

Field-to-Fork Food Safety In Ontario

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Field to Fork Food Safety In Ontario

OMAF's On-Farm Food Safety Initiatives:

- Past
- Present
- Future

Field to Fork = Producer to Consumer

Ontario: Food Safety is #1

Goal: Continually improving food safety that is:

- Field-to-Fork
- Science-based
- Risk Focused
- Collaborative
- Balanced (effective, efficient, sustainable)
- Harmonized

Ontario's Food Safety and Quality Act 2001:

- Consolidates 6 statutes
- Enabling Legislation
- Science & Risk Based
- Field to Fork Capability
- Harmonized Regulatory Reform
- National Standards & Codes of Practice

OMAF On-Farm Food Safety Technology Transfer:

Formal:

- Course Development
- Producer Training

Informal:

- OMAF Website
- Town & Country TV
- Radio
- Presentations
- Info/Fact sheets
- Exhibits

OMAF On-Farm Food Safety

Ontario's On-Farm Food Safety Related Programs:

- Livestock Medicines Education Program
- Grower Pesticide Safety Course
- Adoption continuum of On-Farm Food Safety Programs (national, provincial, industry, other)

Scope of On-Farm Food Safety

Adoption Continuum:



OMAF's Organizational Restructuring:

- On-Farm Food Safety/HACCP Specialists
- Healthy Futures for Ontario Agriculture
Funding to broiler, beef and dairy
- On-Farm Food Safety Research, Baseline studies & Benchmark surveys
- Expertise to OFFS Programs and Pilots

Livestock Technology Branch:

Manager, Food Safety, Product Quality & Animal Welfare

- On-Farm Food Safety & HACCP
- Quality Assurance & Commodity Experts
- Antimicrobial Resistance & Biotechnology
- Traceability
- Animal Care & Welfare
- Veterinarians
- Livestock Regulatory Affairs

OMAF On-Farm Food Safety

Ontario's FPT Participation:

- Recognition Protocol for National OFFSPs
- Technical Review Protocol
- Technical Reviews of National OFFSPs
- Government Criteria for QMS
- Administrative Assessments of National OFFSPs

HACCP-based Field-to-Fork Broiler Production

- Ontario's Hatchery Supply Program
- Ontario's HACCP Feedmill
- National HACCP-based Broiler Production
- Provincially licensed/inspected, HACCP-based Abattoir (pilot)

Town and Country “Egg to Plate” video

OMAF, University of Guelph, Industry & On-Farm Food Safety

On-Farm Food Safety Baseline Studies:

- Chicken Benchmark Survey
- Chicken On-Farm Baseline Study - salmonella, campylobacter
- RFP for Swine On-Farm Baseline Study
- Cattle next?

Ontario On-Farm Food Safety

Ontario 2002:

- Background Document
- Stakeholder Discussions
- Stakeholder Feedback

1. Recognition:

- Stakeholders were asked about current buyer demands for on-farm food safety programs, and what role OMAF might have in program recognition.

2. Implementation:

- Stakeholders were asked about their readiness to implement on-farm food safety programs, what roles and responsibilities the government and industry should have with regards to implementation, and where potential efficiencies may be found.

3. Food Safety Standards:

- Stakeholders were asked about the advantages and disadvantages of requiring all on-farm food safety programs to adhere, at a minimum, to nationally developed standards.

4. Traceability & Tracking:

- Stakeholders were asked what their industry required in terms of tracking and traceability now and in the future, and the benefits and challenges of implementing a traceability system for Ontario producers.

5. Brands & Symbols of Assurance:

- Stakeholders were asked about the advantages and disadvantages for branding products with food safety assurances, and of a provincial cross-commodity branding program.

6. Future On-Farm Possibilities:

- Stakeholders were asked if on-farm food safety programs should be expanded to include auditable components for other standards, for example, environmental and animal welfare standards, and if so, what challenges and opportunities would this present.

“Think Tank”

Recommendations: Next Steps

OMAF/Industry Steering Committee & 5 Working Groups to examine:

- Government Recognition
- Integration & Co-ordination
- Continuous Improvement
- Traceability
- Administration & Infrastructure

OMAF On-Farm Food Safety Contact Information

General:

Agricultural Information Contact Center - 1-877-424-1300

Northern Ontario Regional Office - 1-800-461-6132

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