

NEED MORE INFORMATION?



Visit www.mpi.govt.nz/food-safety to help you with the steps you need to do. Search the MPI website for the *My Food Rules* tool.



Email foodactinfo@mpi.govt.nz



Phone 0800 00 83 33



If you are planning to sell alcohol contact your local council. Also contact your council about rules for any building you are planning.

Inland Revenue can **help with business tax** visit www.ird.govt.nz

To **register your business name** visit www.business.govt.nz



WANTING TO MAKE AND SELL FOOD?



STARTING A
FOOD BUSINESS



New Zealand Food Safety
Ministry for Primary Industries
Manatū Ahu Matua

MAKING DELICIOUS AND SAFE FOOD FOR YOUR CUSTOMERS IS AS MUCH OF A PRIORITY FOR YOU AS IT IS FOR MPI.

MPI IS HERE TO HELP YOU SET UP YOUR BUSINESS AND MAKE FOOD IN A SAFE AND SUITABLE WAY.

There are food rules under the **Food Act 2014** to protect your customers and your business. People who get sick from your food are unlikely to buy your food again and will tell their friends - so it pays to follow the rules and always be safe.



THE RECIPE FOR STARTING TO MAKE AND SELL FOOD.

Starting a new business making food is exciting. MPI have easy steps for starting your business and making food in a safe and suitable way. There are **four steps** you need to do.



STEP 1 FIND OUT THE RULES

You need to follow the rules for your type of food business. There are different rules depending on how many risks you need to manage in making and selling your food type. MPI have created an easy online questionnaire called *My Food Rules*. Go to the MPI website and do the questionnaire first.



STEP 2 CREATE A PLAN

You will need to follow a plan for making food safely. There are templates on our website to help make this easy. The plan depends on the rules you need to follow.



STEP 3 REGISTER YOUR BUSINESS

Most food businesses need to be registered. The *My Food Rules* tool will tell you if and where to register. Once you know where your food business fits, you may need to register with either with MPI or with your local council.



STEP 4 GET CHECKED

Once you have a plan in place, you will need to get everything checked by a person to ensure you are selling safe and suitable food.