

Food Safety Bylaw 2005



The Food Safety Bylaw 2005 was introduced to improve food safety in Dunedin's food premises. It covers: compulsory training for food workers, closure and grading of premises and sickness policy.

Compulsory training for food workers

Compulsory training was introduced to reduce the number of food complaints and food poisonings resulting from carelessness in food handling. Increasing the knowledge of appropriate and safe food handling practices results in safe food. The Bylaw makes it compulsory for all food workers at a registered food premises to undertake and complete a professional training programme in food hygiene.

For more information about compulsory training requirements for food workers, please refer to our 'Compulsory Training for Food Workers' factsheet.

Closure of premises

If a food premises or any part of the premises, including equipment, appliances and fittings, is found to pose a risk to food in the premises, the Environmental Health Section may serve a notice on the occupier of the premises. The notice will detail what action is required and will be: immediate rectification of the problem, or closure of the premises and rectification of the problem before reopening is permitted, or indefinite closure of the premises.

Grading of premises

All registered food premises will be grade. The grade will be based on the assessment of conduct and practices, structure of the premises, cleaning and sanitising and training.

The grades are:

A Grade – Excellent

B Grade – Good

C Grade – Acceptable

D Grade – Poor, prosecution or closure likely

U Grade – Ungraded

Premises awarded a D grade will most likely have to close until a C grade is achieved. Prosecution will be taken against serious breaches of the food law.

The current grading certificate must be displayed so the public can easily see it. Registration fees are linked to the grade – the better the grade, the lower the fee.

New premises or premises where there has been a transfer of ownership are ungraded for the first 2-3 months of operation. This allows a more accurate assessment of conduct and practices, and cleaning and sanitising. If Environmental Health determines that grading is inappropriate, the premises will remain permanently ungraded.

Sickness policy

Every food premises must have a written sickness policy. The policy provides a system of controls to minimise the risk of food becoming contaminated by harmful bacteria and viruses. It outlines general exclusion criteria as well as exclusion times for specific illnesses.

A sickness policy template is available from the NZFSA. Their website is www.nzfsa.govt.nz/processed-food-retail-sale/templates.

Offences and penalties

Any occupier may be liable, on summary conviction, to a penalty of up to \$20,000 if they:

- Allow an untrained food handler to work at a food premises
- Do not display the current grading certificate
- Display a grading certificate that is not current
- Operate from a premises that has been closed under the bylaw
- Have no sickness policy on the premises