'*Food Safety Management Systems Regulatory and Industry Programmes*'

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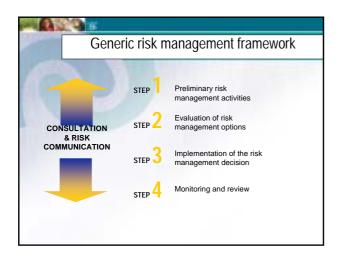*New Zealand Standards Group*

What will be covered

- NZFSA Goals
- Risk Management Framework
- Standards Lifecycle
- Domestic food review
- Imported food review
- Implementation tools
- Relationship with stakeholders

NZFSA Strategic Goals

- A food regulatory programme that protects and promotes consumer health

- A food regulatory programme that supports New Zealand's economic growth and prosperity
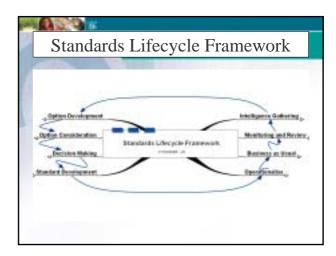
- New Zealand's international trade in food and food related products maintained and enhanced

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Generic risk management framework

CONSULTATION & RISK COMMUNICATION

STEP **1** — Preliminary risk management activities

STEP **2** — Evaluation of risk management options

STEP **3** — Implementation of the risk management decision

STEP **4** — Monitoring and review

Standards Lifecycle

- Documented process for the setting, implementation, monitoring and review of NZ standards

What is a standard?

- Standard:
  - Regulatory requirements (legislated or enabled by legislation)

  - Implementation requirements (e.g. Codes of Practice, Templates)

Standards Lifecycle Framework

Intelligence Gathering

Option Development

Option Consideration

Decision Making

Standard Development

Operationalise

Business as Usual

Monitoring and Review

Domestic Food Review

- Commenced in 2003

- Purpose – a regulatory food programme that applies to all foods and will deliver on & promote safe & suitable food into the future

Progress

- Largely completed "Policy development" phase
- Entering "Legislation" and "Implementation" phases
- New Food Act by 2008
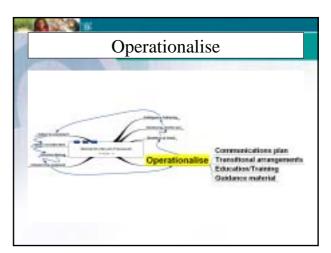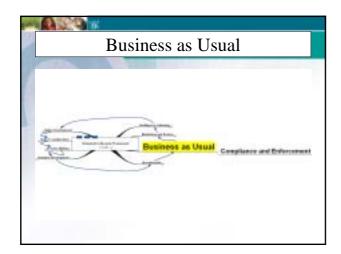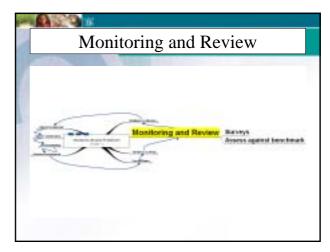- Complete implementation by 2013

Policy

- Principles to underpin legislation
  - minimising costs
  - regulatory model
  - basis for regulatory controls
  - persons taking responsibility
  - consistent requirements
  - seamless/coherent programme
  - facilitate trade

Proposed Import Regime

Key features:
- responsive and flexible
- based on sound risk management decision making
- shifts emphasis away from stand-alone border testing to exporting country assurances and considering post-border controls.

Overview of Proposed Regime

Scope:
- proposed design applies to all foods covered by legislation administered by NZFSA
- includes ACVMs - current controls not replaced but improved and modified where appropriate - intervention at most appropriate place (pre-border, border, post border)
- all importers who import food for commercial purpose.

Import Management Decision Making Framework (IMDMP)

Reflects NZFSA's risk management framework.

Provides systematic process to:

- evaluate food safety risks and other factors
- determine level of regulatory interest
- prioritise the development or review of standards.

IMDMP

Key components:

- Import Risk Ranking and Prioritisation Model
- 3 categories of regulatory interest
- standards applying to each category.

IMDMP

- Underpinned by sound science and risk analysis

- risk profiles / risk assessments to assist with making risk management decisions.

Import Risk Ranking and Prioritisation Model

Import Model:
- developed from expert elicitation data
- ranking based on known food safety risks
- prioritisation to enable other legitimate factors to be considered when categorising foods
- ranking and prioritisation will determine into which regulatory interest category each food is placed.

Application of Import Model

Initial work:
- use model to categorise all foods into one of 3 regulatory interest categories - high, medium, low
- model refined during initial work.

Import System components

The Import System will comprise:
- registration requirements
- national imported food programme (NIFP)
- Food Controls Plans (management tools for importers)
- a pre-clearance programme to develop and review pre-clearance arrangements
- approvals and verification processes.

Implementation tools

- Food Control plans
- National programmes
- Food Handler Guidance

Food Control Plans

- a risk based management plan
- covers safety and suitability
- documents how food standards will be met
- responsibility of the operator

Components of an FCP

- Responsibilities and authorities
- Scope
- Requirements
- Procedures for good operating practice (GOP)
- Application of HACCP principles
- Internal Verification
- External verifier rights
- Documentation & record keeping procedures

Developing an FCP

Can be developed in two general ways:

- off-the-peg
- custom-made

Off-the-peg

- NZFSA developed and approved for sector
- requires only minimal tailoring for use
- comes with guidance material

Off-The-Peg Criteria

Criteria covered:

- technical capability of the food sector
- commonality of processes
- resource capability of the food sector

A model was used to process the criteria.

Custom-made

- Developed by individual food business
- Guidance material available

National Programmes

- developed by NZFSA
- legally based
- control some or all food safety or suitability issues
- cover all or part of a particular sector
- are in a particular part of a food chain

Food Handler Guidance

- non regulatory
- guidance and education focused
- covers essential requirements for food safety and suitability
- simple, clear
- distributed from Territorial Authorities

Food Handler Guidance

Criteria to determine eligibility:
- small sphere of impact
- lower end of risk scale
- community involvement or fundraising
- minimal operational frequency

Legislative Alignment

- Food Act 1981
- ACVM Act 1997
- Animal Products Act 1999

with new Food Act 2007-08

Relationship with Stakeholders

- Academia
- Food Sector Associations
- Importers Forum
- Research Institutions
- Other Government agencies
- Consumer Forum

Our website

Look out for updates at our website:
http://www.nzfsa.govt.nz