

**FOOD SAFETY INFORMATION BYLAW 2020**

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**PEOPLE'S PANEL SUBMISSIONS**

**VOLUME 2**

**SUBMISSIONS 251 - 500**

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## #PP 251

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Customers should be able to verify that the business is compliant with Council rules

### 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:

Irrespective of what Carlos does or does not control the food grade for his restaurant should be displayed

**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

## #PP 251

### 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:

see above

#### 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.



## #PP 252

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Is this already a national standard? Why is it by council!?

### 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:

Review sites should be encouraged or forced to display the ratings too, e.g. Yelp

#### 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.



## #PP 253

### 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

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First name: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 253

### 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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## #PP 254

### 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

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

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- 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 254

### 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.



## #PP 255

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

We need to know if the place we're buying food from is clean.

### 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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- (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.



## #PP 256

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Disagree

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:

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

## #PP 256

### 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:

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.



## #PP 257

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

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

## 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:

necessary for public health. this will increase hygiene standards in restaurants and cafes.

### 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?

### Other

Please tell us why:

'facebook is owned and commercially operated by 3rd parties'. anyone willing use it for food safety is free to do so. But facebook should not be part of the deal nor use of it to be promoted by council such as, making declaration on Facebook compulsory. that would be a mistake. However, website of the restaurant or cafe businesses must display their food grade on their website if they have it.

### 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?

people do not pay much attention to the signs such as on alcohol consumption rules and etc. best place would be main door. [not on top though]

### 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:

the other websites should have the responsibility to display the food and hygiene grade of the restaurants that they to market and advertise. the relation between the sites like zomato and yelp and others do make profit from their dealings with restaurant

#### 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.



## #PP 258

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Easy to see displayed, grade based on solid food safety practices , give opportunity to decide where to buy your food with peace of mind

### 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:

Again, each unit of the business must be easily identified as safe food option

**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 to see and make decisions based on that

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

No response

## #PP 258

### 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:

in order to receive the same level of information independently of where I look for them

#### 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.



## #PP 259

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 poisoning is the outcome, more so now in the warmer temperatures

### 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:

Health and well being of the customers

**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:

Then it's visible to all. The customers are paying for this food they will consume.

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

No response

## #PP 259

### 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:

Health and well being

#### 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.



## #PP 260

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Because I want to know the places I eat at prepare food in a safe, clean environment and that I won't get sick eating there

### 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:

As above I want to know the food has been prepared in a safe, clean environment and it is no good to me if this sign is at the restaurant but not in the food truck where I am purchasing the food from

**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:

3 is best where I am purchasing the food or 4 directly behind the counter

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

If on doors/windows I may miss the sign

## #PP 260

### 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:

Not too concerned about this one

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

No

#### 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.



## #PP 261

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

important information for customers

### 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:

Agree, so that every presence (digital or physical) has the information accessible, not just if you go to the physical store.

### 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:

It makes sense, by having a hierarchy that starts with most publicly visible/accessible

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

No response

## #PP 261

### 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.



## #PP 262

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Confidence in the standard of cleanliness and quality of food storage

### 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:

Even if buying food online it is good to have the reassurance Healy standards are being meet.  
Secondary websites are reasonable to be exempt

**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 visibility is important. Frustrating when you have to search when visiting a new food outlet

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

No

## #PP 262

### 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 is unreasonable to expect food outlets to control web sites they have no control over.

If you know it will be displayed on a primary web site you can check there

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

Need a process to ensure online certification is updated especially if a downgrade

#### 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.



## #PP 263

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So that I know that the operator has been regularly and hopefully (without prior notice of inspection) inspected for cleanliness and food handling practices by staff and others

### 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:

Foodtrucks also need spot checking by inspectors because often the staff used for serving the customers are often unregulated and unfamiliar even with basic personal hygiene.

### 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:

Dubious cowboy food operators will do anything even forge a certificate on a computer. Inspection is absolutely necessary otherwise enforcement will be as likely as trying to stop people from using their mobile phones whilst driving.

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

there should be some way of preventing certificates from being forged

### 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:

The food certificate should be displayed on all sites that advertising is done for that particular food outlet. The certificate MUST be an intrinsic part of ALL advertising wherever it appears. If this is not done then the whole exercise is futile and th

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

Don't make byelaws that you can't (or don't want to) enforce (i.e.) due to the Unitary Plan or any other excuse you can think of rather than addressing ratepayers concerns.

#### 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.



## #PP 264

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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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- (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

## #PP 264

### 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.



## #PP 265

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

People need to feel they are getting good quality nutrition

### 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:

Information is helpful in making a decision

**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:

Makes the vendor responsible

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

Doesn't need to be intrusive just visible

## #PP 265

### 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 information

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

no

#### 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.



## #PP 266

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?**

Needs to be easy to see

## #PP 266

### 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.



## #PP 267

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I want to know that a premise where I might eat has been monitored, & inspected.

### 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:

Safety of the public

### 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:

I want to know the rating before I enter the premises.

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

I have seen signs that are years out of date & signs that for are pest control so the food safety rating should be stand alone & the area around the sign not cluttered with othe rinformation?

## #PP 267

### 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?

There needs to be more monitoring of the signs to ensure they are displayed, recent trips to Otara showed many food shops without visible signs or outdated signs.

#### 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.



## #PP 268

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I'd assumed it was so already. It'll make businesses more keen to get a good grade.

### 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:

Otherwise, it'll be hidden away.

**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:

Otherwise, it'll be hidden.

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

No response

## #PP 268

### 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:

Be easy to check.

#### 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.



## #PP 269

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It informs people of the standards kept by the business, at least at the time of inspection.

### 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:

Make it impossible for a business to disguise a problem that health authorities have identified.

**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:

Insist on visibility. I've seen some posted in a corner or behind something: displayed but almost out of sight.

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

No response

## #PP 269

### 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:

So when you're surfing, looking for a place to try, you can also see this information.

#### 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.



## #PP 270

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It is a very valuable risk identification parameter for consumers who are buying from these outlets. Some premises look sparkling clean at the front while we hardly know what goes on in the Kitchen where the food is handled. Knowing what the outlet is cons

### 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?**

It would be good to know if a vendor is preparing the food at a different location such as a leased Kitchen, will this food rating certificate also provide information on whether the preparation location is of acceptable food safety standards?

## #PP 270

### 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.



## #PP 271

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

People need to know if the vendor they are buying food from prepares that food safely.

### 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:

Online food sales are increasingly common and the law should change to ensure consumers have the food grade information for a vendor visible to them when they make an online purchase.

### 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.

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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:

Having a clear hierarchy of acceptable locations for the certificate means that it will be easier for business owners in non-traditional setups to ensure they fully comply with the regulations.

## 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:

I think the food safety grade should be visible on sites like UberEats, but I do not know if there is any way for a business owner to add information to their page on those sites.

#### 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.



## #PP 272

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

i want to eat safe food from a safe shop

### 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.

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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:

more about feel safe options

**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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- (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:

yes must be easy to view

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

good idea for consumers

## #PP 272

### 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:

fair enough

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

good work team--thx

#### 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.



## #PP 273

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Independant assessed and easy to intererate and displayed publicly

### 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:

Businesses should not profit from businesses that take shortcuts and do not meet standards

**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?

##### Disagree

Please tell us why:

Again, if her product is advertised, her FSIC should also be included or the other website should not be promoting her products

#### 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.



## #PP 274

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 give customers peace of mind that the premise is running in a safe manner with regards to food handling.

### 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?**

No response

## #PP 274

### 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 don't think that it needs to be displayed online as long as it is displayed on premise.

#### 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.



## #PP 275

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Standards need to be enforced/maintained

### 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
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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:

Provided the website is legit.

**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:

Certs have to be visible at any times

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

No response

## #PP 275

### 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?

Nil

#### 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.



## #PP 276

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I want to know what I am buying and consuming is safe from bacteria etc.

### 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:

I wouldn't go to a food place that doesn't show its food safety info on a website. Even if has no control should be able to get the correct details in there.

### 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:

It's the exact order in which I would look for the information.

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

Wherever it is must be very clearly visible and take account that some of us are ageing and cannot always see quite so well.

## #PP 276

### 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 don't know why not having control of a website's content provides an out for not displaying the information. If Ani wants my custom she must find a way for it to be on all sites on which her restaurant appears.

#### 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.



## #PP 277

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Disagree

Please tell us why:

I am not sure it really achieves anything. It seems just council busybodies trying to justify their pointless jobs.

### 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:

Why is this even the council's business? We are already in debt and the Council needs to cut costs. If this was removed, who would even notice?

**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?**

**Other**

Please tell us why:

No response

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

No response

## #PP 277

### 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:

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.



## #PP 278

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 safeguard people's health

Standard practices of hygiene

### 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:

Transparency all info should be available to customers to make an informed decision before purchasing food

### **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:

Clear labeling informs customers before entering the store/outlet

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

No response

## #PP 278

### 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:

All websites should. Give customers that info and keep it up to date

#### 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.



## #PP 279

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Public health and transparency is vital . Customers need to know what they are buying is safe.

### 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

## #PP 279

### 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?

Food labelling also needs attention eg Gluten, sugar levels, artificial ingredients and chemicals used for preservation etc

#### 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.



## #PP 280

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The public have the right to eat clean fresh food. The public should also be able to see a valid safety food certificate so that we know it's a safe clean place to 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?**

**Disagree**

Please tell us why:

Regardless of where your selling food if your selling food to any human being you must display the safety certificate so that the public know that it's safe and clean to eat there.

**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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- (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:

I agree to this because the public can clearly see the grade and know straight away they can eat their safely and cleanly without getting sick.

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

Where the public can see before they order is good enough.

## #PP 280

### 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:

I understand that somethings are sometimes out of our control.

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

Please continue to make it safe for the public to eat at clean and safe restaurants.

#### 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.



## #PP 281

### 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: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 281

### 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:

Also require it on social media sites controlled by the food business

#### 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.



## #PP 282

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It's important to know the grade of the place you are going to eat at.

### 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:

Good to have on the website, would save a trip if they don't have an "A" grade.

**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:

Needs to be on the door and clearly visible before you enter the door.

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

No

## 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:

Should really be on any website where the business is listed.

