



New Zealand Food Safety Authority

1 – 7 December 2004

- Background:
 - Domestic Food Review gives
 - Purpose and Scope of Review
- Discussion Papers 1-4
- Discussion Paper 5
- Next steps

Background

Government's key policies/objectives

Food regulatory programme needs to deliver on key policies/objectives:

- People processing and selling food responsible for safe & suitable food and meeting market access requirements as appropriate
- Food borne illness is reduced and consumers are protected
- Trade and commerce in food and food related products is facilitated
- Regulatory compliance costs and interventions are minimised consistent with adequate regulatory control

Responsibility

Background

Domestic Food Regulatory Programme: Gives

- Risk Management Framework
- Regulatory model
 - Responsibility on food processor/vendor to sell food that is safe and suitable
- Meet 'accepted levels of risk'
- Risk-based Management Plans
 - 'Simplicity' has to be key
 - Cognisant of risk and potential impact

Background

Generic Risk Management Framework

CONSULTATION & RISK COMMUNICATION

- STEP 1 Preliminary risk management activities
- STEP 2 Assessment of risk management options
- STEP 3 Implementation of the risk management decision
- STEP 4 Monitoring and review

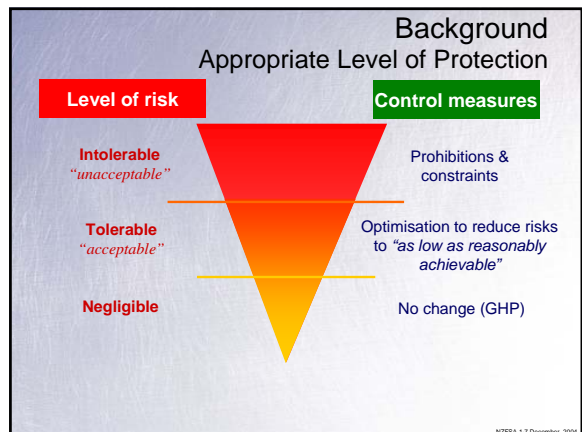
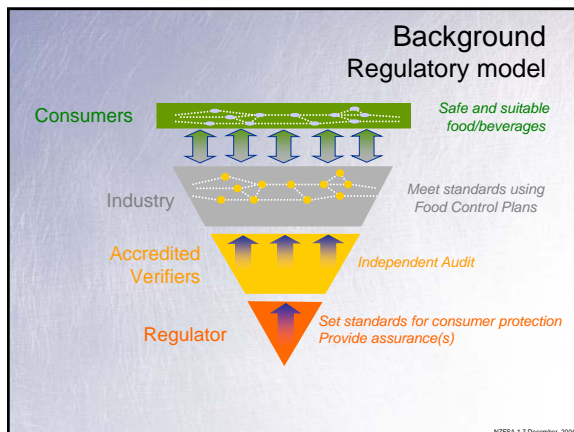
Background

Domestic food regulatory programme: Regulatory model

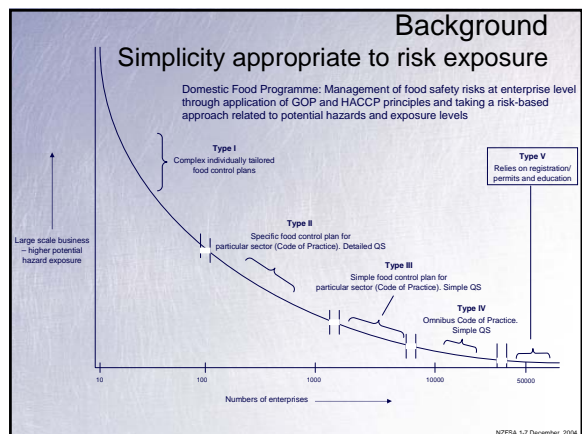
Regulator

Accredited Verifiers
AUDIT AUDIT AUDIT

Industry
FOOD ACT Food Safety Programmes
ANIMAL PRODUCTS ACT Risk Management Programmes
DAIRY IND. ACT Product Safety Programmes



- ### Background Risk-based management plans
- Risk-based management plans (food control plan) - initial focus is on this approach as the tool of choice to manage safety as well as suitability
 - Each 'person' should operate a food control plan appropriate to their enterprise to facilitate meeting requirements
 - Key factor will be simplicity, practicality and cost effectiveness with the ability of the 'tool' to cover the broad range of enterprises
- NZFSIA 1.7 December 2004



