



Changes under the Food Act 2014

The new Food Act came into force on 1 March 2016. It applies to anyone providing food to the public, such as retail, manufacturers and food service businesses.

All new food businesses and food businesses currently registered with the Carterton District Council now need to start keeping a daily record to show you are following your food control plan. This assures everyone there are procedures to address specific risks within the business. As all food businesses are different, each will tailor the plan to meet their specific risks.

Depending on the type of business you have, you may either:

- need to operate under a Food Control Plan (FCP)
- need to operate under a National Programme (NP)
- be exempt and not need to operate under a FCP or NP.

Use the Ministry of Primary Industries tool, [Where Do I Fit?](#), to work out where your food activity or business fits within the new Food Act rules. By answering a series of questions you can find out what you need to do to comply with the Act.

What is a food control plan (FCP)?

Your FCP sets out what steps a business making or selling higher-risk foods needs to take to make safe food. Use the [MPI forms and templates](#) to identify risks, and to show how you're managing those risks. It means customers will know your food is safe – and it can help your business succeed.

What is a national programme (NP)?

Working with a national programme is the way that lower-risk food businesses operate under the Food Act 2014. National programmes haven't been released yet, but here's some information about what's expected

Food Act implementation dates

Existing businesses will need to transition to the new Act by 2019. When you need to transition depends on the type of business you have. Check with the Ministry of Primary Industries for information on [implementation dates](#).

All food businesses must be operating under the new Act by 28 February 2019.

When to start keeping records

New businesses, and people taking over existing businesses, must operate under the new law from the day they start operating.

Existing businesses will need to check the [implementation dates](#).

These businesses must apply by 31 March 2017

The first businesses to transition to the new system, using either the FCP or NP, are:

- food service sector holding an alcohol on-licence
- manufacturers of food for vulnerable populations
- manufacturers of ready-to-eat salads
- manufacturers of non-shelf stable sauces, spreads, dips, soups, broths, gravies and dressings
- food service to pre-school children
- processors of nuts and seeds.

Training for a food control plan

If you are a food premises on a FCP, your training requirements will be outlined in your plan.

All your staff must have a good understanding of the FCP requirements for their area of work. The day-to-day manager must be familiar with, and understand, all FCP procedures before training staff. You will need to complete and sign a staff training record for each person who works in your business.

More information

For more information on the changes, see Ministry for Primary Industries.

If you have any questions or concerns about your business, email patrick.barber@cdc.govt.nz or phone (06) 379 4043.