

Case Study

Food Safety Regulations



May 2016



Introduction

Does your club have a café or serve food? If you answered 'yes' then you need to read on. There have been changes in the food safety regulations that will require your club to alter the way they operate in order to be compliant. Even if you contract out your catering, you will need to be

aware of the requirements of your contractors and ensure they are meeting them if they serve food on your premises.

Overview

The Food Act had not been updated since 1981 and was therefore due for a refresh. This has led to the introduction of the Food Act 2014. The Ministry for Primary Industries (MPI) is the body responsible for the regulation of food consumed in NZ. There is a wealth of easy to follow information about the new act available here: <http://www.foodsafety.govt.nz/policy-law/food-regulation/>

What has changed?

Previously, The Food Act 2014 promoted food safety by focusing on the premises where food was made. A floors, walls and ceilings approach if you will. While cleanliness of this area is important, it did not take into account the processes of food production. The new legislation will focus much more on these processes.

A central feature of the new Act is a sliding scale where organisations that are higher risk, from a food safety point of view, will operate under more stringent food safety requirements and checks than lower-risk food organisations.

If you have a specific area dedicated to preparing or serving food or where people can purchase food (café etc.) on a regular basis then you will need to make some change, if you haven't already done so. The MPI provides an easy to use tool that can give you a better idea of exactly where your club fits, click the link below and answer the necessary questions.

<http://mpi.govt.nz/food-safety/food-act-2014/where-do-i-fit/>

The new law recognises that each business is different – unlike the old Food Act 1981 and its one-size-fits-all approach to food safety. The new Act means that a corner dairy operator who reheats

meat pies won't be treated in the same way as the meat pie manufacturer.

The Act brings in new food safety measures and groups organisations in to three categories;

- National programmes for lower-risk activities.
- Food control plans (FCPs) for higher-risk activities
- Exempt

After you have completed the tool it will give you an indication of whether you have to operate under either a National Programme, require an FCP or are exempt. The majority of golf clubs that serve food are likely to require an FCP. Those clubs who only provide food on special occasions (less than 20 times a year) are likely to be exempt. (Note: if the tool suggest that you are exempt, NZ Golf strongly suggest you contact the MPI to absolutely confirm this. The tool is a guide only.)

National programme requirements:

National Programmes Information can be found here.

<http://mpi.govt.nz/food-safety/food-act-2014/national-programmes/>

Food Control Plans

A food control plan (FCP) sets out what steps a business making or selling higher-risk foods needs to take to make safe food. You use it to identify risks, and to show how they're being managed. It means customers will know your food is safe – and it can help you create a successful food business.

There are two types of FCPs:

- Template food control plans (template FCPs) - you can build your plan from templates supplied by MPI.
- Custom food control plans (custom FCPs) - you develop your own plan.

The types of businesses that will use a template FCP include:

- Food service businesses such as restaurants, cafes, takeaways, catering, or hospital kitchens.
- Food retailers that prepare or manufacture and sell food - including retail butchers, fishmongers, delis, and supermarkets.

As golf clubs retail and serve food, they are likely to use a templated FCP.

Click below to look at a step by step guide to implementing this type of FCP.

<http://mpi.govt.nz/food-safety/food-act-2014/food-control-plans/steps-to-a-template-food-control-plan/>

You'll need to register your plan each year and have a regular check (verification) to make sure your plan is being followed.

A step by step for your club:

1. Visit the MPI website - <http://www.foodsafety.govt.nz/policy-law/food-regulation/>
2. Take the "where do I fit?" test - <http://mpi.govt.nz/food-safety/food-act-2014/where-do-i-fit/>
3. Either a) FCP – Ensure you're implementing the FCP template correctly <http://mpi.govt.nz/food-safety/food-act-2014/food-control-plans/steps-to-a-template-food-control-plan/>
4. or b) Exempt – Confirm with MPI that your club is exempt <http://mpi.govt.nz/food-safety/food-act-2014/overview/exemptions-from-plans-or-programmes/>
5. Subscribe to the MPI website for ongoing updates <http://mpi.govt.nz/news-and-resources/subscribe-to-mpi/>

To clarify any questions you may have, contact MPI info@mpi.govt.nz

Contact

For any support with your food safety requirements or other capability support, please contact the Community Golf Team at New Zealand Golf on 09 485 3230.

