



Know your legislation

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Introduction

- The Food Hygiene Regulations 1974 have been overtaken in many product areas by the Food Act, Animal Products Act, Wine Act, Food (Safety) Regulations, food standards, Food Standards Code



Some basics ...

- Food products that could be produced under the FHR some years ago may not necessarily still be able to
- Just because a premises has FHR registration from a council does not mean it complies with the relevant legislation



Some basics ...

- FSP exemption from the FHR is only for Parts 1 – 17 i.e. Part 18 still applies (closure etc)
- FSP and RMP premises are **not** exempt from the Food Act, food standards or Food Standards Code



Scenario One

- Operator makes cheese
- Has council FHR registration
- Sells cheese onsite to take away & offers cheese-making classes



Scenario Two

- Operator canning tuna
- Has council FHR registration for processing and packing bottled fish for retail and wholesale sales



Scenario Three

- Operator slaughtering poultry and harvesting eggs
- Has council registration for manufacture and preparation of poultry



Scenario One – ideas

- DAIRY: all dairy processing = primary processing in the APA = RMP
- Check out the AP (Exemptions & Inclusions) Order 2000
- Seek more information e.g. extent of production, sales, etc
- No FHR



Scenario Two - ideas

- Fish = animal product = APA
- Where is the fish sourced from?
- Any export?
- FSP
- Food (Safety) Regulations 2002
- RMP?
- No FHR



Scenario Three - ideas

- Poultry and eggs = animal products = APA
- Check definition of primary processor = RMP
- Check AP (E&I) Order
- No FHR