGULATIONS AND THE MANAGEMENT OF FOOD HAZARDS.....	18
	A. Importer Legal Responsibility	18
	1. <i>The Canadian Food and Drugs Act</i>	18
	2. <i>The Canadian Food and Drugs Regulations</i>	19
	3. <i>The Consumer Packaging and Labelling Act and Regulations</i>	19
	B. Food Safety and Labelling Requirements	20
	1. <i>Canadian Food and Drugs Regulations</i>	20
	C. Working Through the Regulations	24
V.	FOOD ALLERGENS	
	A. Food Allergies	25
	B. Food Intolerances	26
	C. Mechanism of Allergic Reactions.....	26
	D. Symptoms	27
	E. Anaphylaxis.....	28
	F. Prevalence of Food Allergies.....	28
	G. Allergenic Foods	28
	H. Food Allergens.....	29
	I. Regulatory Requirements for Labelling Allergens	30
	J. Undeclared Allergens in Food Products	32
	K. Means of Ensuring Compliance with Regulatory Requirements and Food Safety....	35
VI.	TRANSPORTATION AND WAREHOUSING OF IMPORTED PRODUCTS	37
	A. Transportation.....	37
	1. <i>Carriers</i>	37
	2. <i>Temperature Controls</i>	38
	B. Warehousing and Storage	38
	1. <i>Building Exterior</i>	38



2. <i>Building Interior</i>	39
3. <i>Lighting</i>	39
4. <i>Ventilation</i>	40
5. <i>Waste Disposal</i>	40
6. <i>Sanitary Facilities</i>	40
7. <i>Water</i>	41
8. <i>Pest Control</i>	41
9. <i>Storage</i>	42
VII. FOOD PRODUCT RECALLS	43
VIII. FOOD SAFETY SYSTEMS	48
A. Good Manufacturing Practices	48
B. HACCP Programs.....	49
C. Prerequisite Programs	49
1. <i>Premises</i>	49
2. <i>Transportation and Storage</i>	51
3. <i>Equipment</i>	51
4. <i>Personnel</i>	52
5. <i>Sanitation and Pest Control</i>	52
6. <i>Recall Procedures</i>	52
D. HACCP Plans	53
E. Quality Management Programs (QMP)	57
1. <i>Management Commitment</i>	58
2. <i>Background Product and Process Information</i>	58
3. <i>The Prerequisite Plan</i>	59
4. <i>Regulatory Action Points (RAP) Plan</i>	59
5. <i>The Hazard Analysis Critical Control Point (HACCP) Plan</i>	59
6. <i>Verification and Maintenance of the QMP Plan</i>	59
7. <i>Record Keeping</i>	61
IX. FOOD SAFETY AUDITING	62
A. Auditing methods	62
APPENDICES	64
A: Glossary of Terms	
B: Flow chart for the identification of food safety requirements	
C: Allergen Information Sheet For Suppliers And Manufacturers	
D: Importer Food Safety Audit Tool	
Importer Food Safety Audit Tool Guidance Document	
Supplier Food Safety Checklist	
Supplier Food Safety Checklist Guidance Document	
Detailed Food Safety Audit	
E: Guidelines for the Microbial Safety of Food	
F: General Cleanliness of Food	
G: Good Importing Practices	
H: Website Addresses Of Acts, Regulations and Guidelines Relevant to Food Safety	
I: Contact Information	