CHARTERED
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED CANADA FOOD SAFETY AND HACCP COMPLIANCE MANAGER ™

CFS ™

Fully Accredited By:

Chartered Institute of Professional Certifications

CPD
Certification Service

CFS ™
CERTIFIED CANADA
FOOD SAFETY AND
HACCP COMPLIANCE
MANAGER ™

PROGRAM OVERVIEW

Canada's food safety and HACCP compliance landscape is among the most rigorous and demanding in the world. Governed by the Safe Food for Canadians Regulations (SFCR), the Food and Drugs Act, and enforced by the Canadian Food Inspection Agency (CFIA), Canada's regulatory framework mandates strict adherence to hygiene, hazard control, labelling, and traceability standards. With more than **2,200 federal and provincial regulations governing food safety**, food industry leaders must navigate a complex and layered compliance environment that poses significant operational challenges.

This certified program is designed to empower food industry leaders with a deep, practical understanding of Canada's intricate **food safety laws and HACCP compliance requirements**. You will gain comprehensive insights into the Safe Food for Canadians Act (SFCA), SFCR, Food and Drugs Act provisions, and the nuances of **provincial regulatory jurisdictions**. Beyond legal frameworks, this program provides hands-on guidance in **designing, implementing, and managing advanced HACCP systems that align with CFIA standards** and withstand regulatory scrutiny.

Through immersive, expert-led instruction, participants will become proficient in key pillars of Canadian food safety compliance—including **microbiological criteria development, chemical contaminant monitoring, allergen management strategies, and preventive control planning**—while tailoring these practices to the expectations of Canadian regulators.

ACCREDITATIONS

CPD CERTIFIED
The CPD Certification Service

Trustpilot
★★★★★
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PROGRAM OVERVIEW

You will also master the end-to-end lifecycle of HACCP, from hazard analysis and critical control point identification to verification and corrective actions. The program explores how to establish robust compliance infrastructures that effectively address Canada's fragmented regulatory terrain. In addition, you'll gain actionable expertise in traceability implementation, recall readiness, supplier verification, and import/export requirements. Finally, the program provides critical foresight into emerging regulatory shifts, including **Canada's Enhanced Food Safety and Quality Program, labelling modernization initiatives, and the growing influence of international trade agreements** on domestic food safety standards.

Upon completing the program and passing the Chartered exam, you will attain the **Certified Canada Food Safety and HACCP Compliance Manager (CFS™)** designation, a globally recognized certification that enhances your professional credentials and demonstrates your expertise in implementing and managing comprehensive food safety systems aligned with Canadian and international standards. This industry-recognized certification holds lifelong validity and will position you as a trusted leader in regulatory compliance, HACCP implementation, and food safety risk management.

ACCREDITATIONS

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★ Trustpilot
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★★★★⯪

KEY SKILLS YOU WILL GAIN
From This Program

HACCP PLAN DEVELOPMENT
12-STEP HACCP IMPLEMENTATION
FOOD SAFETY HAZARD IDENTIFICATION
RISK ASSESSMENT METHODOLOGIES

CRITICAL CONTROL POINT (CCP) DETERMINATION
CRITICAL LIMIT SETTING
CCP MONITORING PROCEDURES
CORRECTIVE ACTION PLANNING

HACCP VERIFICATION TECHNIQUES
HACCP DOCUMENTATION AND RECORDKEEPING
SANITATION STANDARD OPERATING PROCEDURES (SSOPS)

ENVIRONMENTAL MONITORING PROGRAMS
ALLERGEN RISK ASSESSMENT
CROSS-CONTAMINATION PREVENTION
ALLERGEN CONTROL VERIFICATION
TRACEABILITY SYSTEM IMPLEMENTATION

SFCR TRACEABILITY COMPLIANCE
RECALL PROCEDURE DEVELOPMENT

Cameron Prince

Distinguished Food Safety Expert & Former Vice President of Operations for CFIA

Cameron Prince is a distinguished food safety and regulatory expert with over 35 years of leadership experience in food safety, agriculture, and seafood regulation across Canada, the United States, and international platforms. As **former Vice President of Operations at the Canadian Food Inspection Agency (CFIA), he oversaw national food safety enforcement and led the groundbreaking modernization initiative that shaped the Safe Food for Canadians Regulations (SFCR).**

Cameron has played a key role in global food policy through his active involvement with CODEX and other multilateral organizations. His expertise spans **crisis and recall management, food safety culture development, regulatory compliance under SFCR, FSMA, and GFSI frameworks, and the design of food safety and animal health programs.**

He is a **certified lead auditor for BRC and FSSC 22000, a certified HACCP trainer (NSF), and a FSMA Preventive Controls lead instructor**. As Executive Vice President at TAG, Cameron continues to advise clients on high-level regulatory strategy, food safety system development, and industry-government liaison. A recognized thought leader, he is frequently invited to speak at major food safety conferences worldwide.

Freeman Libby

Highly Recognized Food Safety Expert & Former National Director for CFIA

Freeman Libby is a highly accomplished food safety expert with over 45 years of experience across regulatory, industry, and international domains. A **former National Director at the Canadian Food Inspection Agency (CFIA), he played a pivotal role in developing and implementing national regulatory controls to eradicate Bovine Spongiform Encephalopathy (BSE)**, also known as "Mad Cow Disease," through collaboration with all ten provinces and major industry associations.

Freeman's expertise spans **food regulatory programs under Agriculture and Agri-Food Canada, Fisheries and Oceans Canada, and the CFIA**. He has conducted seafood inspection program reviews internationally in Peru, Indonesia, Malaysia, and Thailand, and is a **certified lead auditor for BRCGS and FSSC 22000, with over 250 audits completed**. His certifications include HACCP, Seafood HACCP, PCQI for Human Food, and BRCGS ATP trainer.

