



New Zealand's Food Safety System

World Congress on Environmental Health

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Growing and Protecting New Zealand



www.mpi.govt.nz



A risk based approach





Risk based
approach
helps
strengthen
food safety
and protect
public
health

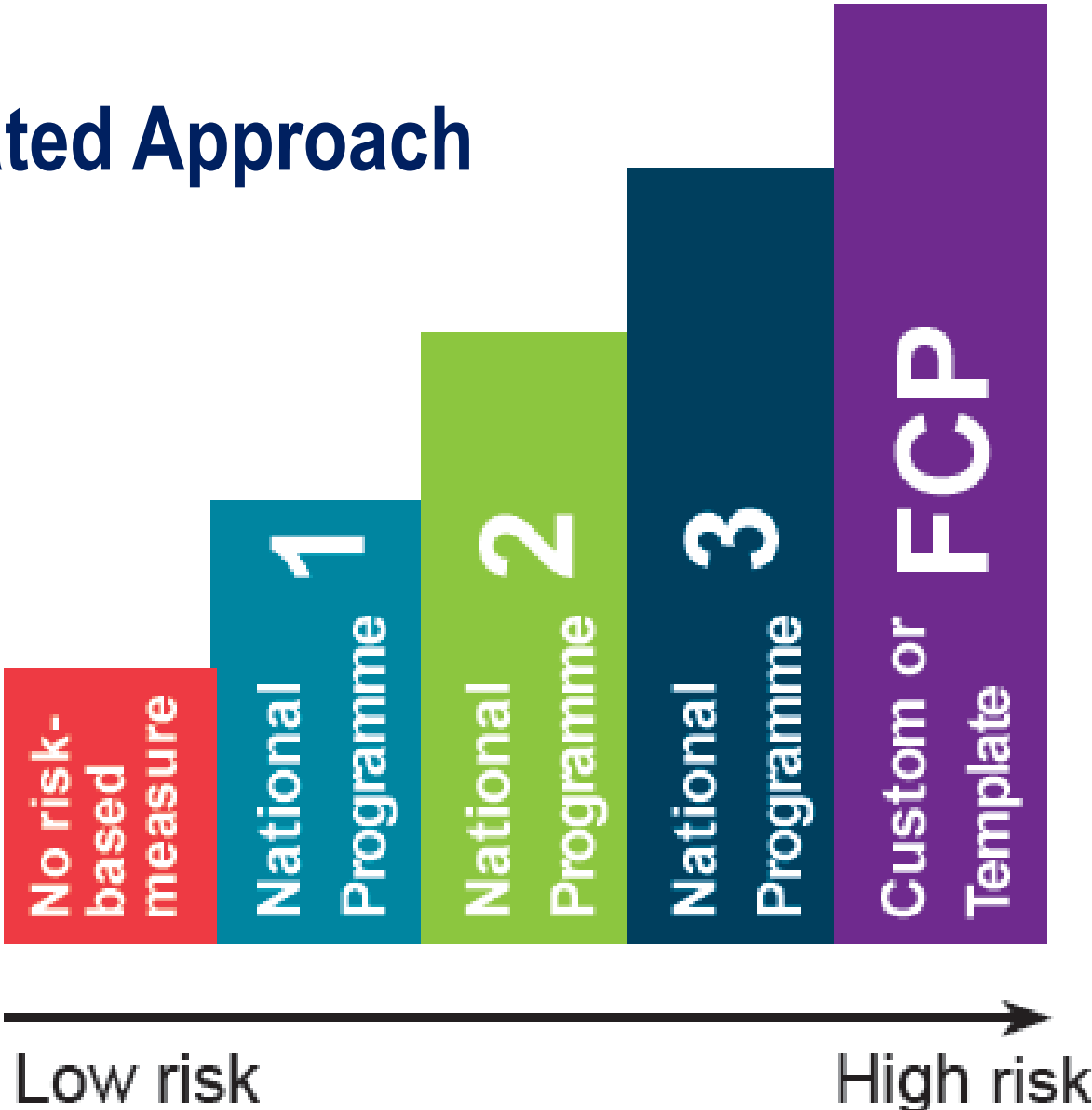
Good for
businesses
– people
know their
food is
safe

Flexibility
to manage
risks in
ways that
suit the
business

Top priority
= safe and
suitable
food

Outcome focussed

Graduated Approach



Written Plan (FCP, RMP, WSMP)

- High risk, individualised management
- E.g. manufacturers of higher risk food
- Flexible, supports innovation

Template options

- High risk, common processes
- E.g. restaurants, cafes, caterers, supermarkets, butchers
- Written plan – but focus on ‘tell me what to do’

Rules in Regulations

- 3 levels, moderate to low risk
- E.g. manufacturers of lower risk food, horticulture, retailers of prepacked food
- ‘just tell me what to do’

System Principles

Kitchens don't make safe & suitable food; people do

Food safety from farm to fork

Food safety & suitability outcomes

Behaviour change and developing a food safety culture

Adapting to local and global expectations





A customer-centric approach

An Example



