

Canadian
**Cattle
 Identification
 Agency**

Working Together to Advance Traceability

Canadian Food Inspection Agency
 Taiwanese Delegation
 September 18, 2012

CANADIAN CATTLE IDENTIFICATION AGENCY



二、新聞資料(七)

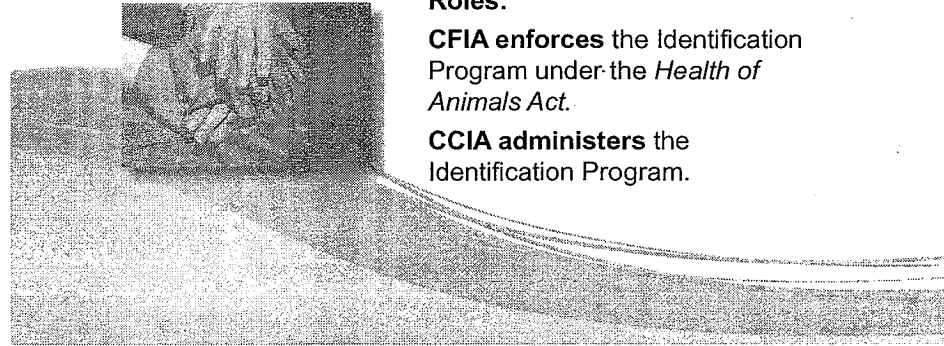
Working Together:

The Canadian Cattle Identification Agency works with the Canadian Food Inspection Agency (CFIA) to ensure animal health and food safety by means of the National Livestock Identification Program.

Roles:

CFIA enforces the Identification Program under the *Health of Animals Act*.

CCIA administers the Identification Program.



TRACEABILITY TODAY



The Canadian Cattle Identification Agency (CCIA) is a not-for-profit, industry-initiated and led organization that manages the Canadian Livestock Tracking System (CLTS) database – a trace back system designed for the containment and eradication of animal disease.

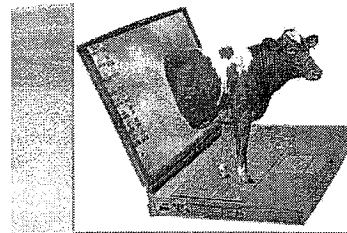


WHAT IS TRACEABILITY?



The Canadian Food Inspection Agency states livestock traceability is the ability to follow or track:

- An animal
- A group of animals (swine, poultry, etc.)
- Animal products



from one point in the supply chain to another, whether backwards or forwards.

WORLD CLASS TRACEABILITY SYSTEM



Helps reduce response times in emergency situations, limiting:

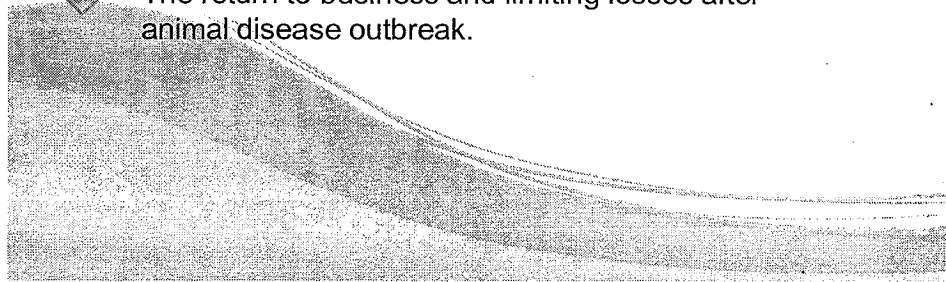
- **Economic impact**
- **Environmental impact**
- **Social impact**



TRACEABILITY BENEFITS THE INDUSTRY BY SUPPORTING:



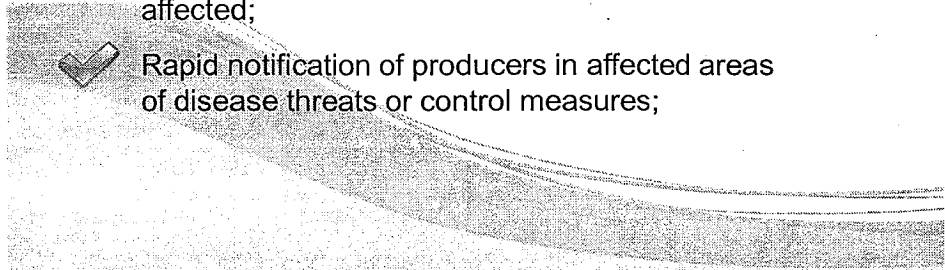
- ✓ Quick coordination of sites for carcass disposal in the event of an animal disease outbreak;
- ✓ Dispatch of emergency resources to appropriate targeted locations to contain and assist with disease outbreaks; and
- ✓ The return to business and limiting losses after animal disease outbreak.



TRACEABILITY BENEFITS THE INDUSTRY BY SUPPORTING:



- ✓ Response to natural disaster emergencies like tornadoes, floods, fires, etc.;
- ✓ Tracing of animals to manage an animal disease outbreak;
- ✓ Disease control measures for animal health issues when more than one livestock species is affected;
- ✓ Rapid notification of producers in affected areas of disease threats or control measures;



TRACEABILITY IS BASED ON THREE PILLARS



The CLTS database maintains tag and traceability data, and is a source of information for emergency management.

Allows for tracking of animals using data pertaining to the three pillars of traceability:

1. Animal Identification
2. Premises Identification
3. Movement



THE FIRST PILLAR OF TRACEABILITY

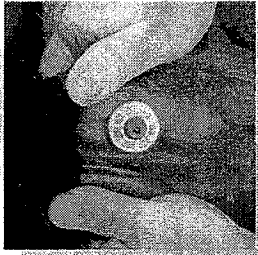


1. ANIMAL IDENTIFICATION:

Associating a unique animal identification to a location and time – e.g., applying an approved CCIA radio frequency identification (RFID) tag to an animal's ear



Animal identification has been achieved in Canada for cattle.



