

In this Act,

The Sugar Awareness Act

An act to ensure proper consumer awareness on the sugar levels of various alimentary products, in restaurants or wherever food is sold.

WHEREAS it is essential, for the wellbeing of the country, that its people be in good health,

WHEREAS Canadians who are afflicted by severe medical conditions related to bad eating habits have their ability to live in happiness directly impacted,

WHEREAS even though sugar is not inherently bad, awareness about its consumption ought to be raised in order to ensure healthier quantities are consumed,

WHEREAS the Canadian government bears huge and growing costs related to providing healthcare for its people,

Her Majesty, by and with the advice and consent of the Senate and House of Commons of Canada, enacts as follows:

Short Title

Short title

1 This Act may be cited as the **Sugar Awareness Act**

Interpretation

Definitions

2 In this Act,

Food product is defined as a product constituted of ***Food*** sold ***Packaged***.

(a) ***Food*** includes any article manufactured, sold or represented for use as food or drink for human beings, chewing gum, and any ingredient that may be mixed with food for any purpose whatever;

(b) **Packaged** includes any thing in which any food, drug, cosmetic or device is wholly or partly contained, placed or packed;

Food establishment means an operation that:

(a) stores, prepares, packages, serves, vends food directly to the consumer, or otherwise provides food for human consumption such as a restaurant; satellite or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and

(b) relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

Food establishment includes:

(a) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority; and

(b) an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.

Food establishment does not include:

(a) An establishment that offers only prepackaged foods that are not time/temperature control for safety foods;

(b) produce stand that only offers whole, uncut fresh fruits and vegetables;

(c) A food processing plant; including those that are located on the premises of a food establishment

(d) A kitchen in a private home if only food that is not time/temperature control for safety food, is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by law and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the regulatory authority:

(e) An area where food that is prepared as specified in subparagraph (3)(d) of this definition is sold or offered for human consumption;

(f) A kitchen in a private home, such as a small family day-care provider; or a bed-and-breakfast operation that prepares and offers food to guests if the home is owner occupied, the number of available guest bedrooms does not exceed 6, breakfast is the only meal offered, the number of guests served does not exceed 18, and the consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated and inspected by the regulatory authority; or

(g) A private home that receives catered or home-delivered food.

Food processing plant means a commercial operation that manufactures, packages, labels, or stores food for human consumption, and provides food for sale or distribution to other business entities such as food processing plants or food establishments. "food processing plant" does not include a food establishment.

Food employee means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

Restaurant dish is defined as any type of "food" sold in a "food establishment." or "restaurant"

Menu is defined as the list of available restaurant dishes a food establishment serves given or shown to its customers.

Sugar will be defined as any of a class of water-soluble crystalline carbohydrates, including sucrose and lactose, having a characteristically sweet taste and classified as monosaccharides, disaccharides, and trisaccharides.

Part 1

Marking For Food Products

Description of Marker

3 (1) All food products manufacturers will dedicate surface on their food products' packaging for the insertion of either a green (R: 0; G: 223; B: 0), an orange(R: 255;G: 139; B: 0), or a red (R: 255; G: 0; B:0) dot, accompanied with the text "low in sugar," "medium sugar levels" or "high in sugar" respectively. The dot will take up seven percent (7%) of the products' total surface and the text will take up three percent (3%) of the products' surface and be placed directly under the dot.

For Further Clarity

(a) Should the contrast ratio of a dot's color over the mean color of the product's packaging be inferior to 3:1, the colors of either the packaging or the dot will be arranged accordingly, without varying further from the dot's original color more than 75 units on each of the red, green and/or blue scales of color in the RGB system.

(b) Should such a variation not suffice, a white

[\[checkmark\]](http://cliparts.co/cliparts/qcB/Bex/qcBBexbc5.png) is to be superposed on the dot if it is green, a white [\[line\]](https://imgur.com/2SneGF7) is to be superposed on the dot if it is orange, and a white [\[cross\]](https://imgur.com/5bGEcLT) if the dot is red.

Sugar Content for Each Dots

4 Any food with sugar contents listed below is awarded the adequate dot and text as outlined in subtext (a) of this section.

(1) Any food product containing between zero and five percent (of its net mass of sugar) will be awarded the green dot.

(2) Any food product containing between five and fifteen percent (of its total net mass) of sugar will be awarded the orange dot.

(3) Any food product containing between sixteen and a hundred percent (of its total net mass) of sugar will be awarded the red dot.

Part II

Marking For Restaurant Dishes

Restaurants will Indicate Sugar Content

5 All Restaurants will dedicate surface on their menus to indicate clearly the quantity of sugar of each of their restaurant dishes, through the use of three marks, clearly different from one another.

Sugar Content per Marks

(1) The first mark must indicate the restaurant dish contains between zero and five percent (of its total net mass) of sugar.

(2)) The second mark must indicate the restaurant dish contains between six and fifteen percent (of its total net mass) of sugar.

(3)) The third mark must indicate the restaurant dish contains between sixteen and a hundred percent (of its total net mass) of sugar.

The Marks may Vary

6 The marks may be of any form, size, or color, given that their form is consistent and (if it varies) only varies logically, that they are at least as big as the text size used for the name of the menu item they are linked to, and that their color is consistent or varies logically.

The Marks may Multiply their Number

7 The marks may also multiply their number to indicate the increase in sugar levels, instead of changing.

The Marks will be Understandable

8 The restaurants will also have a clear and concise explanation of their marking system at the beginning of their menu.

Part III

Application And Control For Food Products

Responsibility to the food products manufacturers

9 The food products manufacturers concerned will make sure their products' packaging present the correct dot and text.

Inspection of correct packaging

10 The Canadian Food Inspection Agency will check between ten and fifteen percent of the concerned manufacturers on an irregular basis, but at the minimal frequency of four times a year.