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

No

#### 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.



## #PP 283

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

certification should be consistent, easily recognised by customers and seen as a accepted norm

### 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:

Again, consistency

**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:

On occasions being on the counter will be non productive. Could easily be hidden by food on display and would probably not be an easily cleanable surface

**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.



## #PP 284

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?**

**Disagree**

Please tell us why:

sounds like a lot of resources would be required to administer and regulate facebook/website displays!

**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:

seems reasonable

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

no

## #PP 284

### 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:

I can see why, but sounds like it would cost too much to regulate

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

no

#### 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.



## #PP 285

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

For consumers, it is a useful indicator of how safe it is to consume the food provided by the venue.

### 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?**

**Other**

Please tell us why:

Again, useful information to show, and with the growing trend of online food ordering, I agree that the consumers deserve the right to view the food safety information as well.

However, I would imagine that food safety information should be maintained and published by the Auckland Council, where the information shown over there would have more creditability.

**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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- (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?

##### Other

Please tell us why:

Again, the Auckland Council should be responsible for maintaining and publishing the food safety information, given the concern about creditability of individual websites for restaurants are harder to control.

#### 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.



## #PP 286

### 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: Peoples Panel submission

Last name:

Local board: Puketapapa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Good order as you listed. no option to change / list order in this survey?

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

No response

## #PP 286

### 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:

increase in online food / home delivery - so important

#### 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.



## #PP 287

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Because I for one always check out the food certificate grade when I go into a take away or restaurant.

### 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:

For food safety.

### 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:

I suggest No. 4. I think the certificate should be in the same place in every shop so that you know where to find it. On the doors, it could be removed by someone where as on the wall above the counter, it cant be touched. I also think that the date 2019

## 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:

Yes, I think that we have a right to know that food hygiene and safety has been checked and recorded.

I went into the Bread Basket in Silverdale to find a mess in there. I since found out that its food safety certificate had been revoked. I didn't buy an

#### 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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## #PP 288

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I want to know a food outlet has high standards.

### 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:

I think the proposal should go further. Surely where ever a food outlet is advertised their food grade can be alongside the name. When ever and where ever I find a food outlet that interests me it would be good public relations for them to advertise their food grade and information I would always like to know.

**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?**

No response

## #PP 288

### 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:

Ani should display her food safety certificate where ever her restaurant is advertised

#### 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.



## #PP 289

### 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:

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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: Peoples Panel submission

Last name:

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? Not supplied

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:

The public would feel safe that these premises comply or know the Food Safety requirements

### 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:

Public would know that they comply with Food Safety

**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:

Public would know they comply

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

No 3 is best. Other location no meaning with public eyes

### 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:

Actually, photos on website can be tampered. Yes restaurants can include a copy of their certificate but on my opinion nobody pays attention on it for viewers are only after the food. They can put their license beside the best selling dish maybe ....

#### 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.



## #PP 290

# 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

so i know to buy there or not and rules need to be more upheld

**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

## #PP 290

### 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.



## #PP 291

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I do like to see the certificate when purchasing food in cafes etc

### 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 food I am getting should display the certificate, for where it has been cooked

### 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:

It makes it easy to be able to sight the certificates

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

No response

## #PP 291

### 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:

The certificate needs to follow the food, to websites it is available from

#### 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.



## #PP 292

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It is helpful to be sure that the food you are going to be served has been prepared and stored in a way that is safe for the consumer

### 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:

This allows the consumer to check food safety at whatever site they decide to patronize the business

**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:

The sign should be clearly visible and not have to be searched for

**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.



## #PP 293

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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- (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?**

You often dont go to main counter until paying. le met inside door by staff.

Imagine the cost if it was on the menu

## #PP 293

### 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.



## #PP 294

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Like to see that i am buying food from a business that meets or exceeds health standards.

### 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:

Always reassuring to see food safety certificate

### 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:

Always like to be able to easily view food safety certificate

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

No response

## #PP 294

### 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:

The more a customer can see about a food businesses safety practices the better.

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

Nil

#### 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.



## #PP 295

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So customers are aware of the rating held by the business they are supporting with their patronage.

### 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:

So customers are aware of the rating held by the business.

**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:

Readily visible.

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

No.

## #PP 295

### 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:

Wherever a business is shown online, their certificate should be included.

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

No.

#### 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.



## #PP 296

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

So people can make informed choice about where they purchase food from

### 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:

Consumer informed

**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?**

Front door/window preferred

## #PP 296

### 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.



## #PP 297

# 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: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 297

### 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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## #PP 298

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

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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.

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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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First name: Peoples Panel submission

Last name:

Local board: Puketapapa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

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## 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:

It gives the customer satisfaction that the food prepare and served meets the standards of hygiene.

### 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
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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:

Carlson's certificate should be where Carlos is physically present and distributing or prepping food. Online certificates may not be updated hence not reliable.

**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.

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- (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 one should be looking around for the certificate. Ideally you want to throw a glance at it quickly, before you buy food.

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

At the cash counter

## #PP 298

### 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:

Online certification Not relevant if a physical venue is used to sell the food. The customer doesn't check the grade and then go to the location to buy food. You look at it once you are already present at a place and buy food.

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

None

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## #PP 299

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

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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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First name: Peoples Panel submission

Last name:

Local board: Orakei

### Which of the following best describes you?

#### Some more information about you

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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:

I absolutely agree! I believe it should apply to ALL places that serve food to the public as a business. Obviously this would probably not be viable for sports teams etc serving sausages as a fund-raiser. Caveat Emptor!

I believe, in particular, that it m

### Proposal 2:

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

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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:

Obvious - your explanation covers it all.

**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.

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**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?**

Why not in two sites - if one 'disappears' then there must be a back-up.

## #PP 299

### 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:

Because the web is a prime method of seeking out information - food information is no exception.

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

Do hurry and get the right legislation in place, the warm weather is here and gippy-tummy (or worse) is not good!

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## #PP 300

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

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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

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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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#### Your contact details

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First name: Peoples Panel submission

Last name:

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? Not supplied

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)

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- 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
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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.

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- (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

## #PP 300

### 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:

as long as easily found, doesn't need to be on home page

#### 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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## #PP 301

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Last name:

Local board: Howick

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### Proposal 1:

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- 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:

It's important to know that they've had some kind of check for health & safety (and passed it)

### 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
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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:

Brilliant, so you know when you book a restaurant.

## 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.

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

Other

Please tell us why:

Don't mind where, as long as you can find it

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

No response

## #PP 301

### Proposal 4:

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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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Last name:

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- 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

## #PP 302

### 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:

The owner of the food establishment cannot be held responsible for the postings of independent social media.

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

This should (if it doesn't already) apply to supermarkets, dairies etc. Anywhere that food can be purchased, especially where the food is displayed unwrapped e.g. the vegetable/fruit sections of supermarkets. I despair when I see people handling fruit and

#### Ngā korero muna - Important privacy information

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## #PP 303

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

A lot of operators do not display this. Make it mandatory to display, if they do not then they have to pay a big fine.

### 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 online buyer would not know what are the food hygiene is online

### 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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- (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:

A lot of them hide the food safety cert. Especially if they are C grade down.

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

No

## #PP 303

### 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?

Its a good thing. Needs to be done soon as.

#### Ngā korero muna - Important privacy information

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## #PP 304

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Public need to be aware

### 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:

Public need to feel assured that what they buy is safe to eat

### 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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- (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:

Public must be able to see at a glance what the grade is in a food establishment

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

Do the general public understand the food grading system? Many people don't understand this. Especially new immigrants

### 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:

We need to first look at ways to educate people and help them understand

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

Put some ads on tv depicting all food safety issues people need to know about. Education about food and especially food grading and what to look for when walking into any food establishment

#### Ngā korero muna - Important privacy information

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## #PP 305

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

- I patronise food outlets or go to supermarkets only six-to-ten times a year, so my opinion is much less relevant than most.
- It's not clear whether your "Auckland-only" refers to the location or the brand. I assume it means the individual business at a

### 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 information should be at the point where the potential customer decides where to go for their food or meal.

## 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:

- The order is about right.

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

- Some counters are very small so in general I would be happy if #4 and #3 were reversed in priority.

### 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:

- Seems logical to me.

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

- Mainly my comment earlier that regulation of food sales premises should be aimed at minimising food-borne illness, not eliminating it.
- Selling food is so important, for both buyer and seller, that being too strict must be avoided.
- Vomiting and diarr

#### Ngā korero muna - Important privacy information

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## #PP 306

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

The requirement to display food grades on websites is a good idea as it takes away the guesswork as to whether the business is registered.

**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

## #PP 306

### 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:

Require for online only businesses with no physical site.

#### 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.



## #PP 307

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

As a customer it would give me an other's confidence to eat there, does food grading also increases price's to regular customers?

### 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:

Safety reasons especially now, with so many risk taken and food allergies and special needs families who have requirements

### 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:

Good for businesses and good for customers and tourists as well and making it as experienced, so we would come back and certs. Are very important to see...

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

Best to have it inside and visible to the eyes who outside looking in, if weary of entering a foodie place  
#safetyoverpride

### 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:

Aaaaahhhh that's a tricky one, cause all information should be the same regardless, or they are deceiving other people which we don't want to influence that we are real, but fake everywhere else I guess...

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

Awesome survey, thanks for letting me be part of this... As for the certs. They need to be displayed with ease and also information correction especially online.

#### 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.



## #PP 308

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Because many operators either don't know the rules of health and hygiene coming from third and western world countries and think they can get away with lower standards here and innocently sometimes just go ahead. Also it keeps them on their toes.

### 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:

It is very important as most of my friends and relations always look for an A certificate and if it is hidden I tend to think it is a "D" Especially on the website where people look for restaurants on the internet for takeaways. Also it is just as important to have a food certificate on a truck as on a website as in a restaurant.

## 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:

I have experienced all of the recommended places and a v good idea.non

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

no

## #PP 308

### 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:

You can stipulate that you want the food certificate to be on websites other than her own surely.

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

I have to push for the washing of hands. I was appalled when a person behind the food went to the toilets and I was there, and she did not even wash her hands before she left the ladies.

#### 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.



## #PP 309

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The public needs to know how the eating places rate for hygiene.