ISO Code Structure
Reads Electronically as:

124 000299999999

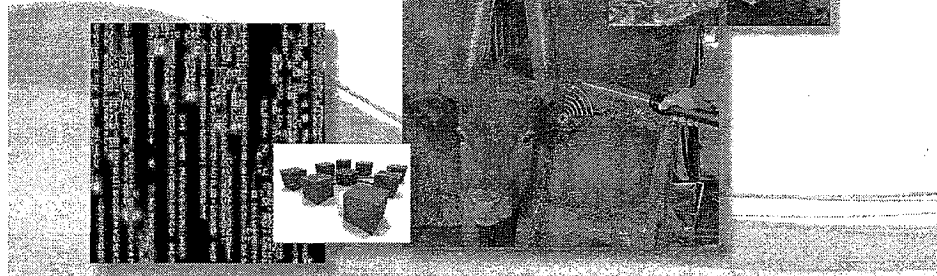
Country Unique ID Number

RADIO FREQUENCY IDENTIFICATION (RFID) TECHNOLOGY



cont'd

- ✓ RFID tag uses the energy to transmit the tag's unique number back to the RFID tag reader
- ✓ RFID reader stores tag data or transmits it to its host computer, which transmits the data (e.g., date of birth, premises, health, etc.) via Internet to the Canadian Livestock Tracking System database

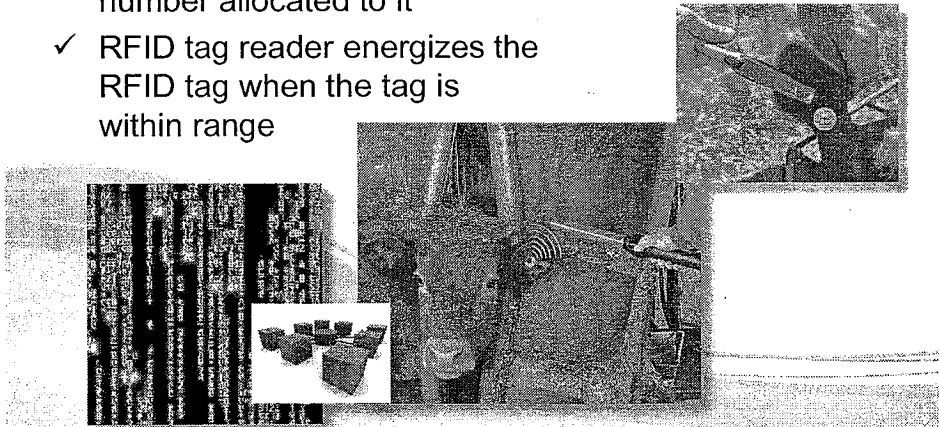


RADIO FREQUENCY IDENTIFICATION (RFID) TECHNOLOGY



How it works:

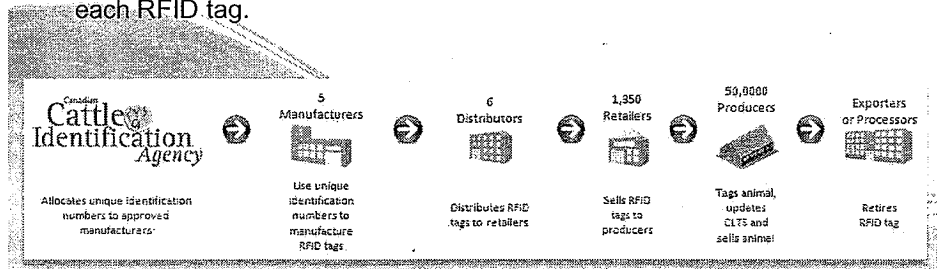
- ✓ Animal is tagged with RFID tag, which is a transponder with a unique identification number allocated to it
- ✓ RFID tag reader energizes the RFID tag when the tag is within range



HOW ANIMAL IDENTIFICATION WORKS



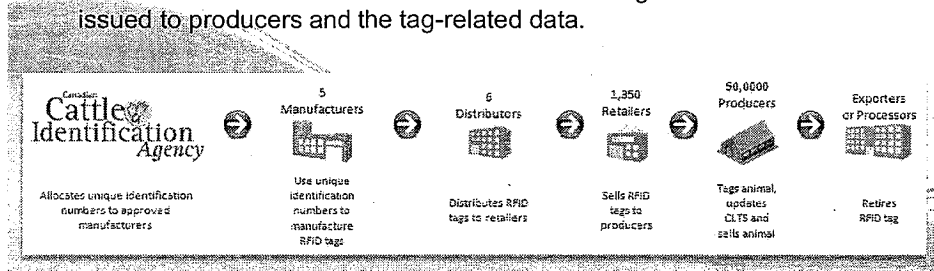
- Cattle producers are required by CFIA regulations to apply an approved CCIA RFID tag to cattle before the cattle may leave their herd of origin.
- CCIA is responsible for the allocation and management of cattle identification numbers.
- CCIA allocates unique identification numbers from the CLTS database to tag manufacturers.
- Manufacturers program a unique identification number into each RFID tag.



