

# **Canadian Food Inspection Agency**

**2014-15**

**Report on Plans and Priorities**

Approved:

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**The Honourable Rona Ambrose, PC, MP**  
*Minister of Health*



### 2.1.1. Food Safety Program

The Food Safety Program aims to mitigate risks to public health associated with diseases and other health hazards in the food supply system and to manage food safety emergencies and incidents. The program achieves its objectives by promoting food safety awareness through public engagement and verification of compliance by industry with standards and science-based regulations. The program delivers initiatives to verify that consumers receive food safety and nutrition information and to mitigate unfair market practices targeting consumers and industry. Collaboration with other governments and stakeholders further enhances the Agency's ability to track, detect and mitigate risks associated with food and the food supply system, including food-borne illness. This program supports public health and instills confidence in Canada's food system.

#### Financial Resources (dollars) – For Program Level: Food Safety Program

| 2014–15<br>Main Estimates | 2014–15<br>Planned Spending | 2015–16<br>Planned Spending | 2016–17<br>Planned Spending |
|---------------------------|-----------------------------|-----------------------------|-----------------------------|
| 320,103,652               | 320,982,081                 | 316,858,810                 | 285,979,804                 |

#### Human Resources (FTEs) – For Program Level: Food Safety Program

| 2014–15 | 2015–16 | 2016–17 |
|---------|---------|---------|
| 2,940   | 2,932   | 2,748   |

Planned Spending for the Food Safety Program decreases by \$35.0 million and 192 FTEs from 2014–15 to 2016–17. The major items contributing to this decrease are:

- Sunsetting of resources for initiatives under various programs. The Agency will assess the level of resources required for sunsetting initiatives and seek renewal as required to maintain and continuously improve Canada's strong food safety system.
- The Agency reprofiled Food and Consumer Safety Action Plan resources from 2013–14 to 2014–15, relating to the implementation of the Licence Management System, a core component of a licensing regime for food importers. As this reprofile is for one year only, these resources are not included in the 2015–16 and 2016–17 Planned Spending amounts. This reprofile supports the Imported and Manufactured Food Products sub program.



As part of the Pathogen Reduction Initiative<sup>xxv</sup>, the CFIA will complete the Microbiological Baseline Study (MBS) in broiler chicken and, in partnership with Health Canada and the Public Health Agency of Canada, initiate a baseline study on the prevalence of *E. coli* in beef.

To enhance detection and responsiveness to food-borne incidents and emergencies, the CFIA will lead the development of an implementation strategy for the Food Safety Information Surveillance Network. This network will allow for data and laboratory capacity sharing during outbreaks and will better identify and clarify roles and responsibilities among partners responding to incidents or emergencies.

Further, to help Canadians keep informed about food safety, including recalls or other incidents, the CFIA will continuously improve its web-based information as well as the use of email alerts and other social media tools (e.g. Facebook, Twitter).

Lastly in 2014–15 the CFIA will be improving its program support and interpretation by moving to a national commodity Centre of Expertise (CoE) model. These sixteen (16) CoEs provide expert program and commodity advice to operational staff and regulated parties via a single window.

#### 2.1.1.1. Sub-Program: Meat and Poultry

The Meat and Poultry sub-program aims to mitigate risks associated with meat and poultry and their products that are produced in Canada’s federally registered establishments or imported for consumption. The program achieves its objectives by verifying that meat, poultry and their products meet health and safety requirements through verification of compliance with the relevant governing acts and regulations. The program also helps to mitigate unfair market practices related to labelling compliance for pre-packaged meat products, and audits the delivery of a grading program based on objective meat quality and retail yield standards. The Meat and Poultry sub-program supports confidence in Canada’s meat and poultry and their products.

##### Financial Resources (dollars) – For Sub-Program Level: Meat and Poultry

| 2014–15<br>Planned Spending | 2015–16<br>Planned Spending | 2016–17<br>Planned Spending |
|-----------------------------|-----------------------------|-----------------------------|
| 169,053,246                 | 168,024,225                 | 145,132,096                 |

##### Human Resources (FTEs) – For Sub-Program Level: Meat and Poultry

| 2014–15 | 2015–16 | 2016–17 |
|---------|---------|---------|
| 1,599   | 1,596   | 1,447   |