

**FOOD SAFETY INFORMATION BYLAW 2020**

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**SUBMISSIONS**

**VOLUME 3**

**SUBS 165 – 188**

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## #165

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Weiqi

Last name: Ma

Local board: Orakei

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Other**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

### 4(a) What is your opinion on this proposal?

#### Other

Please tell us why:

No response

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例讨论期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：

[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名：马伟琦 Weiqi

姓：Ma

电子邮箱：

### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
- 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中  
的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明） \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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**提议2：**

**明确经营者必须在实体店经营店和网站展示其食品等级**（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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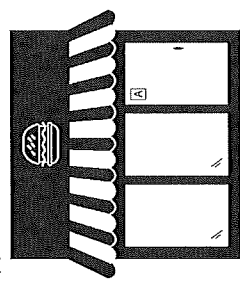
**提议3：**

**明确实体店展示食品安全信息证书的特定位置**（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

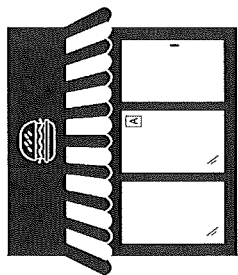
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成成本项要求，则

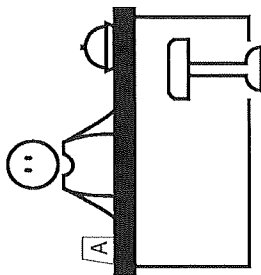




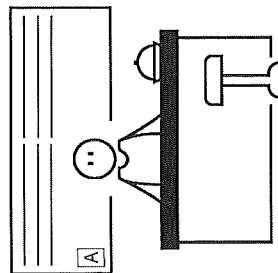
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



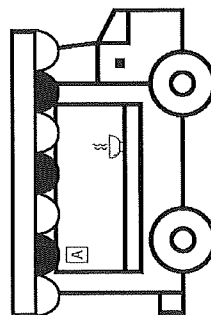
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对这项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā kōrero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #166

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Bo

Last name: Li

Local board: Maungakiekie-Tamaki

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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- 帮助您更好地选择购买食物的店铺
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我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Bo  
 姓: Li

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称：\_\_\_\_\_

您所属的地方委员：

Māngakie - Tamukie

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  俱乐部或协会会员  其他（请说明）

\_\_\_\_\_  
其他（请说明）

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

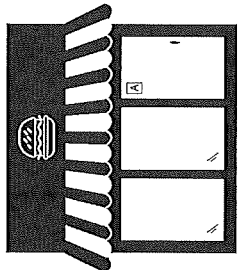
提议3：

明确实体店展示食品安全信息证书的特定位（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

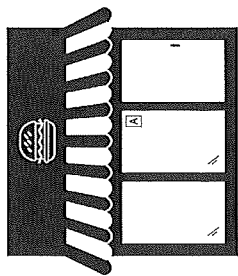
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

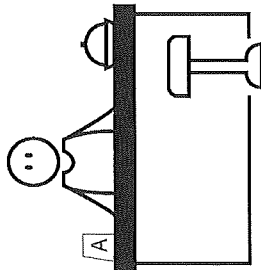




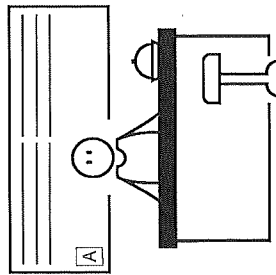
(2) 设 在 所 有 公 众 进 出 的 门 旁 边 的 窗 户 上， 需 将 证 书 面 向 外 侧， 使 之 清 晰 可 见； 如 无 条 件 达 成 本 项 要 求， 则



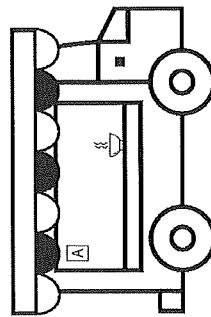
(3) 设 在 主 柜 台， 使 证 书 清 晰 可 见； 如 无 条 件 达 成 本 项 要 求， 则



(4) 设 在 主 柜 台 后 的 墙 上， 使 证 书 清 晰 可 见； 如 无 条 件 达 成 本 项 要 求， 则



(5) 设 在 任 何 其 他 外 部 表 面 上， 使 证 书 清 晰 可 见（ 当 证 书 无 法 设 置 在 上 述 所 有 其 他 位 置 ）。



3(a) 您 对 我 们 起 草 的 优 先 顺 序 有 何 看 法？

同 意       不 同 意       其 他

请 说 明 您 的 理 由：

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3(b) 您 对 实 体 店 的 指 定 展 示 位 置 有 无 其 他 意 见？

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提 议 4:

要 求 在 网 站 特 定 位 置 上 展 示 食 品 安 全 信 息 证 书（ 第 7 条）

我 们 提 议， 食 品 安 全 信 息 证 书（ 食 品 等 级） 必 须 清 楚 展 示 于 食 品 经 营 者 控 制 的 网 站 主 页 或 类 似 性 质 的 页 面 上。

例 如， Ani 在 奥 克 兰 经 营 一 家 餐 厅， 并 为 她 的 餐 厅 设 立 了 网 站。 她 在 餐 厅 官 网 的 首 页 上 插 入 了 一 张 食 品 安 全 信 息 证 书 的 图 片。

Ani 的 餐 厅 同 时 也 出 现 在 了 另 外 一 家 网 站 上。 Ani 对 该 网 站 的 内 容 无 控 制 权， 不 需 要 在 该 网 站 上 展 示 食 品 等 级 信 息。

4(a) 您 对 这 项 提 议 有 何 看 法？

同 意       不 同 意       其 他

请 说 明 您 的 理 由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say — your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#167

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jinpeng

Last name: Zhang

Local board: Orakei

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

To be fair and equitable for the public.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

Easy for people to check the food grade.

**3(b) Do you have any other comments about display location at physical sites?**

Should display in the obvious place.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

**Agree**

Please tell us why:

It's beneficial to customer to choose the best.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
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- 将此表格免费邮寄至以下地址：

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 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
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#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

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#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名：金鹏 辛鹏  
 姓：马 志 强

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称：\_\_\_\_\_

您所属的地方委员：

Oraker

如果答案为“是”，请告知您在该组织或企业中  
的职位：  
 所有者或经营者  经理  
 普通职员  俱乐部或协会会员  
 其他（请说明） \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。  
所有问题均选填。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食物经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

99.9% 开业

to be fair and equitable for the ~~public~~ public

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

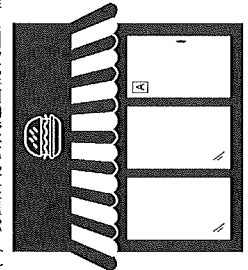
提议3：

明确实体店展示食品安全信息证书的特定位（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

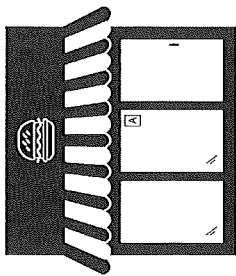
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

(1) 设在所有公众进入的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

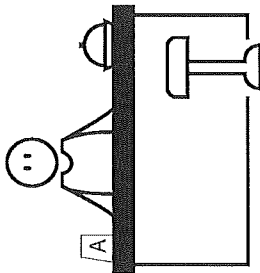




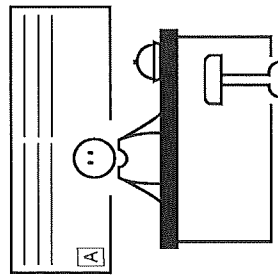
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



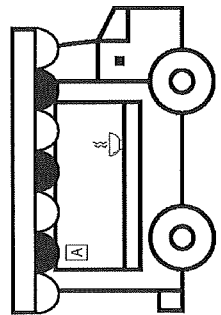
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

一目了然，~~easy~~ - easy for people to check the food grade

3(b) 您对实体店的指定展示位置有无其他意见？

明显位置

should display in the obvious place

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

有利于客人选择最好的。

It's beneficial to customer to choose best.

您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say — your guide to consultation activities in your local area.

**Nga korero muna - Important privacy information**

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#168

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: De Zhao

Last name: Chen

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：

[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: De Zhao  
 姓: Chen

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中  
的职位：  
 所有者或经营者  经理  
 普通职员  俱乐部或协会会员  
 其他（请说明） \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与与奥克兰市政府的议事。  
所有问题均选填。并且，我们将对您的信息予以保密

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

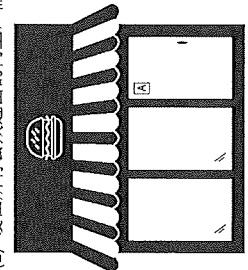
**提议3：**

**明确实体店展示食品安全信息证书的特定位**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

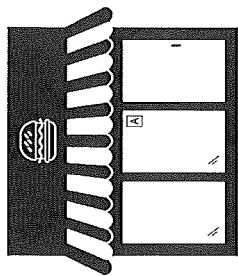
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

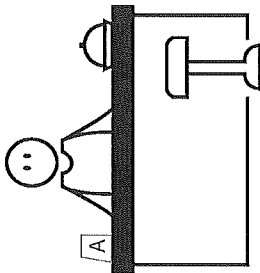




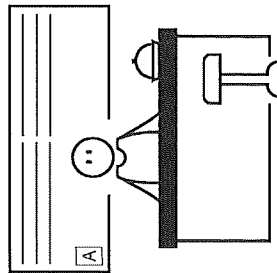
(2) 设 在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



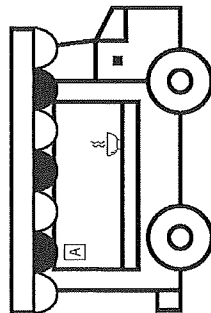
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设 在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

*No*

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

全信息证书的图片。Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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NO

您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

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#169

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Junhua

Last name: Wang

Local board: Maungakiekie-Tamaki

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何疑问或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: 薛 瑾瑜  
 姓: Wong  
 电子邮箱:

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食物经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：

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**提议2：**

明确经营者**必须在实体店经营和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：

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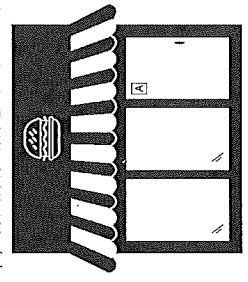
**提议3：**

明确**实体店展示食品安全信息证书的特定位置**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

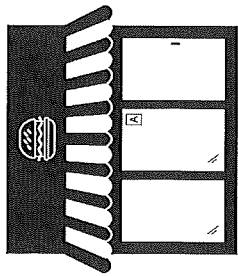
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

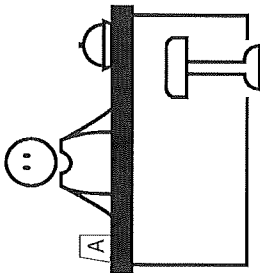




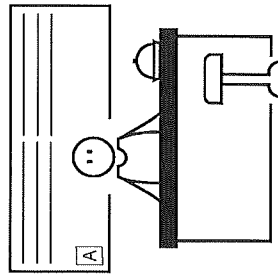
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



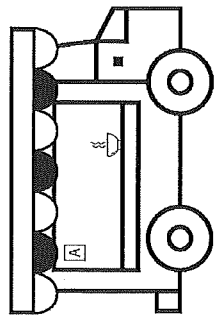
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(e) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna – Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#170

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Youshu

Last name: Xia

Local board: Maungakiekie-Tamaki

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

Food grade should be the most important in the food safety!

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

Should display in the most obvious place.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #170

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食物，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例讨论期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformation@law.aucklandcouncil.govt.nz](mailto:foodsafetyinformation@law.aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursay.nz](http://akhaveyoursay.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformation@law.aucklandcouncil.govt.nz](mailto:foodsafetyinformation@law.aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Wong  
 姓: Toussou  
 电子邮箱: Xia  
 邮寄地址: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称: \_\_\_\_\_

AS 171 / 149 123 456 789 委员: Marygaokidua - Tapaki

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。

所有问题均选项。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

对于餐饮的安全应该是在食品等级最重要的。

Food grade should be the most important in the food safety!

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

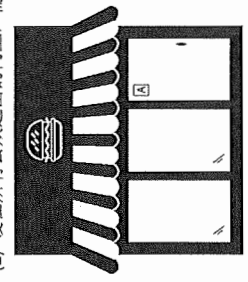
提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

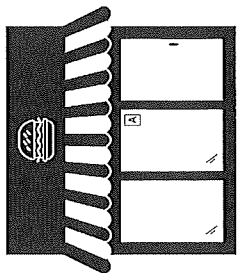
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

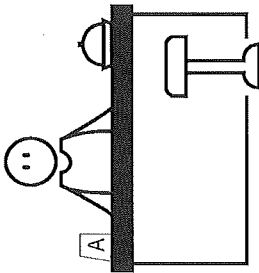




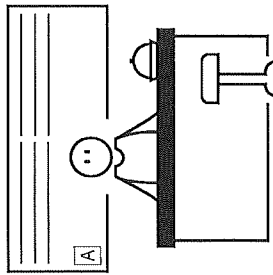
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



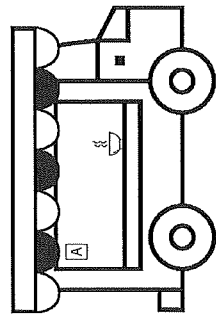
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

越显明显越好。 → should display in the most obvious place.

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在爱尔兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对这项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#171

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jin Rong

Last name: Cheng

Local board: Howick

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013） Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：  
• 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。  
• 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
Freepost Number 165771  
Private Bag 92300  
Victoria Street West  
Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursay.nz](http://akhaveyoursay.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Jin Rong  
 姓: Cheng  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: Auckland 邮编: \_\_\_\_\_  
 您所属的地方委员: Towick

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business, please specify type of business \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是来组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者     经理     普通职员     俱乐部或协会会员  
 其他（请说明） \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选项。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意     不同意     其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级（第7条）**

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意     不同意     其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

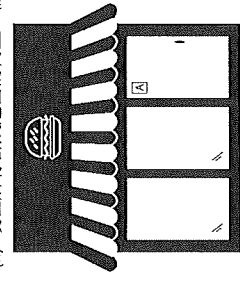
**提议3：**

**明确实体店展示食品安全信息证书的特定位置（第7条）**

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

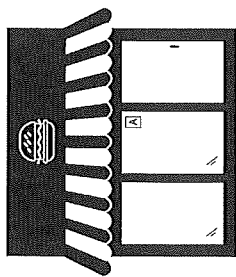
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

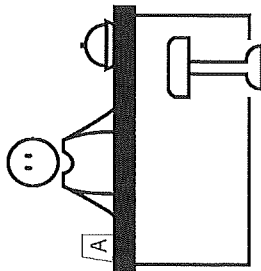




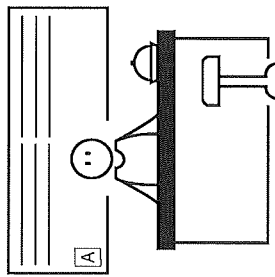
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



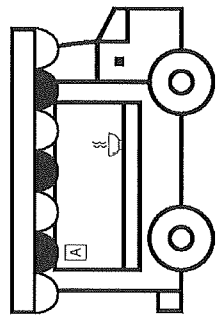
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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#172

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Chen

Last name: Fang Fang

Local board: Whau

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapari Kai 2013）[Auckland Council Food Safety Bylaw 2013](#)。

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名： Chen  
 姓： Fengfang

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称： \_\_\_\_\_

您所属的地方委员：

Whau local board

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均必填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食物经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：

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**提议2：**

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：

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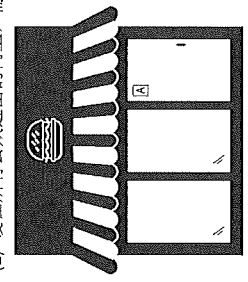
**提议3：**

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

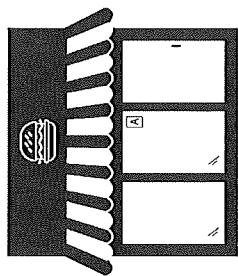
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

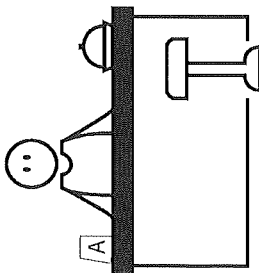




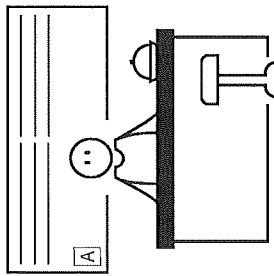
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



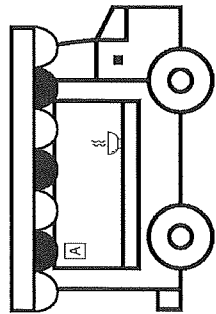
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

AD.

NO.