Currently serving as Director of Food Safety at TAG, Freeman specializes in **helping food processors and importers navigate Canadian regulatory requirements, develop and implement food safety programs, and strengthen compliance through system reviews** and practical, solution-based guidance.

OUR PARTICIPANTS

Over 70% of FORTUNE 500 Companies Have Attended Our Accredited Programs Before

Goldman Sachs

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Pfizer
Life is our life's work

Nestle

PROGRAM AGENDA

MODULE 1 - INTRODUCTION TO HACCP AND FOOD SAFETY SYSTEMS

- Overview of food safety principles and regulatory expectations
- The 12-step HACCP approach
- Role of HACCP in CFIA compliance

MODULE 2 - PRELIMINARY STEPS IN HACCP PLANNING

- Assembling the HACCP team
- Product description and intended use
- Constructing flow diagrams and on-site confirmation

MODULE 3 - HAZARD ANALYSIS (PRINCIPLE 1)

- Identifying biological, chemical, physical, and allergenic hazards
- Risk assessment methodologies
- Documenting and categorizing hazards

MODULE 4 - IDENTIFYING CRITICAL CONTROL POINTS (PRINCIPLE 2)

- Decision tree methodology for CCP determination
- Differentiating CCPs from control points
- Practical examples and case analysis

MODULE 5 - CRITICAL LIMITS AND MONITORING (PRINCIPLES 3 & 4)

- Setting measurable parameters (e.g., time, temperature, pH)
- Establishing effective monitoring systems
- Frequency and responsibilities

MODULE 6 - CORRECTIVE ACTIONS, VERIFICATION, AND RECORDKEEPING (PRINCIPLES 5–7)

- Responding to deviations from critical limits
- Verification activities to ensure HACCP effectiveness
- Documentation and audit trail best practices

MODULE 7 - SANITATION AND CONTAMINATION CONTROL PROGRAMS

- Master sanitation schedules and SSOPs
- Verification and validation strategies
- Environmental monitoring protocols

MODULE 8 - ALLERGEN MANAGEMENT AND CROSS-CONTAMINATION PREVENTION

- Risk assessment for allergen sources
- Process control from goods receipt to labeling
- Verification of allergen control measures

PROGRAM AGENDA

MODULE 9 - FOOD TRACEABILITY AND RECALL MANAGEMENT

- SFCR traceability requirements
- Implementing and testing recall procedures
- Mock recall exercises and continuous improvement

MODULE 10 - SUPPLY CHAIN AND SUPPLIER APPROVAL PROGRAM

- Assessing supplier risk and food fraud vulnerability
- Verification of supplier controls
- Building robust supply chain traceability systems

MODULE 11 - AUDITING FOR FOOD SAFETY COMPLIANCE

- Attributes of an effective auditor
- Internal audit planning and execution
- Writing audit findings and verifying CAPAs

MODULE 12 - OVERVIEW OF SFCR, FDA&RS, AND OTHER REGULATIONS

- Understanding SFCR and Food and Drug Act provisions
- Requirements for import/export and licensing
- Preventive controls for foreign suppliers

MODULE 13 - FINAL REVIEW AND EXAMINATION PREPARATION

- Summary of key concepts and compliance strategies
- Participant Q&A and discussion

EXAMINATION

YOUR CHARTER DESIGNATION

Chartered Institute of Professional Certifications' programs are unique as they provide you with professional charter designations and marks that can be used across your lifetime once you have completed our programs.

Upon successfully attending this program, you will be awarded with the **Certified Canada Food Safety and HACCP Compliance Manager (CFS™)** designation. that can be used in your resume, CV and other professional credentials. This certification is industry-recognized with lifelong validity.

Globally recognized and increasingly essential in today's regulatory landscape, this certification affirms your expertise in managing comprehensive food safety and HACCP compliance systems aligned with Canadian and international standards. It validates your capability to lead food safety initiatives, conduct hazard analysis, implement preventive controls, manage audits, and ensure regulatory compliance under frameworks such as SFCR, CFIA, and Global Food Safety Initiative (GFSI). Developed by **Chartered Institute of Professional Certifications**, the content of this program has been independently accredited by **CPD Certification Service** as adhering to the highest standards of continuing professional principles.

ABOUT US

49,525 Business Leaders Have Attained Their Chartered Certifications Since 2009

390 Certified and Fully Accredited Programs

87% Chartered Leaders Have Reported Career Promotions and Enhancements

Chartered Institute of Professional Certifications

All of Chartered Institute of Professional Certifications programs are fully accredited programs. The professional charters and designations are trademarked credentials that can only be used by professionals who have completed and passed our accredited program. It is also independently accredited by CPD as adhering to the highest standards of continuing professional principles.

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CONTACT US TODAY

We Thank You for Your Ongoing Support of Our Programs

Singapore and Asia Pacific Enquiries

Email: advisor@charteredcertifications.com
Phone: +65 6716 9980
Address: Chartered Institute of Professional Certifications
            1 Gateway Drive
            #20-04 Westgate Tower
            Singapore 608531

Australia and New Zealand Enquiries

Email: advisor@charteredcertifications.com
Phone: +61 3 9909 7310
Address: Chartered Institute of Professional Certifications
            530 Little Collins Street, Level 1
            Melbourne VIC 3000, Australia

UK, Europe and Middle East Enquiries

Email: advisor@charteredcertifications.com
Phone: +44 (020) 335 57898
Address: Chartered Institute of Professional Certifications
            86-90 Paul Street
            London, EC2A 4NE

USA Enquiries

Email: advisor@charteredcertifications.com
Phone: +1 888 745 8875
Address: Chartered Institute of Professional Certifications
            99 Wall Street #3936
            New York, NY 10005