

Food Safety Regulations

Module 2

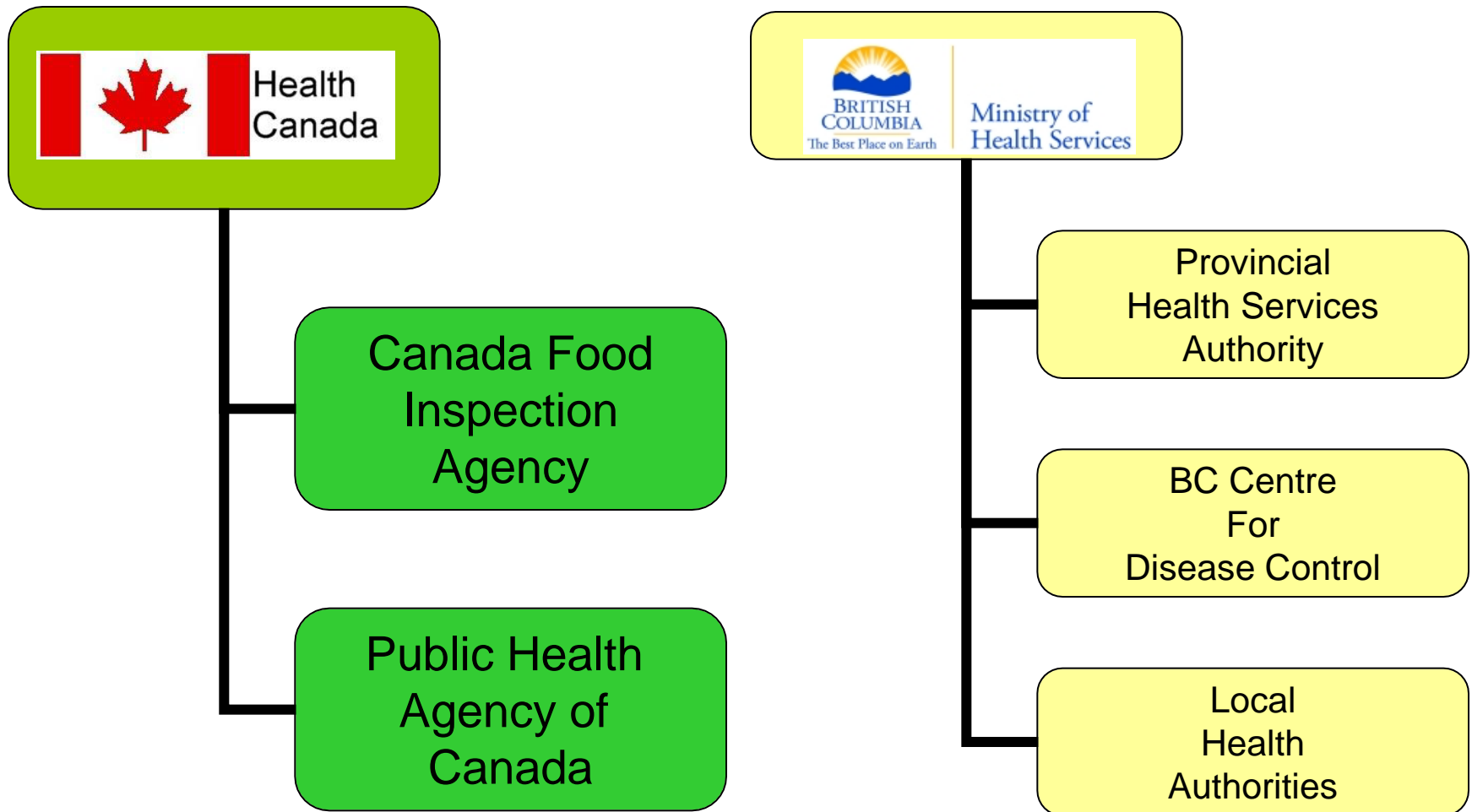


Canada has Food Safety laws to protect everyone



Food processing employers and employees must obey the laws that keep food safe.