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对这项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say — your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#173

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jiajia

Last name: Ma

Local board: Howick

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

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- 帮助您更好地选择购买食物的店铺
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我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
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 Auckland 1142

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您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Jiajia  
 姓: Ma  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_  
Flat  
 您所属的地方委员: \_\_\_\_\_  
Local board

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  经理  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选项。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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**提议2：**

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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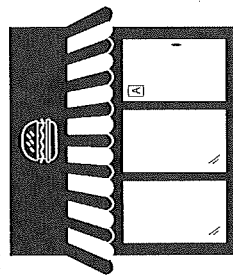
**提议3：**

明确实体店展示食品安全信息证书的特定位置（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

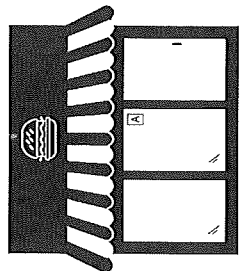
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

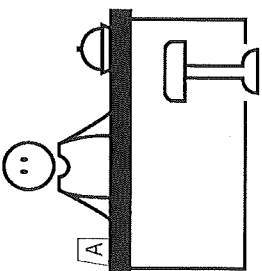




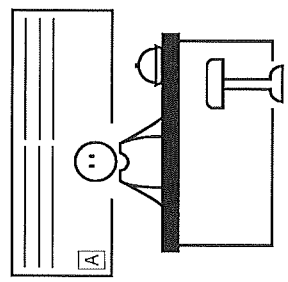
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



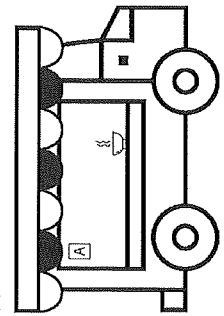
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

3(b) 您对实体的指定展示位置有无其他意见？

*AN*

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

\_\_\_\_\_

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#174

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Kemo

Last name: Yu

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Kemo

姓: Xu

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

邮编: \_\_\_\_\_

### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。所有问题均选项。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食物经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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**提议2：**

**明确经营者必须在实体店经营店和网站展示其食品等级（第7条）**

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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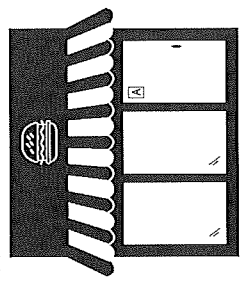
**提议3：**

**明确实体店展示食品安全信息证书的特定位置（第7条）**

我们提议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

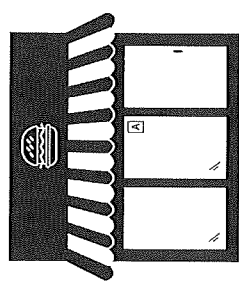
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

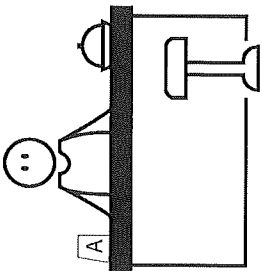




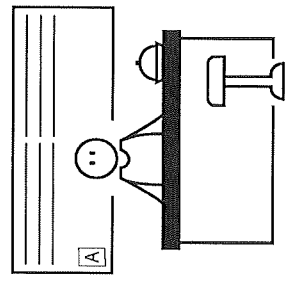
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



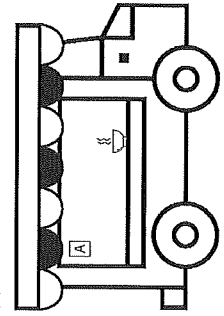
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#175

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Brian

Last name: Qiao

Local board: Papakura

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

Display to the obvious location.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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## 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Brian

姓: Qiao

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: Papakura

### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
- 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食物经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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**提议2：**

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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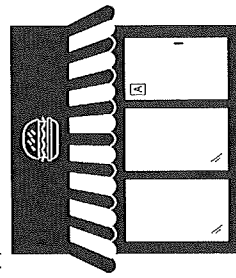
**提议3：**

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

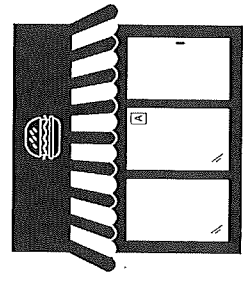
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成成本项要求，则

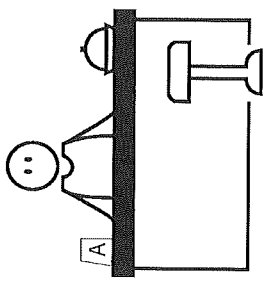




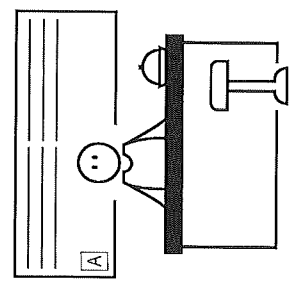
(2) 设 在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



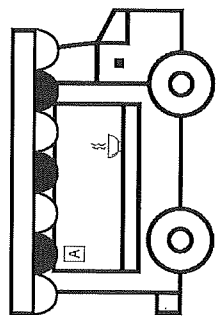
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

明显的位置即可  
Display to the obvious location

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

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#176

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Rebecca

Last name: Fower

Local board: Waiheke

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

**Disagree**

Please tell us why:

These are advertising platforms just like a billboard, the paper ect would you expect it to be displayed there? The question really is what is the purpose of doing what are you hoping to achieve? has a need been identified and by doing this it will fullfill a need, or is there a problem that is being solved by doing this or is there a future problem that has been identified and this will solve the problem. Has there been an overwhelming request from the public for this? If it doesnâ€™t meet an overwhelming need then it is creating more work that is unnecessary and using up time that could be spent actually focusing on the job at hand.

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

**Disagree**

Please tell us why:

Has there been a problem identified where businesses have been displaying the grade? It has always been in public view in the places I have been to.

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

##### Disagree

Please tell us why:

I have never had one person ask me what our food grade thru our multiple channels of communication, so I don't believe people are really looking for this information on these platforms. Has a survey been done asking the general public if they want this

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

It would be really interesting to know what need or problem this bylaws is fulfilling cause if it is just a nice to have you are wasting business owners time which could be spent focusing on the business and refining there food safety procedures in the workplace.

#### Ngā korero muna - Important privacy information

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#177

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### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
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The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Marisa

Last name: Bidois

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Restaurant Association of New Zealand

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

The Restaurant Association agrees with proposal 1, requiring certain food businesses to display a food safety information certificate.

A survey of Restaurant Association Auckland members (1000 Auckland members) found 94% supported this proposal. This is

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

### Disagree

Please tell us why:

The Restaurant Association partly agrees with proposal 2, clarifying that a food safety information certificate must be displayed at physical and online locations.

There are 6993 businesses in the Auckland region, employing 50,800 individuals. Auckland has the largest market share of hospitality sales nationally - around 50%.

In our survey to Auckland members 72% said they did not agree with this proposal. The majority are happy displaying their food grading certificate at their premises, but not online - the majority think this is overkill. The overall feeling is that the food grading is only relevant to people entering the premises, therefore displaying it online is not required.

With regard to the online presence for these certificates, without any context about the way in which the food safety information certificate will be included on these businesses' own websites, it is also difficult to provide commentary in detail.

However, there is no indication of how the display of the online certificate would be monitored either, to ensure that a business is displaying their current certificate. A business that experienced a "down-grade" may be inclined to leave their older certificate online, rather than updating. Does the Council have the capacity to monitor this?

There is also some concern from Restaurant Association members that a directive to display food grades online will be ineffective because it is noted that businesses that receive very bad grades are more likely to not have a website or facebook / social presence.

For many of our members, a website is often used as a tool to attract customers to the physical location, to provide key information on the business - such as opening hours and menu options - and to build a sense of community among its patrons. They have often made significant investments in the development of the website, hiring creatives and marketing experts to ensure an inviting web experience, that aligns with the look and feel of their premise.

"Council certificates are not the prettiest logos to clutter our websites with. We operate high end restaurants and like our well presented websites." - Member feedback

The Association does not agree to the "any other location is directed by council". Catchalls of this manner do not provide certainty to businesses that they are acting in accordance with the rules and regulations. We see this an unnecessary increase in the Council's power over operators in this sector, who are already struggling to keep pace with what feels like a constantly changing policy and regulatory landscapes, from which their businesses are suffering as a result.

"If the Council wants to have the current grade displayed online then they themselves should have a public accessible website which lists ALL food businesses, showing their current grading." - Member feedback

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

## #177

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

### 3(a) What is your opinion on our proposed order of preference?

#### Other

Please tell us why:

The Restaurant Association agrees with the proposal to designate set locations for display of the food grading certificates because it makes sure the visibility of the food safety information certificate is in a place of prominence for the public.

A surv

### 3(b) Do you have any other comments about display location at physical sites?

No response

#### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

### 4(a) What is your opinion on this proposal?

#### Disagree

Please tell us why:

## #177

The Restaurant Association does not agree with the proposed requirement for a food safety information certificate to be displayed on the homepage or similar, or online sites that the food business has control over.

More than 75% of our Auckland members s

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

It is important to note that the increasing compliance burden, particularly at Central Government level, continues to take its toll on many of our Members. The vast majority are uncertain about the future of their business due to ongoing policy change and the range of reviews over the past two years. Many of our members are struggling to keep pace with what feels like a constantly changing landscape and their businesses are suffering as a result. Restaurant Association members are left to consider that this is just a new step in these types of online requirements and wonder what next they will be required to display online.

“Will this also lead to the same conditions of displaying liquor licences etc ? There is already so much signage required for this too.” - Member feedback

We would encourage the Council to be pragmatic in its approach to these regulatory changes and ensure that those made will not unduly impact the majority of honest employers who behave ethically and take their social responsibility seriously.

### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.

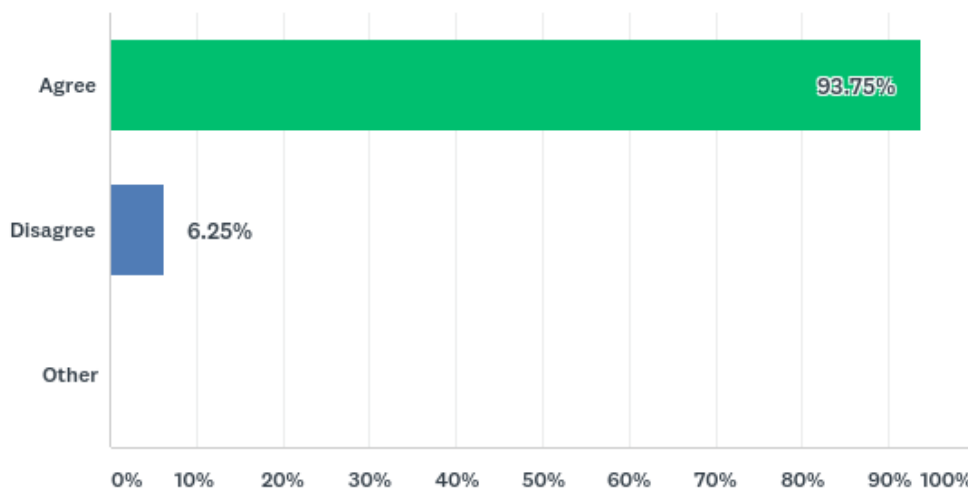


# SURVEY

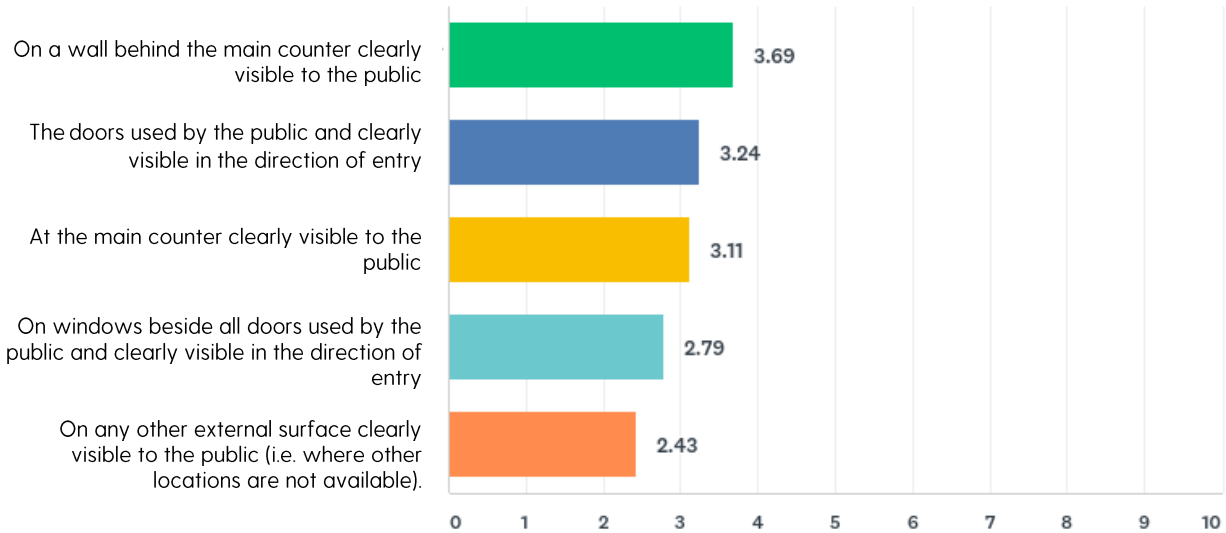
## Auckland bylaw food grading certificates

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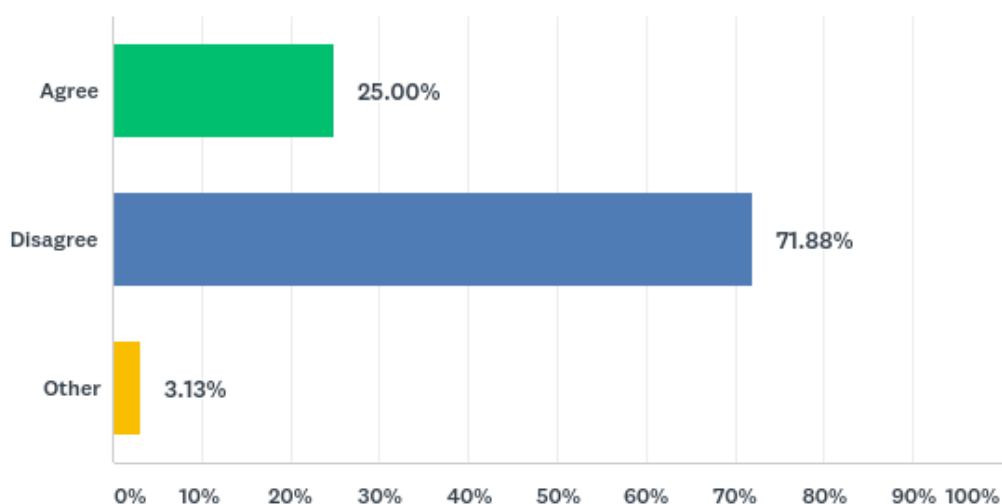
**Q1. Currently, a valid food grading certificate must be displayed on the premises if that business operates under a Template Food Control Plan; directly serves food to the public and is registered and verified by council. Do you agree that food businesses should have to display their grading certificate on the premises?**



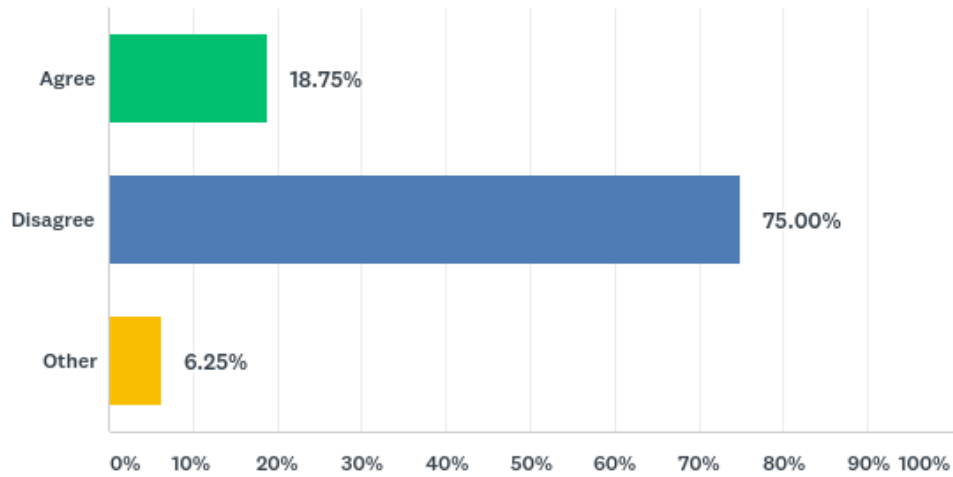
**Q2 The Council is considering WHERE a food grading certificate must be displayed at physical sites. Where do you consider the most suitable area to be? Please rank 1-5 the following locations by preference (1= most suitable):**



**Q3 New proposals indicate the food grading certificate must be displayed not only at the physical site at which food is sold directly to the public, but also ONLINE (including on your websites, apps, social media or similar) and any other location if directed by council. What is your opinion of this proposal?**



**Q4 It is proposed that A COPY of the food grading certificate must be clearly displayed on the homepage or similar online sites that the food business has control over. What is your opinion of this proposal?**





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# 2019 hospitality report

Topline Statistics for New Zealand's Hospitality Industry

PRODUCED BY THE RESTAURANT ASSOCIATION OF NEW ZEALAND

# introduction

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## Highlights:

- Nationwide sales for the hospitality industry in 2019 (year end March) increased by 4.2 per cent, to reach \$11.7 billion.
- Sales growth in 2019 carried across all sectors, excluding the clubs sector, with the dominant restaurant and café sector recording the highest growth of 5.1 per cent.
- Regionally, revenue growth in Kaikoura was highest, at 21.2 per cent, as the region continues its recovery from the earthquake at the end of 2016. The Taranaki region also recorded a strong 10.8 per cent growth in sales.
- The number of hospitality businesses nationwide increased by 480 in total to reach 17,895 in 2018.
- The industry currently employs over 133,000 people.

