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

Generic risk management framework

1. Preliminary risk management activities
2. Evaluation of risk management options
3. Implementation of the risk management decision
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**
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