

Food Related Government Agencies

The Ministry of Primary Industries (MPI) -

MPI is tasked with the responsibility of providing policy advice and programmes that support the sustainable development of all our primary industries.

MPI's various business units exist to support everyone involved in the chain of food production to ensure food safety standards are upheld. The New Zealand food safety system extends from "farm to fork" and it covers all food and beverages for human consumption. MPI aims to ensure that the health and safety risks from food are negligible and that consumer health and wellbeing are protected.

MPI develops, regulates and implements food standards and then when required responds to food safety incidents and suspected breaches of legislation.

District Health Boards / Public Health Units -

District health boards (DHBs) are responsible for providing or funding the provision of health services in their district.

In NZ regional public health services are currently delivered by 12 DHB owned public health units (PHUs), and a range of non-governmental organisations.

PHU's focus is on environmental health, communicable disease control, tobacco control and health promotion programmes.





Local Government / Council -

Every day all of us are affected in some way by decisions our city, district or regional council has made. While Parliament is elected to deal with issues relevant to New Zealand and its people as a nation, local government enables democratic decision-making by and for local communities. There are 78 local authorities representing all areas of New Zealand.

In regards to food issues the council is heavily involved in many aspects of how a food business is run and they play an important role in ensuring food is safe for everyone. Food producers/ manufacturers and food premises/ retailers all need to be registered with their local council. The council has a variety of rules and regulations that anyone involved in the food industry need to follow before they are able to sell their products. Regular audits of food premises are also carried out by council employees.

The food grading system, known as 'eatsafe' is regulated by the council. Food grade certificates (i.e A grade, B grade down to an E grade, where the premise has been closed) give customers assurance that the food that they are buying is safe and suitable to eat. They also show how well the outlet has met its quality and hygiene requirements under the Food Act 2014.

The council has a lot of interesting information on their website regarding food waste and how as a council they are focusing a lot of attention and resources on this issue.

FoodTruths is here to help guide and advise consumers. Contact us www.foodtruths.org if you are unsure where to go for help with your food issue and we will endeavour to connect you with the most relevant and appropriate government agency.

Resources:

<https://www.mpi.govt.nz/legal/legislation-standards-and-reviews/food-safety-legislation/introduction-to-food-safety-legislation/>

<https://www.health.govt.nz/new-zealand-health-system/key-health-sector-organisations-and-people/public-health-units>

<https://www.aucklandcouncil.govt.nz/licences-regulations/business-licences/food-businesses-quality-grading/Pages/default.aspx>