### **There are more hospitality businesses in New Zealand than ever before and the outstanding diversity of dining options means, for the consumer, there has never been a better time to dine out. Customer demand is helping to push the hospitality industry's sales to record levels.**

Tourism in New Zealand is thriving. According to Ministry of Business, Innovation and Employment (MBIE) 2019 research, visitor arrivals to New Zealand are expected to grow an average 4.0 per cent a year from 2019 - 2025, reaching 5.1 million visitors in 2025. Total international tourist spend is expected to reach \$15.0 billion in 2025, up 34 per cent from 2018.

The industry's business owners report some challenges in the operating environment. In 2019 the New Zealand economy has slowed. The situation is likely to deteriorate further in the short term, with recovery expected 2020 and 2021 on the back of government spending and lower interest rates (Westpac, 2019). Currently, businesses are reporting that strong competition, rising costs and sluggish demand is affecting business confidence.

### **Sales performance reaches record highs.**

The food and beverage industry continues to flourish. New Zealand's hospitality sector achieved record sales of over \$11.7 billion (year end March) in 2019. This represents sales growth of 4.2 per cent over the previous year, an increase on the 3.6 per cent growth achieved 12 months prior.

Sales growth carried across the industry, excluding the clubs sector, with restaurants and cafes recording the highest sales increase. Over half of every dollar spent dining out is spent at a restaurant or café, which has almost 51 per cent market share. Annual sales for this dominant sector grew 5.1 per cent in 2019, which in dollar terms translates to an increase over the year previous of \$290 million. Pubs, taverns and bars also realised annual sales growth of 4.9 per cent (an increase of \$79 million) and catering services grew by 4.5 per cent (\$39.7 million). Takeaway / food to go sales growth has led the industry over the past 3 years but that growth slowed in 2019. This sector achieved a 2.6 per cent annual sales increase in 2019.

Consumer spending is highest in Auckland, Wellington and Canterbury. These three regions all have annual sales of more than \$1 billion per annum. The Waikato region has also seen sales growth of 31 per cent over the past 5 years and now records annual sales of almost \$900 million, reaching closer to achieving the \$1 billion



threshold. Regionally, the largest percentage sales increases from 2018 - 2019 were in Kaikoura (up 21.2 per cent in 2019), Taranaki (up 10.8 per cent), and the Nelson region (up 10.3 per cent). All regions across the country recorded sales growth, with Canterbury (excluding Kaikoura) recording the smallest growth for the year (up 1.3 per cent).

### Dining out trends research highlights great food and service as key to memorable dining experiences.

The Restaurant Association's Dining Out research reveals restaurants and cafes are having a critical role in feeding us regularly. In fact, over 45 per cent of consumers eat out at restaurants or cafes 1-3 times per week and 42 per cent indicate that they order food to take away (pick up or home delivery) 1-3 times per week.

When choosing where to dine, the food and menu have the biggest influence on consumers. However, many consumers are also looking for good value for money, making this another important decision-making factor. To deliver a memorable dining out experience to customers, great food is the most important factor for diners, closely followed by great service.

### Employment growth at more restrained levels.

Two of the biggest challenges for hospitality business owners are finding skilled staff to work in their businesses and managing labour costs. The restrained employment growth for the industry from 2017 - 2018 emphasises these issues, with employee numbers growing by just 1.8 per cent over the year (despite overall outlet growth of 2.8 per cent). Although employment growth within the industry was more subdued over the period, the hospitality industry continues to serve up many employment opportunities. From 2017-2018, the industry grew by 2300 employees. The total number employed in hospitality is now over 133,000, with more than half of those - 75,000 people - employed in restaurants and cafes (growth of 1.8 per cent). The takeaway / food to go sector employs over 25,000, with employee numbers increasing by 5.3 per cent from 2017- 2018.

Auckland dominates for hospitality employment opportunities and this region now employs just under 51,000 hospitality workers. This represents almost 40 per cent of the industry's workforce. Kaikoura recorded the

highest percentage employment increase from 2017-2018 (31.3 per cent), followed by the Taranaki region's 8.0 per cent growth. The number of people employed in hospitality in the Queenstown / Southern Lakes region also increased by 250 (7.4 per cent), although anecdotal evidence suggests this region has many recruitment challenges.

### Seven new businesses open every day of the year

In 2018 over 2500 new hospitality businesses opened and with seven businesses opening every day of the year competition for the consumer dollar is strong. An increase of 480 new establishments overall meant the industry now has almost 17,900 businesses. This equates to one hospitality business for every 267 people in New Zealand - one of the highest per capita ratios in the world.

The sector driving this outlet growth is the restaurant and café sector, which grew by another 297 establishments, to 8,868 (growth of 3.5 per cent). There are also now over 6,000 takeaway / food to go outlets across New Zealand (an increase of 2.4 per cent). Regionally, Nelson recorded the largest percentage outlet growth (7.8 per cent), followed by Tasman's 7.3 per cent.

The hospitality industry has performed exceptionally well over recent years in light of economic uncertainty, legislation changes, rising costs and increased compliance obligations. For business owners there are challenges to achieving profitability, as the volume of new businesses sees consumer spend split across more operations. However, the industry is in a stable position, continuing to grow in sales, outlet and employee numbers. Hospitality operators are by nature optimistic and hospitality will continue to serve up opportunities for success for those operators offering a consistent product that resonates with their customers.



**Marisa Bidois**  
CEO, Restaurant Association of New Zealand



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# sales data



# sales data

**Hospitality industry sales continue to climb, recording a respectable 4.2 per cent sales growth from 2018 – 2019 and reaching \$11.7 billion in annual sales.**

Growth has improved from the 3.6 per cent recorded for the industry from 2017 – 2018, however this is still some way off achieving the highs recorded in recent years (8.5 per cent growth 2015–2016 and 9.7 per cent growth 2016–2017). Industry sales are stable despite significant rises in 2019 of some key costs for business, including wages, rent and food costs. Uncertainty about future legislation changes and further cost increases is affecting business confidence for many employers.

For our research purposes we look at five sectors within the hospitality industry: cafes and restaurants, takeaway foodservices, pubs, taverns and bars, catering services and clubs. A breakdown of the industry indicates that four out of the five sectors showed sales growth in 2019, with only the small Clubs sector posting a small decline (-1.1 per cent). The division of sales between the various sectors in the industry remains consistent over the years, with cafes and restaurants typically sitting at around 50 per cent share of the industry's sales, takeaway foodservices just under 25 per cent, pubs, taverns and bars around 15 per cent and catering services around 8 per cent.

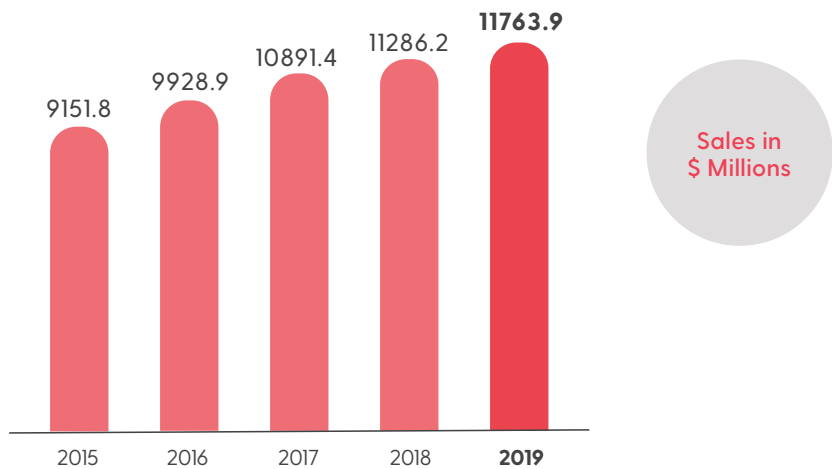
Therefore, over half of every dollar spent dining out is spent at a restaurant or café, which has almost 51 per cent market share. Restaurants and cafes also employ half of the industry's staff. Annual sales for this dominant sector drove the sales growth for the industry in 2019. In dollar terms restaurants and café sales increased \$290 million over the year previous, recording 5.1 per cent growth.

Pubs, taverns and bars also realised annual sales growth of 4.9 per cent (an increase of \$79 million). This compares with the 4.2 per cent sales increase from 2017 – 2018, marking some stability for the sector which has overturned a decline in sales in recent years. Catering services sales also remained stable - growing by 4.5 per cent in 2019 (\$39.7 million).

**4.2%** In 2019, national industry sales grew by 4.2% over the previous year.

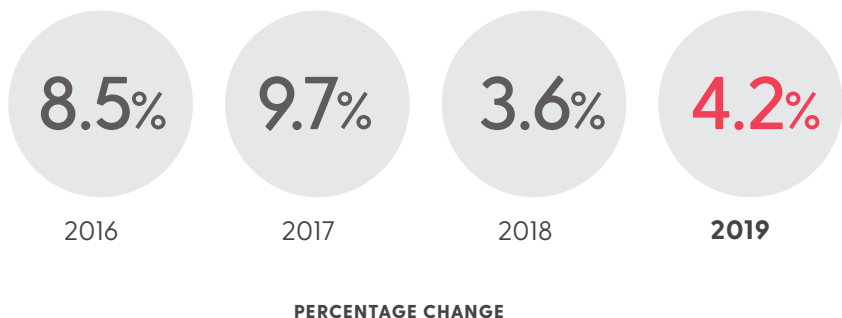
## Industry Sales national

YEAR ENDED MARCH



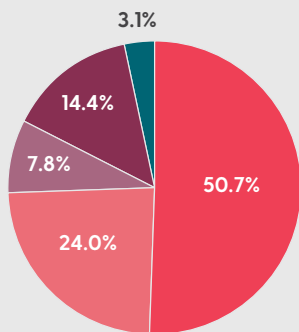
## Sales Growth national

YEAR ENDED MARCH



# sales data national figures breakdown by year

## 2019 Industry Sales by Sector Market Share



Food and Beverage Services Sectors	\$ MILLIONS				
	2015	2016	2017	2018	2019
■ Cafes and restaurants	4,635.2	5,061.1	5,531.3	5,670.1	5,960.4
■ Takeaway food services	2,142.4	2,339.8	2,599.4	2,747.6	2,819.8
■ Catering services	661.5	735.5	836.5	880.4	920.1
■ Pubs, taverns and bars	1,379.7	1,446.4	1,553.2	1,617.8	1,697.1
■ Clubs (hospitality)	333.0	346.0	371.0	370.4	366.5
<b>Total New Zealand</b>	<b>9,151.8</b>	<b>9,928.9</b>	<b>10,891.3</b>	<b>11,286.2</b>	<b>11,763.9</b>

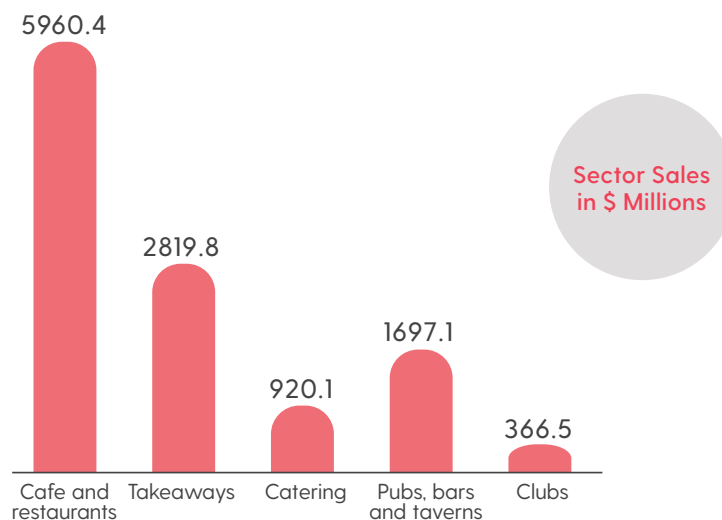
Takeaway / food to go sales growth has led the industry over the past 3 years (after sales growth of 11.1 per cent from 2016–2017, takeaway / food to go reported a 5.7 per cent increase in 2018). In 2019 however, this sector achieved a more subdued 2.6 per cent increase.

All regions across the country recorded sales growth, with Canterbury (excluding Kaikoura) recording the smallest growth for the year (up 1.3 per cent). Regionally, the largest percentage sales increases from 2018 - 2019 were in Kaikoura (up 21.2 per cent in 2019), Taranaki (up 10.8 per cent), and the Nelson region (up 10.3 per cent). The Auckland region drives the industry, accounting for 40 per cent of sales.

Sales in Auckland increased 4.0 per cent to reach \$4.7 billion in 2019. The Waikato region has also seen sales growth of 31 per cent over the past 5 years and now records annual sales of almost \$900 million, reaching closer to achieving the \$1 billion threshold. Auckland, Wellington and Canterbury are the only three regions currently with sales in excess of \$1 billion.

