

Safe Food for Canadians Regulations (SFCR)

Approved by the Lloydminster Chamber of Commerce Board of Directors April 2021

ISSUE:

The *Safe Food for Canadians Regulations (SFCR)* as currently written provides a significant trade barrier for individuals or businesses operating in our bi-provincial city. The SFCR views food sold within the community of Lloydminster as inter-provincial trade.

Due to this legislated requirement, the City of Lloydminster food businesses are held to the same standard as a large manufacturer, formerly known as a federally licensed and inspected facility (i.e. Cargill Meats, Kraft Foods) in order to serve both sides of the city. This standard is not likely to be achieved by grocery stores, butchers, home based businesses, and other food businesses, rendering them unable to receive a licence and thereby limiting their ability to remain competitive and viable. This inter-provincial trade barrier comes at a significant cost for food businesses operating in the City of Lloydminster. Food businesses are limited to selling or establishing retail store fronts and vendor agreements to one side of the city unless they have a federal license. Furthermore, this legislation restricts strategic growth and limits manufacturing and cost efficiencies for food businesses that operate multiple locations throughout the city.

BACKGROUND:

The *Safe Food for Canadians Regulations (SFCR)* generally applies to food for human consumption (including ingredients) that is imported, exported and inter-provincially traded for commercial purposes.

According to the *SFCR*, food businesses are responsible for ensuring manufactured, processed, treated, preserved, graded, packaged, or labelled food to be sold inter-provincially is performed by an *SFCR* licence holder and meets *SFCR* requirements. This includes food sold inter-provincially at farmers' markets.

Food businesses that are impacted fall in several food commodity categories including, but not limited to, meat products and food animals, maple syrup, honey, dairy, eggs, fish, and fresh fruits and vegetables. Examples further include packing and labelling fresh fruits, manufacturing baked goods, or packaging and labelling and grading of honey to be sold at the farmers' market in another province.

Lloydminster is a Canadian city with the unusual geographic distinction of straddling the provincial border of Alberta and Saskatchewan. It is incorporated in both provinces as a single city with one municipal administration. Through the City of Lloydminster charter, legislation from one province can be applied to the entirety of Lloydminster, making it one "seamless" city.

Health care services are an example of this bi-provincial authority. Health care services for the City of Lloydminster are serviced by *Saskatchewan Health Authority* for emergency, hospital, and all public health services.

Businesses with food offerings that operate on the Alberta side of Lloydminster are licensed by the *Saskatchewan Health Authority*. They operate in compliance with all food safety requirements, including written food safety programs and procedures, per the *Saskatchewan Food Safety Regulations* and *Public Eating Establishments Standards*. In addition, inspections are handled by *Saskatchewan Public Health*.

The spirit and intent of *Safe Food for Canadians Act and Regulations* is to ensure food safety for all Canadians. *Saskatchewan Public Health* as the authority with jurisdiction within the City of Lloydminster, ensures food safety will continue to be the utmost importance for residents and consumers.

RECOMMENDATION:

All food businesses operating in the city of Lloydminster be considered as operating in one provincial jurisdiction or granted ministerial exemption, thereby rendering all inter-provincial licensing requirements from SFCR not applicable within city boundaries.