### 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:

People cannot control what is on others' websites

**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?**

No response

## #PP 309

### 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 is not reasonable to have to display certificates on websites where there is no control of content.

#### 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.



## #PP 310

### 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: Peoples Panel submission

Last name:

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? Not supplied

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 assure customers of the level of cleanliness and good food preparation observance

### 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:

why not!

**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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- (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:

clarity

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

No response

## #PP 310

### 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:

food safety grade should be available from the source premises

#### 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.



## #PP 311

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I want to know if the food I'm buying has been prepared in hygienic kitchens.

### 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:

All premises should have high quality cleanliness

### 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:

I want to be able to see at a glance the rating of the food premises

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

No response

## #PP 311

### 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:

If it doesn't have an A+ rating I don't buy from there

#### 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.



## #PP 312

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

The customer should be able to know what the food business hygiene standards are

### 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:

As above

**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:

My understanding is the certificate should be on public display now

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

No response

## #PP 312

### 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.



## #PP 313

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?

Disagree

Please tell us why:

No response

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

I think it should be displayed where you order food. So if you order at the counter, it should be displayed at the counter. If you order it from a waiter/waitress, maybe it should be displayed on the menus. Often you wouldn't notice it on the door when

## #PP 313

### 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.



## #PP 314

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

It is important for the 'buying' public to know what a food place is rated for their own safety. before they buy. No reasonable rated certificate, means a choice to buy or not to buy.

### 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:

It is important for the 'buying' public to know what a food place is rated for their own safety. before they buy. No reasonable rated certificate, means a choice to buy or not to 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):

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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:

It is important for the 'buying' public to know what a food place is rated for their own safety. before they buy. No reasonable rated certificate, means a choice to buy or not to buy.

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

In cases of fixed site food outlets (restaurants / cafes / take away places etc) I personally feel the certificate should be duplicated and isplayed in at least two or more places such as .In an outside window before people enter and also at the counter a

## 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 feel Ani has an obligation to make sure any site being used to advertise or promote her food has the grade displayed in all places. Surely she must control what is displayed if she is paying for the information to be there.

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

Nope. Said it all.

#### 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.



## #PP 315

### 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: Peoples Panel submission

Last name:

Local board: Puketapapa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

It gives customers a fair idea of how the restaurant is rated.

### 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:

Yes I support it, customers should have visibility of the certification.

## 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:

It should be clearly visible and not obscured by any other document of fitting or fixtures

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

no

## #PP 315

### 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 as earlier.

#### 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.



## #PP 316

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Important for consumers to make informed decisions about goods and services.

### 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:

Reflects the changing nature of information and platforms used to communicate information.

**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:

Ease of access to important information for consumers.

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

No.

## #PP 316

### 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:

.

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

.

#### 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.



## #PP 317

### 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: Peoples Panel submission

Last name:

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? Not supplied

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):

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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?**

No response

## #PP 317

### 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:

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.



## #PP 318

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 safety should be transparent for patrons. It is the very least. Especially if kitchens are not visible.

### 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:

As above. Food safety is extremely important. Being forced to display this should encourage vendors/food businesses to hold this to the highest standard and be proud of it.

### 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:

Large and visible. At the closest point of entry PRIOR to entry would be the best option.

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

As above. PRIOR to entry so that patrons can be made aware of a lower/unsatisfactory grade prior to entering the establishment. And LARGE and BOLD

## 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:

Transparency. All food grades should be linked directly to the establishment. At a minimum, the link should be made to the website from the other websites page indicating "Food Safety Rating" or something to that effect.

#### 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.



## #PP 319

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Keep high hygiene standards

### 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:

Transparency and good to know

**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:

Seems logical. Needs to be visible and standardise where to look

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

None

## #PP 319

### 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:

Consistency

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

None

#### 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.



## #PP 320

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Need to know that the place is hygienic and the food fresh.

### 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.

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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:

Even better.

**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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- (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:

Public better informed.

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

No response

## #PP 320

### 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 cheating.

#### 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.



## #PP 321

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Good to know there standard.

### 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:

Standards

### 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 and consistent to find

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

No

## #PP 321

### 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:

You can check her website

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

No

#### 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.



## #PP 322

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Whilst many people will be unaware of the safety certificate for the established provider it does provide some comfort to know that it has been assessed

### 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:

Not displaying the certification level will suggest non compliance with necessary quality and safety

**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:

So long as it is visible to the public

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

A provider should be proud to display the certificate and do so prominently

### 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:

The question is does the certification get properly maintained and which body is responsible for accuracy

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

Beuracrocy can be over the top so it is important to maintain a practical approach when regulating and industry. Restaurants etc must be able to adhere to the requirements.

#### 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.



## #PP 323

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

There are some cafes that look great but who knows what the kitchens are like? Then there are ones that look terrible and may or may not be. Should be compulsory for all

### 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
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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:

We often decide to eat somewhere because of online menus

**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?**

Must be visible preferably from outside

### 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?

I think a bylaw applying to all is necessary

#### 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.



## #PP 324

### 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: Peoples Panel submission

Last name:

Local board: Puketapapa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

So customers know that the business is registered and verified to a safe condition.

### 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:

All food outlets should be registered and verified, so any outlets from one business should display the certificate.

### 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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- (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:

It seems a logical order to me.

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

The certificate itself should be clean and displayed well, not torn, dirty, half hidden etc, so it is obvious it is a current yearly certificate. A second one could be displayed inside the business, so customers can see it if they are standing at the ser

### 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:

As long as there is publicity that states that any listing of their business on other sites are not controlled by the owner of that business.

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

I think it is important that we know when entering a food business that it is registered and has a food safety qualification

I also wonder why the questions with regard to Christmas, and the relevance of them.

#### 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.



## #PP 325

### 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: Peoples Panel submission

Last name:

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? Not supplied

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):

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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?**

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.



## #PP 326

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

This is essential to people making better choices about the quality of food - it also drives a culture for better hygiene and food quality standards for the industry.

### 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:

Definitely agree with the food grading of online apps which deliver and make food for public consumption. With the increase in online app use and social media, makes this even more important as there is more access to these food delivery services online.

### 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?

For food markets, perhaps a display on the tent they are using.

## #PP 326

### 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.



## #PP 327

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?**

Prefer option 1 so you know before you enter

### 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.



## #PP 328

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I know that someone has checked and responded to any complaints and shut them down if not up to standard.

### 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:

Open practice and honesty. Good for business too.

### 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.

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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?

Disagree

Please tell us why:

Lower so that short people and people in wheelchairs can easily see

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

Lower so that short people and people in wheelchairs can easily see

## 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:

Everything needs to be displayed

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

How will this impact on food stalls at school fairs, church parties, community parties, public fundraisers? I hope it doesn't shut them down.

#### 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.



## #PP 329

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I am immune deficient and at high risk of picking up bugs if food is not scrupulously handled to the highest standard

### 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:

For the same reason as before. I wouldn't actually risk eating food from this type of outlet at present

**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:

You need to know before you go in to a place. But I often see the info displayed behind the counter and that's ok

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

There are still some places that don't display the info, or if they do I can't find it.

## 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:

Actually I wouldn't take the risk of buyers ng food that way. But if I saw an excellent food standard maybe I'd try it

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

Just that I belong to a group of people , immune deficient , who rarely eat food they haven't prepared themselves but would probably like to. Better food standard labelling would reassure us .

#### Ngā korero muna - Important privacy information

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## #PP 330

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The rating and food certificate is influential for me and informs consumers, as well as holds restaurants responsible.

### 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?**

**Other**

Please tell us why:

Although good in theory, having it at the physical location also is working. It will be har to police, and also for the business owners who aren't computer savvy but seem to have a website.

**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:

Yes having it in a widely visible, eye level and prominent place where there are more options and less ways that people can "hide" their ratings through interpreting rigid rules would be good.

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

No response

## #PP 330

### 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:

Agree should not be up to the business owner to chase up other businesses, however there will be a lot of compliance issues with businesses who have websites but owners who don't know how to edit them.

#### 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.



## #PP 331

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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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- (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.



## #PP 332

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Because I only want to eat at top rated hygiene premises. I want to know if place is below top standard before entering

### 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:

Because I will not purchase anything below top rate

**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:

I think they should be at door AND counter. So if for some reason u miss it at door u get to see it before purchase

**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:

You should have Easy access to the rating at any site

#### 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.



## #PP 333

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Helps consumers make informed choices and pushes businesses into doing the right thing

### 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:

Helps consumers make informed choices and pushes businesses into doing the right thing

**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?**

Just need to make it it's on a wall it is really really visible

### 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:

Should be prominent and obvious on uber eats

#### 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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## #PP 334

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

As a consumer I want to know food is safe for myself and my family etc to eat. I also like to know food places are regularly monitored for 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:

All food suppliers should have the same rules apply

### 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:

Always clearly visible to public

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

Grade and expiry date need to be bold and clear

### 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:

If I wanted to see the food grade I still could look it up easily

#### 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.



## #PP 335

### 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: Peoples Panel submission

Last name:

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? Not supplied

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):

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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?**

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.



## #PP 336

### 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: Peoples Panel submission

Last name:

Local board: Mangere-Otahuhu

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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
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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.

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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

## #PP 336

### 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.



## #PP 337

# 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: Peoples Panel submission

Last name:

Local board: Mangere-Otahuhu

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?**

**Disagree**

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?**

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:

No response

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

Lower the cost and compliance issues

#### 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.



## #PP 338

### 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: Peoples Panel submission

Last name:

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? Not supplied

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
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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.

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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

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.



## #PP 339

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I like to know how safe the business is according to the latest inspection. I won't eat at a place where the standard is too low

### 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 accept that Carlos has no control over another website but I hope he urges the website to display it.

**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.

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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:

It makes sense. I like the door display first, then I have a choice even before I enter the premises

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

The rest seems reasonable

### 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 appears to be reasonable, again I would know how safe the place is at the time of inspection.