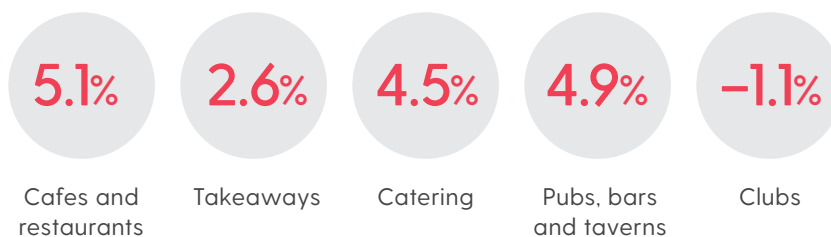
## Industry Sales by sector 2019

YEAR ENDED MARCH



## Sector Growth

YEAR ENDED MARCH



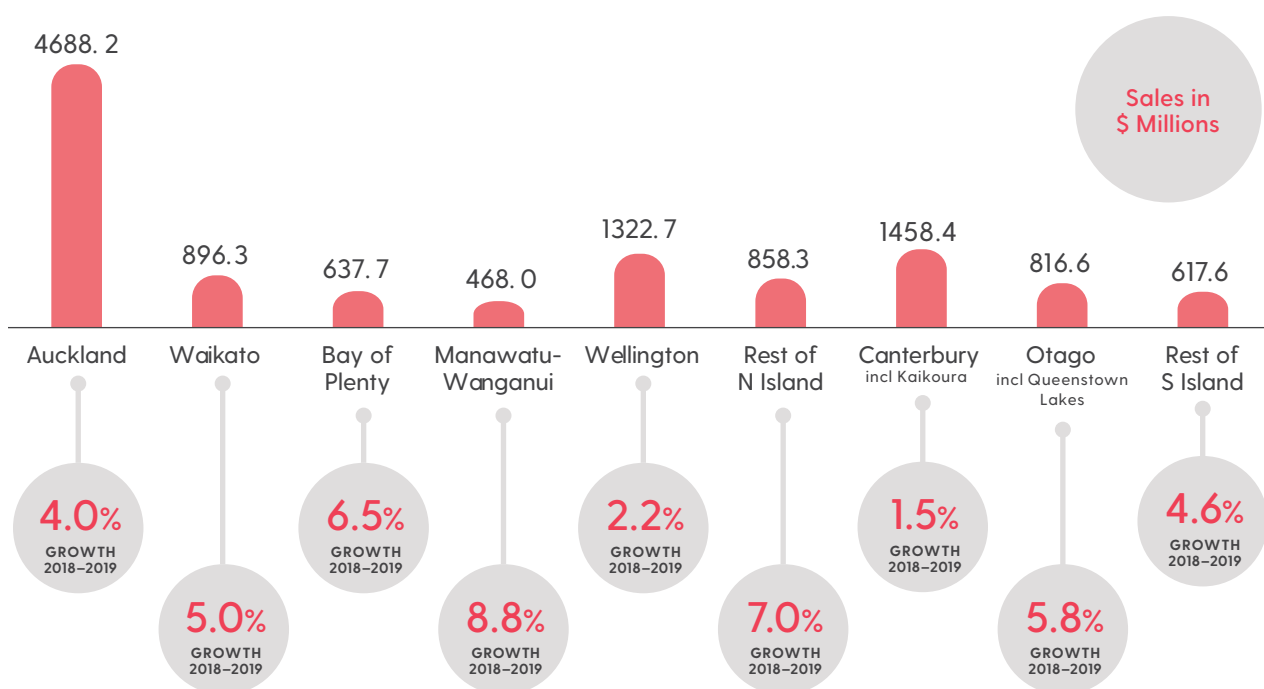
PERCENTAGE CHANGE 2018–2019

# Total Industry Sales by region 2019

YEAR ENDED MARCH

Region	\$ MILLIONS					MARKET SHARE
	2015	2016	2017	2018	2019	2019
Northland Region	208.6	213.0	225.8	235.3	249.1	2.1%
Auckland Region	3,551.4	3,886.3	4,321.8	4,509.3	4,688.2	39.9%
Waikato Region	684.2	748.0	817.0	853.6	896.3	7.6%
Bay of Plenty Region	455.2	505.3	558.5	599.0	637.7	5.4%
Gisborne Region	58.0	63.1	68.4	70.9	73.4	0.6%
Hawke's Bay Region	229.2	248.0	276.2	298.7	317.8	2.7%
Taranaki Region	174.9	172.8	193.1	196.7	218.0	1.9%
Manawatu-Wanganui Region	371.5	398.4	436.9	430.3	468.0	4.0%
Wellington Region	1,076.2	1,173.0	1,275.4	1,293.6	1,322.7	11.2%
West Coast Region	60.6	61.9	64.7	65.9	70.8	0.6%
Tasman Region	68.2	73.1	85.4	89.1	90.8	0.8%
Nelson Region	103.6	115.2	135.7	139.5	153.8	1.3%
Marlborough Region	80.0	86.0	91.2	97.6	99.9	0.8%
Kaikoura	12.8	13.6	11.7	14.6	17.7	0.2%
Canterbury Region excl Kaikoura	1,245.9	1,319.4	1,405.0	1,422.2	1,440.7	12.2%
Otago Region excl Queenstown-Lakes	330.1	349.0	379.9	396.6	409.9	3.5%
Queenstown-Lakes	259.4	314.7	347.2	375.3	406.7	3.5%
Southland Region	181.9	188.1	197.5	198.1	202.3	1.7%
<b>Total New Zealand</b>	<b>9,151.8</b>	<b>9,928.9</b>	<b>10,891.3</b>	<b>11,286.2</b>	<b>11,763.9</b>	

## Regional Snapshot 2019





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# employee data



# employee data

The Ministry of Business, Innovation and Employment (MBIE) medium to long-term outlook projects employment to grow by 1.4 per cent annually, adding 39,400 workers on average per year to the workforce in the nine years to 2028. Steady economic growth supports this employment growth – average annual GDP growth of about 2.7 per cent and 2.5 per cent over the 2018-23 and 2023-28 periods, respectively. In the medium-term, steady employment growth is anticipated across a range of industries matched by labour supply from continuing positive net migration levels and from domestic sources. In the long-term, increasing labour supply constraints arising from an ageing population is anticipated to result in higher productivity growth.

According to MBIE, Accommodation & Food services, Retail trade, Business services and Construction are forecast to have the strongest employment gains. Together these industries are projected to add around 17,500 more workers per year on average in the nine years to 2028. The Accommodation & Foodservices sector specifically is projected to have growth of 2.2 per cent per annum from 2018 – 2028.

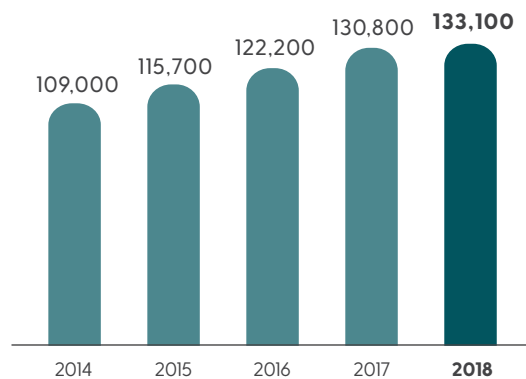
From 2017–2018, the hospitality industry grew by 2300 employees to reach 133,100. In line with MBIE projections, this represents growth of 1.8 per cent. This is the smallest industry employment growth since 2013 (when growth was 1.7 per cent), no doubt impacted by the challenges operators have finding skilled staff. Over the same period, outlet growth was 2.8 per cent. It does however, represent record employee numbers and an increase of 22 per cent over five years (2013–2018) in the number of workers employed in hospitality.

More than half of those employed – 75,000 people – are employed in restaurants and cafes. With 56.5 per cent market share, this sector also recorded growth from 2017 – 2018 of 1.8 per cent, a reduction on the 7.4 per cent employee growth recorded in restaurants and cafes from 2016–2017.

**1.8%** In 2018, national employee growth was 1.8% over the previous year.

## Total Employee Data national

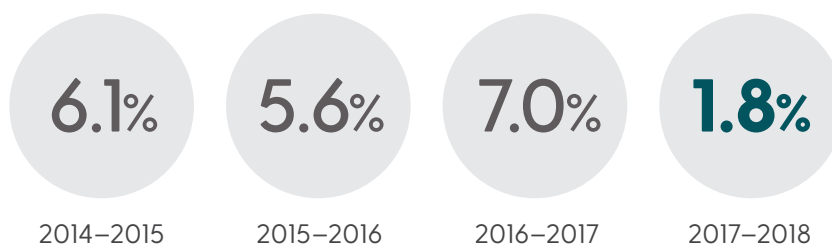
YEAR ENDED FEBRUARY



Employee Growth

## Employee Growth

YEAR ENDED FEBRUARY

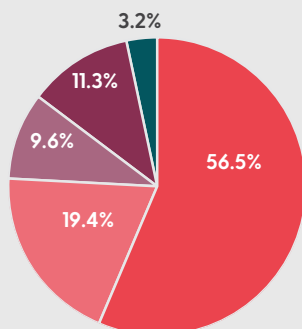


PERCENTAGE CHANGE

# employee data

national figures breakdown by year

## 2018 Number of Employees by Sector Market Share



Food and Beverage Services Sectors	EMPLOYEE COUNT				
	2014	2015	2016	2017	2018
■ Cafes and restaurants	60800	64700	68700	73900	75200
■ Takeaway food services	19500	21000	22800	24500	25800
■ Catering services	10300	11300	11900	12900	12800
■ Pubs, taverns and bars	14700	14700	14600	15200	15100
■ Clubs (hospitality)	3700	3950	4150	4350	4250
<b>Total New Zealand</b>	<b>109,000</b>	<b>115,700</b>	<b>122,200</b>	<b>130,800</b>	<b>133,100</b>

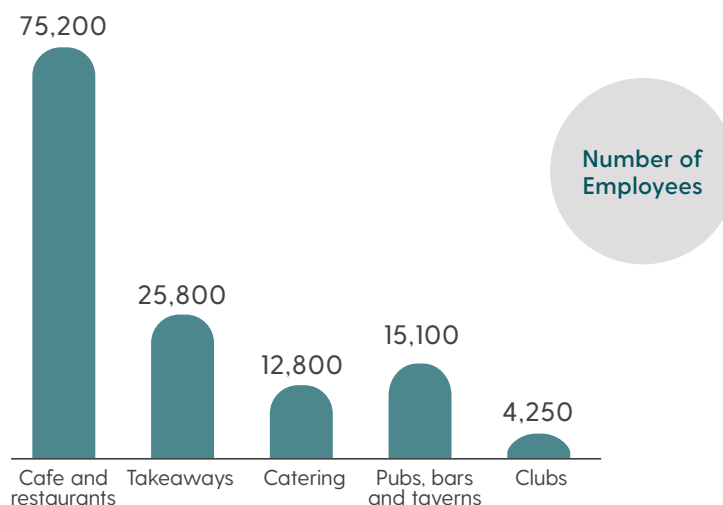
At 5.3 per cent growth, the takeaway / food to go sector achieved the highest percentage increase in workers from 2017- 2018. This sector is the second largest sector in terms of sales and employees, employing over 25,000 people. The other three sectors in the industry, pubs, taverns and bars, catering services and clubs all posted small declines in employee numbers of -0.7 per cent, -0.8 per cent and -2.3 per cent respectively.

Many regions recorded minimal increases in employee numbers from 2017 – 2018, including Auckland, with just 0.8 per cent growth. Auckland dominates for hospitality employment opportunities and this region now employs just under 51,000 hospitality workers. This represents almost 40 per cent of the industry's workforce.

From 2017–2018 Kaikoura recorded the highest percentage employment increase (31.3 per cent), followed by the Taranaki region's 8.0 per cent growth. The number of people employed in hospitality in the Queenstown / Southern Lakes region also increased by 250 (7.4 per cent), although anecdotal evidence suggests this region has some of the most severe recruitment challenges. Total employee numbers declined in three regions: Northland (-9.4 per cent), West Coast (South Island) (-4.2 per cent) and Canterbury (-0.3 per cent).

## Total Employees by sector 2018

YEAR ENDED FEBRUARY



## Employee Growth

YEAR ENDED FEBRUARY



PERCENTAGE CHANGE 2017-2018

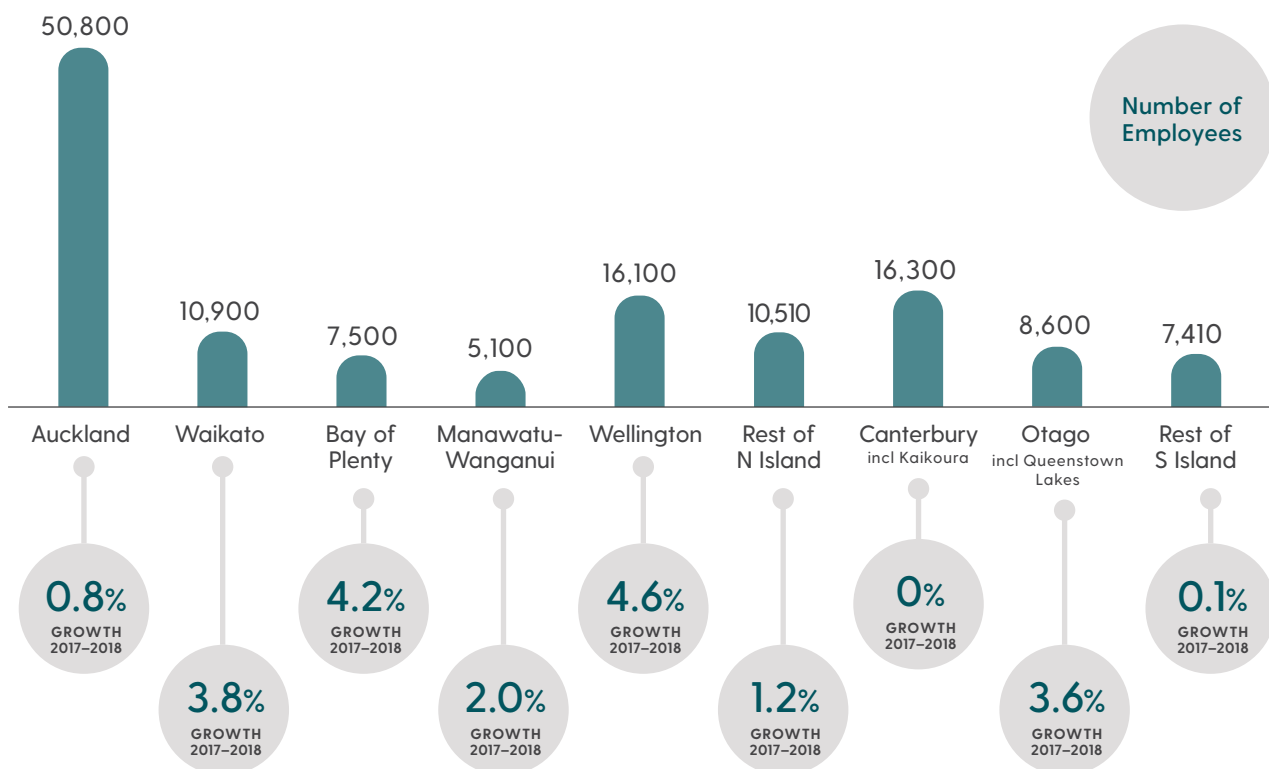


# Total Number of Employees by region 2018

YEAR ENDED FEBRUARY

Region	EMPLOYEE COUNT					MARKET SHARE
	2015	2015	2016	2017	2018	2018
Northland Region	2750	2900	3050	3200	<b>2900</b>	<b>2.2%</b>
Auckland Region	38800	42300	45800	50400	<b>50800</b>	<b>38.2%</b>
Waikato Region	8900	9500	9900	10500	<b>10900</b>	<b>8.2%</b>
Bay of Plenty Region	6000	6200	6500	7200	<b>7500</b>	<b>5.6%</b>
Gisborne Region	790	800	810	880	<b>910</b>	<b>0.7%</b>
Hawke's Bay Region	3400	3350	3550	3800	<b>4000</b>	<b>3.0%</b>
Taranaki Region	2200	2400	2300	2500	<b>2700</b>	<b>2.0%</b>
Manawatu-Wanganui Region	4750	4900	4800	5000	<b>5100</b>	<b>3.8%</b>
Wellington Region	14000	14400	14900	15400	<b>16100</b>	<b>12.1%</b>
West Coast Region	850	900	900	950	<b>910</b>	<b>0.7%</b>
Tasman Region	1150	1150	1250	1350	<b>1350</b>	<b>1.0%</b>
Nelson Region	1350	1350	1500	1500	<b>1500</b>	<b>1.1%</b>
Marlborough Region	1150	1100	1150	1250	<b>1300</b>	<b>1.0%</b>
Kaikoura	230	200	230	160	<b>210</b>	<b>0.2%</b>
Canterbury Region excl Kaikoura	13570	14700	15570	16140	<b>16090</b>	<b>12.1%</b>
Otago Region excl Queenstown-Lakes	4300	4450	4550	4900	<b>4950</b>	<b>3.7%</b>
Queenstown-Lakes	2700	2950	3250	3400	<b>3650</b>	<b>2.7%</b>
Southland Region	2150	2150	2300	2350	<b>2350</b>	<b>1.8%</b>
<b>Total New Zealand</b>	<b>109,000</b>	<b>115,700</b>	<b>122,200</b>	<b>130,800</b>	<b>133,100</b>	

## Regional Snapshot 2018





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# remuneration

# remuneration

With the minimum wage rise in April 2019, there was much discussion around the impact this would have on hospitality businesses who typically employ a number of workers on the minimum wage, or just above. As employers increase the wages of workers paid above the minimum wage to maintain wage relativity, often this flow-on cost is reported as a greater burden than increasing the wages of those on the minimum wage.

The Restaurant Association's 2019 remuneration research provides insightful data on wage and salary rates for over 100 hospitality positions across 11 regions nationwide, showing that currently wage rates are rising at a steady pace. Over 5 years (2014 – 2019) wages rates have grown by 20 per cent. From 2018 – 2019 overall hourly wage rates increased by 5.4 per cent (after a 4.75 per cent increase the year previous). Salary rates also increased by just over 4.0 per cent (after showing a small decrease from 2017 – 2018 of -1.9 per cent).

At a glance, there was a 4.66 per cent increase for a bar manager, a 9.41 per cent increase for a Maître D', and a 3.65 per cent increase for Head Chefs, who earn on average \$33.74/hour in 2019.

The highest overall average hourly wage can be found in Queenstown / Southern Lakes, at \$21.48/hour, followed by Auckland with \$21.07. Further regional analysis shows a Head Chef in Canterbury will earn \$27.49/hour on average, \$26.17 in Auckland and \$24.36 in Otago / Southland. A Head Waiter earns \$22.70/hour in Wellington and \$18.88/hour in Bay of Plenty, while a Bar Person earns the highest hourly wage in Northland (\$19.29/hour), \$0.56/hour more than the average hourly rate of \$18.73.

Around 30 per cent of full time hospitality workers and 18 per cent of part time workers are on a visa. Migrant workers are seen as an essential part of New Zealand's hospitality industry, with many comments made in the survey that highlight frustration with the visa application process and visa wait times.

The Survey also found that 54 per cent of employers intend to increase remuneration rates over the next 12 months (outside of the increases that come as part of the minimum wage going up). Those employers will increase remuneration rates at an average of 5.6 per cent overall.

Around 58 per cent of employers also intend to keep staffing levels the same over the next 12 months, rather than increasing their teams. This reflects a degree of caution for operators. Key costs have risen significantly for hospitality businesses, including wages, rent and food costs, and this is affecting business confidence.

Seven new hospitality businesses open every day of the year in New Zealand so there will continue to be many new opportunities for those employed in the industry. The challenge for operators is around finding the key staff, with the right fit, for their business.

