



## Food Safety

The Food Safety regulatory system encompasses the statutes and regulations which regulate food and beverages for human consumption. The system includes all aspects of food supply chains including food production, import, processing, packaging, transporting, storage, sale and export.

The system includes the Trans-Tasman food regulation system, where New Zealand and Australia work together under a Food Treaty to develop joint food standards covering the composition and labelling of foods.

### Objectives

- > Consumers are confident that food is safe, suitable and they can make informed choices
- > Foreign governments have trust and confidence in New Zealand's food system
- > Producers have trust and confidence in the food system and it supports their growth

PORTFOLIO	Food Safety
STATUTES	Agricultural Compounds and Veterinary Medicines Act 1997 Animals Products Act 1999 Food Act 2014 Health Act 1956 Medicines Act 1981 Plants Act 1970 Wine Act 2003
OTHER GOVERNMENT AGENCIES WITH SUBSTANTIAL ROLES	Commerce Commission Environmental Protection Authority Ministry for the Environment Ministry of Business, Innovation and Employment Ministry of Foreign Affairs and Trade Ministry of Health New Zealand Trade and Enterprise

### Food Safety System Assessment Summary

KEY
System performing well
System has some issues
System has significant issues
System at serious risk of failure
No Data

<p><u>Effectiveness</u> – The extent to which the system delivers the intended outcomes and impacts</p>	<p>The overall objectives of the system are clear and are being achieved - consumer health is protected and promoted, New Zealand exporters are accessing foreign markets and producers are able to grow.</p> <p>Key areas of risk to the effectiveness of the system have been clearly identified. Areas of focus include consumer health, consumer nutrition and food adulteration and fraud.</p> <p>Non-compliance rates are low and incidents of non-compliance are acted on appropriately. While New Zealand Food Safety understands compliance well, it is working to improve its understanding of the customer motivations which drive these trends.</p>
<p><u>Efficiency</u> – The extent to which the system minimises unintended consequences and undue costs and burdens</p>	<p>It is generally accepted that the system is protecting consumers from foodborne illnesses and facilitating exporter access to overseas markets.</p> <p>A majority of participants accept that the benefits of the system outweigh the costs of participation in it.</p> <p>Regular participation in international forums and regular audits of sections of the system by overseas authorities ensure that the system is calibrated against similar international examples.</p> <p>There is further work underway to make it easier for businesses to comply.</p>
<p><u>Durability and resilience</u> – How well the system copes with variation, change and pressure</p>	<p>New Zealand Food Safety has a strong understanding of the changing context in which it operates as it regularly reviews changes to its operating context using multiple tools.</p> <p>The food safety system has successfully adjusted to changing contexts so far. Due to changes made after the Whey Protein Concentrate Incident, the food safety system is now better placed to meet similar future incidents. Although the food safety system is coping well, ongoing work is required to ensure that it remains robust to respond to increasing challenges. The way we grow, produce, buy and consume food is changing and a robust food safety system is key to navigating these challenges.</p> <p>Regular reviews are carried out on discrete parts of the system and work is underway to begin building a framework to direct reviews of the system as a whole.</p>
<p><u>Fairness and accountability</u> – How well the system respects rights and delivers good process</p>	<p>The system is seen to be fair – it is protecting the health of all New Zealanders. It also takes targeted action to protect groups at higher risk.</p> <p>The system settings provide a level playing field for all businesses. New Zealand Food Safety has a good understanding of the relevant larger industry sector organisations and businesses, and engages appropriately with them. However, the system is complex and New Zealand Food Safety is working to improve its understanding of, and communication with, smaller businesses to help them better understand their obligations (e.g. labelling requirements for natural health products).</p> <p>New Zealand Food Safety is also redesigning delivery of its services to improve the experience of these regulated parties and ensure all businesses are served equally by the system.</p> <p>Concerns have been expressed about the clarity of some of the lower-level rules, and some members of the regulated community experience difficulties navigating interactions with other systems such as Animal Welfare and Biosecurity. New Zealand Food Safety is addressing these issues with a prioritised programme of work.</p>

## Planned regulatory amendments to legislation – 2019/2020

MATTER NAME	PURPOSE	CONSULTATION	STATUS
<b>Regulation redesign programme</b>  <b>Matter type:</b> <b>Regulations</b>	To redesign the regulations under the Animal Products and Wine Acts to make them easier to find and understand. This implements recommendations made by the Government inquiry into the Whey Protein Concentrate Contamination Incident	Consultation with stakeholders began in May 2019 and will continue until late 2021. Consultation will occur in three tranches to allow detailed discussion of the redesign proposals	The regulatory redesign is on track to meet its legislated timeframe of March 2022
<b>Food recalls and risk-based plans and programmes</b>  <b>Matter type:</b> <b>Regulations</b>	New regulations, enabled by the Food Safety Law Reform Act 2018, are being developed to strengthen food recalls and improve risk-based plans and programmes. The new regulations will implement recommendations made by the independent Government inquiry into the Whey Protein Concentrate Contamination Incident	Consultation took place from 25 October 2018 to 7 December 2018	Analysis of submissions is underway. Regulations are expected to be promulgated by March 2020

## Key service design and operational changes

2018 - 2022	<p><i>Make sure MPI services meet customer needs</i></p> <p>Customer feedback and insights have identified that food businesses (particularly those that are small, in the regions, or that export) find it challenging to navigate what are often complex requirements.</p> <p>New Zealand Food Safety is building on what it is learning from the Food Act 2014 Implementation Programme and the Exporter Regulatory Advisory Service to develop services that meets customer needs. We are engaging with our customers to better understand how we can provide particular services that many customers find difficult or confusing. This is helping us develop a prioritised programme of work to analyse service delivery from a customer perspective and redesign the way we deliver those services to improve the customer experience.</p> <p>We will focus on simplification of processes that we identify through research as presenting particular challenges to customers. We will make information easier to find and understand and increase the number of services MPI delivers online or through digital channels.</p>
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2019

*Food safety law reform*

The Food Safety Law Reform Act 2018 amends the Animal Products Act 1999, the Food Act 2014 and the Wine Act 2003 to strengthen compliance and enforcement tools and support a consistent approach across all three regimes. The Act also enables regulations to enhance traceability obligations, set recall requirements and deal with situations where food and medicines converge (such as with dietary supplements).

New Zealand Food Safety will continue with its programme to implement the Act.

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2017 - 2021

*Antimicrobial resistance*

Antimicrobial resistance (AMR) is a rapidly evolving, serious global public health threat. It also has the potential to seriously affect animal health and welfare outcomes. AMR will also impact our economy in terms of agricultural and human productivity. There is an increasing body of evidence that infections resistant to antimicrobials (which includes antibiotics and other anti-microbial agents) can readily spread between people and animals.

MPI and the Ministry of Health are implementing a joint Action Plan to determine the extent of AMR in New Zealand across the primary and human health sectors and the level of transmission between sectors. This plan also includes actions that raise awareness of the threat and reduce the misuse and overuse of antimicrobials.

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