

Small Farm Regulations

Federal Regulations

The Canadian Food Inspection Agency (CFIA) administers and enforces federal legislation related to food inspection, agricultural inputs and plant health. It is generally responsible for products that move across provincial or national boundaries.

www.inspection.gc.ca, 1-800-442-2342

- Health of Animals Act covers the tagging of livestock or dead stock, reportable livestock diseases and the humane transport of livestock. Cattle, sheep and bison must have id tags before leaving the farm.
- Consumer Packaging and Labeling Act covers labeling of pre-packaged food.
- Food and Drugs Act requires that milk from all species be pasteurized for sale for human consumption and approves drugs for animal use.
- Pest Control Products Act, Feeds Act and Fertilizer Act approve various farm inputs.
- The Canada Agriculture Products Act, Fresh Fruit and Vegetable Regulations requires potable water be used in the final rinse of produce.

Provincial Regulations

The Ontario Ministry of Health and Long-Term Care is responsible for the protection of public health. The Ontario Ministry of Agriculture and Food is responsible for statutes designed to minimize food safety risks. <http://www.omafra.gov.on.ca> 1-877-424-1300

- Pesticides Act
 - o Grower Pesticide Safety Course.
 - o Storage, disposal of containers.
 - o Prohibits transportation of pesticides with food or drink.
- Milk Act
 - o covers cow's and goat's milk.
 - o Has regulations covering a number of items from workers to animal health.
- Health Protection and Promotion Act
 - o Requires pasteurization of cow, goat and sheep milk to be sold.
 - o Food Premises Regulation (Note: exemptions for Producer Based Farmers' Markets & community events, farmers selling only their own honey, maple syrup, unprocessed produce or grains)
- Livestock and Livestock Product Act
 - o Prohibits the sale of non-graded eggs, except at the farm-gate for the consumers own consumption.
- Food Safety and Quality Act
 - o Requires all meat offered for sale be inspected.
 - o Persons delivering food animals to an abattoir must provide their name and address, poultry must also have on-farm health records.
- Dead Animal Disposal Act
- Safe Drinking Water Act
- Nutrient Management Act
 - o Applies mainly to new/expanding livestock operations.

- Farm Products Grades and Sales Act
 - o Honey regulations (containers, sizes, labeling, name, address).
 - o Fruits and vegetables (cleanliness of facilities and produce, grading and packing requirements).
 - o Name and address on containers.
- Planning Act; Conservation Authority Act; Drainage Act; Building Code Act; Nutrient Management Act all have regulations around locations and activities of buildings, including farm buildings.
- Healthy and Safety Act; Smoke-Free Ontario Act; Workplace Safety and Insurance Act all have regulations that apply if you hire workers.
- Ontario Water Resources Act Water Wells Regulation gives well owners the responsibility to maintain their wells to prevent the entry of surface water.
- Farm Registration and Farm Organization Funding Act requires all Ontario farm businesses with a gross of over \$7000 to register with a farm organization, through AgriCorp (www.agricorp.com).

Municipal Regulations/Enforcements

Local health units are responsible for enforcing the Health Promotion and Protection Act, which sets out food safety standards and policies for food premises.

- Health Units
 - o Deliver Food Handler Training Course
 - o Enforce Food Premises Regulations (ex: value-added processing)
- Zoning and planning issues – vary among municipalities
- Farmers' Markets – may have rules around who and what can be sold at their market, e.g. must be a farmer selling only your own produce.

Some Requirements for Organic Certification

- Organic Plan with details of transition, production, preparation, handling and management practices and updated annually;
- Records on inputs, production, handling of crops and livestock;
- Minimum 3 years between the use of a prohibited substance until harvest and under the verification of a certification body for at least 12 months;
- Buffer zones of 8 m (longer for crops that may be contaminated by GE) but hedgerows and roads can be used as a part of the buffer strip;
- Organic seed required but can get an exemption from organic seed if organically produced seed of a variety is not available commercially. Non-organic perennial planting stock can be used but not represented as organic for at least one year;
- Livestock – need to look at specific types for details of what is required, e.g. for poultry must be raised under organic standard from 2nd day of life;
- Manure – if organic is not available can use non-organic sourced but with restrictions
 - o restrictions on when applied, e.g. at least 120 days before harvesting a crop with an edible part directly in contact with soil or 90 days before harvesting a crop for human consumption that do not come in contact with soil.

Supply Management Marketing Boards

(Some have their own on-farm food safety programs.)

Quota Regulations

	Minimum quota purchase	Exemption from holding quota	Other
Eggs Egg Farmers of Ontario	Yes	Up to 99 birds	- ungraded eggs can only be sold from farm gate - graded eggs can be sold anywhere, even from small flocks - grading stations must be licensed
Chicken Chicken Farmers of Ontario	No	Up to 300 birds/calendar year/premises	- under exemption, birds must be sold direct to consumer from farmgate - no advertising
Turkey Turkey Farmers of Ontario	2,000 kg/year for new entrants	Up to 50 birds	- for quota holders, requirement for birds to be under solid roof (ex: tarp) and sides (ex: chicken wire) - no bio-security measures for backyard flocks
Milk cows Dairy Farmers of Ontario	10 kg butterfat/day	None	- all milk must be pasteurized

Other Resources

OMAFRA <http://www.omafra.gov.on.ca>

- Advantage Good Agricultural Practices Manual
- On-Farm Food Safety for Fruits and Vegetable Growers
- Reviewing Your Food Safety and Security Strategies
- A Grower's Guide to Preventing Food-Borne Illness from Berry Crops

Region of Waterloo Public Health has an excellent Farm Food Safety Booklet www.region.waterloo.on.ca/ph (Resources ---> Reports and Factsheets)

“Food Safety Begins on the Farm”, Cornell University www.gaps.cornell.edu