HOW ANIMAL IDENTIFICATION WORKS cont'd



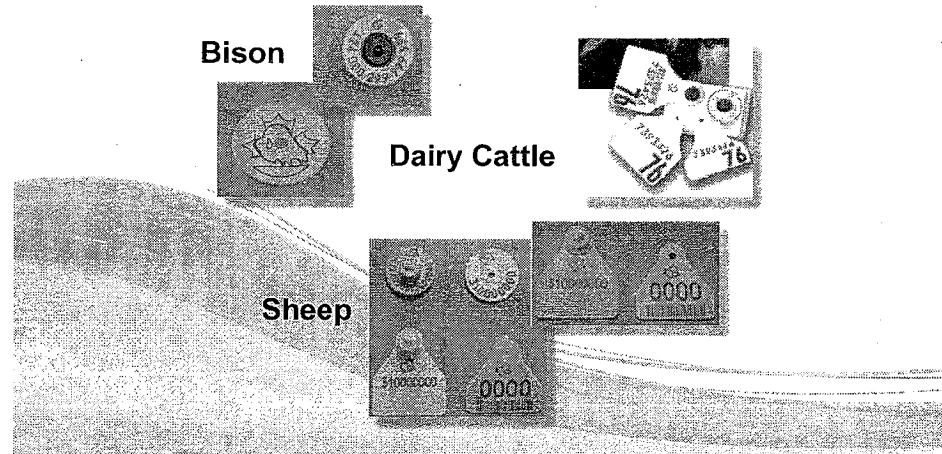
- Tags are issued to producers through authorized tag dealers. Since no other events can be registered to a tag until it is properly issued, **tags must be issued within 24 hours after sale.**
- Producers apply an approved CCIA RFID tag to the animal's ear prior to it leaving the herd of origin.
- The unique number of each individual animal is maintained to the point of export or carcass inspection.
- The CLTS database maintains records of RFID tag numbers issued to producers and the tag-related data.



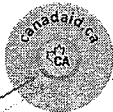
OTHER APPROVED CCIA RFID EAR TAGS



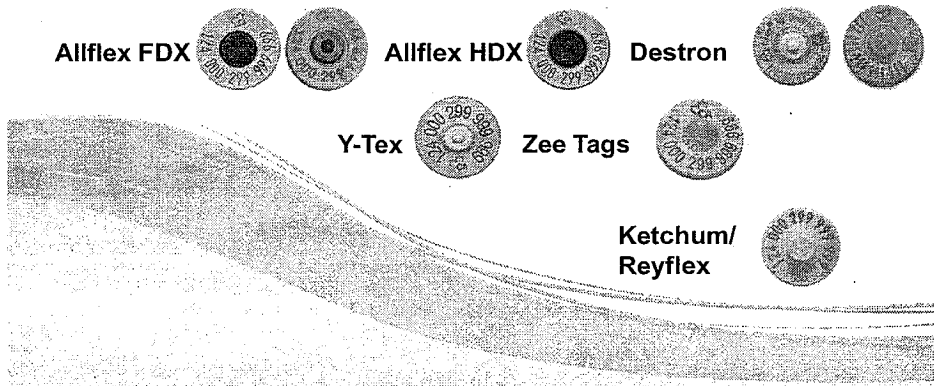
CCIA also allocates tag numbers and manages tag-related data for **bison, dairy cattle and sheep.**



APPROVED CCIA RFID BEEF CATTLE EAR TAGS



- There are **eight approved tags** and **five approved manufacturers**
- All **beef cattle tags are yellow** with the CCIA trade mark $\frac{3}{4}$ maple leaf and "CA"

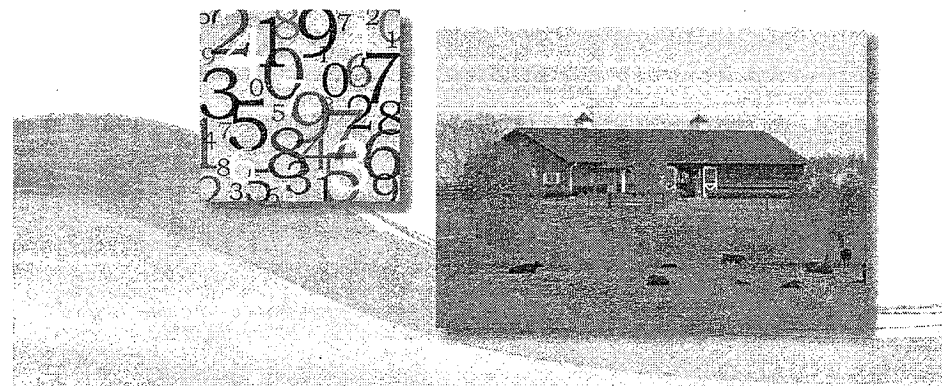


THE SECOND PILLAR OF TRACEABILITY



2. PREMISES IDENTIFICATION:

The assignment of a randomly generated, unique identification number to a physical land location referred to as a premises identification number (PID).



PREMISES IDENTIFICATION



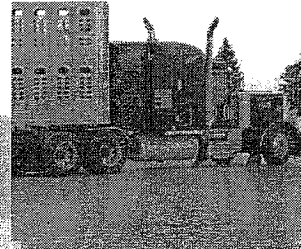
There are **four types of premises**:

1. **Primary** – the primary location of the agricultural operation and its contiguous land base
2. **Linked** – locations considered to be animal health units because of the regular movement of animals/products between them
3. **Co-mingling** – a location where animals from more than one herd of origin are blended (e.g., auction marts; feedlots; assembly yards; buying stations; electronic sales; rest, feed or water sites; etc.)
4. **Linked co-mingling** – a location where animal of more than one herd of origin are grazed concurrently (i.e., public or private community pastures, federal and crown grazing land)

THE THIRD PILLAR OF TRACEABILITY



- Currently mandatory in Quebec and Alberta (in feedlots >1,000 head)
- Allows for full tracking and tracing of an animal throughout its lifetime – where it came from, where it has been, with whom it was in contact and its final location
- Can be one of the criteria considered by international trading partners for agricultural export



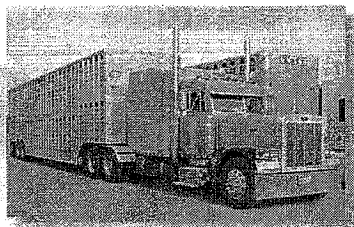
THE THIRD PILLAR OF TRACEABILITY



3. MOVEMENT:

Associating the animal identification number with a premises and time

1 + 2 = 3. In order to track movement, a **premises identification number (PID)** is required.

