

profaction: Food Safety

Under the proAction® program, Canadian dairy farmers produce high-quality, nutritious food in accordance with some of the world's most stringent standards. proAction builds on robust federal and provincial regulations, instilling confidence that every drop of Canadian milk was produced with care.

Canadian dairy farmers follow specific processes and protocols to reduce risk and prevent food safety hazards on their farms. All farms are required to implement these measures on their farms, which helps to ensure the safety of our food supply.

Food Safety Standards on the Farm



proAction food safety requirements have been mandatory on farms since 2015 and are recognized by the Canadian Food Inspection Agency (CFIA) for their rigour and strength. Requirements are reviewed and updated regularly.



Dairy farmers apply food safety management practices on farms using a science-based, preventative approach, based on the principles of the internationally known Hazard Analysis Critical Control Points (HACCP) system.











For more information on









Farmers follow careful procedures for the safe and responsible use of medications to treat sick animals, including keeping detailed records and discarding the milk from a sick animal until it is deemed safe. All milk is tested for antibiotics before being processed.



Farmers work closely with veterinarians and undergo an annual Cattle Health **Declaration process with them.**



Farmers follow documented processes to consistently and safely milk cattle, usually two to three times a day.



Farmers work hard to maintain clean and sanitary milking equipment.



Farmers regularly train their workers to ensure that procedures are correctly followed and that emergency procedures are well-understood.



Consumers can have confidence in the safety of dairy products containing 100% Canadian milk because of the stringent food safety standards followed on our farms.







For more information on