

New Zealand's Food Safety System

Objectives

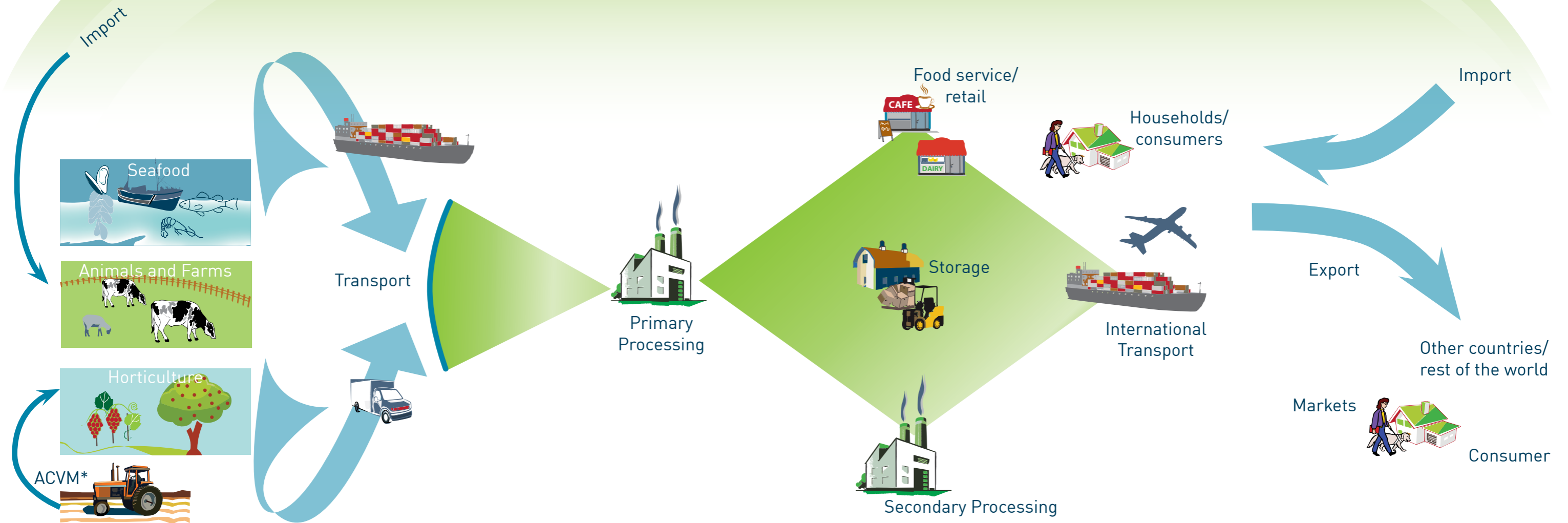
Public health is protected

Food is safe and suitable

Risks from pathogens, chemical contaminants, natural toxins and residues are identified and managed

New Zealand's good reputation increases access to overseas markets

Market access is facilitated



Regulatory Requirements

- Businesses are responsible for developing Risk Management Programmes, Food Safety Programmes and Wine Standards Management Plans to manage the risks and hazards associated with the production, processing, transport and storage of food and animal products.
- MPI developed additional Standards to control the food system that businesses must meet i.e maximum residue limits.
- New Zealand has joint food standards with Australia which set out labelling and composition requirements for food.
- Export Requirements outline additional requirements for exporting.
- There are linkages with the biosecurity system and animal welfare.

Verification and Compliance

- Recognised agencies and individuals verify that regulatory requirements have been met.
- Verification occurs on farm, transport, at processing, packaging, labelling, storage and loading for export.
- MPI undertakes compliance and enforcement activities when requirements are not met.
- Products recalls are used to isolate and remove unsafe or unsuitable food.
- Public health units deliver food safety and quality contracts. This includes: approvals; inspections and investigating.

Systems Assurance

- Monitoring and testing is carried out to ensure food production systems are working.
- Monitoring occurs on the farm, primary and secondary processing. Examples include the National Chemical Contaminants Programme and the Imported Food Monitoring Programme.
- The New Zealand Diet Survey assesses exposure to chemical residues, contaminant elements and some nutrients in foods that are regularly eaten in New Zealand MPI undertakes over one million tests each year.
- MPI undertakes Systems Assurance Audits on all systems used in the production of food.

Certification

- Assurances are provided for products when it can be shown requirements have been met and verified.
- Our comprehensive E-Cert system allows tracking of products throughout the system.
- Co-ordination and co-operation across government occurs for market assurances, involving MPI, MFAT and NZTE.
- New Zealand has developed a reputation as a trusted supplier of high quality and safe food.

Agricultural Compounds and Veterinary Medicines Act 1997* • Wine Act 2003 • Animal Products Act 1999 • Food Act 2014

Risk management framework and communication

International standard setting, Free Trade Agreements and Bilateral Agreements

Science and research