**"Based [where we are], with the extra pressure of seasonality, finding quality staff is almost impossible and competition for roles has pushed remuneration rates up. Minimum wage increases with no compression into senior roles has also factored into this. Weekly staffing costs increased by 3% last year with a similar turnover."**

*Member comment from 2019 Survey*

## Remuneration snapshot from survey

Title	\$ HOURLY RATE					PERCENTAGE CHANGE
	2015	2016	2017	2018	2019	2018-2019
<b>Management</b>						
Duty Manager	17.91	18.83	19.41	20.16	<b>20.82</b>	<b>3.3%</b>
Restaurant Manager	20.36	22.79	21.90	22.62	<b>24.29</b>	<b>7.4%</b>
Executive Chef	26.10	26.59	32.14	30.39	<b>33.74</b>	<b>11.0%</b>
Head Chef	22.57	24.03	23.38	24.76	<b>25.67</b>	<b>3.6%</b>
Owner / Operator	22.17	33.48	21.86	27.60	<b>28.91</b>	<b>4.7%</b>
<b>Other</b>						
Bar Person	15.63	16.82	16.99	17.81	<b>18.73</b>	<b>5.2%</b>
Barista	16.47	17.94	17.63	18.30	<b>19.39</b>	<b>5.9%</b>
Cafe Assistant	15.17	16.08	16.60	17.21	<b>18.29</b>	<b>6.3%</b>
Kitchenhand	14.76	15.76	16.18	17.10	<b>18.02</b>	<b>5.4%</b>
Wait Staff	15.47	16.41	16.58	17.53	<b>18.38</b>	<b>4.8%</b>

**5.4%** In 2019, there was an average of 5.4% increase in remuneration for the hospitality industry.



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# outlet data



# outlet data

An increase of 480 new establishments overall from 2017 – 2018 meant the industry now has almost 17,900 businesses. This equates to one hospitality business for every 267 people in New Zealand – one of the highest per capita ratios in the world. Percentage outlet growth from 2017 – 2018 was 2.8 per cent, slightly less than the growth of 3.7 per cent recorded from 2016 – 2017.

The sector driving overall outlet growth is the restaurant and café sector, which grew by another 297 establishments from 2017 – 2018, to 8,868 (growth of 3.5 per cent). There are also now over 6,000 takeaway / food to go outlets across New Zealand (an increase of 2.4 per cent). Catering services increased to 873 outlets, achieving 2.8 per cent growth and pubs, taverns & bars recorded a more subdued 0.4 per cent outlet growth (following a -1.3 per cent decline from 2016 – 2017).

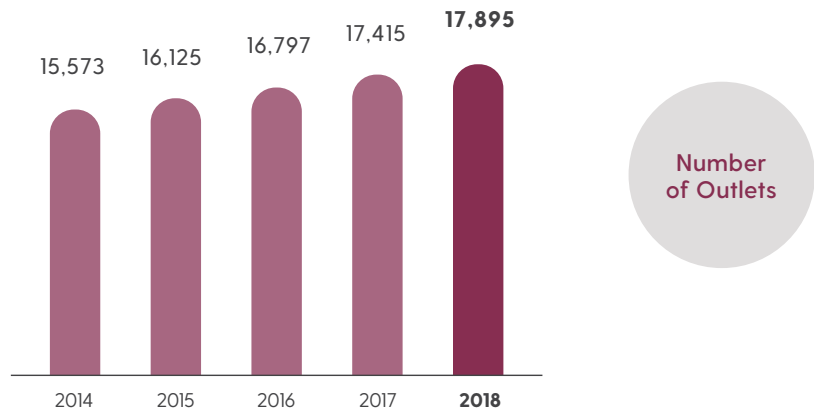
Regionally, Nelson recorded the largest percentage outlet growth (7.8 per cent), followed by Tasman's 7.3 per cent and Bay of Plenty's 6.4 per cent. Those three regions were the only ones to achieve outlet growth of more than 5 per cent. The number of hospitality business decreased in three regions: Waikato (-0.4 per cent), West Coast (South Island) (-2.4 per cent) and Southland (-4.2 per cent).

Auckland has just under 7,000 businesses; more than 1,100 more than it had 5 years ago. Canterbury has just over 2,200 businesses, while there are 1900 outlets in Wellington.

While a substantial number of new businesses continue to open, this is offset to a certain extent by the high number of closures.

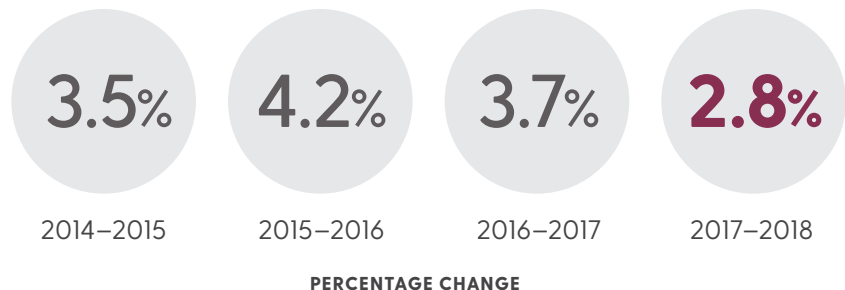
## Total Outlet Data national

YEAR ENDED FEBRUARY



## Outlet Growth

YEAR ENDED FEBRUARY

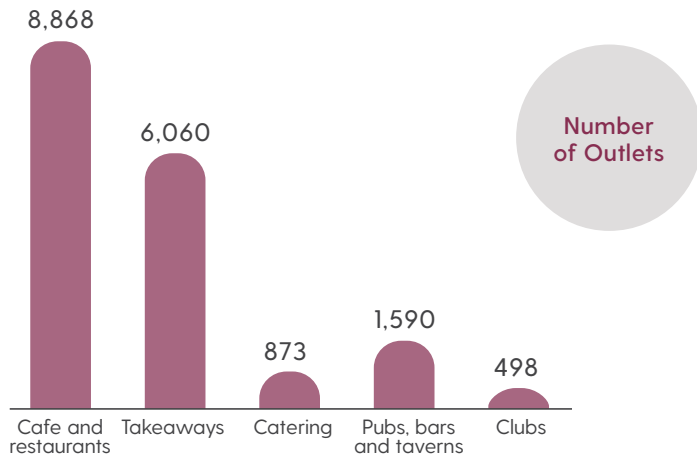


**2.8%** In 2018, national outlet growth was 2.8% over the previous year.

# outlet data national figures breakdown by year

## Total Outlets by sector 2018

YEAR ENDED FEBRUARY

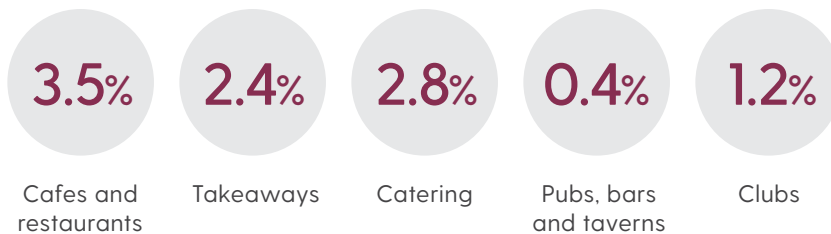


# 14.9%

National outlet growth was 14.9% over the previous five years from 2014-2018.

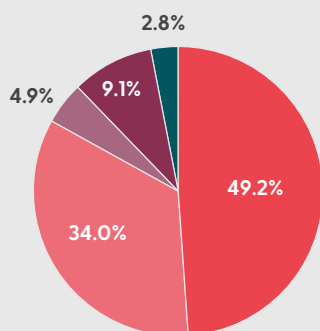
## Outlet Growth

YEAR ENDED FEBRUARY



PERCENTAGE CHANGE 2017-2018

### 2018 Number of Outlets by Sector Market Share



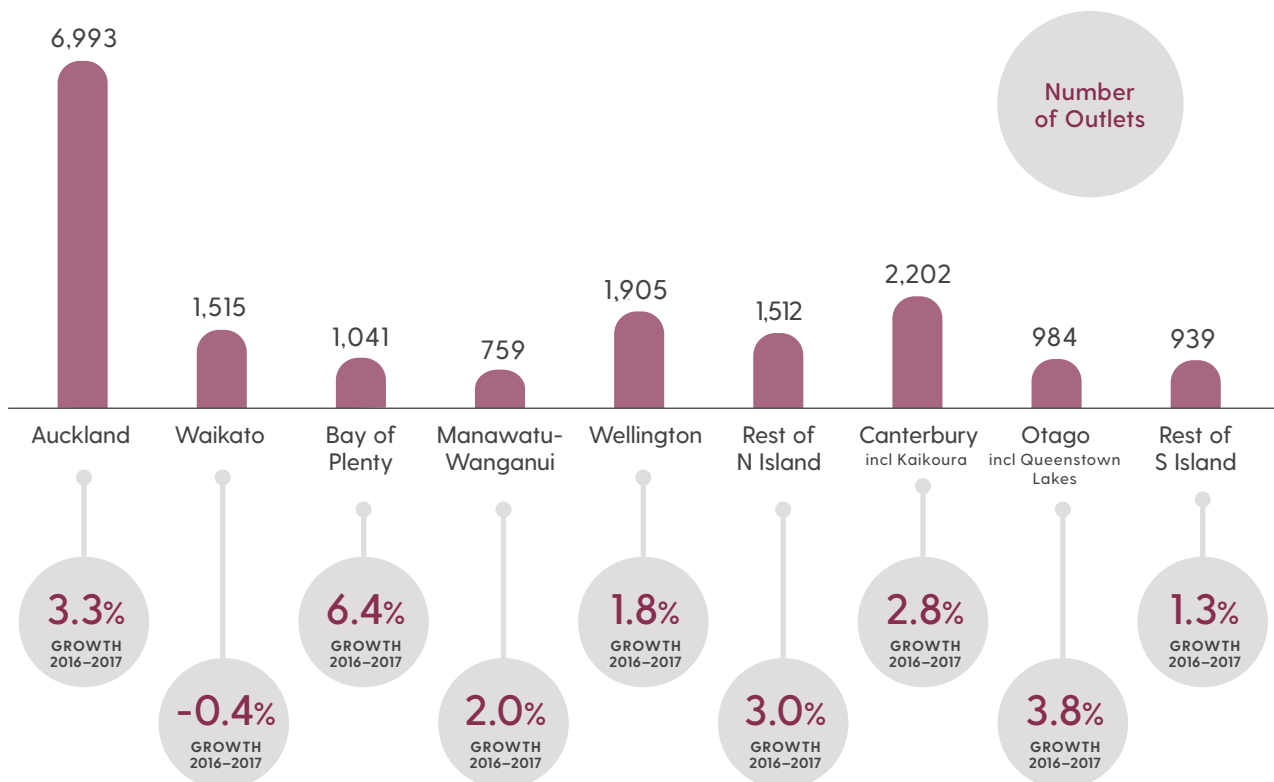
Food and Beverage Services Sectors	OUTLET COUNT				
	2014	2015	2016	2017	2018
Cafes and restaurants	7,632	7,872	8,226	8,571	8,868
Takeaway food services	5,058	5,355	5,664	5,916	6,060
Catering services	822	810	822	849	873
Pubs, taverns and bars	1,617	1,623	1,596	1,584	1,590
Clubs (hospitality)	447	462	486	492	498
<b>Total New Zealand</b>	<b>15,573</b>	<b>16,125</b>	<b>16,797</b>	<b>17,415</b>	<b>17,895</b>

# Total Number of Outlets by region 2018

YEAR ENDED FEBRUARY

Region	OUTLET COUNT					MARKET SHARE
	2014	2015	2016	2017	2018	2018
Northland Region	480	480	483	507	522	2.9%
Auckland Region	5889	6144	6489	6771	6993	39.1%
Waikato Region	1353	1398	1467	1521	1515	8.5%
Bay of Plenty Region	855	876	918	978	1041	5.8%
Gisborne Region	123	123	126	123	129	0.7%
Hawke's Bay Region	447	483	492	489	510	2.9%
Taranaki Region	324	336	348	348	351	2.0%
Manawatu-Wanganui Region	744	738	729	744	759	4.2%
Wellington Region	1749	1809	1845	1872	1905	10.6%
West Coast Region	135	138	126	126	123	0.7%
Tasman Region	162	165	171	165	177	1.0%
Nelson Region	174	180	186	192	207	1.2%
Marlborough Region	138	141	153	156	156	0.9%
Kaikoura	45	39	45	39	39	0.2%
Canterbury Region excl Kaikoura	1797	1896	2016	2142	2202	12.3%
Otago Region excl Queenstown-Lakes	621	630	630	657	681	3.8%
Queenstown-Lakes	261	273	282	291	303	1.7%
Southland Region	267	273	288	288	276	1.5%
<b>Total New Zealand</b>	<b>15,573</b>	<b>16,125</b>	<b>16,797</b>	<b>17,415</b>	<b>17,895</b>	

## Regional Snapshot 2018



# openings

## Number of businesses opened 2018

NATIONAL



**1,335**  
Cafes and  
restaurants



**843**  
Takeaway  
food services



**147**  
Catering  
services



**168**  
Pubs, taverns  
and bars



**48**  
Clubs

**2,544**

Total number  
of businesses  
opened 2018

## Number of businesses opened

BY REGION

REGION	2018	2017	2016
<b>Auckland</b>			
Cafes and restaurants	621	675	582
Takeaway food services	357	426	441
Catering services	57	57	48
Pubs, taverns and bars	66	48	45
Clubs (hospitality)	18	21	21
<b>Total</b>	<b>1,116</b>	<b>1,224</b>	<b>1,140</b>
<b>Waikato</b>			
Cafes and restaurants	90	123	117
Takeaway food services	84	99	84
Catering services	18	12	6
Pubs, taverns and bars	9	12	15
Clubs (hospitality)	0	0	3
<b>Total</b>	<b>198</b>	<b>249</b>	<b>228</b>
<b>Bay of Plenty</b>			
Cafes and restaurants	78	81	75
Takeaway food services	69	72	60
Catering services	9	15	9
Pubs, taverns and bars	12	15	6
Clubs (hospitality)	3	3	6
<b>Total</b>	<b>165</b>	<b>183</b>	<b>150</b>
<b>Manawatu-Wanganui</b>			
Cafes and restaurants	48	45	27
Takeaway food services	21	39	27
Catering services	3	3	3
Pubs, taverns and bars	9	9	9
Clubs (hospitality)	0	0	3
<b>Total</b>	<b>78</b>	<b>96</b>	<b>69</b>
<b>Wellington</b>			
Cafes and restaurants	111	126	111
Takeaway food services	84	84	102
Catering services	15	15	12
Pubs, taverns and bars	15	21	21
Clubs (hospitality)	3	3	6
<b>Total</b>	<b>231</b>	<b>246</b>	<b>255</b>

REGION	2018	2017	2016
<b>Rest of N Island</b>			
Cafes and restaurants	120	102	93
Takeaway food services	75	72	84
Catering services	18	15	21
Pubs, taverns and bars	12	15	12
Clubs (hospitality)	3	3	0
<b>Total</b>	<b>228</b>	<b>207</b>	<b>210</b>
<b>Canterbury</b>			
Cafes and restaurants	147	186	165
Takeaway food services	96	123	108
Catering services	18	18	12
Pubs, taverns and bars	24	21	24
Clubs (hospitality)	15	6	12
<b>Total</b>	<b>300</b>	<b>357</b>	<b>321</b>
<b>Otago</b>			
Cafes and restaurants	78	75	57
Takeaway food services	27	30	39
Catering services	3	12	9
Pubs, taverns and bars	12	9	12
Clubs (hospitality)	3	6	3
<b>Total</b>	<b>123</b>	<b>129</b>	<b>114</b>
<b>Rest of S Island</b>			
Cafes and restaurants	45	60	57
Takeaway food services	24	54	42
Catering services	3	3	9
Pubs, taverns and bars	9	12	6
Clubs (hospitality)	3	0	9
<b>Total</b>	<b>84</b>	<b>129</b>	<b>123</b>