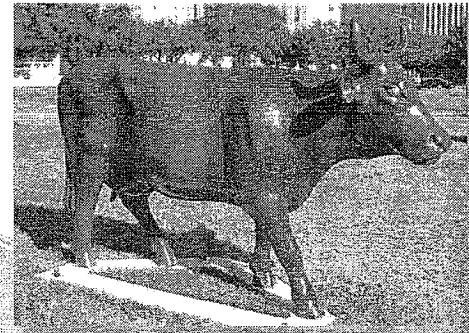


A fully-functional traceability system requires all livestock producers and agri-businesses to **obtain a PID by recording the legal land description (LLD)** of their primary premises (home quarter or operation) in the CLTS at www.cfia.livestockid.ca.

The Value of Traceability

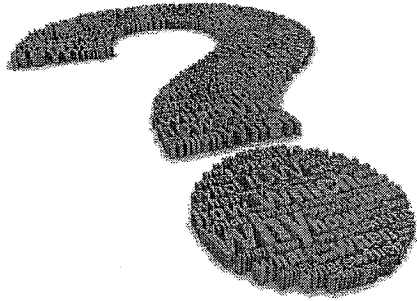


A strong and credible traceability system will assist to ensure Canada remains a leading producer and marketer of beef domestically and internationally.



– Working together for the success of the entire industry –

QUESTIONS & DISCUSSION

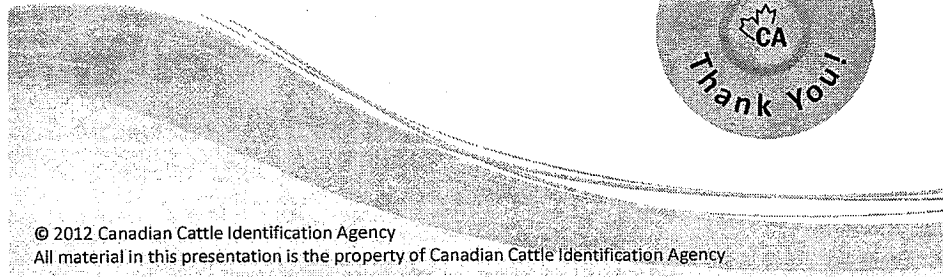


For more information, please contact:

Canadian Cattle Identification Agency

Toll-free: 1-877-909-2333

info@canadaid.ca



Canadian Food Inspection



Export of beef to Taiwan
Registration procedures for beef establishments and export procedures for beef shipments

Our vision:
To exist as a science-based regulator, trusted and respected by Canadians and the international community.

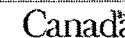
Our mission:
Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

Dr. Samia Lounis, ANational Specialist Export Programs, MPD



Establishment Approval Procedure for Beef Products

Meat Hygiene Manual of Procedures (MHMOP)
Chapter 11 (Section – Taiwan): the slaughtering and processing plants exporting beef to Taiwan shall meet the requirements of the Meat Inspection Act and the requirements of the Taiwanese veterinary hygiene and public health regulations which apply to Taiwanese meat processing plants in the relevant Taiwanese laws and regulations.



Registration Procedures – Legal Requirements

Meat Inspection Act (MIA) section 3 sets conditions for registration and operation of federally registered establishments.

Meat Inspection Regulation (MIR) section 27 states the requirements for registration, licensing, maintenance and operations of a federally registered establishment.

MIR section 29: In order to obtain a licence to operate a federally registered establishment, operator has to submit scheduled work shift agreement, prerequisite programs, control programs and HACCP system to the President of CFIA.



Approval Procedure

How an Establishment become Eligible to Export Beef to Taiwan:

- The operator must review the current export requirements for export of UTM deboned beef to Taiwan, develop control procedures to ensure compliance with these requirements. These procedures must be acceptable to CFIA inspector and must include monitoring, deviation, verification and record keeping activities.
- The CFIA inspector verifies that the information is correct and satisfactory to ensure compliance with the export requirements of Taiwan by completing Compliance Verification Task (CVS) 3.2.01.



Export Procedures for Beef Shipments

MIA Section 7:

No person shall export a meat product out of Canada unless

- (a) it was prepared or stored in a registered establishment that was operated in accordance with this Act and the Regulations;
- (b) that person provides an inspector with evidence satisfactory to the Minister that the meat product meets the requirements of the country to which it is being exported; and
- (c) that person obtains a certificate from an inspector authorizing the export of that meat product.

Chapter 11 of Meat Hygiene Manual of Procedures (MHMOP) of CFIA

This chapter provides the guidance for export certification of meat products from Canada

11.2.1 Legal Basis – MIA Section 7

11.2.2 Accountability Framework – Establishments, CVO, Program Division, Program Network, Operation Coordination, Inspectors

11.2.4 Procedure for Export Verification

11.2.5 Completion of Health Certificates

Establishment: The operator of the exporting establishment bears full responsibility for ensuring that all applicable requirements of Taiwan are met and for providing satisfactory evidence to the CFIA before CFIA can authorize the export and issue the required certificate.

MIR Section 121

No operator shall identify as edible any meat product intended for export unless the meat product meets the requirements of the importing country and is packaged and labelled in accordance with Section 122.

Subject to subsection (2), every operator shall package and label a meat product intended for export in accordance with the requirements of the importing country or, where no such requirements exist, shall package and label the meat product as required by Part III.