#### 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.



## #PP 340

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

We are very happy to see a high rating where we choose to 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:

As above

**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:

Those are obvious places you would look. We

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

No response

## #PP 340

### 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:

Easy for public to see

#### 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.



## #PP 341

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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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?**

No response

## #PP 341

### 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.



## #PP 342

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 342

### 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.



## #PP 343

### 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: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 343

### 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.



## #PP 344

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

restaurant and as a union manager we were aware of the grading system and as a consumer diner I like to know the rating of where I'm dining.

### 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:

as a diner one can see a premises rating before dining

**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.

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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:

its simple & easy to display

**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:

its hedr website so she should display her grading but other websites shouldnt have to

### 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.



## #PP 345

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Because of the uncertainty in what they use for making products

### 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 same reasons as above. Clarity for consumers

**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:

The most visually accurate to notify the public

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

Need to be formatted standardised to keep things clear and ready identifiable

### 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, the website owners take responsibility

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

Nope, I like the proposed plans

#### 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.



## #PP 346

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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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?**

No response

## #PP 346

### 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.



## #PP 347

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

for the safety of 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:

sensible and easy to follow

**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:

sensible and flexible

**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:

we can easily find the certificate if we see the listing on another website

#### 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.



## #PP 348

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So it's up to my standards.

### 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:

And bigger signs to.

**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:

Good idea five signs and bigger signs.

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

No

### 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:

I like that sign's must be displayed  
online.

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

There is a sign that is on the footpath  
as well there should be a food grade  
sign their.

#### 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.



## #PP 349

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I presume that you have tried to buy some food in panmure - if not then please do

### 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:

if he has an a grade then he should market it as such - also now with uber eats, etc, buying on line should have the same protection/warning.

### 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?

Disagree

Please tell us why:

doors are generally open so it would be difficult to see the rating as you enter - you always assume that it has an a rating so don't expect the need to hunt for the grading - somewhere obvious at the entrance and on the counter are good locations.

## 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:

only agree if you cant order through that other web site.

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

no - just get tougher on those food outlets that are rated less than b - do we really want substandard food businesses in Auckland

#### 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.



## #PP 350

### 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: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 350

### 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.



## #PP 351

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?

**Disagree**

Please tell us why:

If the website isn't directly selling food to customers (e.g. a promotional Facebook page) then the food grade shouldn't have to be displayed there. It should only need to be displayed at points where food is bought and a transaction occurred. If someone did sell food directly via their Facebook page (i.e. takes orders via Facebook) then the food grade should be displayed.

### **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?

##### Disagree

Please tell us why:

See comments from prior question. Food grade should only have to be displayed if a transaction for food will occur.

#### 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.



## #PP 352

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Some establishments are dodgy and as a customer I want to feel safe. I have had both typhoid fever and noro virus and very careful with where I 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?

**Disagree**

Please tell us why:

Carlo should be able to post his food grade on his website.

## 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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- (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:

Don't mind where it is displayed as long as it is clearly visible

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

No

### 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:

People should do their homework and go to her own site.

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

Good to see this important Food Safety info is rigorously covered

#### 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.



## #PP 353

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Allows the public to know the hygiene status of the business before buying food there.

### 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 grading needs to be seen wherever the business is advertised.

### 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:

The customer needs to see the grading BEFORE they begin to order their food or service.

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

If placed behind the counter, it needs to be as close as possible to the position where customers will first approach the counter and order their food, rather than behind the till where they will pay for the food.

### 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:

I would question the exemption for the 'other' website. The business being advertised needs to be aware of and accountable for any advertising of their business, whether they directly manage the advertisement or it is managed 'on their behalf'.

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

As this issue relates to food quality and people's safety, I recommend that inspections should be frequent (3 monthly?) and breeches should be severely penalised. Food poisoning can kill! Followup inspections after a breach need to be more frequent and m

#### Ngā korero muna - Important privacy information

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## #PP 354

### 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
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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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Peace of mind. Several restaurants etc in our area have Received D in recent years. I do not like food poisoning.

### 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:

Same reasons.

**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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- (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:

At times classifications are NOT easy to find or see especially in areas which are not local for us.

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

Essebntial

## #PP 354

### 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:

Because we like to visit different eating establishments and prefer to be able to compare quality.

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

no

#### 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.



## #PP 355

### 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: Peoples Panel submission

Last name:

Local board: Manurewa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?

##### Disagree

Please tell us why:

this should also include food trucks

### 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:

If carlos is using another website then he should also include the food grade as this is confirmation of the standard.

### **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:

Food standard certificates need to be visible prior to entry to any establishment and not just in the building behind the counter. The public wants to be assured that food is at a particular grade prior to entering into an agreement to purchase food.

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

Needs to be clear and large enough for all to see.

## #PP 355

### 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:

As per Carlos' answer.

#### 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.



## #PP 356

# 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: Peoples Panel submission

Last name:

Local board: Otara-Papatoetoe

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Confirms whether vendor has met the standard.

### 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:

Transparency.

**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?**

Yes if not met standard maybe different color certificate.

## #PP 356

### 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.



## #PP 357

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

When we go to eat, cleanliness of the restaurant is a priority to avoid infections. Clean food outlets assures healthy communities.

### 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:

This must be visible to people whether they buy food at the outlet or online.

### 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.

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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:

If the certificate is not displayed, the purpose is lost. It must be displayed at the entrance for people to have a look at it and decide whether to go in.

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

No response

## #PP 357

### 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:

The homepage must carry the certificate.

#### 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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## #PP 358

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The certification encourages food outlets to have a high standard of hygiene, thus ensuring the health of consumers

### 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?**

I think there could be display in more than one 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?

##### Disagree

Please tell us why:

The grade should be mandatory on all websites

#### 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.



## #PP 359

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Health concerns need to be regulated and checked.

### 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:

Public need to easily see the Certificate.

**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

## #PP 359

### 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.



## #PP 360

# 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: Peoples Panel submission

Last name:

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? Not supplied

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 ensure food quality and hygiene practices are in place so patrons can have a good experience.

### 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:

If all mediums are owned by the owner, then it makes sense to be consistent in displaying that food grade. However, the food truck and business should be graded individually if that makes sense.

#### 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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- (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:

I agree with the order except for 3. I think as long as it is visible internally then it shouldn't matter if it is on the counter or on the wall. It may nit be aesthetically pleasing to have it on the counter.

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

No response

## #PP 360

### 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.



## #PP 361

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 361

### 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.



## #PP 362

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 make sure that food is safe and well prepared and clean

### 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:

People need to know that the food we eat is clean and prepared in a clean environment

**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:

We only buy food where the A sign is seen

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

No response

## #PP 362

### 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 tells you that the food is safe to eat

#### 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.



## #PP 363

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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.

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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?**

No response

## #PP 363

### 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.



## #PP 364

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

its a good indicator of the state of the business

### 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:

makes sense

**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:

just so long as its visable - why put it on a door if t detracts from the brand of the place.

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

No response

## #PP 364

### 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.



## #PP 365

### 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: Peoples Panel submission

Last name:

Local board: Otara-Papatoetoe

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 365

### 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.



## #PP 366

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It is needed to ensure they are able to conduct business safely.

### 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:

physical and online are almost the same now. People view restaurant menus or make bookings online - so the information is necessary.

### 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:

The public needs to be able to see them to decide, the graduated system is good because the priority should be entries so you can see before you get inside - people might feel pressured to stay once inside.

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

no

## #PP 366

### 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:

Its the same as the the online example. The virtual restaurant represents the actual. Same rules should apply. There should be the same graduated steps to where the certificate should be placed - otherwise if it isnt good it will be buried.

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

Does the removal of 'marae' from the bylaw make it harder or easier for the marae - in the comparative document there was no explanation why this was done or what the impacts would be. Given the number of marae in Auckland and people connected to them -

#### 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.



## #PP 367

# 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Its important as a consumer to be able to see that places have complied with food safety law.

### 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:

It would be useful for consumers to know when shopping online that the business complies with food safety law behind the scenes.

### 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:

In some establishments it is very hard to find this certificate. Some standardization is important for consumers to know where to look for these and so that they cant be hidden if they are subpar.

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

No response

## #PP 367

### 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.



## #PP 368

# 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: Peoples Panel submission

Last name:

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? Not supplied

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 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
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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?**

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

#### 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.



## #PP 369

# 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: Peoples Panel submission

Last name:

Local board: Puketapapa

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?

##### Other

Please tell us why:

Council is only aware of all acceptable food outlets.

### 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:

Must be displayed at all sites

**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?

#### Other

Please tell us why:

Same as previous

### 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.



## #PP 370

### 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: Peoples Panel submission

Last name:

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? Not supplied

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

If yes, what is your role in the organisation or business? Other (please specify): Kitchen Manager

## 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:

So the public know that the business has regular food safety inspections.

### 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:

As above

**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?**

They must be clear of any other signs or promotional material so there is no confusion.

## #PP 370

### 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:

So people know the food grade before visiting or ordering from this site.

#### 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.



## #PP 371

### 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: Peoples Panel submission

Last name:

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? Not supplied

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):

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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?

No response

## #PP 371

### 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 not fair to expect Ani to monitor third party websites

#### 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.



## #PP 372

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Always nice to see a big A on the wall.

### 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:

In the store alone is fine. No need to mess with the aesthetic of people's websites.

### 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:

If you can see it from where you enter, order or eat, I don't think it should matter.

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

Consideration should be given to atmosphere. A big government piece of paper could potentially throw this off for no good reason.

### 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:

Some restaurants are chains without a website for individual locations, so this wouldn't work for them. And in general I don't think people need this information online.

#### 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.



## #PP 373

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Consumers need to be informed.

### 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:

So that the consumers know before purchasing anything.

### 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:

Just seems to make sense.

## 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:

Many consumers check out a restaurants website before bookings.

#### 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.



## #PP 374

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I check them always. Some one needs to check so many grotty food places about

### 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:

Should comply on all

**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:

I like yo check

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

Many have expired nots to be checked maybe 2 copies 1 on door 1 behind counter

## #PP 374

### 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:

Display both

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

Too many certificates hanging but expired

#### 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.



## #PP 375

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

disease & death

### 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

## #PP 375

### 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.



## #PP 376

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

people need to be certain of food hygiene.