### Total openings

YEAR 2018

**2544**

YEAR 2017

**2817**

YEAR 2016

**2604**



# closings

## Number of businesses closed 2018

NATIONAL



**1,104**  
Cafes and  
restaurants



**726**  
Takeaway  
food services



**129**  
Catering  
services



**174**  
Pubs, taverns and  
bars



**42**  
Clubs

**2,172**

Total number of  
businesses  
closed 2018

## Number of businesses closed

BY REGION

REGION	2018	2017	2016
<b>Auckland</b>			
Cafes and restaurants	495	501	411
Takeaway food services	321	330	288
Catering services	51	42	45
Pubs, taverns and bars	45	57	39
Clubs (hospitality)	12	9	9
<b>Total</b>	<b>930</b>	<b>942</b>	<b>795</b>
<b>Waikato</b>			
Cafes and restaurants	102	108	75
Takeaway food services	84	60	57
Catering services	18	9	12
Pubs, taverns and bars	15	15	9
Clubs (hospitality)	3	3	3
<b>Total</b>	<b>222</b>	<b>198</b>	<b>156</b>
<b>Bay of Plenty</b>			
Cafes and restaurants	51	66	48
Takeaway food services	39	30	39
Catering services	9	6	6
Pubs, taverns and bars	6	15	12
Clubs (hospitality)	0	6	0
<b>Total</b>	<b>108</b>	<b>120</b>	<b>108</b>
<b>Manawatu-Wanganui</b>			
Cafes and restaurants	39	36	30
Takeaway food services	15	27	27
Catering services	3	6	9
Pubs, taverns and bars	9	9	12
Clubs (hospitality)	3	0	0
<b>Total</b>	<b>72</b>	<b>78</b>	<b>78</b>
<b>Wellington</b>			
Cafes and restaurants	102	99	102
Takeaway food services	72	75	72
Catering services	15	15	15
Pubs, taverns and bars	18	15	21
Clubs (hospitality)	6	9	0
<b>Total</b>	<b>213</b>	<b>216</b>	<b>213</b>

REGION	2018	2017	2016
<b>Rest of N Island</b>			
Cafes and restaurants	87	93	87
Takeaway food services	57	66	60
Catering services	18	15	12
Pubs, taverns and bars	33	18	18
Clubs (hospitality)	6	3	6
<b>Total</b>	<b>201</b>	<b>195</b>	<b>183</b>
<b>Canterbury</b>			
Cafes and restaurants	126	123	93
Takeaway food services	84	75	66
Catering services	12	6	12
Pubs, taverns and bars	24	24	21
Clubs (hospitality)	6	3	6
<b>Total</b>	<b>252</b>	<b>234</b>	<b>195</b>
<b>Otago</b>			
Cafes and restaurants	60	42	51
Takeaway food services	24	24	30
Catering services	0	6	6
Pubs, taverns and bars	15	18	18
Clubs (hospitality)	0	0	0
<b>Total</b>	<b>99</b>	<b>90</b>	<b>111</b>
<b>Rest of S Island</b>			
Cafes and restaurants	39	48	39
Takeaway food services	30	36	33
Catering services	6	12	0
Pubs, taverns and bars	12	15	24
Clubs (hospitality)	3	3	0
<b>Total</b>	<b>90</b>	<b>114</b>	<b>96</b>

### Total closings

YEAR 2018	YEAR 2017	YEAR 2016
<b>2172</b>	<b>2181</b>	<b>1941</b>



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# key challenges



# key challenges

The rate of growth in hospitality over the past five years has been impressive showing the industry is in a robust state. It is important, to offer stability in this period of rapid growth, that the industry has strong foundations to manage our challenges, so we can lessen any barriers and maximise the industry's opportunities for ongoing success.

An annual survey by the Restaurant Association highlights the areas to concentrate on, revealing some of the industry's top challenges as ranked by hospitality business owners.

## 1. Managing labour costs

Hospitality is a labour-intensive business and in 2019 managing labour costs has been highlighted as the biggest challenge for operators.

Wage cost benchmarks for hospitality are around a third of the business' sales, but there is evidence that for many businesses this cost is now closer to 40%; for some even higher. While other industries may be able to alleviate labour cost increases through adoption of technology and automation of their service, the personal connections made as part of the hospitality service offering come with a reliance on our labour force. This means that when comparing against other industries, hospitality wage costs are far higher.

Adjustments to Immigration New Zealand's remuneration thresholds for employers hiring migrant workers is also putting stress on remuneration rates, while plans to significantly lift the minimum wage is still a major concern for some businesses.

**"It's really hard at the moment! The minimum wage is increasing too much, too fast. Therefore, costs are increasing, and customer spend is down due to confidence/economic slowdown."**  
MEMBER COMMENT

## 2. Finding skilled employees

There are 133,000 people employed in the hospitality sector, and research from the industry's ITO, ServiceIQ, indicates an extra 50,000 hospitality workers will be needed from 2019 – 2024. However, there is a global shortage for many of the industry's key roles, which means finding skilled hospitality staff is an enduring issue. With additional tightening of immigration policy, the industry has concerns about where workers for our growing industry can be found.

This is a concentrated area of focus for the Restaurant Association, because while many people have worked in hospitality at some point, it is not yet considered a long-term career option for many people. That's a mindset we must change and further promote the myriad of opportunities in the industry. The Restaurant Association are always working on initiatives to support our industry's business owners - helping encourage new staff into the industry, have them well trained and keep them working within hospitality.

**"Getting skilled labour to the regions is extremely difficult and having to pay unskilled staff such a high rate puts a lot of pressure on the bottom line."** MEMBER COMMENT

## 3. Building and maintaining sales volume

Overall the hospitality industry is recording consistent sales growth year on year. This creates an attractive proposition for more employers to invest in the industry and there are very low barriers to opening your own business in hospitality. While competition is

healthy, keeping a competitive advantage to build and maintain sales volume is a challenge when profitability in hospitality can be marginal.

Providing a high-quality service and consistent customer experience is critical to maintaining and growing revenue. However, entrepreneurial business owners are also looking at ways to diversify their offerings to deliver new, fresh and unique experiences.

**"Rising operating costs and labour costs have a big impact on the way we do business as we make everything from scratch and grow organic produce (labour intensive) but hard to pass this cost onto the customer via our menu. Hence, we are diversifying what we do, can no longer rely on income from just food and drink, trying to get spend up and get more value from customers in other ways. We have also purchased a food trailer to try introduce another income stream."**  
MEMBER COMMENT

## 4. Government legislation and compliance

The Government is implementing some significant policy changes in the coming 12-18 months, covering employment, immigration, education and more. This is affecting business confidence in our sector, which lists Government legislation and compliance as the fourth top challenge.

Ensuring that the industry's needs are effectively represented is an important focus for the Restaurant Association and our engagement with Government aims to influence policy that impacts our industry. We strongly represent the hospitality industry's viewpoint so that our hospitality businesses remain viable today and into the future.

**"Government Legislation is THE single biggest challenge that SME's have to face! Apart from the direct cost of compliance (to update the myriad of records daily, weekly, monthly etc) including the fees, licenses etc there is the overall (and greater cost) effect of diverting one's attention away from the core issues of business - sales growth, product development/improvement"**  
MEMBER COMMENT

## 5. Tax burden

Tax burden has also been highlighted by the industry as one of the top challenges. In particular, businesses owners indicate they were hoping for some tax incentives to offset increasing compliance costs.

**"It's really hard at the moment! Minimum wage is increasing too much, too fast. Therefore, costs are increasing and customer spend is down due to confidence/economic slowdown. There are no tax breaks for small business but compliance costs keep rising. We can only charge so much for our products so we are getting squeezed in the middle."** MEMBER COMMENT



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of new zealand

# dining insights



# dining insights

The competition amongst hospitality businesses for the consumer dollar means that it is more important than ever for operators to understand what drives consumer behaviour. What influences their dining decisions? What motivates diners and what keeps them coming back?

The Restaurant Association's 2019 Great Dining Out Survey gives an insight to the eating out habits of the New Zealand consumer. Responses were collated from around 1,000 customers, who revealed that eating out isn't just for special occasions any more. Our busy lifestyles are encouraging consumers to turn away from their kitchens at mealtimes, where instead restaurants and cafes are having a critical role in feeding us regularly. In fact, over 45 per cent of the dining out survey respondents eat out 1-3 times per week.

Dinner and lunch are the meals that respondents most commonly eat away from home. 48 per cent say their most frequent dining out occasion is for casual dinner dining. Dining out over the daytime is also popular, with 28 per cent of the survey respondents saying they dine out for lunch most frequently.

But what motivates the consumer when choosing where to dine? When making their venue selection, the food and menu have the biggest influence on consumers. However, many consumers are also looking for good value for money, making this another important decision-making factor. They want quality food, at 'reasonable' prices.

While 44 per cent of diners like to choose somewhere that they have been before and they know is good, 35 per cent want to try something new, and choosing a place that they have never been to before is important.

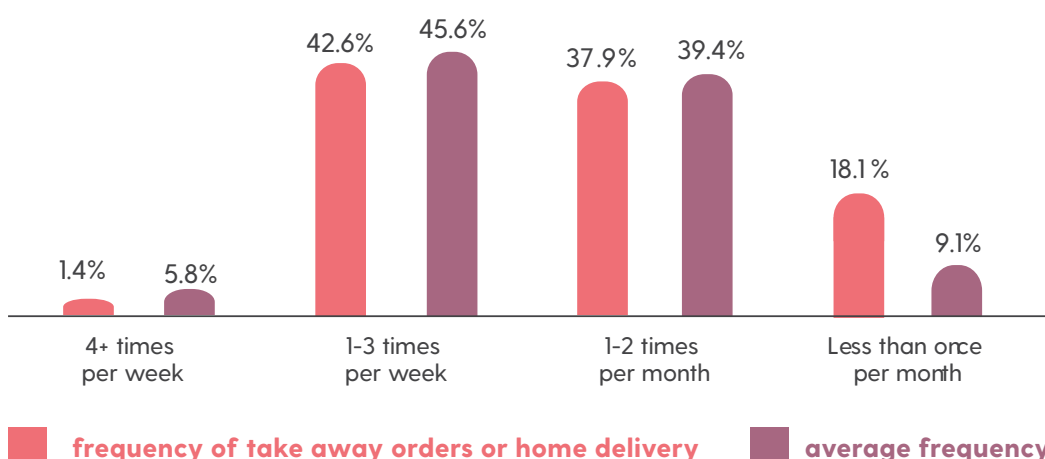
If you want to deliver a memorable dining out experience, great food is the most important factor for diners, closely followed by great service. Good value for money is again also important.

When dining experiences are memorable for the wrong reasons, poor service is the top ranked issue. Long waiting times also rankle, along with poor value for money and dirty plates or cutlery.

When it comes to food to go, 42 per cent indicate that they order food to take away (pick up or home delivery) 1-3 times per week, with 38 per cent restricting takeout to once or twice per month.

Consumers are more risk averse when it comes to choosing their food to go outlet. The most important factor to food to go diners when choosing where to get their food, is that they have tried it before and therefore know it's good.

## Dining habits



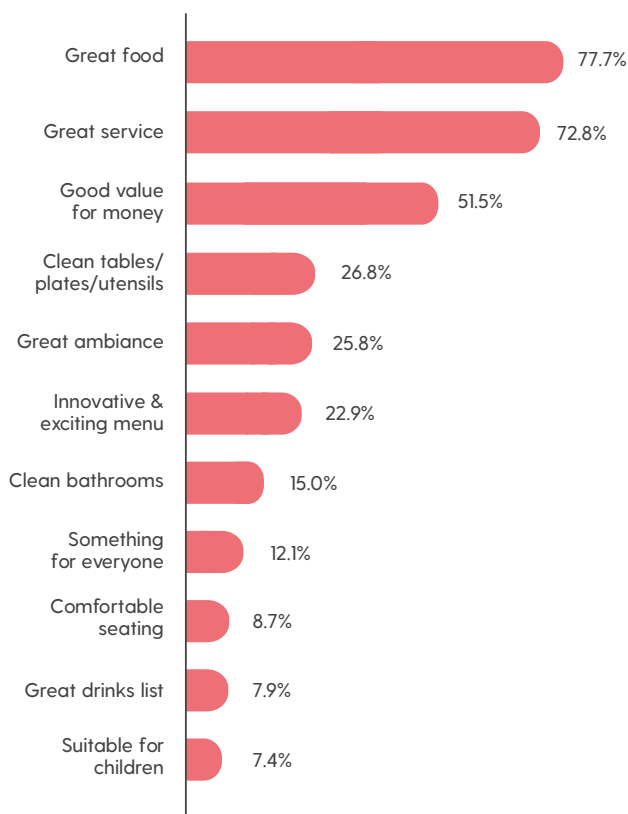
However, price is definitely important too. Negative takeaway food experiences are usually related to poor quality food.

Foodservice operators are always aiming to deliver outstanding food experiences but when things do go wrong, finding out from diners is an important factor to make sure the problem doesn't happen again. However, for those consumers that have had a poor restaurant experience, many choose to respond by letting their feet do the talking. 83 per cent said they simply didn't return to the restaurant in response to a bad dining experience and 35 per cent said they simply did nothing. Thankfully, 75 per cent allowed the business to try to rectify the

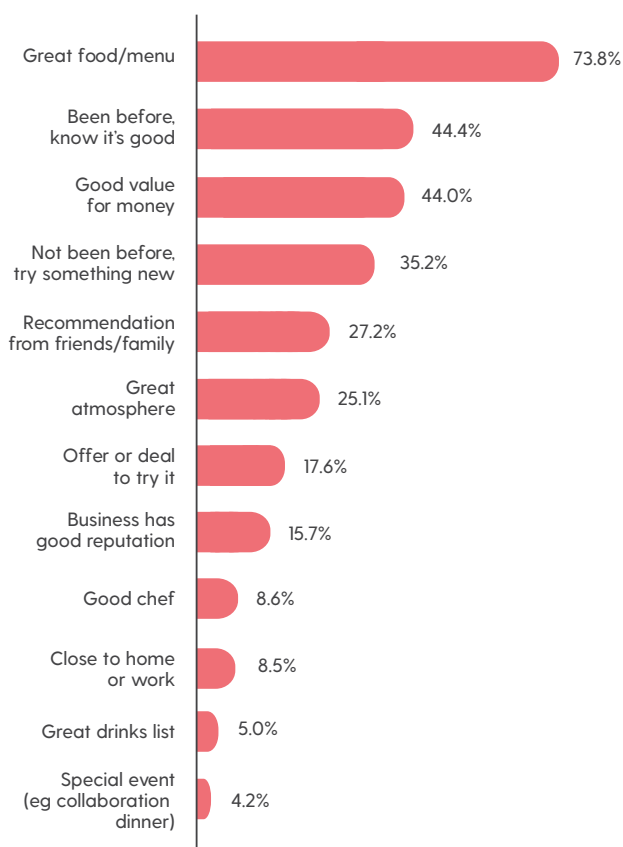
problem by bringing the issue to the wait staff's attention. And those that reacted by posting an online review? 24 per cent.

Consumers are searching for memorable dining experiences – whether it is at their casual local bistro, the fine dining restaurant, or the takeaway outlet at the end of the road. The dining out survey helps to pinpoint what makes a dining spots their favourite, and what will make them return.

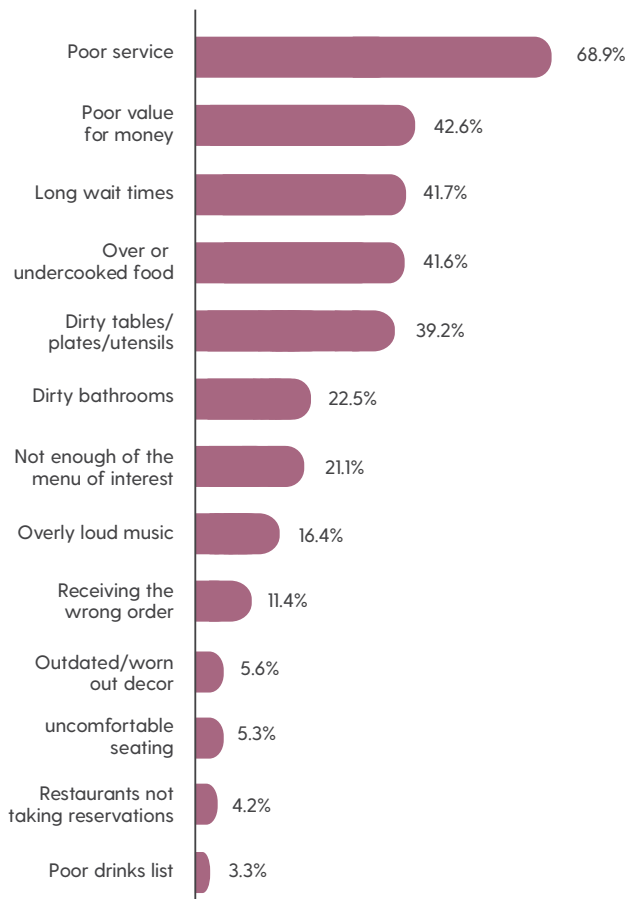
## Most important factors for a positive experience when dining out



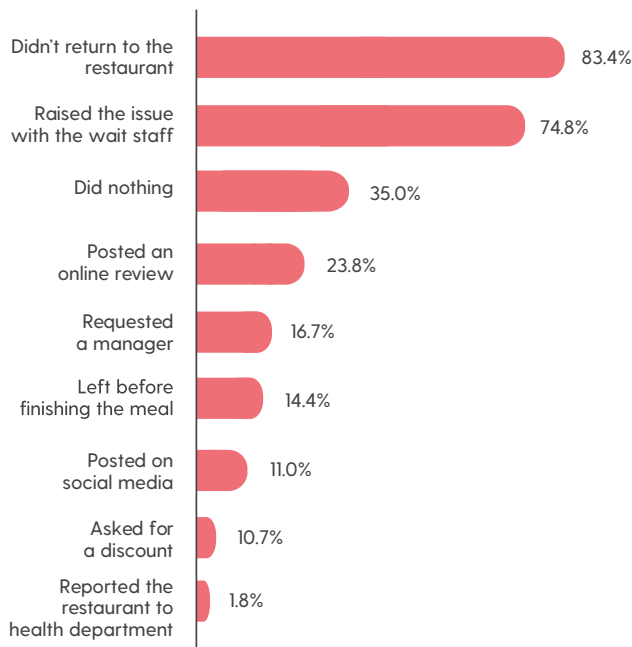
## Most important factors when considering a place to dine



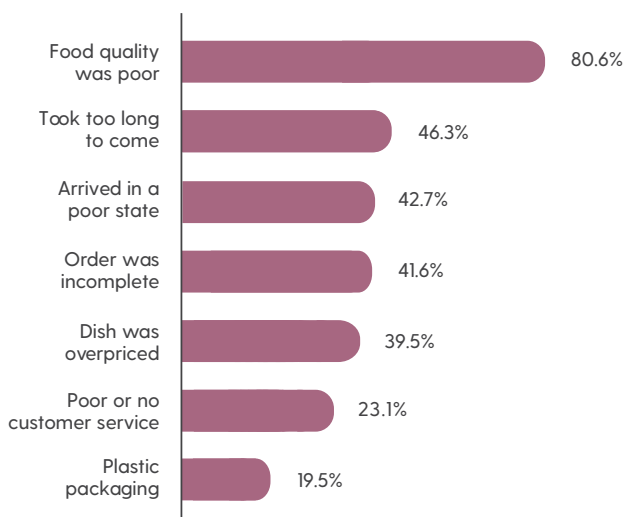
## Top reasons that contribute to negative experiences when dining out



## Top ways customers have responded to a poor restaurant experience



## Top reasons that contribute to negative experiences when ordering take aways



**What's most important for customer satisfaction?**

Dining Out: **Service** 

Take-aways: **Food** 

**83.4% of customers will not return after a bad experience**

# appendix

---

## SALES DATA

1. Regional (and lower level area) sales and detailed industry sales prior to June 2017 were created independently to the published industry data, and do not sum to the total New Zealand figure.
2. Figures are exclusive of GST.
3. Due to rounding figures may not sum to the stated totals.