CFIA Accountability

Program Divisions (Ottawa)

- design inspection and certification programs
- science based principles based on international standards

Program Networks (Area Office)

- interface between policy and implementation (operations)

Operations (field)

- provides staff and resources to enforce mandate

Inspectors

- ensure compliance with regulations and with requirements of importing country

Veterinarians

- ensure all participants understand their role and perform their functions.

Procedure for Export Certification

Section 11.2.4.2 of MHMOP describes the procedures to be followed when verifying a meat export shipment

1) Application for Export (Annex H): prepared by the operator

- (a) Completion of Annex H / Verification Form (Part 1)
- (b) Declaration of Compliance by the applicant (Part 2)

Procedure for Export Verification continued

2) Verifications

- (a) Verification of Application / Verification Form by the CFIA inspector
- (b) Authorization of application of Export Markings and completion of Export Certificate
- (c) Export Stamp – bearing registration number of the shipping establishment
- (d) Visual Verification of the Shipment – good condition, number of boxes, label, export stamp. After this step, Part 3 of Annex H will be signed by CFIA inspector

Annex H – Verification Form

Applying the Export Stamps

- The export stamp guarantees that the shipment has received a final inspection before export.
- The stamp when applied must be complete, clear and legible.
- When palletized, the stamp should be visible on the outside of the skid.

SEALS:

- Containers shall be sealed with an official seal under the control of a CFIA officer.

Procedure for Export Verification continued

- 3) **Completion of Health Certificates** – CFIA inspector compares information on Annex H and health certificate
- 4) **Issuance of Health Certificates** – Certificate for export of meat products is issued by an official CFIA veterinarian based on Annex H which is signed by CFIA inspector.
- 5) **Distribution of Form CFIA/ACIA 1454 (health certificate)** – This form contains three parts:
 - Part 1: Accompany shipment to Taiwan
 - Part 2: Forward to Ottawa
 - Part 3: File to the IIC of applicant establishments

Ordering and Control of Health Certificates

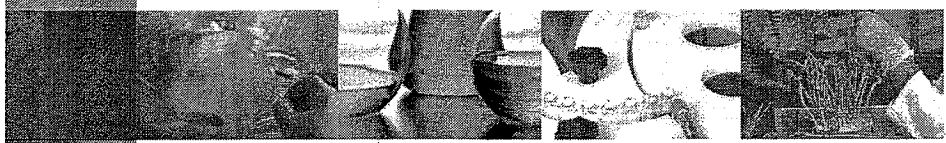
- Certificates shall be stored in a locked cabinet in the inspection office.
- A log shall be kept by the IIC indicating numbers on inventory, use and dates.
- The IIC is responsible for all certificates, stickers, seals and stamps and their use.

Ordering and Control of Health Certificates

- Certificates are ordered by IIC of CFIA.
- Orders are sent to Area office.
- Certificates are received by IIC.
- The serial numbers of the certificates and date of receipt are recorded at the establishment and such records are kept at the Area level as well.

Canada 

Canadian Food Inspection

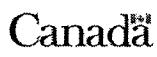


Science and regulation...

working together for Canadians

CFIA FOOD SAFETY INVESTIGATIONS AND FOOD RECALLS

Presented by: Albert Wong
September 21, 2012



What is a Food Recall? (2)

- Food safety hazard which may result in a recall:
 - food allergies & sensitivities (i.e, nuts, eggs, milk)
 - microbiological (i.e. *Listeria monocytogenes*, *E. coli* 0157:H7)
 - physical / extraneous material (i.e. glass, wood)
 - chemical (i.e. melamine)
 - nutritional (i.e. excessive or deficient levels of vitamins and minerals, product misrepresentations)
 - choking (i.e. konjac jelly cups)

What is a Food Recall? (1)

Recall:

means for a firm to remove from further sale or use, or to correct, a marketed product that poses a risk and/or contravenes a legislation administered or enforced by CFIA.

Objectives

The CFIA food safety investigation & recall process:

- Office of Food Safety & Recall – Food Safety Recall Specialists & Technical Risk Assessors
- Other CFIA partners
- External Partners

The main steps in the decision making process:

- From first contact with OFSR to recall implementation

Office of Food Safety and Recall (OFSR)

Created in 1999

Mandate

- national coordination of recalls
- consistency of decision-making
- single point of contact for international food emergency offices
- timeliness, appropriateness, consistency, thoroughness

⁵ Canada

HQ - Partners in Food Safety Recalls

- Programs - Commodity Specialists
- Laboratories Services
- Operations Coordination
- Public Affairs - Communication
- Legal Services
- Enforcement and Investigation Services
- Science Committees

⁷ Canada

Food Safety Investigation

OFSR

- Provides national coordination of food safety investigation activities
- Single headquarter contact point for coordination of food safety investigations
- Compiles, assesses and provides the information required for health risk assessments
- Coordinates and facilitates information exchange among internal and external partners during investigations
- Submits requests for assessments to, and liaises with, Health Canada

⁶ Canada

HQ - Specialists

- Technical Risk Assessors (based in OFSR)
 - link with Health Canada for obtaining Health Risk Assessment (HRA)
 - provide scientific guidance to Food Safety Recall Specialists
 - microbiology (including extraneous material), chemical, allergen (nutrition), marine biotoxin issues
- Program Specialists
 - provide guidance to CFIA staff regarding commodities