### 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:

same as above

**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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- (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:

so public can see them

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

No response

## #PP 376

### 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

#### 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.



## #PP 377

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It's good to see the food safety rating as it influenced customers decisions

### 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?

### Other

Please tell us why:

I strongly agree with the premise of this, but it's unclear whether food delivery services (such as Uber eats) would be required to display the rating. I would want those such services to display the rating

### 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:

I would prefer that they were displayed by where the food is ordered. Ideally there would be signage both as you enter and as you order

## 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:

It should be displayed anywhere you can order the food, which includes other sites she may not control. I.e: food delivery apps

#### 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.



## #PP 378

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Sensibly consistent.

**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:

The signs must be clearly displayed.

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

No response

## #PP 378

### 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.



## #PP 379

# 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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.

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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

## #PP 379

### 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.



## #PP 380

### 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: Peoples Panel submission

Last name:

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? Not supplied

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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- (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

## #PP 380

### 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.



## #PP 381

### 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: Peoples Panel submission

Last name:

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? Not supplied

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
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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.

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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?**

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.



## #PP 382

# 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: Peoples Panel submission

Last name:

Local board: Mangere-Otahuhu

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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
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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.

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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

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.



## #PP 383

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So it's possible for customers to see that the business has met standards

### 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:

**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.



## #PP 384

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

i like to see the rating displayed outside

### 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:

what is the harm in displaying the grade everywhere

**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.

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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:

i dont want to go inside and then discover it has a low rating

**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:

it should be displayed everywhere

#### 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.



## #PP 385

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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.



## #PP 386

### 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: Peoples Panel submission

Last name:

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? Not supplied

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 know if the food business is safe to use.

### 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:

To know whether it is safe to buy food there.

**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:

So customers can see if it is a safe place to buy food.

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

no

## 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:

Customers want to know if food somewhere is safe.

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

no

#### 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.



## #PP 387

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I need to know if the premises are clean and food is safely prepared.

### 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:

It would help me decide if I want to use their services.

**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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- (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:

I like to see the rating.

**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.



## #PP 388

### 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:

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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: Peoples Panel submission

Last name:

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? Not supplied

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:

So it is known whether or not the business is operating with safety of food in mind.

### 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:

Great idea that a food grade must be displayed on Carlos' website and Facebook page, however it should also be displayed wherever his restaurant is being advertised, the grade must be linked to the restaurant/cafe/foodtruck.

#### 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:

All the places chosen displays the certificate clearly.

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

Maybe the signs can be larger, should take up most of the page.

## 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:

Ani's restaurant is still being advertised, whether or not it is directly on her own website. She should have to display her food grade.

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

Maybe there can be a survey specifically on food poisoning!

#### 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.



## #PP 389

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Disagree

Please tell us why:

While agree believe should be “or” not “and”.

I also believe online sellers such as Uber eats should also be required to display such information, preventing businesses manipulating their sales approach to avoid regulation to protect 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?**

**Disagree**

Please tell us why:

If Carlos sells food via the website, then his grade should be displayed there too. The third party site will only provide this service if supported by Carlos, and so he should be obligated to make this a contractual condition of offering his food.

**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:

Partially agree. I would suggest such grades should be required to be included on any menu as well. In addition all grades should be made available online for the public to review, and an API to enable websites to have reliable up to date grades.

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

All menus should contain the food grade.

### 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:

Websites controlled by the owner should include a "widget" that loads the grade from the official database.

Ani should be obligated to include in any contracts with websites selling her offering that the grade is displayed, and this should through bylaw

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

Organisations like KFC should be forced to display food grades in the same way as other businesses. Currently their certificates are not recognisable.

This may be limited by regulation but surely it would be possible to have these registered on the same D

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## #PP 390

# 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
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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:

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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: Peoples Panel submission

Last name:

Local board: Puketapapa

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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
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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?

### Other

Please tell us why:

Agree. Also other large food sale businesses such as Uber Eats that trade in Auckland, with Auckland customers, and with Auckland vendors should be mandated to display the ratings of their food companies

### 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?

No response

## #PP 390

### 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:

If Ani has chosen to sell via a platform such as Uber Eats both Uber Eats and Ani's business must be mandated to display money. One way to rule could be that if customers are buying food online, whether directly from the vendor or via a third party, the r

#### 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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## #PP 391

### 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

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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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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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- (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.



## #PP 392

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

The more food businesses that display this, the better.

### 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?

Should be compulsory for businesses that serve food directly to customers to have a toilet!

#### 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.



## #PP 393

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Other

Please tell us why:

Displaying the certificate achieves very little: The certificates are not, and should not be, glaringly obvious; being able to view the certificate does not change the action needed if a problem is perceived. It should be available for seeing on request.

### 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
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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?**

**Other**

Please tell us why:

The emphasis is still on the useless action of displaying the certificate.

**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:

The proposal continues the hypothesis that displaying the certificate is useful.

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

No.

## #PP 393

### 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:

The theme is the same.

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

No.

#### 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.



## #PP 394

### 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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I would want to see that the person/people operating the food outlet understand and comply with sensible, commonsense health standards

### 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 certificate should be available readily

**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:

Makes sense. Although I suspect that many people would not see the certificate if it was displayed on the front entry only...unless they were reading the menu on the front door.

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

no

## #PP 394

### 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:

A food outlet owner can only control information on their own website or social media pages.

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

Whilst I support the need for Health and Safety standards to be set and adhered too around the preparation and sale of food to the public, I am sad and disappointed that the strict policing of these standards has stopped many community fundraising activ

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## #PP 395

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It is good to know standard of premises

### 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:

I think it should be displayed at all points of sale

**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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- (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:

It should be clearly displayed so the public is informed

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

No

## 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:

Should be displayed at all points of sale

#### 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.



## #PP 396

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Gives me some level of assurance that the food business meets a criteria level.

### 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?**

Also have the food premise display it on their websites and or within their menus

## #PP 396

### 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.



## #PP 397

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I want to be assured that the place where I choose to eat has adequate food safety standards.

### 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

## #PP 397

### 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.



## #PP 398

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Like to know what the kitchen hygiene standards are

### 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
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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.

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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?**

No response

## #PP 398

### 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.



## #PP 399

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Useful to know

### 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:

Useful to know

**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:

Need to be visible

**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:

Ani has no control

#### 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.



## #PP 400

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

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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
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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
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### 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: Peoples Panel submission

Last name:

Local board: Otara-Papatoetoe

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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
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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.

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## 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

## #PP 400

### 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:

Definitely online

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

All food sold on Facebook needs to be certified some how

#### Ngā korero muna - Important privacy information

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## #PP 401

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

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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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#### Your contact details

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First name: Peoples Panel submission

Last name:

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? Not supplied

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
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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.

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- (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

## #PP 401

### 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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## #PP 402

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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

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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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#### 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: Peoples Panel submission

Last name:

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? Not supplied

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
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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.

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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

## #PP 402

### 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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## #PP 403

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

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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
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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
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#### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I feel at least somewhat comfortable purchasing food if they can maintain a somewhat reasonable food safety certificate. I won't buy anything cooked inhouse otherwise.

### 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
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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 feel at least somewhat comfortable purchasing food if they can maintain a somewhat reasonable food safety certificate. I won't buy anything cooked inhouse otherwise.

### 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.

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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:

"(1) All doors used by the public and clearly visible in the direction of entry"

If that was mandatory and nothing else I would be very happy with that. Sometimes I feel uncomfortable entering a business just to look at that certificate.

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

"(1) All doors used by the public and clearly visible in the direction of entry"

Make this mandatory and just this. Saves everyone a lot of time not even having to enter the random building to know if the food is generally prepared in a healthy environme

### 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:

Makes my life even easier trying to research places to eat that have high standards that I might enjoy. I would be very tempted to go to the restaurant with a higher/cleaner rating than one with a lower grade. I could see that seriously influencing my din

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

Make it mandatory on all food sellers front doors or customer entrances that is easily displayed for passers-by.

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## #PP 404

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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: Peoples Panel submission

Last name:

Local board: Rodney

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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)

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- 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

## #PP 404

### 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:

Needs to be on all websites

#### 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.



## #PP 405

### 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: Peoples Panel submission

Last name:

Local board: Outside Auckland

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 multi faceted and can be contaminated in a variety of ways - from multiple handling hands, cutting objects, inadequate storing, exposure to rodents, chemicals, bacteria, cockroaches, flies etc , expired foods, profiteering by misrepresenti

### 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 owner of the business is ultimately responsible for the food/brand/staff/contractors/location/vehicle/place of service /health of staff, etc- and they must be consistent across ALL platforms of advertisement/media etc to attract audience to sell their products and services. Food grade helps buyers beware of how much & how frequent, how quick they should consume a particular type of food and associated risks & benefits

### **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:

Food safety certificate should be displayed prominently so that the "buyer beware" principle is observed and practiced , as it is "inspected/audited" by an independent third party , who has a standard to uphold for public safety. Businesses with mixed goa

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

The grades should correlate to the "premium price" charged and becomes a badge of honour rather than compliance!

### 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:

Ani should NOT advertise on any media/platform where she cannot control the content & imaging and branding as that may expose Ani to piracy/rival hacking/misleading & damaging information spread by media/platform from competitors/other countries espionage

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

Historical last 3 years/periods grades should be displayed- as a trend or explanations, especially in pricier locations where these displays become a badge of honour and part of branding!

#### Ngā korero muna - Important privacy information

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## #PP 406

# 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: Peoples Panel submission

Last name:

Local board: Manurewa

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I like to know the rating of where I & my family 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:

Common sense

**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:

It is important for the public to be able to see the ratings quickly & clearly before ordering food

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

No

## #PP 406

### 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 information is important when considering if/when i would chose this particular food place

#### 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.



## #PP 407

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Depending on the suburb there are some dodgy food places all over Auckland

### 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:

Good idea, there are a lot of dodgy people selling food on social media and even the the photos look bad!

## 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:

Agree totally, some cheap eat places try to hide their signs

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

No, just agree and good to see food trucks are now included.

## #PP 407

### 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:

The owner should have control of what is displayed about their outlets and take responsibility for ensuring it's up to date.

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

Have to give credit to the Council, these changes are very relevant to keeping people safe.

#### 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.



## #PP 408

### 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: Peoples Panel submission

Last name:

Local board: Manurewa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

So that the public know they are consuming food from a reputable business with good hygiene and health & safety practices.