Food Protection Agencies



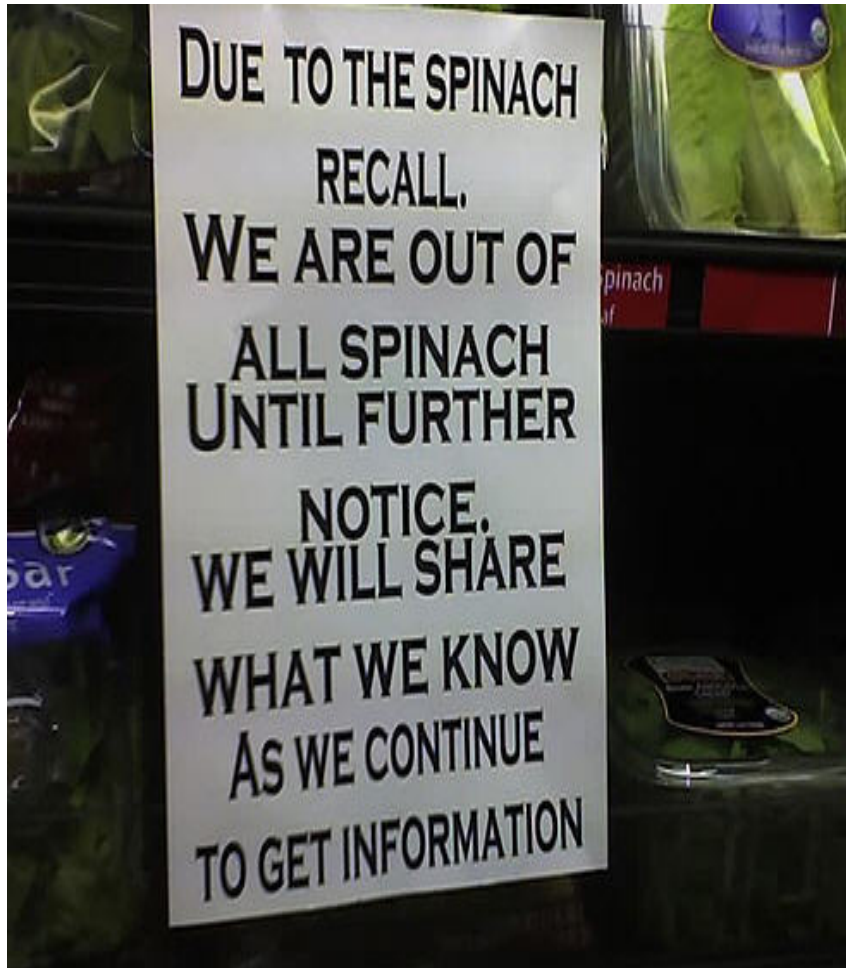
If Food Safety laws are not followed:

Companies can be charged for breaking the food safety laws

- Fines of \$50,000 to \$250,000
- Jail term of 6 months to 3 years



Food Recalls



If a food product is sold, but is unsafe to eat, it must be removed from the market. This is called a food **recall**.

Due Diligence

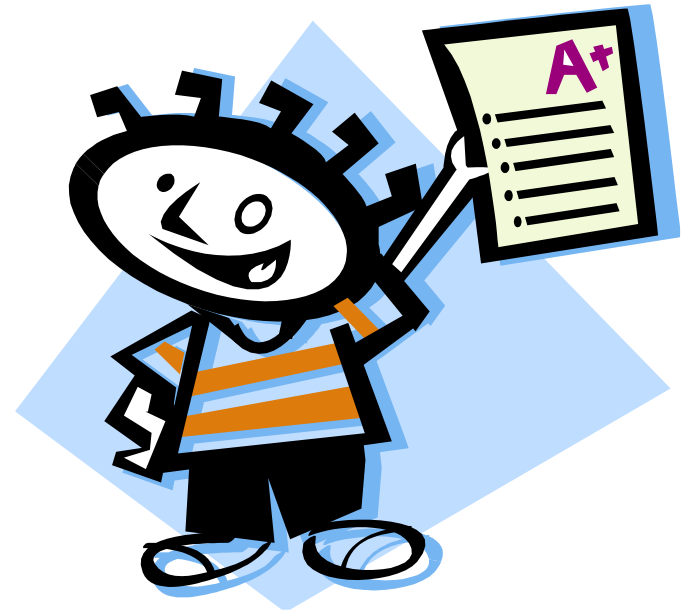


Due Diligence means:

- All reasonable care is taken to prevent unsafe food from happening
- Food processors must **keep good records** to prove they do their best to keep food safe




Review





1. Name 3 food protection agencies:

- a) ambulance, police and fire fighters
- b) Canada Food Inspection Agency,
BC Centre for Disease Control
and local health authorities
- a) doctors, nurses and janitors



2. Which is a result of not following Food Safety laws?

- a) jail term of up to 3 years
- b) companies can be fined up to \$250,000
- c) people can get sick and die
- d) all of the above



3. What is a food recall?

- a) if a food product is sold, but is unsafe to eat, it must be removed from the market
- b) when someone eats spinach
- c) when you remember your favourite food



Way to go!



ACKNOWLEDGEMENTS

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**Growing Employment
Opportunities**

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Stephen Cochrane, Program Coordinator, Home Grown Program, Nanaimo Foodshare
Craig Evans, Market Garden Manager, Providence Farms
Valerie Fulford, Assistant Warehouse Manager, Costco
Penny Gordon, Owner, Aunty Penny's Gourmet Specialties
Jason Kozubal, Operations Manager, Paradise Island Foods
Sandra Marquis, Manager, Coco Cafe
Lynda Phelps, Glenora Farm
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Carmen Wakeling, Owner, Eat More Sprouts
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