⁸ Canada

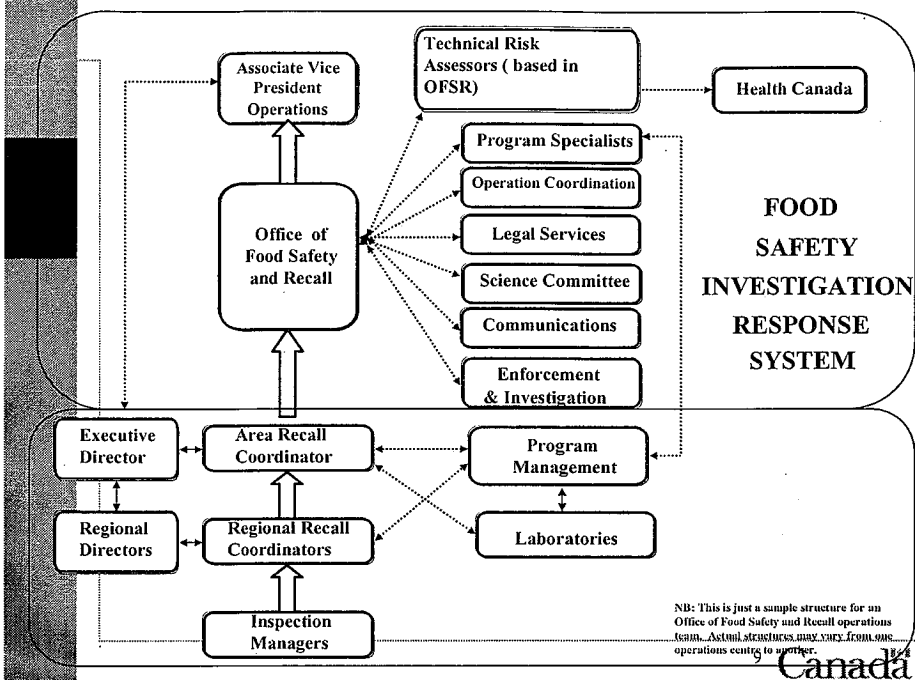
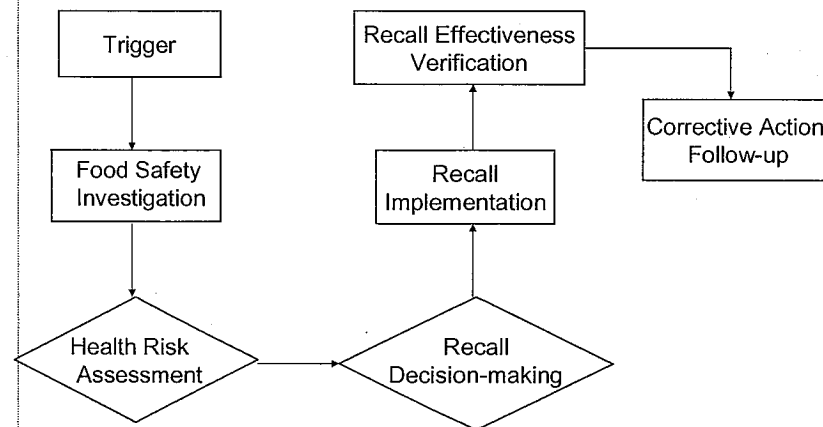
Phases of Food Recall

- Food Safety Investigation
- Decision-Making (Risk Management)
- Recall Implementation
- Verification of Recall Effectiveness
- Follow-Up

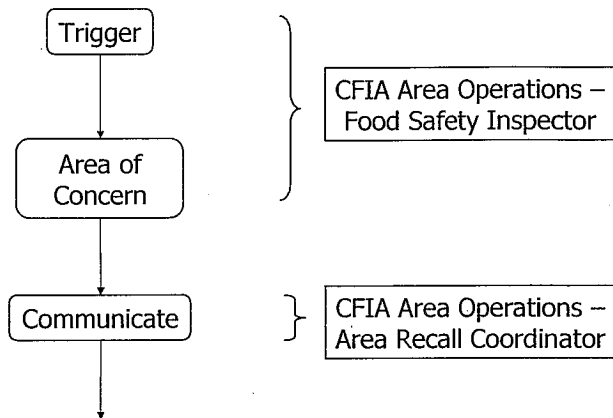
External Partners in Food Safety and Recall Activities

- Health Canada: Standards, health risk assessments, audits
- Public Health Agency of Canada: Outbreak surveillance / investigation (Foodborne Illness Outbreak Response Protocol)
- Industry (importers, manufacturers, distributors, retailers, etc.): Investigations, initiates / responds to recalls
- Provincial, Territorial, Local/Regional Agencies: Outbreak investigations – Human illnesses, institutions, retail, food service risk management and recall verifications depending upon jurisdiction)
- Foreign Country Governments : information exchange

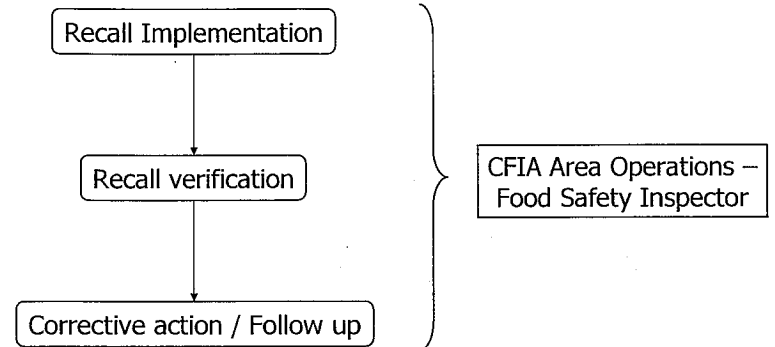
The Recall Process



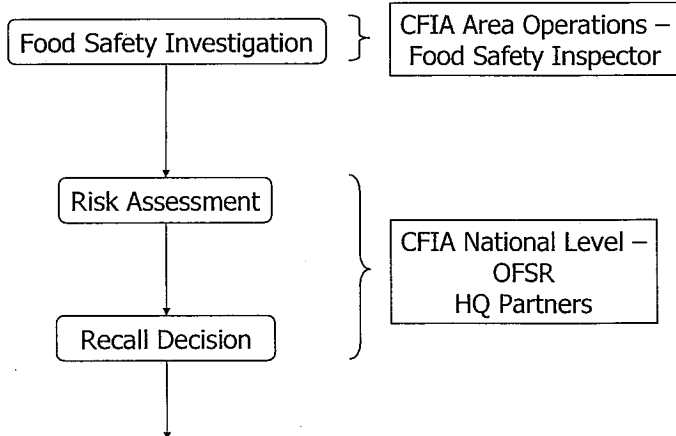
Food Safety Investigation and Recall CFIA Responsible Parties



