



Approved official templates or models for food control plans developed by third parties

Templates approved under section 40

18 October 2024

TITLE

Food Notice: Approved official templates or models for food control plans developed by third parties.

COMMENCEMENT

This Food Notice comes into force on 18/10/2024.

REVOCATION

This Food Notice revokes and replaces:

- Food Notice: Approved official templates or models for food control plans developed by third parties, issued on 4 July 2023.
- Food Notice: Approved Food Control Plan Template (NZGAP GLOBALG.A.P Equivalent), issued on 20 October 2021.
- Food Notice: Approved Food Control Plan Template (New Zealand Good Agricultural Practice/NZGAP), issued on 17 September 2021.

ISSUING AUTHORITY

This Food Notice is issued under section 405 of the Food Act 2014 for the purpose of section 40 of that Act.

Dated at Wellington, 18 October 2024

Jenny Bishop
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Ministry for Primary Industries
(acting under delegated authority of the Chief Executive)

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Introduction

This introduction is not part of the Food Notice, but is intended to indicate its general effect.

Purpose

The purpose of this Notice is for the Chief Executive (CE) of the Ministry for Primary Industries (MPI) to approve food control plan templates or models, which have been developed by a person other than the CE (for example a person representing a food industry, or the director of a group of food businesses).

Background

The purposes of the Food Act 2014 (the Act) include achieving the safety and suitability of food for sale, maintaining confidence in New Zealand's food safety regime, and providing for risk-based measures that minimise and manage risks to public health.

The Act requires food businesses to make and sell safe and suitable food. Food businesses must have either a plan or programme which identifies, controls, manages, and eliminates risks to food safety and suitability. Some food businesses need to operate under a registered food control plan (FCP) to achieve this. Section 40 of the Act allows the CE of MPI to:

- approve templates or models developed by persons other than the CE for up to 3 years;
- set conditions subject to which approval is given;
- issue a new Notice approving a template or model for a further period of up to 3 years;
- issue a Notice suspending or withdrawing approval of a template or model.

Who should read this Food Notice?

Food industries or businesses who choose to and are permitted to use an approved template or model from Schedule 1 should read this Food Notice.

Why is this important?

The template approved under this Notice can only be used in accordance with the conditions set out in Schedule 1 of this Notice. Failure to comply with the conditions of this Notice may be an offence under the Act.

Document History

Version Date	Section Changed	Change(s) Description
02 February 2022	All	New Notice S40-00008 Bunnings Warehouse – Approved
25 March 2022	Part 1, Schedule 1	S40-00008 Bunnings Warehouse – Clarification on type of person or agency required for verification, no change to content S40-00001 Baking New Zealand - Approved
20 May 2022	Part 1, Schedule 1	Extension of approval S40-00002 Lone Star Café & Bar Franchise Limited – Approved

Version Date	Section Changed	Change(s) Description
		S40-00003 New Zealand Aged Care Association – Approved S40-00004 Care Association New Zealand – Approved New FCP template added to Notice S40-0013 New Zealand Defence Force – Approved
12 July 2022	Part 1, Schedule 1	Extension of approval S40-00009 OrganicFarmNZ – Approved
5 August 2022	Part 1, Schedule 1	Correction to template identification number S40-00010 Ministry of Education – no change to content S40-00013 New Zealand Defence Force – no change to content Extension of approval S40-00008 Bunnings Warehouse – Approved New FCP template added to Notice S40-00014 New Zealand Lavender Growers Association – Approved
4 July 2023	Part 1, Schedule 1	Extension of approval S40-0006 GLOBALG.A.P. – Approved S40-0007 British Retail Consortium (BRC) for Horticultural – Approved S40-0001 Baking New Zealand – Approved
18 October 2024	Part 1, Schedule 1	New FCP template added to this Food Notice S40-00010 Ministry of Education S40-00015 Safe Quality Food Institute Food Safety Code: Primary Plant Production Edition 9
18 October 2024	Part 1 Schedule 1	Extension of approval S40-00005 New Zealand Good Agricultural Practice (NZGAP) S40-0011 NZGAP GLOBALG.A.P Equivalent

Part 1: Requirements

1.1 Definitions

- (1) All terms used in this Notice and that are defined in the Food Act 2014 or Food Regulations 2015, but not defined in this Notice, have the same meaning as in that Act or Regulations.

1.2 Approval of template

- (1) The templates set out in Schedule 1 of this Notice are approved under section 40 of the Act.
- (2) The templates are approved from the date set out in column C of Schedule 1 of this Notice until the end date in column D of Schedule 1 of this Notice.
- (3) The templates must be used subject to the conditions set out in column E and F of Schedule 1 of this Notice.

Guidance

- Before the approval of the template expires, the applicant can apply to MPI for a renewal if they wish to continue using the template.