- ### Background Domestic Food Review: Purpose and Scope
- Major, long-term project, likely to run over at least next 5 years
 - Purpose - ensure New Zealand has a food regulatory programme that is applicable across the board and will deliver on/promote safe & suitable food
 - Scope - cover Government involvement in all food safety & suitability aspects of food produced, processed, manufactured, transported, traded or imported to NZ
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- NZFSIA 1.7 December 2004

- ### Domestic Food Review
- #### Discussion Papers
- Paper 1 – Introduction and Context
 - Paper 2 – Regulatory Structures
 - Paper 3 – Food Control Plans
 - Paper 4 – Implementation of Food Control Plans
 - Paper 5 – Principles and Possible Methods for a Cost Recovery Framework
- NZFSIA 1.7 December 2004

Domestic Food Review

Paper 1 – Introduction and Context

- Provides context for Review
- Broad principles and concepts/assumptions/givens

Principles

- Government involvement and costs will be minimised
- Regulatory model will apply
- Risk-based and science-based
- 'Persons' will take responsibility for producing safe and suitable food
- Consistency and equity
- Seamless and coherent food regulatory programme
- Facilitate trade and commerce

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Domestic Food Review

Paper 2 – Regulatory Roles, Responsibilities and Structures

- Input from Public Health Units/Territorial Authority representatives
- Roles and Responsibilities

- Setting standards
- Systems audit
- Registrations & approvals
- Inspection of businesses
- Enforcement
- Food complaints
- Emergency/recall responses
- Monitoring and surveillance
- External verification
- Education
- Training

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Paper 2 – Regulatory Roles, Responsibilities and Structures (cont)

- Assessment criteria

- Deliver on food safety & suitability*
- Cost effective & efficient*
- Single entry point
- Consistency & equity*
- Seamless and coherent programme
- Remove duplication
- Maximise resources
- Accountability & transparency*
- Accessibility & geographic spread
- Capability & capacity
- Maximise connections with communicable disease response areas
- Low cost implementation*

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Paper 2 – Regulatory Roles, Responsibilities and Structures (cont)

Options

1. Status quo
2. Changed roles & responsibilities
3. Public Health Officers join NZFSA
4. Public Health & Environmental Protection Officers join NZFSA
5. Environmental Protection Officers join Public Health Units
6. Public Health Officers join Territorial Authorities

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Paper 3 – Food Control Plans

- Draws together best elements from across sectors
- Covers generic components of plans (authorities, scope, legal requirements, Good Operating Practice procedures, HACCP as appropriate, training, verification and review)
- Source of future plans
 - * Existing programmes
 - * Codes of Practice
 - * Templates, models

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Paper 3 – Food Control Plans (cont)

- Good Operating Practice (based on practice/history –
 - * Good Agricultural Practice
 - * Good Hygienic Practice
 - * Good Manufacturing Practice)
- GOP covers environment & processes
- HACCP – application of HACCP Principles
- Relationship between Good Operating Practice and HACCP

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Paper 3 – Food Control Plans (cont)

- Content of food control plans
 - Responsibilities
 - Scope
 - Regulatory requirements
 - GOP
 - Documentation and record keeping
 - HACCP Principles
 - Training
 - External verification

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Paper 4 – Implementation of Food Control Plans

- Food Control Plan Design and Development
 - * the use of approved Codes of Practice
- Food Control Plan Evaluation
 - * when applying a Code of Practice
 - * when not applying a Code of Practice
 - * high risk operations or processes

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Paper 4 – Implementation of Food Control Plans (cont)

- Food Control Plan Assessment and Registration
 - * Registration process
 - * Triggers for re-registration
 - * Appeal & review if application declined
 - * Public registers
 - * Powers around registration

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Paper 4 – Implementation of Food Control Plans (cont)

- Food Control Plan Verification
 - * Performance based verification
 - * Dealing with non-compliance
 - * Reporting and record-keeping
 - * Review process

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Paper 4 – Implementation of Food Control Plans (cont)

- Accreditation and Recognition for Evaluators and External Verifiers
 - * Accreditation to international standard
 - * Competencies
 - * Assessment of Individuals
 - * Costs
 - * Roles and responsibilities
 - * Overcoming barriers to entry by new agencies

