



FOOD BILL

– THE FACTS



- » The Food Bill sets out a flexible, risk-based approach to the production of safe food which will be simpler and less costly for many businesses.
- » It only covers food that is sold or traded on a commercial basis.
- » Food given away or shared with anyone, including food grown at home, is not covered by the Bill.
- » Trading of seeds for planting will not be covered by the Bill.
- » The current law (the Food Act 1981) is inflexible. With some limited exemptions it requires all food for sale to be made or cooked in a registered kitchen that meets Food Hygiene Regulations.
- » The Food Bill will make it simpler for people selling food at traditional community fundraising activities like sausage sizzles and charity cake stalls. There will be free guidance to ensure the food sold is made safely.
- » The Food Bill modernises the Food Act 1981. It gives food businesses tools to manage food safety and the focus will be on the level of risk to safe food, not prescriptive rules.
- » The Food Bill sets out three different ways of managing the risks to safe food – Food Control Plans, flexible National Programmes and Guidance (see box page 2 for details).
- » The Food Bill sets the framework of the new law and a lot of the detail will be in regulations. Regulations will be written and go out for public consultation once the Bill is passed by Parliament.

**If you would like more information
on the Food Bill, please go to
www.foodsafety.govt.nz**



FOOD BILL OVERVIEW

SO WHAT WILL THE FOOD BILL MEAN FOR ME?

If you sell food for fund-raising events –

- » You can sell cakes, jams or other foods for fund-raising up to 20 times a year. Free food handler guidance will be available.

If you sell fruit and vegetables –

- » If you sell your own fruit and vegetables directly to the consumer e.g. at roadside stalls or farmers' markets, all you have to do is continue to sell safe food. Free food safety guidance will be available.
- » If you sell your own fruit and vegetables to another outlet, such as a supermarket, store or someone else's stall at a farmers' market, you will come under National Programme Level 1 (see box).

If you sell jams, pickles or breads –

- » If you sell jams, pickles, and breads you will come under National Programme Level 2 (see box).

If you sell meat or cheese –

- » If you are producing higher risk foods like meat or cheese for sale you will operate under a Food Control Plan or continue to operate with a Risk Management Programme under the Animal Products Act 1999 (see box).
- » Many businesses selling higher risk foods already have plans in place under the current law.

Exemptions –

- » If you are making and selling food on a small scale you can apply to MPI for an exemption from Food Control Plans or National Programmes. This could include selling jam at the gate, at farmers' markets or occasionally selling your produce to restaurants or stores.
- » If given an exemption you would operate under Food Handler Guidance (see box).

Food imports –

- » If you import food you will need to register your business details with MPI.

Food Control Plan

This will apply to the likes of restaurants, manufacturers of high risk foods like baby food and dairy products. It will require:

- » a written and evaluated Food Control Plan (MPI will supply free templates for some food sectors);
- » annual registration of the plan (at an expected cost of around \$100-\$150*);
- » paying the cost of an annual check (verification) to make sure the Plan is being followed.

National Programme Level 3

This will apply to the likes of brewers/distillers, food additive manufacturers, fruit drink and flour manufacturers. It will require:

- » registration of business details (at an expected cost of around \$50-\$100*);
- » paying the cost of a check to make sure their processes are safe (likely to be every two years).

National Programme Level 2

This will apply to the likes of bakeries, manufacturers of jams, chips, confectionery, sauces and spreads. It will require:

- » registration of business details (at an expected cost of around \$50 - \$100*);
- » paying the cost of a check to make sure their processes are safe (likely to be every three years).

National Programme Level 1

This will apply to the commercial horticulture sector and the likes of manufacturers of frozen fruit and vegetables. It will require:

- » registration of the businesses details (at an expected cost of around \$50 - \$100*);
- » paying the cost of a check to make sure their processes are safe (likely to be a one off check).

Food Handler Guidance

This will apply to low-risk and infrequent fund-raising activities like sausage sizzles, people growing and selling their own fruit and vegetables direct to consumers, and people selling food at an annual event.

- » All they have to do is continue to sell safe food – there is no registration or verification.
- » Free food handler guidance will be available.

***Indicative only, subject to public consultation.**