

Food (Safety) Regulations 2002

Published by:

Ministry of Agriculture and Forestry

Is the policy document adopted?:

Yes

Adopted by:

Government

Country(ies):

New Zealand

Date:

December 2002

Published year:

2002

Adopted year:

December 2002

Type of policy:

Legislation relevant to nutrition

Food (Safety) Regulations 2002

Strategies

Strategies and activities related to nutrition:

provisions relating to food safety⁶ Misuse of food containersNo person may put, keep, or sell any disinfectant, antiseptic, or detergent, or a substance that could cause poisoning, in any container or package that—(a) bears any brand, picture, word, mark, or statement—(i) indicating the presence in the container of any food? or (ii) that is likely to mislead any person into believing that the contents of the container are intended for the purposes of human consumption? or (b) is of a distinctive type in which articles of food have been commonly or are currently being sold, whether or not it bears any brand, picture, word, mark, or statement⁷ Safety of articles(1) No person may sell an article—(a) that is intended for use in the storage, preparation, cooking, presentation, or consumption of food? and (b) that is either—(i) capable of imparting lead, antimony, arsenic, cadmium, or any other toxic substance to any food stored, prepared, or cooked in it? or (ii) not resistant to vinegar.(2) Despite subclause (1), no person may sell an article that is made of enamelware or ceramicware, and that is intended for use in the storage, preparation, cooking, presentation, or consumption of food, if the article fails to satisfy the test set out in Schedule 1.5(3) An article is treated as not being intended for use in the storage, preparation, cooking, presentation, or consumption of food if—(a) it is made or rendered unsuitable for the purpose by some artifice such as holes bored through the potential food contact surfaces? or (b) a label, incapable of obliteration, is permanently affixed to the article's surfaces, stating clearly that the article is not for food use, together with a statement of the hazard associated with the article if it is used for food purposes. Compare: SR 1984/262 r 2678 Identification of articles(1) No person may sell an article that is used, or is intended to be used, for the preparation or storage of food unless there is marked on, or attached to, the article—(a) the trading name and business address of the manufacturer, or the owner of the rights of manufacture, or the seller of the article, or of the principal or the agent of any of them? or (b) the trade mark, duly registered in New Zealand, of any of those persons.(2) Subclause (1) does not apply to an article that is used, or is intended to be used, only once. Compare: SR 1984/262 r 2689 Labels on bottles containing food(1) No person may sell a food in a bottle that bears a label on its surface unless the label is of a size and is placed so that cleaning and inspection of the interior of the bottle are not hindered.(2) Subclause (1) does not apply to a bottle that is used, or is intended to be used, only once.¹⁴ Manufacture of low acid canned food must comply with code Commercial processors who manufacture, process, or pack low acid canned food must do so in accordance with the principles detailed in one of the following codes: (a) the Recommended International Code of Hygiene Practice for Low acid and Acidified Low acid Canned Foods, as published by the Codex Alimentarius Commission; (b) the United States Food and Drug Administration Requirements for Thermally Processed Low acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR Part 114, as appropriate.⁹ Part 1 r 15 Food (Safety) Regulations 2002 Reprinted as at 25 October 2007 (c) the Code of Practice for the Thermal Processing of Low acid Canned Food, as published by the Australian National Health and Medical Research Council.¹⁶ Sale of muttonbird(1) Any muttonbird that is sold under a description associated with a particular process of preparation for sale must have been prepared in the manner normally associated with that process.(2) No person may sell any

muttonbird (except muttonbird described as titi puku) unless it has a dressed weight of not less than 250 g. Compare: SR 1984/262 r 6317

Brands for packages of muttonbird (1) It is sufficient compliance with standard 1.2.2(3) of the Food Standards Code in respect of any package of muttonbird if, instead of the name and address of the packer, the label bears the packer's brand approved under this regulation. (2) A designated officer in Invercargill may keep a register containing the names and addresses of persons who will be engaged in the preparation and packing of muttonbirds for sale during the next year. (3) Any such person may submit a brand to the designated officer for approval. (4) The designated officer may decline approval of a brand if he or she considers that the brand is so similar to another brand already approved under this regulation so as to be likely to mislead. (5) An approval is effective only for the year in respect of which it is given. (6) In this regulation, year means a period of 12 months commencing on 1 April.

(1) The name or description of the wine shown on the label of wine must not include any reference to—(a) a single variety of grape unless the wine has been manufactured from not less than 75% by volume juice derived from that variety of grape? or (b) 2 or more varieties of grape unless—(i) the wine has been manufactured from not less than 75% by volume of juice derived from those varieties of grape? and (ii) the names of the varieties of grape are listed on the label in descending order of proportion. (2) Wine, sparkling wine, fruit wine, sparkling fruit wine, and mead that is sold in an off-licence must not contain more than 15% alcohol by volume at 20°C. (1) If water may be added to food, the water—(a) must be of potable quality? and (b) may include the addition of fluoride to generally accepted levels by municipal authorities, or by contractors to municipal authorities managing municipal water supplies. (2) In this regulation, generally accepted levels means levels that are permitted under the Health Act 1956, the Local Government Act 1974, or in any other enactment regulating water quality or reticulation.

M&E Indicators

M&E Indicators related to nutrition:

No indicators related to Nutrition

URL link:

<http://www.legislation.govt.nz/regulation/public/2002/0396/latest/DLM173193.html>

Policy topics:

- Food labelling
- Food distribution/supplementation for prevention of acute malnutrition
- Food safety
- Food security and agriculture

Partners in policy implementation

- Government
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