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Paper 5 – Cost Recovery

- Contains principles, not numbers
- Does not cover costs already part of business - supplier costs e.g. inputs (packaging etc) or process costs e.g. lab tests, training, etc
- Proposes where possible functions will be non-government/3rd party and contestable
- Regulator functions will be fully funded – decisions on who pays covered in paper

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Paper 5 – Cost Recovery (cont)

- Excludes cost recovery for local government outside the scope of paper (and covered in other documents)
- Three Main Sections cover:
 1. Background on government approach
 - current environment and current practice
 - problems (consistency in food legislation, performance/cost recovery, possible changes in roles and responsibilities)

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Paper 5 – Cost Recovery (cont)

- Three Main Sections cover (cont):
 2. Who pays for what functions
 - regulator activities (policy, multilateral standard setting, domestic standards, registrations etc, programme monitoring, compliance and audit, investigations/enforcement, health promotion)
 - costs for 3rd parties, local government
 - determining government vs industry contributions

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Paper 5 – Cost Recovery (cont)

- Three Main Sections cover (cont):
 3. Legislative provisions:
 - principles (equity, efficiency, justifiability, transparency)
 - methods (fixed fees, scale of fees, deposits, levies etc) and review (at least once in 3 years)
 - consultation (mandating)
 - failing to pay (current provisions)
 - regulations for fees (type, who pays & amount)
 - memorandum accounting

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Domestic Food Review: TA Survey of Food Businesses

Through TA/NZFSR registrations

- Survey covers period Dec 03 – Feb 04
- Intended to provide information on no. of businesses, type/category of business and foods handled by the categories of business
- Info from 74 TAs

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Domestic Food Review: TA Survey of Food Businesses

Results:

- 22,941 registered food premises + 1,684 food manufacturers (24,625)
- Data does not include hospitals, childcare facilities, aged care homes or school tuck shops (estimated as 5,508) or premises registered by NZFSR (estimated as 2090)
- **Total no. estimated food premises: 32,223**

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Domestic Food Review: TA Survey of Food Businesses

Results (cont):

- 158 Environmental Health Officers spend around 45% of time on food (and of this time, 65% spent on premises inspections)
- 2,300 complaints annually, 25% of TAs use contractors and 35% have food related by-laws
- Fees and charges range from per premise flat rates to variable risk-based
- Costs recovered from industry range from less than 20% to over 100% of costs

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Domestic Food Review: TA Survey of Food Businesses

Problems

- Categorisations – imprecise and indicative only
- Prospect of multiple registrations for same physical premise
 - * No. of registrations depends on activities undertaken at premises
 - * Worst case – supermarket registered 5 times for bakery, butchery, deli, wet fish, dried/grocery lines

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Domestic Food Review: PHU Survey of Delivery of Food Safety Services

Scope

- Survey of PHUs during 2004
- 12 PHUs cover 21 DHBs and 24 offices
- 7 PHUs provide services for multiple DHB areas and 4 PHUs provide contract services for TAs
- 2 PHUs have dedicated food teams
- 32 FTEs – 66.5 Public Health Officers and 19 Food Act Officers involved

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Domestic Food Review: PHU Survey of Delivery of Food Safety Services

Results

- Work Priorities
 1. Food Complaints, Food-borne illness
 2. Recalls
 - 3/4. FSP Approvals, Imported food
 5. Regulation 5(7) inspection
 6. Food Labelling, Consumer food safety
 7. Projects
 8. Winemaking licensing

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Domestic Food Review: PHU Survey of Delivery of Food Safety Services

Results

- Workforce/resource issues – more working in food areas than reflected in contracts, need for training and development
- Increasing workloads demand prioritisation and create inconsistencies in approach
- Cost recovery needs review
- Need for procedural manuals
- Information tools and systems – problems with Foodnet and its modules need reviewing
- PHU performance should be audited

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Domestic Food Review: Next Steps

Submissions

- On all 5 discussion papers – expected by end February 2005

Further developmental work

- Continue on other papers/areas
 - * criteria & processes for various approvals
 - * compliance, sanctions and penalties
 - * programme performance monitoring
 - * training (industry and regulators)
- Work on risk profiling of business/food/risk profiles to contribute to development of transition proposals

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Domestic Food Review: Next Steps (cont)

Analysis and proposals

- Analysis and position development
March – May 2005
- Proposals to Government Jun - Aug 2005
- Legislative development through balance of 2005/mid 2006
- Commencement later in 2006

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