

# New Zealand Food Safety

Haumaru Kai Aotearoa

## The Food Act 2014

Food Safety requirements for growers,  
processors, transporters and  
manufacturers

Hemp Industry Liaison Group,  
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Ministry for Primary Industries  
Manatū Ahu Matua





# Food Act 2014: A Flexible Risk Based Approach



# Growers and Transporters = NP1

- Growing and minimal processing (e.g. harvesting, drying and sorting) only
- Transporters (where transport is not incidental to another food activity) and warehouses – even if only carting grain from farm to processor
- Registered every 24 months
- Verified (checked) once unless there are problems



# Seed processors and some Manufacturers = NP2

- Dehulling and/or milling to flour or meal will make you a 'processor of nuts or seeds' (includes repacking bulk hemp flour or meal for wholesaling)
- Manufacture of shelf-stable grain-based (but could contain hemp seed) biscuits, crackers, breakfast cereals or muesli bars
- Registered every 24 months
- Verified (checked) every 36 months





# Oil producers = NP3

- Pressing hemp oil (or even making a hemp margarine)
- Repacking bulk product (oil or meal) for retail sale
- Retail sale of bulk (unpackaged) hemp oil, meal or flour
- Registered every 24 months
- Verified (checked) every 24 months



# Hemp Milk or RTE Salad = FCP

- Highest risk products e.g. Hemp milk or a ready-to-eat hemp salad will require a food control plan (FCP)
- Registered every 12 months
- Verified (checked) every 12-18 months



# How do I know what applies to me?

- Visit [www.mpi.govt.nz](http://www.mpi.govt.nz)
  - ➡ Food safety ➡ Food Act 2014 ➡ Where Do I Fit?
- Multiple activities?
  - One registration at highest applicable level, OR
  - Register each activity separately
- Still not sure? Email us at [foodactinfo@mpi.govt.nz](mailto:foodactinfo@mpi.govt.nz)

The screenshot shows the New Zealand Food Safety website. The header includes the logo 'New Zealand Food Safety' and 'Haumaru Kai Aotearoa'. Navigation links for 'Home', 'Login', and 'Contact' are present, along with a search bar. A sidebar menu on the left lists various resources under 'Food Act 2014', with 'Where Do I Fit?' highlighted. The main content area is titled 'Where Do I Fit?' and contains a list of business activities for selection. A 'My outcomes' button is visible in the top right corner.

**New Zealand Food Safety**  
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Home Login Contact Keyword search

**Food Act 2014**

- Overview
- Where Do I Fit?**
- Food control plans
- National programmes
- Food safety toolkit
- Food Act case studies
- Information for regulators and verifiers
- Fundraising & community events
- Marae food
- The food adviser hub
- Requirements
- Fees and charges
- Forms & templates
- Registers & lists

Food safety for consumers  
Community food  
What's in our food?  
Selling food  
Food safety codes and standards  
Risk management programmes  
Food recalls  
Labelling and composition  
Food monitoring and surveillance  
Food safety and suitability research  
Food safety registers and lists  
Food safety consumer resources

## Where Do I Fit?

Use this tool to find out what rules you need to follow under the Food Act 2014

My outcomes

Select the first activity that applies to your business

- I farm, milk, butcher, slaughter or harvest animals, poultry, seafood, shellfish, eggs, or dairy, or I transport these goods.
- I make, pack or sell dairy products (for example cheese, ice cream, milk).
- I make wine, cider, sherry, port or mead (or I bottle them). Excludes other alcoholic beverages like beer or spirits.
- I cook and sell food for people to eat immediately. Includes restaurants, fish and chip shops, burger takeaways and cafes.
- I sell food directly to the people who will eat it. Includes corner dairies, fruit and vegetable shops, supermarkets and coffee carts.
- I make or repack food that needs to be kept cold or frozen to be safe. Excludes ice, iced confectionery, and iced desserts.
- I make or repack food to be sold to vulnerable people (for example elderly, sick, pregnant, or the very young).
- I make or repack vinegar, oil, alcoholic or non-alcoholic drinks. Includes beer, soft drinks and kombucha.
- I make food that doesn't need to be kept cold or frozen to be safe.
- I grow fruit or vegetables, or pack them.
- I extract honey, or pack it.

