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## Food safety recognition program

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The food safety recognition program (FSRP) is led by the Canadian Food Inspection Agency (CFIA) with the participation of the provincial/territorial governments and industry. It is a voluntary program established in 2001 and proven to be successful since its inception. The purpose of the FSRP is to provide a framework for government oversight of on-farm and post-farm food safety programs developed and implemented by National Industry Organizations using Hazard Analysis and Critical Control Points (HACCP) principles. Currently, there are twenty national organizations that have completed or are at various stages in the FSRP process. Two national organizations, chicken farmers of Canada and dairy farmers of Canada representing approximately 2,700 and 12,000 producers, respectively completed the final stages of the recognition process. Three more national organizations, egg farmers of Canada, CanadaGap/CanAgPlus and Turkey farmers of Canada are in the final stage of completing the recognition process. Once granted a letter of recognition, the recognized industry food safety program is required to participate in ongoing monitoring that takes place every 20 months. The maintenance of recognition status is a thorough evaluation process ensuring that the industry's recognized food safety program remains technically sound and is implemented, administered and managed in a manner that fosters continual improvement of safe food practices. The FSRP platform is one of consultation, collaboration and equal voice between federal, provincial, territorial governments and industry. It increases consumers and trading partners trust and confidence in the Canadian food safety system.

## Biography

Iliyan Staykov is an Agri-food Specialist at the Canadian Food Inspection Agency (CFIA) in Ottawa. His work has centered on the development and implementation of National On-Farm Food Safety Recognition Program. He has been collaborating with representatives from 22 industry organizations to raise awareness and foster understanding of the CFIA food safety requirements. He has over 20 years of academic and industry experience in research and development. Prior to joining the Canadian Federal Government, he was a Lead Food Scientist at Natural Newfoundland Nutraceuticals. He has led projects related to obtaining various bio-active ingredients and their application in food and beverage manufacturing. He holds a Master of Food Science and Technology from University of Food Technologies, Bulgaria.

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