Schedule 1: Approved templates and models

Column A: MPI ID	Column B: Name of industry group/organisation or food business	Column C: Approval start date	Column D: Approval end date	Column E: Conditions specific to this template	Column F: Type of person or agency required for verification
S40-00001	Baking New Zealand	4 July 2023	4 July 2026	The template may be used in relation to wholesale baking, food service and food retailing activities set out in Schedules 1 and 2 of the Food Act 2014. This template cannot be used to prepare red meat for mincing and serving as lightly cooked or raw. It can only be used by a business that is a member of Baking New Zealand.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00002	Lone Star Café & Bar Franchise Limited	20 May 2022	19 May 2025	The template may be used in relation to preparing steak for sous vide cooking, followed by a heating step then removing steak from vacuum-pack, drying, and searing on high heat for desired colour.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00003	New Zealand Aged Care Association	20 May 2022	19 May 2025	The template may be used in relation to sourcing of ingredients, receiving, cold storage, handling or preparing different types of food according to prescribed menu - washing, cutting to acceptable size and thickness, mixing, marinating, cooking, searing, grilling, chilling, thawing, packaging, reheating, hot holding, displaying, serving, and transporting.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00004	Care Association New Zealand	20 May 2022	19 May 2025	The template may be used in relation to sourcing of ingredients, receiving, cold storage, handling or preparing different types of food according to prescribed menu - washing, cutting to acceptable size and thickness,	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.

Column A: MPI ID	Column B: Name of industry group/organisation or food business	Column C: Approval start date	Column D: Approval end date	Column E: Conditions specific to this template	Column F: Type of person or agency required for verification
				mixing, marinating, cooking, searing, grilling, chilling, thawing, packaging, reheating, hot holding, displaying, serving, and transporting.	
S40-00005	New Zealand Good Agricultural Practice (NZGAP)	16 September 2024	16 September 2025	The template may be used in relation to growing, harvesting and the undertaking of minimal processing of horticultural produce that is produced in New Zealand for sale. It can only be used by a business that is certified by NZGAP or authorised by Horticulture New Zealand Limited.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00008	Bunnings Warehouse	5 August 2022	4 August 2025	The template may only be used in relation to receiving, storing and serving food in in-store cafes at Bunnings (NZ) Limited.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00009	OrganicFarmNZ	12 July 2022	12 July 2025	The template may be used in relation to horticulture activities including growing, harvesting, sorting, grading, minimal processing, packing of horticultural produce and undertaking traditional greengrocer activities. The template may be used in relation to bottling edible oils. The template may also be used in relation to extracting and packing honey.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00010	Ministry of Education	18 October 2024	18 October 2027	The template may only be used in relation to receiving, storing, making, serving and delivering food in all schools participating in the	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of

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				Ministry of Education Ka Ora, Ka Ako Healthy School Lunches Programme.	the Act to verify a s40 template food control plan.
S40-0011	New Zealand Good Agricultural Practice (NZGAP) GLOBALG.A.P Equivalent	19 October 2024	19 October 2025	The template may be used in relation to growing, harvesting and the undertaking of minimal processing of horticultural produce that is produced in New Zealand for sale. It can only be used by a business that is certified or authorised by NZGAP.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00013	New Zealand Defence Force	20 May 2022	19 May 2025	The template may be used in relation to procurement, storage, preparation, cooking, serving, transporting, and provision of take away meals (such as hot boxes, cut lunches, individual field meals (IFMs)). Other activities covered include, Dine-in, on-site and off-site catering, field catering, and catering at sea.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00014	New Zealand Lavender Growers Association	5 August 2022	4 August 2025	The template may be used in relation to growing, harvesting, storing and processing of Lavender to produce dried lavender flowers for domestic or export markets as an ingredient in food or beverages, and; To produce essential oil for domestic or export markets as an ingredient in food or beverages.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00006	GLOBALG.A.P.	4 July 2023	4 July 2026	The template may be used in relation to growing, harvesting and the undertaking of minimal processing of horticultural produce intended for sale in New Zealand.	Businesses using this template must engage a person or agency that is recognised under S.135 and S.139 of the Act to verify a s40 template food control plan.

Column A: MPI ID	Column B: Name of industry group/organisation or food business	Column C: Approval start date	Column D: Approval end date	Column E: Conditions specific to this template	Column F: Type of person or agency required for verification
				Businesses may operate under either version 5 or version 6 of the GLOBALG.A.P. template during the approval period.	
S40-0007	British Retail Consortium (BRC) for Horticultural Operators	4 July 2023	4 July 2026	<p>The template is specifically developed for packhouse and/or coldstore activities. It can only be used by a business that is certified by BRC or authorised by New Zealand Apples and Pears Inc.</p> <p>Businesses may operate under either version 8 or version 9 of the BRC Global Standard Food Safety Programme template during the approval period.</p>	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan.
S40-00015	Safe Quality Food Institute (SQFI)	18 October 2024	18 October 2027	This Safe Quality Food Institute Food Safety Code: Primary Plant Production Edition 9 template is specifically developed for packhouses completing minimal processing and packing of horticultural produce and coldstore activities. It can only be used by a business that is authorised by New Zealand Apples and Pears Inc.	Businesses using this template must engage a person or agency that is recognised under S. 135 and S.139 of the Act to verify a s40 template food control plan