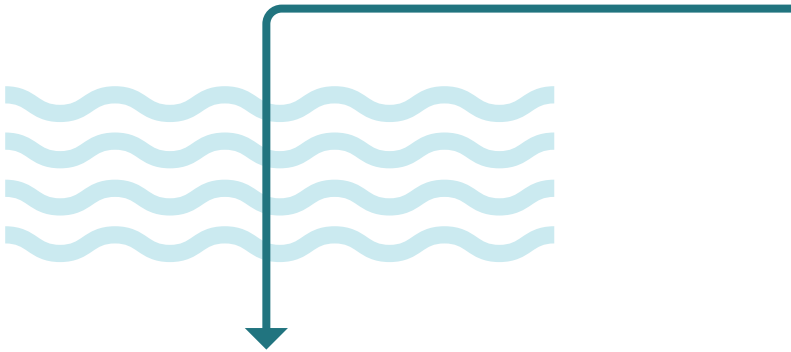


A HACCP system is recognized globally as the one comprehensive system for controlling the safety of food and beverage.



How to obtain a CFIA (Canadian Food Inspection Agency) Safe Food for Canadians Regulation (SFCR) License



- STEP 1** Visit the **CFIA website** at Safe Food for Canadians License. **Download** the regulation and guidance documents.
- STEP 2** Obtain the **requirements** for your food or beverage commodity and incorporate into your HACCP system.
- STEP 3** Once you have developed and implemented all the requirements **apply for a licence.**
- STEP 4** Prepare for your **pre-licensing inspection.**
- STEP 5** **CFIA will issue you a report** in your HACCP System. You will **correct the deficiencies** and submit a response to the findings explaining how the deficiencies were fixed.
- STEP 6** Maintain your HACCP system.



FOOD & BEVERAGE ATLANTIC

In order to discuss your specific food licensing and food safety certifications needed for your food or beverage, please contact us at: admin@atlanticfood.ca. We can provide a listing of food safety professionals that may help guide you for your specific business goals.