# Other Options for Horticultural Producers

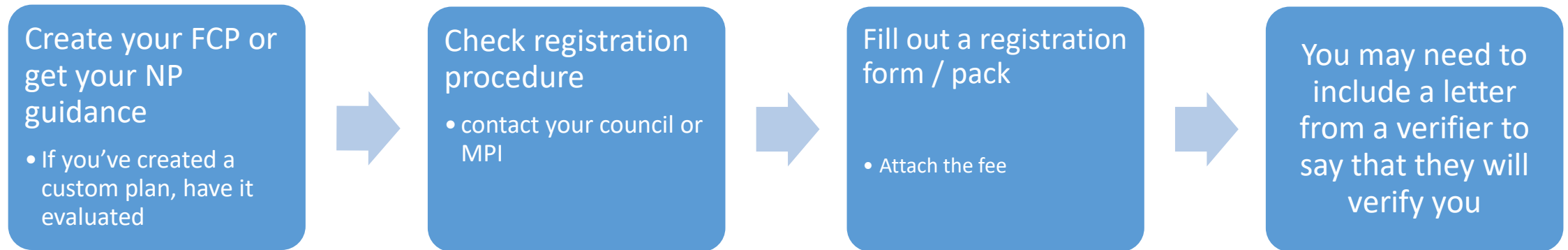




# Questions



# The registration process



**New businesses must register before they can sell food**



# Who to register with

Type of plan or programme	Business is based where?	Register with
<b>National programme</b> or <b>MPI issued Template FCP e.g. Simply Safe and Suitable</b>	<ul style="list-style-type: none"> <li>Based in one local council area</li> <li>Operating a mobile food business</li> <li>Selling on-line</li> </ul>	Local council
	<ul style="list-style-type: none"> <li>Based in more than one council area</li> </ul>	Choose between: <ul style="list-style-type: none"> <li>Registering each site with the corresponding local council in each area, or</li> <li>Registering all sites under the one registration with MPI</li> </ul>
<b>Custom FCP</b> or <b>Industry developed Template FCP (s40 template e.g. NZGAP)</b>	<ul style="list-style-type: none"> <li>Anywhere</li> </ul>	MPI

# National Programme 1 Guidance

## You should use National Programme 1 if you:

- Extract or pack honey
- Grow or pack fruit, vegetables or other horticultural products
- Make sugar molasses, syrups or related products
- Sell tea, coffee, hot chocolate and packaged shelf stable food only
- Sell packaged ice creams, ice blocks or similar items only
- Store or transport food only

## Exempt from registration



You sell food for personal profit once a year.



You sell, fruit and vegetables that you grow yourself directly to consumers.

## You are unlikely to be granted an exemption if:



### Same as registered businesses

You do exactly the same thing as other businesses that are registered.



### High-risk foods

You make high-risk foods, for example chilled, ready-to-eat food.



### Exporting

You send your food overseas.



### High risk consumers

You prepare or make food that is specifically targeted, designed or developed for high-risk consumers to eat. These include young children, the elderly, pregnant women and the immunocompromised.



### Technically-complex

You use technically-complex processing methods, for example low-acid canning or high-pressure processing.

## You could apply for exemption if the following apply to your business:



### You don't believe you should register!

You believe it is not feasible or practical for your business to register and get verified. You have a **valid and appropriate reason describing why you should not be required to register**. For example, if other businesses in your sector need to register, can you explain why your business should be exempt? **AND**



### Low risk

The food you make is low risk, for example shelf-stable baked goods, **AND**



### Sold locally

The food you make is sold locally rather than nationwide, **AND**



### Not for high-risk consumers

The food you make is not for vulnerable populations, **AND**



### Sold infrequently

The food you make is sold infrequently, for example once a month or less.

## Apply for exemption from registration:

<https://www.mpi.govt.nz/food-safety/food-act-2014/overview/exemptions-from-plans-or-programmes/>