Enforcement

11 Should a product's packaging not present the correct dot and text, or present no dot or/and text at all, or of too small a size, the Health Products and Food Branch may press fines on the concerned company no higher than twenty (20) percent of the product's retail cost, multiplied by

the amount of samples sold presenting the error or errors in the dot and text's presence, size or color.

Financing

12 To help finance the costs of this bill, a tax of 0.1% of the total sales of products labeled as “high in sugar” will be levied.

Part IV

Application And Control For Restaurant Dishes

Responsibility to the Restaurants

13 The restaurants concerned will make sure their menus respect the marking outlined in part II of this law.

Inspection of correct marking

14 The Canadian Food Inspection Agency as a part of its usual checks, will now also check for the correct marking of the restaurants' menu items, and the overall respect of this law.

Enforcement

15 Should the Health Products and Food Branch find a restaurant in breaking of this law, it may press fines on the concerned restaurant no higher than twenty (20) percent of the restaurant dish's retail cost, multiplied by the amount of samples sold presenting the error or errors.

Financing

15 The Health Products and Food Branch is to tolerate a margin of error in the calculating of restaurant dishes' sugar quantity of up to $\pm 1\%$.

Part V

Advertising

Creation of the Sugar Awareness Fund

16 (1) The Health Products and Food Branch will be granted 2 million dollars (2,000,000 CAD) for the financing of a nationwide advertisement campaign to raise awareness about the new dot

and markings system, as soon as this bill comes into full effect.

(2) Any excess revenues from the tax levied as described in Section IV of this bill will directly go to the reimbursement of that grant.

Coming into force

17 This act will come into force 365 days after receiving royal assent

Submitted by:

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On Behalf of: Bloc Québécois

Meta note: forget about the following translation, I couldn't find the time to make it happen ;(

La loi de sensibilisation au sucre

Un Projet de Loi pour assurer une bonne sensibilisation des consommateurs aux niveaux de sucre de divers produits alimentaires, dans les restaurants ou partout où la nourriture est vendue.

Attendu que:

il est essentiel, pour le bien-être du pays, que ses habitants soient en bonne santé,

les Canadiens qui souffrent de graves problèmes de santé liés à de mauvaises habitudes alimentaires ont leur capacité de bien vivre directement affecté,

même si le sucre n'est pas intrinsèquement mauvais, la sensibilisation à sa consommation doit être augmentée afin de garantir la consommation de quantités plus saines,

le gouvernement canadien dépense des sommes énormes et croissantes en soins de santé à sa populations,

Sa Majesté, sur l'avis et avec le consentement du Sénat et de la Chambre des communes du Canada, édicte :

Titre Abrégé

Titre Abrégé

1 *La loi de sensibilisation au sucre*

Interprétation

Définitions

Produit alimentaire est défini comme un produit constitué d'**aliments** vendus **emballés**.

(a) **Aliment**: une substance comestible cuite ou transformés, utilisée ou destinée à être utilisée ou à être vendue en tout ou en partie pour la consommation humaine.

(b) **Emballé** signifie embouteillé, mis en boîte, emballé, emballé ou emballé, qu'il soit emballé dans un établissement de transformation ou dans une usine de transformation des aliments.

Établissement alimentaire veut dire:

a) Un élément de l'opération, par exemple un véhicule de transport ou une installation de préparation centrale qui alimente un lieu de vente ou un point d'alimentation par satellite, à moins que le lieu de vente ou d'alimentation ne soit autorisé par l'autorité de réglementation; et

b) une opération effectuée dans une installation ou un emplacement mobile, fixe, temporaire ou permanent; où la consommation est sur ou hors des lieux; et indépendamment du fait qu'il y ait une charge pour la nourriture.

L'établissement alimentaire ne comprend pas:

a) Un établissement qui n'offre que des aliments préemballés qui ne permettent pas de contrôler le temps et la température pour les aliments de sécurité;

(b) produire un peuplement qui n'offre que des fruits et légumes frais entiers et non coupés;

(c) Une usine de transformation des aliments; y compris ceux qui sont situés dans les locaux d'un établissement d'alimentation

(d) Une cuisine dans une maison privée si seulement la nourriture qui n'est pas temps / température contrôle pour la nourriture de sécurité, est préparée pour la vente ou le service à une fonction telle que la vente de pâtisseries d'un organisme religieux ou charitable si la loi le

permet. informé par une affiche clairement visible sur le lieu de vente ou de service que l'aliment est préparé dans une cuisine qui n'est pas soumise à la réglementation et à l'inspection de l'autorité de régulation:

e) Une zone où des aliments préparés conformément au sous-alinéa (3) d) de la présente définition sont vendus ou offerts pour la consommation humaine;

f) Une cuisine dans une maison privée, telle qu'une petite gardienne familiale; ou une chambre d'hôte qui prépare et offre de la nourriture aux invités si la maison est occupée par le propriétaire, le nombre de chambres disponibles n'excède pas 6, le petit déjeuner est le seul repas offert, le nombre d'invités ne dépasse pas 18, et le consommateur est informé par des déclarations contenues dans des publicités publiées, des brochures postées et des pancartes affichées dans la zone d'enregistrement que les aliments sont préparés dans une cuisine qui n'est pas réglementée et inspectée par l'autorité de réglementation; ou

(g) Une maison privée qui reçoit de la nourriture traiteur ou livrée à domicile.