Food Safety Investigation and Recall CFIA Responsible Parties



Food Safety Investigation and Recall CFIA Responsible Parties

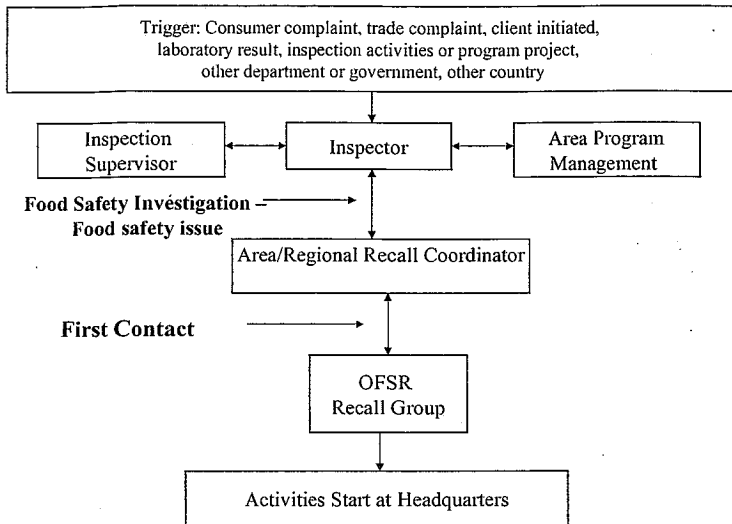


Food Safety Investigation

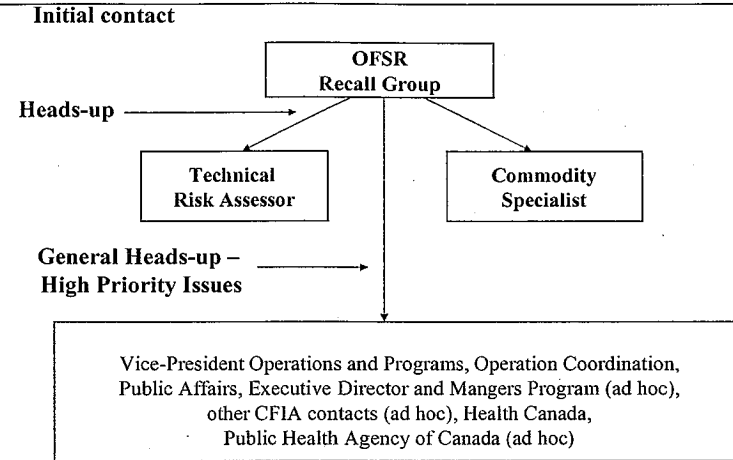
Goals

- determine whether a hazard exists and confirm the nature and extent of the problem
- gather and verify the accuracy and completeness of information required for a Health Risk Assessment
- ensure problem no longer exists and that it does not re-occur

First Contact with Headquarters



Beginning of Activities at Headquarters



First Contact with OFSR

Recall Group will review the information received and assess the file status

- "heads-up" or investigation results?
- jurisdiction?
- product in distribution?
- issue?
- information content?
- information management system file?
- file status and expected timeline?
- other factors - ie. media, serious illness?

Beginning of Evaluation Process

Recall Group:

- Asks the first line of questions to better understand/add to the file
- Transmits the information to the technical risk assessor and commodity specialist
- Receives questions from the technical risk assessor
- Forwards the questions from technical risk assessor if the information is not already available or requested

LEVEL OF RISK

Note: Probability of occurrence is reduced as the degree of industry control increases

PROBABILITY OF OCCURRENCE	High	Sa	Low	Med	High
	Med	Sa	Low	Med	Med
	Low	Sa	Low	Low	Low
	Neg	Sa	Sa	Sa	Sa
		Low	Med	High	
SEVERITY OF CONSEQUENCES					

Who Makes the Risk Assessment?

Health Canada

- when there are standards or guidelines in place, assessments are generally faster as there is less scientific research requested

- if there is no standard, the assessment generally takes longer as it involves more scientific research

Health Risk Assessment

Probability of occurrence
multi-factorial

- may increase or decrease the risk
- ie. quantity, controls at the plant, precautionary statement, cooking instructions, etc.

Severity of consequences
linked to the issue

- ie. *C. botulinum*, coliforms, allergen level

Many questions arise from the need to better understand all the factors that may impact the probability of occurrence

Health Risk Assessment

The technical risk assessor sends the health risk assessment to the food safety recall specialist

The assessment should indicate:

- Level of risk:
Health Risk I, II or III, no risk
- Contravention to legislation
- Rationale for the evaluation including the mitigating or compounding factors

Risk Management Principle



Phases of a Food Recall – Decision-Making

- **Recall Communication – public warnings**
 - Class I recalls
 - Class II recalls
 - Recommendation from HC
 - Baby / infant foods
 - Ready-to-eat product contaminated with bacterial pathogen such as *Salmonella*, *Listeria monocytogenes*, *E. coli* O157:H7
 - Allergic reaction reported
 - Company request
 - Other

Phases of a Food Recall – Decision-Making

- The Director of OFSR makes the final decision
- The Director may go beyond the HRA:
 - past decisions
 - media interest
 - susceptible population
 - product no longer in the market but still in consumer home
- Recall classification and depth