### 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:

Don't believe it is necessary to provide a food certificate on a website. Many people these days go to "trip advisor" or reviews on restaurants if they are unsure of the food/experience or new and want to find out what to expect.

### 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:

Preference for display order is 3,4,5, 2, 1. As a member of the public, I generally don't look for certificates on doors/windows when entering a place, and are more likely to notice a food grade certificate at the counter - where I order food.

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

Believe food certificates should be displayed on food trucks - especially at events such as festivals or large gatherings

## #PP 408

### 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:

Don't believe a food grade certificate needs to be on websites, especially as this can change and not be updated - whereas a physical certificate displayed on site is current.

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

No

#### 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.



## #PP 409

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 409

### 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?

The public should be able to give feedback if they experience a very different situation to the rating displayed.

#### 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.



## #PP 410

### 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: Peoples Panel submission

Last name:

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? Not supplied

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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- (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

## #PP 410

### 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.



## #PP 411

### 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: Peoples Panel submission

Last name:

Local board: Puketapapa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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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?

No response

## #PP 411

### 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.



## #PP 412

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

it's kind of important for me.

i always check food hygiene level before order (or enter)

**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:

it doesn't matter for me

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

it doesn;t matter for me,

important for me to have a meal with clean kitchen and good ingredients

.

## #PP 412

### 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:

website is only showing image sometimes. not reliable

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

no

#### 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.



## #PP 413

### 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Of course!

### 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:

Makes sense

**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:

Somewhere obvious otherwise why require it?

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

No response

## #PP 413

### 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:

Should be the same as physical locations.

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

Would really like to see the gluten free status clearly spelled out. The coeliac society had an accreditation program which council could copy or adapt. It's such a health issue for Coeliac's to be able to eat out safely - just as important as hygiene, ma

#### 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.



## #PP 414

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Why not? The public should easily know this info.

### 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.

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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:

Generally good, but main counter might be clutter. Wall behind better.

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

No response

## #PP 414

### 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.



## #PP 415

### 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: Peoples Panel submission

Last name:

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? Not supplied

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 ensure high standards are kept

### 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:

All food business outlets should display a food grade then people can decide whether to eat there or not

### 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 point having a food grade displayed where it's difficult to see

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

No all looks good

## #PP 415

### 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:

All websites should display the food grade on any advertising

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

No all good

#### 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.



## #PP 416

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

So we can see that they are complying.

### 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:

we need all venues covered, so at a glance we know they comply.

**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:

As you approach the venue the cert is visible.

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

no

## #PP 416

### 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:

The site she has control over is enough.

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

no

#### 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.



## #PP 417

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Good to know

### 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:

Clarity

**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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- (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:

Makes sense, clearly stated

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

No response

## #PP 417

### 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:

Online sales have the same safety concerns

#### 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.



## #PP 418

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Health Reasons

### 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:

Health reason again

**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 to see

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

None

## #PP 418

### 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:

Good for the public

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

None

#### 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.



## #PP 419

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Better ensure 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:

Requires accountability

**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:

Easier to see the better.

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

No response

## #PP 419

### 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.



## #PP 420

# 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: Peoples Panel submission

Last name:

Local board: Mangere-Otahuhu

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Visibility for customers, incentive to improve for this meeting the best standards

### 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:

All customers should have access to checking

**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:

Covers all bases

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

No response

## #PP 420

### 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:

Can't be responsible for site outside their own control

#### 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.



## #PP 421

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Consumers have the right to know about the business

### 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:

8i should know

**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 to see before I enter

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

No response

## #PP 421

### 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:

Right to know ni8 ft

Ft

#### 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.



## #PP 422

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Disagree

Please tell us why:

Requirement should apply to all places serving food in Auckland not just Auckland only establishments

### 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?**

**Disagree**

Please tell us why:

I think that Option 2 is better than Option 1 which may not always be clear or easy to read if people are coming and going through the door

**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.



## #PP 423

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 423

### 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.



## #PP 424

### 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: Peoples Panel submission

Last name:

Local board: Mangere-Otahuhu

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

This enforces an expectation for food suppliers. There are far too many people getting gastric upsets

### 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:

Food hygiene standards must be displayed at all sites be it physical or on line or wherever

### 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:

Only one highly visible site is necessary

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

No. My gosh no wonder my rates are so high. The current system works well. Are you looking for more ways to spend our money.

### 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:

As long as a certificate is displayed at the premises.

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

I wish the council would spend money more efficiently.

#### 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.



## #PP 425

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Know we are buying from a business that practised safe hygiene and food standards

### 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:

Sometimes we choose a new location/cafe or restaurant to visit. Having the food grade on line would make our choice earlier how would council monitor the online information is correct and not fake?

**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:

Agree it needs to be clearly visible although I disagree with placing anything on the counter because that us key 'real estate' space for retailing and operations

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

No

## #PP 425

### 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:

As you explained previously it is not her website and cannot control the content

#### 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.



## #PP 426

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So customers know what the grades of the cafe or restaurant 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?**

**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

## #PP 426

### 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.



## #PP 427

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

If they are going to sell you food it needs to be safe to 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?**

**Disagree**

Please tell us why:

Any site which food can be bought from needs to display the grade.

**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:

common sense.

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

Sausage sizzles , street fairs, fund raisers should be exempt if not a commercial business.

## #PP 427

### 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:

Better for customers confidence if displayed on all advertising sites.

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

I do not have confidence that it will be taken any notice of. I made an official complaint online 8/11/2019, followed up with a phone call to Council 8/12/2019 and as at today 17/12/2019 I still have had no response which is unacceptable !

#### 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.



## #PP 428

# 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: Peoples Panel submission

Last name:

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? Not supplied

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 providers of any degree should be required to hold and display a valid food certificate

### 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:

All food providers should hold and display a current and valid food certificate

**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

## #PP 428

### 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.



## #PP 429

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Good to know the food grade

### 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:

Think it would be too hard to police

**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:

Looks good and easy to understand

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

No

### 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:

Easy for them to do that

#### 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.



## #PP 430

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 430

### 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.



## #PP 431

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Public 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:

It would be unreasonable to require him to display a FG at sites which he doesn't and can't control

**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:

It is unreasonable to require a sign on a counter. It will get in the way and be less effective than a sign on the wall behind the counter.

**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:

It should not be required on the home page. She should be free to design that in any way she chooses; but as soon as a person goes into the site the FG should be immediately displayed

#### 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.



## #PP 432

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Need to know food is safe

### 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:

Able to feel confident that food preparation and service is safe

**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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- (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:

As commented before. Food safety for public

**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?

Keep food regulations stringent. Regular monitoring of all food venues.

#### 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.



## #PP 433

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

public is entitled to know that the food they are buying is safe to use

### 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:

this will ensure that general public is aware of the food safety they are buying/using

**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.

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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:

the order of display shows how easily for public to see this important certificate

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

nothing come to mind

## #PP 433

### 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:

online purchases are entitled to the same information as the brick & mortar buying

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

very good idea & should introduced

#### 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.



## #PP 434

### 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I want to know what to expect when going to a new place. It might very well help me decide if I want to stay or go elsewhere.

### 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:

Helps me plan and decide better (when I want to dine out or order online)

**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:

Common sense applies

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

No

### 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 would help people take note (and eventually decide quicker), however please note that sometimes it can be unaesthetic or difficult to integrate in a meaningful way on the home page/ welcome page. Other social media environments or accounts may pose the

#### 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.



## #PP 435

### 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: Peoples Panel submission

Last name:

Local board: Manurewa

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 435

### 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.



## #PP 436

### 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: Peoples Panel submission

Last name:

Local board: Otara-Papatoetoe

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

so i know its legit and has passed all requirements (health and safety) needed to operate on a daily basis.

### 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:

regardless, the food grade needs to be displayed everywhere its service is advertised!.

**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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- (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:

As long as the food grade is visible to the public in clear eye view in most places where the public can see as a first point of eye contact and not hiding near another sign that is similar but not is a food grade, at times this has happened and i have to

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

as long as there is an up to date food grade thats visible then its aljud.

## #PP 436

### 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:

as said in the 2 questions before this, food grades need to be visible for the public to see.

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

as long as FOOD GRADES are visible in all takeaways restaurants food caravans/trucks and all advertising websites.

#### 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.



## #PP 437

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

There needs to be an independent checking system to ensure that food safety safeguards are in place.

### 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:

There needs to be an independent checking system to ensure that food safety safeguards are in place in all variations of food outlets to the public..

### 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:

I would use the counter as a last resort so as to not clutter the bench space and enhance food safety also by being able to clean the surfaces easily.

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

No response

## #PP 437

### 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 different to a physical outlet

#### 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.



## #PP 438

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Other

Please tell us why:

If asked for they should have it. But it does not need to be displayed. There should be only two grades fit to serve food and not open to the serve food.

### 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?**

**Other**

Please tell us why:

Again must be available when asked for.

**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:

If you are going to force display then they should be displayed in clear sight and readable by somebody in the public area.

**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:

It should be available on all websites but only if asked for. The process of finding it should be clear and easy. Within one click of the main page.

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

Less bullshit more reality when it comes to food handling and regulation.

#### 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.



## #PP 439

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Current laws should remain in place.

### 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:

Too much legislation. Display at his restaurant is enough because offsite (e.g at a night market) there are too many variables and people are not interested in seeing these things. Same applies online.

As a public consumer, I see the certificate more relevant to his restaurant where Carlos can control the variables.

### 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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- (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:

Do not agree that the certificate is necessary.

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

Yet another obstacle the council is putting on peoples businesses that the public is not interested in.

Is this designed to drive people out of business? - that will be the result of this paranoia.

## #PP 439

### 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:

What a load of crock. Did you do any research to see how many food outlets run social media pages let alone websites?

Nobody is interested in your proposal - face it!

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

I am angry that sausage sizzles at The Warehouse or other retail outlets are going to be impacted by this law change. Businesses are struggling as are fundraising ventures that need the money.

Nobody wants your increased nana state legislation.