## OUTLET AND EMPLOYEE DATA

1. These statistics are provisional, and updates in the series may be incorporated in subsequent releases. It is expected the largest revisions will occur in the most recent reference periods, with smaller changes earlier in the time series.
2. Fine-level regional and industry business demography data needs to be used with caution. The Business Frame, which is the main source of data for the business demography series, is designed to support quality national level statistics. It is not designed to provide quality fine level regional or industry statistics and is indicative only.
3. Employee Count is a head count of salary and wage earners for the February reference month sourced from taxation data.
4. Employment and Business location figures are rounded, and discrepancies may occur between sums of component items and totals.
  - Outlet data is random rounded to base 3.
  - Employee data is graduated random rounded (Less than 22 employees to base 3, 22–100 employees to base 5, 100–1000 employees to base 10, 1000–5000 employees to base 50, more than 5,000 employees to base 100).
5. Coverage is of all Economically Significant Enterprises (ESE), these are generally defined as enterprises with greater than \$30,000 annual GST expenses or sales, or enterprises in a GST exempt industry.
6. The time series of Business Demography has several significant changes caused by improved Stats NZ processes.
7. The industrial classification coded to an Enterprise is determined by its predominant economic activity. Where an Enterprise has Geographic Units outside of the geographic area to which it has been assigned, these can also help to determine the industrial classification of the Enterprise.
8. Individual components will not add up to Sub Totals and Totals. An Enterprise may have Geographic Units in more than one geographic area, so it is counted separately in each of those geographic areas.
9. Based on 2013 boundary pattern.





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guide, Dinefind.co.nz and  
our gift voucher & gift  
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traffic to your doors.



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bring you exclusive  
discounts – from banking to  
EFTPOS terminals and  
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of new zealand

The 2019 Hospitality Report was compiled by The Restaurant Association of New Zealand. If you have any questions, please contact us here:

Restaurant Association of New Zealand  
45 Normanby Road  
Mt Eden, Auckland 1024

[info@restaurantnz.co.nz](mailto:info@restaurantnz.co.nz)  
0800 827 737

[www.restaurantnz.co.nz](http://www.restaurantnz.co.nz)





#178

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Michelle

Last name: M

Local board: Kaipatiki

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

I think that is great

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

**Agree**

Please tell us why:

This way you can tell the authenticity of a website also

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#179

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jo

Last name: S

Local board: Devonport-Takapuna

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Willar Zayn Hospitality

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

Customers should know what food grade the establishment has to ensure they make an informed decision about where they eat.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

The bylaws should reflect the changing environment of how customers buy.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

Putting the grade at the same place makes it easier for people to refer to, no matter which eatery they go to.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

**Agree**

Please tell us why:

Same reason as my first comment

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

However I think it should just be on the footer on the website as it should be the first image that is in the customers face. Somewhere that is easy to refer to is better. Sometimes if the food grade is the main image of the site, it'll disrupt the look of the website. If the Council wants to implement this, then every store should get an electronic version of the grade, scanning will not be visually appealing for a website.

#### Ngā korero muna - Important privacy information

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#180

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

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- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Alex

Last name: Xu

Local board: Whau

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

Food hygiene is very important.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

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- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

The front gate is not the proper place to display the Food Grade Certificate as this is easily blocked.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食物，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013） Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz) 上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何疑问或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名： Alex  
 姓： yu  
 电子邮箱：  
 邮寄地址：

邮编：  
 您所属的地方委员： New Lynn

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称： \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

### 对《2020年食品安全条例》的意见：

#### 提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

#### 1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

食物安全很重要。

#### 提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

#### 2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

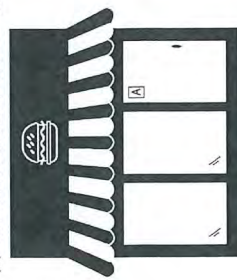
#### 提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

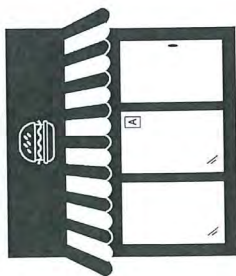
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

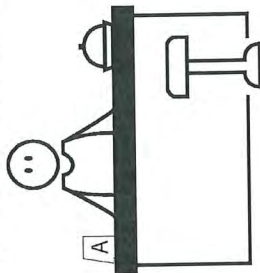




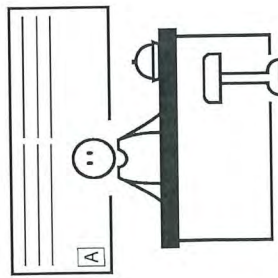
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



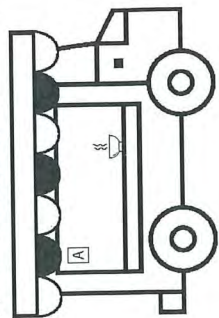
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

非大门容易挡住

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

全信息证书的图片。Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#181

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Gino

Last name: Guo

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

Easily visible to your customers.

**3(b) Do you have any other comments about display location at physical sites?**

It should be required to display it on the door.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursay.nz](http://akhaveyoursay.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Gino

姓: Gino

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: Henderson

### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  经理  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

所有问题均选填。并且，我们将对您的信息予以保密。

### 对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：

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提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：

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提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

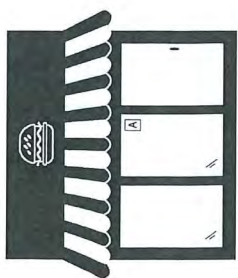
- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



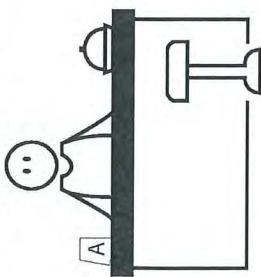
4



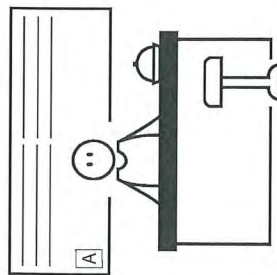
(2) 设所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



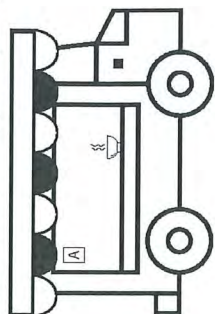
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

很难以达成一致

3(b) 您对实体店的指定展示位置有无其他意见？

应该要求贴门上

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

全信息证书的图片。Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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#182

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Gang

Last name: Li

Local board: Howick

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食物，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz) 上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何疑问或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Gary  
 姓: L.  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称：\_\_\_\_\_

您所属的地方委员：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  俱乐部或协会会员  普通职员  其他（请说明）

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意
- 不同意
- 其他

请说明您的理由：

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**提议2：**

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意
- 不同意
- 其他

请说明您的理由：

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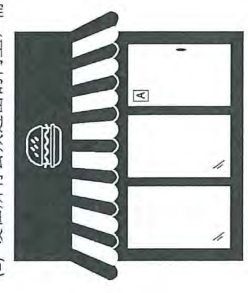
**提议3：**

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

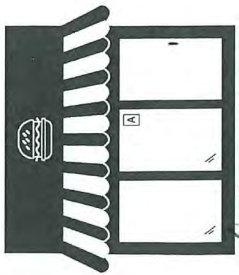
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

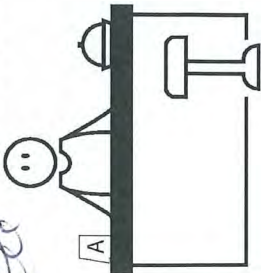




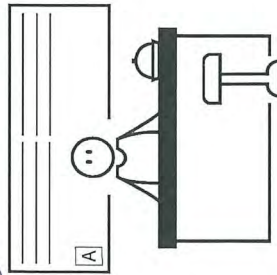
(2) 设所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



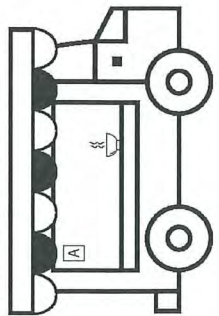
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

无

3(b) 您对实体店的指定展示位置有无其他意见？

无

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

您可以通过以下方式提出您的宝贵意见：

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名: \_\_\_\_\_  
姓: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

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- 是——我是某组织或者某企业的官方发言人
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- 如果您的答案为“是”，请填写与您隶属的组织或企业的名称：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通会员  俱乐部或协会会员  
 所有者或经营者  经理  其他 (请说明) \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与与奥克兰市政府的议事。所有问题均必填。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

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我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

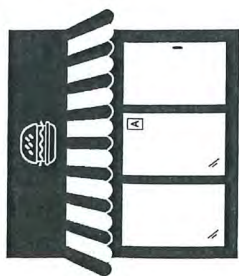
我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

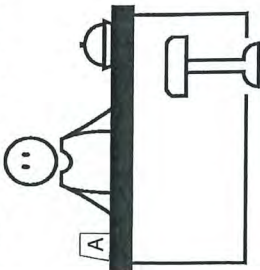
- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成成本项要求，则



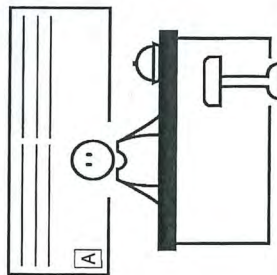
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



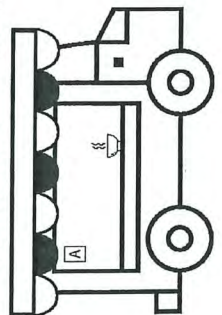
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意       不同意       其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意       不同意       其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna – Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#183

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Yu

Last name: Huang

Local board: Howick

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》(Tāmaki Makaurau Whakapapa Kai 2013) Auckland Council Food Safety Bylaw 2013.

为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
要求食品经营者在实体店经营和网站的指定位置展示其食品等级。

您可以通过以下方式提出您的宝贵意见：

- 访问网站 akhaveyoursav.nz，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
扫描此表格并将其发送至： foodsafetyinformationbylaw@aucklandcouncil.govt.nz
将此表格免费邮寄至以下地址：

Auckland Council - Food Safety Information Bylaw
Freepost Number 165771
Private Bag 92300
Victoria Street West
Auckland 1142

收到您的宝贵意见后，我们将：

分析收到的所有意见，并在akhaveyoursav.nz上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见，具体日期及时间将在 akhaveyoursav.nz 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：

foodsafetyinformationbylaw@aucklandcouncil.govt.nz

您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名：
姓：

Which of the following best describes you?

- I do not own or work in a food related business
I own a restaurant/cafe/other food service business (please specify type)
I own another type of food related business (please specify type of business)
I work at a restaurant/cafe/other food service business (please specify role)

其他相关信息

您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
否——该意见仅代表我本人观点
如果您的答案为“是”，请填写与您隶属的组织或企业的名称：

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  俱乐部或协会会员  
 其他 (请说明) \_\_\_\_\_  
 这些问题有助于我们了解哪些社会团体正参与与奥克兰市政府的议事。  
 所有问题均必填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

提议1：  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**继续要求特定食品经营者展示食品安全信息证书（第六条）**

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级（第7条）**

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

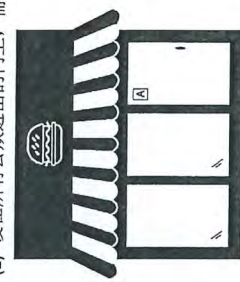
**提议3：**

**明确实体店展示食品安全信息证书的特定位置（第7条）**

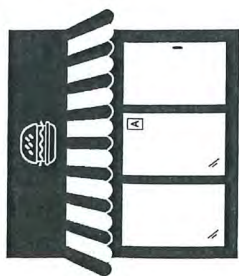
我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

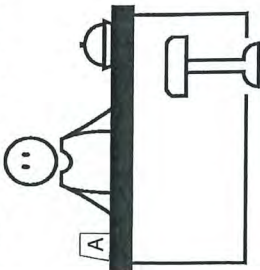
- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成成本项要求，则



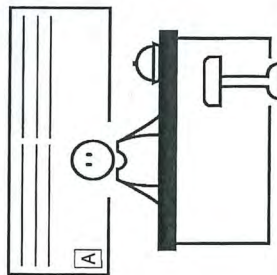
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



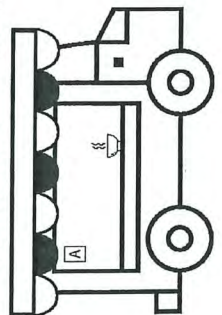
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

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我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

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- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013） Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

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- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

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- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

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 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

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专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

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#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名： \_\_\_\_\_

姓： 王丽英

电子邮箱： \_\_\_\_\_

邮寄地址： \_\_\_\_\_

邮编： \_\_\_\_\_

您所属的地方委员： \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称： \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  其他（请说明）

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**您的性别是：**  
 男  女  其他

**您属于哪个年龄段？**  
 <15  15-24  25-34  35-44  45-54  55-64  65-74  75+

**您属于哪个民族？（勾选所有适用项）**  
 新西兰欧裔  毛利  萨摩亚  库克群岛毛利  中国  汤加  韩国  东南亚  印度  中东  拉丁美洲  非洲  其他（请注明）： \_\_\_\_\_

**对《2020年食品安全信息条例》的意见：**

**提议1：**  
继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**  
 同意  不同意  其他

请说明您的理由：  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**提议2：**  
明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：  

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

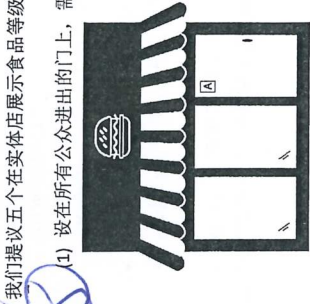
例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。  
Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**  
 同意  不同意  其他

请说明您的理由：  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

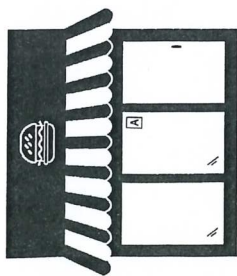
**提议3：**  
明确实体店展示食品安全信息证书的特定位（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。  
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：  
1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

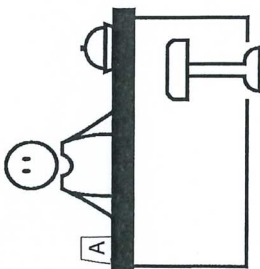




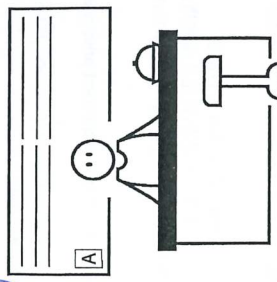
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



