

CHARTERED 
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CANADA FOOD REGULATIONS AND CFIA COMPLIANCE™

**Fully Accredited
By:**

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PROGRAM OVERVIEW

Canada averages over **250 food recalls every year** – and **45% are caused not by contamination, but by labelling errors**. That single statistic reveals the true nature of Canada's regulatory complexity: it is unforgiving. A **mislabeled allergen**, a missing **bilingual declaration**, a **traceability gap** – any one of these can trigger an immediate recall, a **CFIA enforcement action**, or a reputational crisis from which recovery takes years. In Canada, the margin for compliance error is razor-thin, and the consequences of getting it wrong are swift, public, and costly.

This certified program will provide you with a comprehensive and operationally grounded command of Canada's food regulatory framework at federal, provincial, and municipal levels. You will explore a wide range of critical topics, including the **Safe Food for Canadians Act**, the **Food and Drugs Act**, **Preventive Control Plans (PCPs)**, **Good Manufacturing Practices (GMP)**, **Hazard Analysis Critical Control Points (HACCP)**, and jurisdiction-specific food safety codes – giving you a thorough understanding of the legal framework governing food safety and commerce across Canada.

In addition, this program will equip you with the practical tools to implement robust compliance systems tailored to CFIA requirements. You will learn how to conduct **facility assessments and risk analyses**, navigate **licensing and registration processes**, design and validate **traceability systems**, manage **recall**, and create documentation frameworks that meet Canada's extensive **record-keeping obligations**.

ACCREDITATIONS



4.8



4.6





PROGRAM OVERVIEW

The program also addresses **import/export compliance**, alignment with international standards including **Codex Alimentarius**, and the integration of emerging regulatory requirements – including **novel foods and cannabis-infused products**.

Beyond these technical foundations, the program addresses the practical operational challenges that food leaders face daily: **multi-provincial distribution complexities, digital documentation and audit management**, stakeholder communication during regulatory incidents, cost-effective compliance strategies, and the ability to anticipate regulatory changes before they disrupt your operations. You will leave with the capability to lead compliance initiatives that protect your organization, safeguard consumers, and sustain **regulatory excellence** across the full food supply chain.

Upon successful completion, you will earn the **Certification in Canada Food Regulations and CFIA Compliance**. This industry-recognized certification validates your expertise in interpreting Canadian food legislation, managing food safety and regulatory risks, and implementing robust compliance systems aligned with CFIA expectations. It positions you as a trusted compliance professional capable of strengthening food safety governance, inspection readiness, and regulatory compliance across the food supply chain.

ACCREDITATIONS



4.8



4.6



KEY SKILLS YOU WILL GAIN

From This Program



**SFCA INTERPRETATION
SFCR COMPLIANCE
CFIA INSPECTION READINESS
PREVENTIVE CONTROLS**

**PCP DEVELOPMENT
HACCP IMPLEMENTATION
HAZARD ANALYSIS
ALLERGEN MANAGEMENT**

**FOOD SAFETY SYSTEMS
TRACEABILITY SYSTEMS
RECALL MANAGEMENT
COMPLIANCE AUDITING**

**REGULATORY DOCUMENTATION
CAPA MANAGEMENT
SUPPLIER VERIFICATION
IMPORT COMPLIANCE
EXPORT CERTIFICATION**

**LABELLING COMPLIANCE
NUTRITION LABELLING**

YOUR FACULTY DIRECTOR



Dr. Donald E. Buckingham

Hall of Fame Inductee & Leading Expert in Food Law

Dr. Donald E. Buckingham is a distinguished authority in food law with over 35 years of expertise as a lawyer, administrative tribunal chair, law school professor, and policy researcher. **As a pioneer in Canadian food law**, he has significantly influenced the legal landscape through his extensive teaching, research, and consultation work. He has authored key volumes in Halsbury's Laws of Canada and has served as a consultant on complex legal and policy issues for government bodies, industry groups, and international organizations.

Dr. Buckingham is a prominent voice at international forums, delving into the nuances of food labeling laws and advocating for sustainable food practices. His presentations and papers, which cover topics from the **implications of international food regulations to the role of biotechnology in agriculture**, reflect his deep understanding of the sector. Inducted into the **Canadian Agricultural Hall of Fame in 2021**, Dr. Buckingham's lifelong dedication to the agricultural and food community is evident.

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PROGRAM AGENDA

MODULE 1 - DEVELOPMENT OF CANADIAN FOOD LAW, POLICY AND COMPLIANCE

- Constitutional competences – federal and provincial
- Departments with regulatory authority
- Input from non-governmental actors

MODULE 2 - LEGISLATIVE FRAMEWORK FOR FOOD LAW IN CANADA

- Food and Drugs Act and Regulations
- Safe Food for Canadians Act and Regulations
- Other pertinent federal and provincial regulation

MODULE 3 - REGULATING FOOD SAFETY

- Criminal law – protection from unsafe food and food fraud
- Food and Drugs Act and Safe Food for Canadian Act – protecting health and safety of public
- General aspects of food composition, novel foods and additives

MODULE 4 - REGULATING FOOD LABELLING

- Requirements of the Food and Drugs Regulations – 8 mandatory elements
- Restricted claims
- Voluntary claims

MODULE 5 - REGULATING FOOD QUALITY

- Non-mandatory claims and truthfulness
- Limits on marketing claims
- Trademarks and Geographical Indications

MODULE 6 - DIGGING DEEPER INTO FOOD RECALLS, COMPLIANCE ISSUES AND THE CFIA

- Food recall regulations – voluntary vs. mandatory recalls
- Regulations favouring compliance over emergency recalls
- The challenge of food safety with imports and exports

MODULE 7 - NAVIGATING STANDARDS FOR FOOD ADDITIVES AND ALLERGENS

- Food and Drug Regulations provisions pertaining to food additives
- Food and Drug Regulations provisions pertaining to labelling allergens
- Other provisions regarding product composition requirements



PROGRAM AGENDA

MODULE 8 - UNPACKING INTRICACIES OF HEALTH CLAIMS, NUTRITIONAL LABELLING, AND BILINGUAL LABELLING

- Food and Drug Regulations provisions pertaining to health claims
- Food and Drug Regulations provisions pertaining to nutritional labelling
- Food and Drug Regulations provisions pertaining to bilingual labelling

MODULE 9 - DEVELOPING FOOD SAFETY PROTOCOLS, STANDARDS AND PREVENTIVE CONTROL PLANS

- Examining what food safety protocols look like
- Using a template to develop a Preventive Control Plan
- Developing communications plans for food safety

MODULE 10 - FUTURE OF FOOD AND FOOD REGULATION

- Global trends in food – new foods, new formulations
- Key challenges in food safety – new pathogen sources, import standards and inspection
- Legislation pending – the outer limits of labelling as consumer information displays

YOUR CHARTER DESIGNATION



Chartered Institute of Professional Certifications' programs are unique as they provide you with professional charter designations and marks that can be used across your lifetime once you have completed our programs.

Upon successfully completing this program, you will earn the **Certification in Canada Food Regulations and CFIA Compliance**, an industry-recognized certification with lifelong validity. This prestigious certification validates your capability to interpret Canadian food legislation and implement robust, inspection-ready compliance systems aligned with CFIA requirements. It distinguishes you as a trusted compliance professional capable of strengthening food safety governance, ensuring regulatory adherence, and safeguarding organizations against compliance risks across the food supply chain.

This program is developed by **Chartered Institute of Professional Certifications** and the content of this program has been certified by **CPD Certification Service** as conforming to continuing professional principles.

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of Our Programs

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