Pisses me

#### Ngā korero muna - Important privacy information

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## #PP 440

### 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
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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:

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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: Peoples Panel submission

Last name:

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? Not supplied

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
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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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- (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

## #PP 440

### 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.



## #PP 441

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

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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: Peoples Panel submission

Last name:

Local board: Rodney

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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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

## #PP 441

### 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.



## #PP 442

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?

##### Other

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:

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

## #PP 442

### 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.



## #PP 443

# 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: Peoples Panel submission

Last name:

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? Not supplied

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

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

## 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:

Offers a sense of security to the public - many premises operate less than ideal safety, health and food handling practices.

### 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:

Any additional information provided to the public and oversight of food handling premises is desirable to reduce unsafe practices.

### 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.

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- (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:

I like to make my decision as to whether to eat at a restaurant before I enter the premises.

## 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:

Usual check Zomato or restaurant website for menu before dining - I would appreciate the food safety certificate being displayed here so that can make an informed choice. Such publicly available and searchable information might encourage food premises to

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

NA

#### Ngā korero muna - Important privacy information

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## #PP 444

# 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: Peoples Panel submission

Last name:

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? Not supplied

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

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

## 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.



## #PP 445

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

seems like a good idea

### 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:

good idea

**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

## #PP 445

### 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?

good idea seems obvious

#### 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.



## #PP 446

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It's helpful to customers

### 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.

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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

## #PP 446

### 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?

Why is it that you define ethnicity based on geographic locations, except for New Zealand which is either Maori or Nz European. I was born in New Zealand but don't affiliate as either Maori or European... I am kiwi.

#### 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.



## #PP 447

### 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

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- 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Public information is 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:

More people are looking at online sites and orders; it would be handy to know

**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:

Needs to be highly visible

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

Should be visible at point of entry and point of sale

## 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:

Should be listed on any site you can purchase the food from eg Uber Eats

#### 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.



## #PP 448

# 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Because it's important to know that where you want to eat is safe - we currently look for the A certificate and don't eat in a place that has anything less

### 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:

as above - it's important to know in order to make an informed choice

**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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- (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:

It's important to see BEFORE you enter the premises

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

No - just must be large and easily visible

## #PP 448

### 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 don't see why the certificate can't be displayed on other sites

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

Good to see it being done

#### 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.



## #PP 449

# 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: Peoples Panel submission

Last name:

Local board: Upper Harbour

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I want to see that the places I go to eat are appropriately certified

### 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:

All locations for a business should display the grade, plus Facebook is a popular place to find restaurants so it should be there as well

**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:

The earlier the food grade is seen, the better informed the public

**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:

Should be one of the first things you see. I would propose it's also displayed on the menu page, as sometimes a Google search takes you directly there instead of the home page

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

Looks pretty comprehensive.

I would also propose that the food grade is displayed on any menu pages of a website, as a search engine will often take you directly there, bypassing the home page

#### 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.



## #PP 450

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The consequences of not posting a food grade could have negative impacts of customer's health

### 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:

If it's mandatory for an outlet to have a food grade certificate then it shouldn't be selectively displayed.

**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:

Common sense says it should be displayed in the easiest to sight spot first.

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

no

## #PP 450

### 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:

Ani does not control the content of that website

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

Why does it have to have a Maori title? half of the restaurants around here are Asian operated. Enough work clarifying they understand the law in ENGLISH. More political correctness. Tiring and unnecessary.

#### Ngā korero muna - Important privacy information

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## #PP 451

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I always look for an A (although will occasionally stay if it's a B.) It reassures me and without seeing a grade of some kind I would be less inclined to eat out.

### 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

## #PP 451

### 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.



## #PP 452

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?**

**Disagree**

Please tell us why:

It should be on Apps like Uber

**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?

##### Disagree

Please tell us why:

It needs to be on all points of sale

#### 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.



## #PP 453

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I have had food poisoning and it is most unpleasant and dangerous.

### 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 like to know if they have an "A" rating. I look for ratings - even did today - and usually you cannot see them. Most businesses with "A" display theirs.

**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:

Notices on doors when open are not always visible. I prefer a place that does not change - suggestion 2 for me.

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

I like to see it before I walk in and not get in the way of customers waiting to be served.

## 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:

The more places the better but not all cafe etc have a website and if they have a facebook page details are often hard to find.

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

Be tougher - food poisoning is way too common in NZ.

#### 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.



## #PP 454

### 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: Peoples Panel submission

Last name:

Local board: Otara-Papatoetoe

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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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- (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

## #PP 454

### 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.



## #PP 455

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Many people don't actually look at the door or window so I think the grade is best on the counter or directly behind the counter on the wall. Possibly near any wall menus so it catches the customer's eye.

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

No response

## #PP 455

### 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.



## #PP 456

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

We need to have the comfort of knowing the hygiene level is at least good or better, and we know that occasionally a food vendors stds may slip.

### 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?**

**Other**

Please tell us why:

Inconsistent policy if web-sites not all the same - plus very easy for a web-site to be out of date.

**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:

Options 2,4,5 are best

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

No response

## #PP 456

### 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:

Too hard to manage properly - these are food vendors.

#### 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.



## #PP 457

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I do not eat or buy from any food outlet that does not display an A certificate.

### 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:

All outlets must supply a Food grade cert.

**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:

just common sense.

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

No response

## #PP 457

### 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:

All websites should take a responsible role of showing food grade certs.

#### 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.



## #PP 458

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The public need assurance

### 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 public need something to assure them as to what it is they are eating from

**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:

Sensible. What size ?? Needs to be clear and obvious. Perhaps in Red or something ?

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

Could be multiple sites on one business ? Perhaps mobile should have in window and at counter ?

## #PP 458

### 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?

This is a great initiative and an area where local and central Govt should be up to their armpits in compliance assurance and monitoring !!

#### 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.



## #PP 459

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

At the very least we know they are following safe food practices

### 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 rule still applies to him at his restaurant on a another website

**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 be seen clearly visible by the public.

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

No response

## #PP 459

### 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:

should be shown on all of her websites

#### 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.



## #PP 460

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It only partly has to do with the public perception, and more to do with the fact that if it remains compulsory, the business itself must make a conscious approach to the issue of safety and cleanliness. With no such certification, their expectation start

### 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:

It requires little to comply with this, and so if they cannot be bothered doing even as little as this, it doesn't say much for their over-all business 'ethics', which must include concern for their customers.

**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:

The ranking of these priorities seems well thought out and rational.

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

No response

## #PP 460

### 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:

The business owner has nothing to lose, and including it on a website is scarcely problematic.

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

The expiry date on each certificate should be clearer and larger.

#### 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.



## #PP 461

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

for customers and your selves health, food safety controlling is 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:

we all can know how food businesses are good or not

### 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:

remind customers  
encourage the owners to do better

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

it is tough to put the sign on the main doors

maybe firstly ask the business owners and listen to what they say

## #PP 461

### 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:

the same as the previous question

#### 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.



## #PP 462

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

People need to know what type of place they're eating at

### 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:

Best on door so you see it as soon as you enter

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

No response

## #PP 462

### 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:

It should be available everywhere

#### 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.



## #PP 463

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Consumers must have confidence that the premises food is purchased from meets all current standards

### 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:

So much is purchased online that consumers need to have all info at whatever venue they order from

**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:

Covers usual areas a purchaser would be looking at during ordering of their food

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

Visible near on wall menus...

### 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:

Although retailer may not have control at another online site, they must've approved being listed, hence adding food grade should easily be included if it is a site that products can be purchased from

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

Im just pleased that this is an area in council under constant scrutiny. Many new immigrants are not aware of our health standards. I believe adding a general knowledge test to all applications may go some way to addressing the differing standards

#### 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.



## #PP 464

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

it's for the best interest of 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:

same as above

**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:

to protect the public

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

nothing further

### 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:

I believe that regardless of whether the food business has control over the online site, the certificate should still be compulsory to be clearly displayed

#### 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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## #PP 465

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It provides confidence in using the facility and accountability for the venue concerned.

### 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
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- any other location if directed by council.

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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:

For reasons of accountability.

**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.

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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:

It provides confidence in using the facility

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

No response

## #PP 465

### 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:

Websites are an important source of information

#### 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.



## #PP 466

# 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: Peoples Panel submission

Last name:

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? Not supplied

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

## #PP 466

### 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.



## #PP 467

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I want to know that it's clean

### 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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- (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:

I want it to be really visible in a prominent place so I can make a decision to enter the eatery or not

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

No

## #PP 467

### 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:

No comment

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

Yes please

#### 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.



## #PP 468

# 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
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### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

So you know how safe their food 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.

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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:

It is my choice never to buy food at any restaurant cafe or takeaway unless I see an A category certificate clearly displayed

**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:

Makes sense

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

Must be immediately visible

### 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:

The certificate should show on all sites

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

Press on with this. I know how sick you can get eating takeaways from a dodgy eatery. I was busy, stuck and hungry. NEVER again.

#### 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.



## #PP 469

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Good to understand type of establishment

### 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:

Sounds sensible but as long as visible not prescriptive as to order of display

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

Practical, and obvious, but not prescriptive. I. E. If better visually behind counter rather than on door ok. As long as visible that is all that is needed

## #PP 469

### 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:

But don't impact the page esthetics

#### 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.



## #PP 470

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

Transparency

### 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:

Transparency

**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.

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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?**

Needs to be visible from counter

## #PP 470

### 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:

Makes sense

#### 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.



## #PP 471

### 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: Peoples Panel submission

Last name:

Local board: Franklin

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 471

### 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.



## #PP 472

### 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: Peoples Panel submission

Last name:

Local board: Waitemata

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

## #PP 472

### 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.



## #PP 473

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?**

**Other**

Please tell us why:

Agree with the majority. Physical locations and website. Facebook page is a bit much, social media is constantly changing and singling out a single social platform seems a bit odd. Facebook also doesn't really cater well for this or offer food ordering direct on platform.

Also what happens if a food business is located in another establishment eg if a pool sells food in their own cafe. Is the pool now required to have a food safety certificate displayed on their Facebook which will likely be 95% unrelated to their cafe offering? Website makes sense because the cafe can have its own page but Facebook is likely just one page for the whole business

**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.

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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?