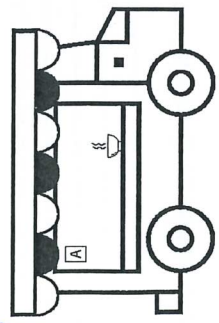
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

NO

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#184

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Liying

Last name: Wang

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

52431

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013） Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名： \_\_\_\_\_

姓： 王丽英

电子邮箱： \_\_\_\_\_

邮寄地址： \_\_\_\_\_

邮编： \_\_\_\_\_

您所属的地方委员： \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称： \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  经理  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

所有问题均选填。并且，我们将对您的信息予以保密。

您的性别是：  
 男  女  其他

您属于哪个民族？（勾选所有适用项）

- 新西兰欧裔
- 萨摩亚
- 汤加
- 东南亚
- 印度
- 拉丁美洲
- 其他（请注明）：\_\_\_\_\_
- 毛利
- 库克群岛毛利
- 中国
- 韩国
- 中东
- 非洲

您属于哪个年龄段？

- <15
- 15-24
- 25-34
- 35-44
- 45-54
- 55-64
- 65-74
- 75+

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

- 同意
- 不同意
- 其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

- 同意
- 不同意
- 其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

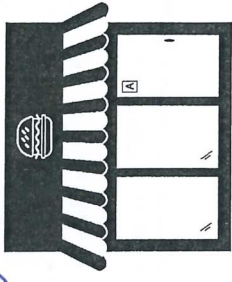
提议3：

明确实体店展示食品安全信息证书的特定位（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

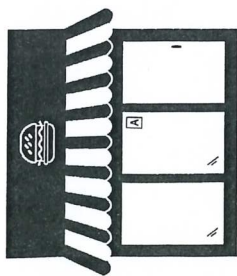
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- 1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

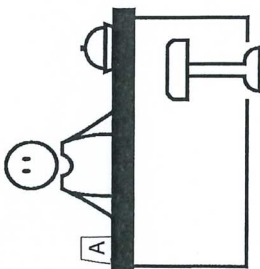




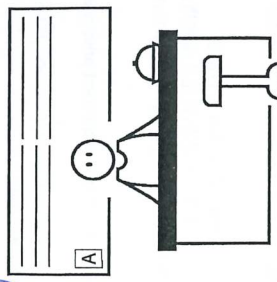
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



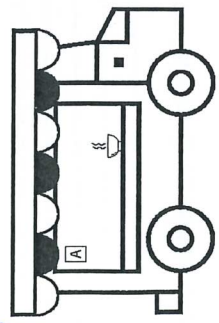
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

NO

提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



Friday 31 January

Elizabeth Osborne  
Auckland Council

Tēnā koe Elizabeth

Uber welcomes the opportunity to comment on Auckland Council's proposed new Food Safety Information Bylaw 2020.

Uber Eats is an online marketplace that connects restaurants with end-users looking for food. As an online platform it is not a food business. In order to offer a consistent experience for end-users using the Uber Eats app, content is standardised and (excepting menu items) restaurant-partners cannot edit the content or layout of their restaurant "page" in the Uber Eats app.

Uber Eats does however want to support Auckland Council in making available to Aucklanders more information about food safety.

As an initial step, Uber can link end-users directly to Auckland Council's search portal on restaurants in your service area. This would appear to end-users as a link in the 'restaurant info' section on restaurants' pages in the Uber Eats app. We are able to do this in relatively short order, but we do expect this would result in additional traffic to Council's website. Please let us know if you would like this to be implemented.

In the longer term, we would like to explore how Uber Eats can, on a scalable basis, share restaurants' food grade scores within our app. To do this we would need to, among other things, format food grade scores and business information in a way that would enable us to accurately match our own records against those of Council (e.g. via a Council-built API integration), and agree a process for records to be regularly updated to ensure ongoing accuracy. Please let me know if this would be of interest to Council.

Thank you again for the opportunity to comment on this proposal.

Nāku noa, nā

A handwritten signature in blue ink, appearing to read 'Lewis Mills', is centered on the page. The signature is fluid and cursive, with a prominent 'L' and 'M'.

Lewis Mills  
Head of Public Policy - New Zealand

**From:** Grant Willoughby  
**Sent:** Friday, 31 January 2020 3:22 PM  
**To:** foodsafetyinformationbylaw  
**Subject:** Food Safety Proposal

Hi,

**TO WHOM IT MAY CONCERN**

I own a small importing company which I started over 20 years ago.

I import alcoholic beverages from the U.K and E.U.

I import approximately 50 x 20ft containers each year.

The goods are de-vanned from the container under M.P.I regulation and stored in my own warehouse.

We do not sell to the public. We receive orders for the goods from supermarkets, cafe/bars, Wine & Spirit outlets etc. Goods are despatched from my warehouse throughout New Zealand.

The products are not produced or changed in any way. Just delivered to licensed outlets.

My concern is that it seems that we are treated as though we are a food processor, or providing food as a cafe/restaurant, or making some change to the product.

Your proposal seems to indicate that we will have to present a "food grade certificate".

This seems somewhat "over the top" for an operation such as ours.

Surely, variation on Auckland Council Safety Bylaw should allow for our type of operation where the product remains in a "finished good" state and that the only action taken by us is distribution.

A "food safety grade certificate" placed somewhere on the building will not be seen by any passing consumer as the warehouse is in a light industrial area away from public roads.

Regards

Concerned Business Owner

Grant Willoughby  
Managing Director  
Beer Force International (1993) Ltd  
ph: +64 9 828 3946  
523 Rosebank Rd, Avondale, Auckland 1026  
PO Box 78-126, Grey Lynn, Auckland 1245

**From:** Terence Harpur  
**Sent:** Thursday, 30 January 2020 3:14 PM  
**To:** foodsafetyinformationbylaw  
**Subject:** Submission to the Food Safety Information Bylaw 2020 - Takapuna Beach Business Association

Hi Elizabeth

Lovely to meet you recently to discuss the food safety information bylaw 2020.

Please see below my submission from the Takapuna Beach Business Association.

**The Takapuna Beach Business Association is the Business Improvement District association for Takapuna. We have 700+ business which are members, with over 150 hospitality businesses.**

**(1) Proposal 1: Continue to require certain food businesses to display a food safety information certificate (Clause 6)**

The TBBA supports continuing to require certain food businesses to display a food safety information certificate.

**(2) Proposal 2: Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)**

Our Association supports this. For website/online information, we do not believe this needs to be on the homepage/first facing page, but can be displayed in another easily accessible part of the website.

**(3) Proposal 3: Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

Our association agrees that the certificate should be displayed, however the business should be able to decide where they are to display the certificate dependent on the décor and structures of the building. eg: A beautiful carved oak front door would not be appropriate to have a food grade certificate displayed on it as it would ruin the visual appeal of the entry.

**(4) Proposal 4: Require display of a food safety information certificate at specific online sites (Clause 7)**

We agree it needs to be displayed on the business' website, however disagree that it should be mandatory to have it on the homepage. The website design is important to attract customers to the business and make sales. It must be easily found however – EG: in the contact information / “about” section.

Disagree that all secondary sales websites don't have to display it. For secondary websites that make direct sales to the business, that website should be displaying the food grade. Eg: Uber-Eats – needs to also display the food certificate in the general information about the restaurant. The owner of the website is responsible for this.

Agreed that secondary information only websites where no sales are made do not need to display the certificate as standard – eg: Zomato.

**Additional request:**

The association would like to see Auckland Council have stronger controls and more checks of mobile food vendors such as “Mr Whippy”. Many trucks have out of date certificates and illegally park in high traffic areas for extended periods of time to trade. This negatively affects local businesses and removes public parking and as their certificates are often expired, pose a public health risk. The association believes more checks need to be made regularly by Auckland Council officers at “hot-spots” including over weekends and public holidays (currently the Association has been advised by Auckland Council that there are only two officers for the whole of Auckland, who only work Monday to Friday).

Please let me know if you need anything further

Kind regards,

**Terence Harpur**

*Chief Executive Officer*

Takapuna Beach Business Association

+64 21 187 3715

[Terence@takapunabeach.org.nz](mailto:Terence@takapunabeach.org.nz)

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**#188**

**Business  
North  
Harbour**

**Business  
North  
Harbour**

**SUBMISSION: FOOD SAFETY  
INFORMATION BYLAW 2020  
24TH JANUARY 2020**

Business North Harbour Incorporated  
Kevin O'Leary – General Manager  
PO Box 303 126  
North Harbour 0751  
Phone 09 968 2222 or 0274 799 563  
Email: kevin@businessnh.org.nz



24<sup>th</sup> January 2020

Food Safety Information Bylaw  
Freepost Number 241331  
Private Bag 92300  
Victoria Street West  
Auckland 1142

[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

## **Submission to the Food Safety Information Bylaw 2020**

### **Introduction**

Business North Harbour welcomes the opportunity to make this Submission on the Food Safety Information Bylaw 2020. As part of a review, Auckland Council has checked to see how well the current rules are working and what improvements could be made.

Public consultation has opened and closes on 2<sup>nd</sup> February 2020.

Business North Harbour (BNH) is a significant commercial and industrial Business Improvement District (BID), representing over 4,500 commercial property owners and businesses within the North Harbour area. Collectively they employ over 35,000 Auckland residents and ratepayers.

The organisation is located within the Upper Harbour Local Board area, which is expected to be the fastest growing area in the country over the next ten years, in both absolute and percentage population terms, which brings both challenges and opportunities to the North Harbour business district.

BNH represents and works with a wide range of businesses comprising of a mix of sole traders, Small Medium Enterprises (SME), through to multi-national organisations. Our businesses range across manufacturing, warehousing, logistics, services, retail and hospitality. We have a range of food businesses that serve food to the public such as cafés, restaurants, bars and takeaways and it is these businesses that will be affected by the Food Safety Information Bylaw 2020. In addition, we have key educational institutions within or on our boundary, including Massey University Albany and AUT Millennium, along with a variety of primary and secondary schools including Rangitoto College, the largest secondary school in New Zealand. All are located within an industrial estate which is on average less than 20 years old.

### **Background**

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices. Auckland Council keeps the community safe through its role in administering the Food Act 2014, which ensures food businesses sell safe and suitable food to eat and drink.

Auckland Council made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower the community to make informed decisions about where food is purchased; and
- incentivise businesses to

achieve high food safety standards. The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, Auckland Council Food Safety Bylaw 2013.

Auckland Council recently checked how the rules were working and identified improvements. Council is proposing a new bylaw that: • requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade certificate. Specifically, it is proposed that food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by Auckland Council must display a food grade certificate in specified locations at physical and online sites.

Overall, Auckland Council believes the proposal will: better protect public health from foodborne illness; continue to require most food businesses that serve the public (estimated 6,711 or 70 per cent) to display a food safety information certificate (for example most Auckland-only based cafes, restaurants, bars and takeaways); incentivise most food businesses that serve the public to achieve high food safety standards; empower the public to make informed decisions about where they purchase food; require food safety information to be displayed in locations that are visible to the public at stores, market stalls, food trucks and online prior to entering a premises or making a purchase; and mean the rules will be clearer and easier to understand.

### **Business North Harbour Feedback**

#### **(1) Proposal 1: Continue to require certain food businesses to display a food safety information certificate (Clause 6)**

*Council has proposed that a food business operator must display a valid food safety information certificate (food grade) if that business: operates under a Template Food Control Plan in the Food Act 2014; directly serves food to the public; and is registered and verified by the council. This means most Auckland-only cafes, restaurants, bars and takeaways. Council has asked whether submitters agree or disagree?*

Business North Harbour agrees with a Bylaw continuing to require food businesses to display a food safety information certificate.

However, in doing so, we note concerns raised by the Council that the Food Act does not currently require food businesses to display any public information about their registration or verification status, such as a certificate.<sup>1</sup> Therefore, while it is mandatory for businesses using a Template Food Control Plan (for example, Auckland based cafes or restaurants) that are registered and verified by Council to display a food grade, this does not apply to food businesses using a National Programme 2 or 3 that are registered and verified by Council (for example Auckland-based bread bakeries) to display the food grade.<sup>2</sup>

This can lead to public confusion when some businesses display a food safety information certificate while others do not.<sup>3</sup> As a consequence, we ask that the Council advocate to the Ministry of Primary Industries for a national food safety grading scheme and national certification.

<sup>1</sup> See *Food Safety Bylaw 2013: Findings Report 2019*, page 12.

<sup>2</sup> See *Food Safety Bylaw 2013: Findings Report 2019*, page 14.

<sup>3</sup> See *Food Safety Bylaw 2013: Findings Report 2019*, pages 25 and 30.

**(2) Proposal 2: Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)**

*Council has proposed to clarify that a food safety information certificate (food grade) must be displayed at: physical sites at which food is sold directly to the public; online sites (including websites, apps, social media or similar) that the business has control over; and any other location if directed by council. The Council has provided an example: Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page. Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website. Council has asked whether submitters agree or disagree?*

Business North Harbour agrees with a Bylaw continuing to require food businesses to display a food safety information certificate at physical sites at which food is sold directly to the public but ask that the display location be at the discretion of the business. In this regard, we provide further comments below.

In principle, BNH agrees with a Bylaw requiring food businesses to display a food safety information certificate at online sites that the business has control over but ask that the display location at these online sites be at the discretion of the business. In addition, the requirement to include a certificate on all business websites, apps, social media or similar mediums appear extensive. We suggest this requirement may lead to considerable compliance expense for businesses and we question whether Auckland Council can make a Bylaw having such a broad effect.

We also note the discussion regarding enforcement in the *Food Safety Bylaw 2013: Findings Report 2019* and agree that most businesses will likely comply with the requirements. However, we do hold concerns about the very limited options available to the Council to enforce the Bylaw where a business does not comply. We suggest that the Council properly resource enforcement action where necessary, but also continue to advocate to government to provide a wider range of enforcement tools (such as infringement notices).

**(3) Proposal 3: Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

*Council has proposed to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not a food truck. Council has proposed five places for display of food grades in order of preference (with number one being the most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or (if this is not possible) (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or (if this is not possible) (3) at the main counter clearly visible to the public; or (if this is not possible) (4) on a wall behind the main counter clearly visible to the public; or (if this is not possible) (5) on any external surface clearly visible to the public (ie where other locations are not possible). Council has asked whether submitters agree or disagree?*

Business North Harbour agrees with a Bylaw continuing to require food businesses to display a food safety information certificate at physical sites at which food is sold directly to the public, but ask that the display location be at the discretion of the business.

In this regard, we ask that the drafting of the proposed Bylaw be amended to state: "The certificate must be displayed in a manner that is clearly visible to the public [but at the discretion of the business](#) (in order of [suggested but not mandatory](#) preference) – (i) on all doors used by the public and clearly visible in the direction of entry; or if this is not

[preferred by the business](#) (ii) on windows adjacent to doors in (i) and clearly visible in the direction of entry; or if this is not [preferred by the business](#) (iii) at the main counter or if this is not [preferred by the business](#) (iv) on a wall behind the main counter; or if this is not [preferred by the business](#); (v) on any external surface facing the public.

#### **(4) Proposal 4: Require display of a food safety information certificate at specific online sites (Clause 7)**

*Council has proposed that a food safety information certificate (food grade) must be displayed on the homepage or similar of online sites that the food business has control over. The Council has provided an example: Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website. Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website. Council has asked whether submitters agree or disagree?*

In principle, Business North Harbour agrees with a Bylaw requiring food businesses to display a food safety information certificate at online sites that the business has control over, but ask that the display location at online sites be at the discretion of the business.

In this regard, we do not support the proposal in the Bylaw that the certificate must be clearly visible on the homepage or similar landing page or screen as we believe this should be at the discretion of the business. There may, for example, be aesthetic reasons why a display of such a certificate on the home page may not be appropriate. Placing a certificate on a 'Contact' page may, for example, be more appropriate for the business.

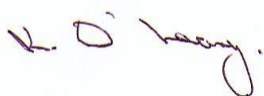
Despite our agreement in principle, BNH holds concerns that there is little research and analysis in the *Food Safety Bylaw 2013: Findings Report 2019* about the implications of requiring businesses to display food safety information certificates at online sites. In our view, there may be unintended consequences. For example, where a business has multiple premises and some are outside Auckland, not all will have been graded by Auckland Council. Further, we question whether Auckland Council can make a Bylaw regulating activities outside Auckland.

Further, we hold concerns about how Council will resource monitoring of compliance by businesses with such an extensive requirement to include a certificate on all business websites, apps, social media or similar mediums. Again, there appeared to be little research and analysis in the *Food Safety Bylaw 2013: Findings Report 2019* about these resourcing implications.

#### **Conclusions**

Finally, Business North Harbour welcomes the opportunity to make this Submission on the Food Safety Information Bylaw 2020. Although we understand that there will be no opportunity to make a presentation on this Submission, should there be any questions or other matters arising from this Submission, we would be pleased to respond to those.

Yours sincerely,



Kevin O'Leary  
General Manager