For more information visit

www.mpi.govt.nz/foodact_or

talk to your local council

What are the risk measures?

Food Control Plan

Use a written plan, register and get checked.

High Risk

National Programme 3

National Programme 2

Register and get checked. No written procedures needed.

National Programme 1

No plan or programm

No registration. Food must be safe and suitable.

Low

Risk

See 'Find your way through The Food Act 2014' for more infromation.

GUIDANCE ON SCHOOLS

Whakamaru kai mo ngā kura What does the Food Act mean for me?

You don't need to register under the Food Act if you only prepare food with ngā tamariki (children) as part of a lesson. If your kura (school) has a café that sells kai (food), it will likely need a Food Control Plan.

Check inside for examples, or go online and use the 'My Food Rules' tool: www.mpi.govt.nz/myfoodrules





Whakamaru kai mo ngā kurā

What does the Food Act mean for schools?

Everyone selling or serving kai as part of a paid service must make sure it's safe and suitable, even if you don't need to register. You can still be checked and held accountable if you make people sick!

Do you need to register?



You sell kai for fundraising, e.g. sausage sizzles

No registration needed. You can sell food for fundraising up to 20 times per year without registering.

Groups of children, parents or teachers can each fundraise up to 20 times per year each, provided it is not organised centrally by the school.



Annual event e.g. international food day

You don't need to register. Anyone can sell food once per year without registering.



You run a breakfast or after-school programme, e.g. you provide packaged food like crackers, breakfast cereal, UHT milk, biscuits etc (which don't need to be kept cold or reheated)

No need to register under the Food Act. You must make sure kai is safe and suitable.



People donate food, e.g. 'Bring a plate' where whānau bring kai to share

Act doesn't apply, as no sale is taking place.



You sell pre-packaged kai like packets of chips, dried fruit and nuts, etc

You don't need to register under the Food Act, you only need to make sure food is safe and suitable.



You run a holiday programme, and provide sanwiches or cooked food on a regular basis. The food is not sold separately, but is part of the paid service

Whoever runs the holiday programme will need to register under a Food Control Plan.



Hospitality students run a cafe or restaurant selling kai

Whoever runs the cafe or restaurant will need to register under a Food Control Plan.



Curriculum catering – teachers prepare kai with the children as part of the lesson

Act doesn't apply, as no sale is taking place.



You only sell pre-made kai such as sandwiches, pies, or sausage rolls, which you buy from another company

If you reheat or re-package kai (e.g. a pie) you need to register as a National Programme 3.



The school tuckshop, cafe, or restaurant sells kai on a regular basis

Whoever runs the tuckshop, cafe, or restaurant will need to register under a Food Control Plan. If the school runs it, the school will need to register.