Phases of a Food Recall – Recall Implementation

- OFSR Recall Group:
- advises the Area Operations of the recall depth and classification; available to the area and recalling firm as necessary
 - compiles information required to issue the public warning (if applicable); draft the public warning
 - works with Public affairs, and translators to issue the public warning
 - sends the public warning to internal and external partners
 - responds to media enquiries about recalls

Phases of a Food Recall – Recall Verification

OFSR

- provides guidance and support to inspection staff as requested
- approach to effectiveness checks may require to be modified depending upon circumstances (OFSR often consulted)

The Inspector's Role (1)

- Get the basic info package
 - Labels
 - Codes
 - Distribution
 - Other products – how you verified/reached the conclusion
 - Manufacturing date / process
 - Import date / previous imports
 - Investigation information / summary /status
 - Copy of laboratory results or lab sample tracking system number
- Indicate which information is not /cannot be available
 - Records not kept, codes not tracked
- Identify what you are in the process of requesting / obtaining
 - Advise of possible timeframe to obtain

Why Is It Taking So Long?

- Incomplete information that is considered key – e.g. records, etc.
- Changing or unclear information
- No specific standard
- Unclear science
- Establishment of an epidemiological link
- Laboratory testing or no analytical method
- Availability of information source
- Discussion between technical risk assessor and Health Canada on a health risk assessment
- Regulations – multi jurisdictional

The Inspector's Role (2)

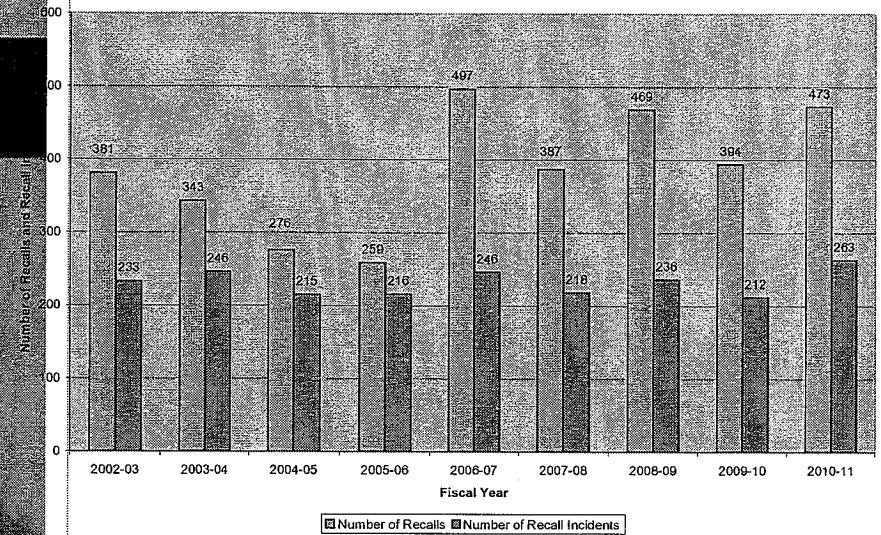
- Examine records
 - Identify discrepancies
 - Decipher record information
- Confirm information and compare documents and practices
- Advise when the Information Management System database is updated with significant information
- Be as precise as you can be in your communication
 - If you don't have the information
 - It does not exist as the company does not keep/fill this record
 - Use plain simple language
- If you do not understand ask for clarification

Why Tonight?

Considerations

- Suspected vs. confirmed health risk
- Epi link between illnesses and food
- Health risk vs. regulatory violation
- Illness or injury
- Target population
- Public interest / media coverage
- Possible press release or not
- Interest from other regulatory bodies

Number of Recalls and Recall Incidents per Fiscal Year from April 1, 2002 to March 31, 2011



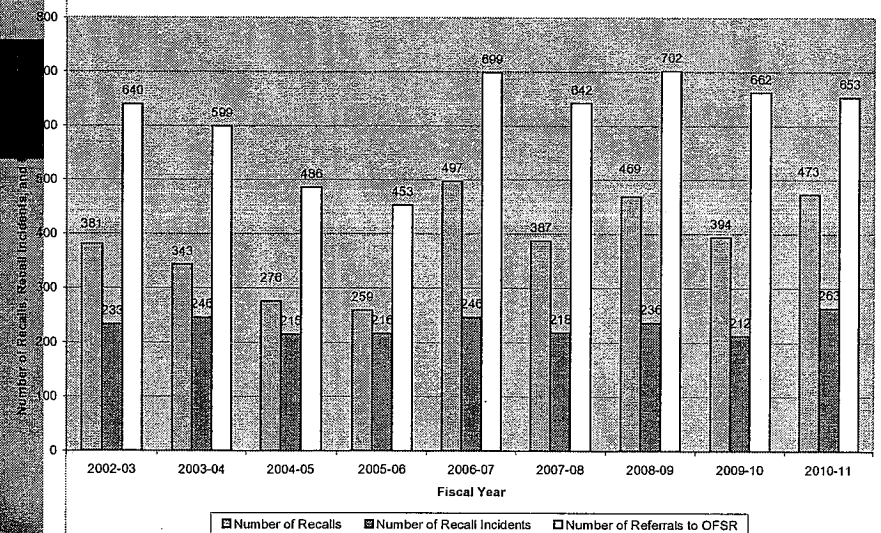
Recall Terminology

Voluntary Recall (Non-Mandatory): a recall that is initiated and carried out by the recalling firm without ministerial order.

Mandatory Recall: a recall as per Section 19 of the *Canadian Food Inspection Agency Act*.

Recall Classification: the numerical designation, i.e. Class I, Class II or Class III, assigned by the OFSR to a particular product recall to indicate the relative degree of health risk presented by the product being recalled.

Number of Recalls, Recall Incidents, and Referrals to OFSR per Fiscal Year



Recall Incidents by Area of Concern per Fiscal Year