#### Other

Please tell us why:

Again how does this apply to places where part of a business is food? Eg will the homepage of the zoo be required to display the food safety certificates of all their cafes? Homepage only makes sense if all they sell is food and all at one location

#### 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.



## #PP 474

### 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.

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#### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

important for customer to be aware of hygiene standards

### 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:

More opportunity to convey hygiene standard

**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

## #PP 474

### 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:

not sure

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

no

#### 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.



## #PP 475

# 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: Peoples Panel submission

Last name:

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? Not supplied

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?

##### Other

Please tell us why:

Why most? Why not all? The system is very useful for choosing where to eat and I regularly check eateries rating before choosing to dine there

### 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:

Sounds like a good plan, especially as a lot of people look for places to eat online. It would be great if Zomato and other sites also display these.

### 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?

### Other

Please tell us why:

Agree, but also feel, with so many options it's hard to know where to look for the certificate.

Would be better if you could see it from outside, before you make the decision to eat there, as it could be quite awkward otherwise and you don't necessarily g

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

Sometimes they are hard to find/non existent/out of date. Where can we report this?

## #PP 475

### 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:

Yes, great, it should be available online on websites/ Instagram and Facebook pages etc.

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

It's great to know where to eat (hygiene wise). Is further information available to public about why an eatery received the grade they did? It would help in determining whether to eat somewhere or not to have this further information.

#### Ngā korero muna - Important privacy information

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## #PP 476

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

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

## 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:

Makes customers aware of the behind-the-scenes of their food

### 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
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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:

Clear and concise

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

No response

## #PP 476

### 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.



## #PP 477

# 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: Peoples Panel submission

Last name:

Local board: Manurewa

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Assurance that food we consume is safe

### 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:

Should be displayed on all sites

**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:

It should be readily visible to everyone.

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

No response

## #PP 477

### 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?

None

#### 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.



## #PP 478

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I need to know that the food purchased is safe to 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:

Same as previous comment, but I think the food grade needs to be displayed on all web sites

**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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- (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:

Also needs to be displayed on web site

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

No

## #PP 478

### 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 as before

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

No

#### 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.



## #PP 479

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

I think all of them should display this. You know it's safe to eat there

### 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
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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

## #PP 479

### 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.



## #PP 480

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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

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

## 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:

It gives vthe consumer a guide as to the sort of place they are eating ath

### 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:

Because if he using same food grade that he had for one business as his grading for second business he must adhere to it at both sites

**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:

Agree in general but must not be hidden ,in other words stand out from other things like blackboard menus

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

Just that they should stand out to public eye

## #PP 480

### 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:

The other person is responsible for what is put on their site

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

No

#### 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.



## #PP 481

# 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: Peoples Panel submission

Last name:

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? Not supplied

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):

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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?**

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.



## #PP 482

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

The quality and safety of food, and the environment in which its prepared, should be transparently clear to patrons.

### 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

## #PP 482

### 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.



## #PP 483

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

You can't be too careful with food related premises. And some are not up to standard, even with an A grade. Checking should be more often.

### 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:

If Carlos' restaurant is mentioned on another website, it should automatically have to include the food grade rating

**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:

Only agree with five placements IF it states that the premises must use number ONE unless they can't. If you give options, the businesses won't necessarily use the place that is best for the customer.

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

The most prominent - the front door - is the most sensible.

## 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 think that food grades need to almost be part of a restaurant's name. Otherwise the restaurant can always get around any rules, saying that they don't own and/or run the website.

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

Food safety is very important and it needs to be more regularly checked. Places that are not up to standard should be closed down immediately. We all know of places that supposedly have an A grade rating but really do not look as if they should have an A

#### 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.



## #PP 484

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

I want to make an informed choice whether to eat there or not

### 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?**

**Other**

Please tell us why:

It not clear whether he pays for advertising on the other website or the website puts the details of his restaurant on its own accord? If the former then he could ensure the certificate is displayed for full disclosure and good faith to his potential customers, if the latter then it would be difficult to control.

**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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- (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:

The proposed locations are reasonable

**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:

Though if she pays to advertise on that website she should ensure the certificate is displayed

#### 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.



## #PP 485

# 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: Peoples Panel submission

Last name:

Local board: Franklin

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

It allows me to chose what and where I buy and 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:

As above

**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:

As long as the certificate is clean and well displayed. Shabby, fly-stained copies look terrible

**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:

As for one

#### 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.



## #PP 486

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

It's a good check on the cleanliness and 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:

Safety check

**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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- (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 identifiable

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

No

## 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:

Should be on all websites

#### 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.



## #PP 487

# 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: Peoples Panel submission

Last name:

Local board: Rodney

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Public safety issue; prevent food poisoning

### 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:

People ordering and eating take-aways should be safe from food poisoning

**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:

I always look for the certificate before I order - if it's not displayed where I can see it, I don't order

**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:

So that people ordering take-away food will know how safe the food is before they place their orders

#### 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.



## #PP 488

# 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

it gives me confidence in the venue

### 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:

physical sites is sufficient

**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

## #PP 488

### 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.



## #PP 489

# 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: Peoples Panel submission

Last name:

Local board: Hibiscus and Bays

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Knowing that the place I'm purchasing food or drink from is a clean environment is my main concern.

### 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?**

**Other**

Please tell us why:

I agree however I feel sites such as menu log or Uber eats should have it displayed also

**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:

I prefer the door so I can see from a distance if the place is of a good grade. Or the wall behind counter where menus are often displayed

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

I like the current colour coding

## #PP 489

### 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?

Why did you focus on Christmas- holidays have no impact on food hygiene ratings!

#### 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.



## #PP 490

# 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:

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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: Peoples Panel submission

Last name:

Local board: Puketapapa

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

Peace of mind

### 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:

Peace of mind

**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:

So we can see it

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

Restaurants must do this.

## #PP 490

### 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:

Clearly displayed

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

The law changes are all total common sense and should be implemented straight away. Good job, council.

#### 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.



## #PP 491

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

If we wish we can easily see the grading the food outlet has and then choose to eat there or not

### 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:

There grade should always be displayed and clearly visible so again we can assess and decide for our selves whether to use etc ourselves

### 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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- (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:

Great to have visible at entrance and wall so again we can assess the food place ourselves and assess the grade at the same time and then can choose safely

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

No

## 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:

Should appear on all web sites - who ever sets it up uses or refers to the restaurant should automatically use the grade as well - should be synonymous with name address menu info etc

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

Great to have fonts at a clear visible size and placed in a clear visible place

#### 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.



## #PP 492

### 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: Peoples Panel submission

Last name:

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? Not supplied

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:

They are a good indication of the businesses hygiene practices and I always look for it when dining out. I will leave without eating if the rating is D or worse.

### 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:

Agree with points 1 and 2 but not point 3. 'Any other location if directed by council'. This is too vague without clear reasons for why the council would direct such a thing. Much too open ended leading to potential abuse of power.

### **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:

Important that the public can see it

## 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:

Visibility is key on websites that the owner controls. I would prefer the rating be on the menu page though. That's where people go to most, so would have highest visibility there.

#### 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.



## #PP 493

### 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: Peoples Panel submission

Last name:

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? Not supplied

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?**

**Disagree**

Please tell us why:

I don't want to be visually muddled by this 'certification' - I'm entering an eatery NOT a bureaucracy - it has to be visible, and behind / beside main 'counter' point of purchase is enough

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

No response

## #PP 493

### 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.



## #PP 494

# 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: Peoples Panel submission

Last name:

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? Not supplied

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

If yes, what is your role in the organisation or business? Other (please specify): Compliance Officer and

## 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:

It is readily available for customers to decide if the standard of the food business, is of a quality that they are happy with.

### 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:

It provides confidence to consumers, utilising the food services at any .multiple site, that the standards are satisfactorily duplicated.

It also ensures, that the food servjce operator, maintains standards at all sites as the level of certification has to ve displayed

**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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- (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:

They are good, the main criteria is that the public, must be able to view the certification.

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

Non-display, display in non public locations, alterations to certifications, must be met with strong enforcement penalties to deter these issues from occurring.

## 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:

Agree that if a food service supplier controls a website, then their certification must be displayed.

A bit difficult for them to comply if the other website is not under their control.

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

Nil

### 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.



## #PP 495

# 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:

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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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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?**

**Disagree**

Please tell us why:

Yes to physical display in all locations, however there should be a central online database showing all grades rather than individual websites/ Facebook pages.

**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

## #PP 495

### 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:

There should be a central searchable database rather than having inconsistencies on websites.

#### 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.



## #PP 496

### 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: Peoples Panel submission

Last name:

Local board: Waitakere Ranges

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

This just makes sense. It tells people what the grade is, and if it's a bad rating, gives the restaurant a chance to explain to the customer how it has been dealt with.

### 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?**

**Other**

Please tell us why:

Food grade should only be required to be displayed IF you sell food through the website; if the customer needs to go in to pick food up, then there is no need to display a food rating on the website.

The council would need to supply a web API to allow business owners to securely request their food grade certificate for injection onto their website.

**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?

Why does only Rhudolf get food left for him? What about the other 8 reign deer??

#### 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.



## #PP 497

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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 this is a fantastic idea. Most people look at the website before they visit food sites and so it would be good to know their safety rating before going to the site.

**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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- (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

## #PP 497

### 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.



## #PP 498

# 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: Peoples Panel submission

Last name:

Local board: Rodney

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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:

so we can pick and choose where it is safe to buy food

### 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:

same as above

**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:

logical

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

No response

## #PP 498

### 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.



## #PP 499

# 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: Peoples Panel submission

Last name:

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? Not supplied

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:

it makes it available for the public to see grading so they can decide if it is safe to eat from there.

### 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:

it makes it available for the public to see grading so they can decide if it is safe to eat or order from there.

**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:

all these placements are very visible to public when entering or ordering food.

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

no

### 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 grades can be seen for this person if they have more than one site.

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

Food grades need to be visible in all areas of sales so the public can have the opportunity to decide to purchase from a store/site knowing it is safe.

#### 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.



## #PP 500

# 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: Peoples Panel submission

Last name:

Local board: Waitemata

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Not supplied

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):

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- (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

## #PP 500

### 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?

The rules needs to be more restricted. I saw mice in many Auckland cafes graded A. That is not safe and healthy for the public.

#### 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.