

**FOOD SAFETY INFORMATION BYLAW 2020**

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**PEOPLE'S PANEL SUBMISSIONS**

**VOLUME 3**

**SUBMISSIONS 501 - 750**

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## #PP 501

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Importance that diseases are from improper cleanliness of cafes, staff and food could cause death or illnesses.

What is sold needs to be from good sources and quality

uniformity through out the district

### Proposal 2:

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

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

- physical sites 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:

Carlos may be taking food from A. premises to B. the next day therefore food not fresh Also double handling and risk of contamination.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Site 4 as this is where you look and could inquire to the reason why the low grade.  
Yes on the door but what if the cafe door is open?

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

No response

# #PP 501

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Most folk look up before going to a restaurant and if she does not have her grade displayed then a lot of customers will overlook her business.

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

That staff or workers in cafes, restaurants etc wear clean tidy clothes and shoes on their feet not jandals. Also hair needs to be tidy not flying around as they serve at the tables!

#### 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 502

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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:

We should be able to know where we eat 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:

Transparency is good

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Sometimes you order and then see the food hygiene and it's a little awkward if you want to leave, which I have at times.

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

No

## #PP 502

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 everywhere should do so like Zomato etc

#### 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 503

### 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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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:

Support to continue to require to display a food safety information certificate. This is for public health and safety. Fully Support!

### Proposal 2:

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

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

- physical sites 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:

They require to display on online too as, it is easier for public to search.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Must display somewhere that public can spot instantly.

**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:

Agreed, as long as the owner has control and he/she must ensure that they display the food safety information certificate online .

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

nil

#### Ngā korero muna - Important privacy information

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## #PP 504

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

No response

## #PP 504

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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, but, Merry Christmas and a prosperous New Year.....

#### 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 505

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 505

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 506

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 506

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 507

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 507

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 508

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 508

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 509

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses 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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The current food grade display rules are in 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 will give my family a piece of mind that the restaraunt we're eating at is safe serving quality clean 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.

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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:

Again it will show all customers that it is a safe clean place to eat in

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Excellent idea

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

Cleanliness should be a 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:

Piece of mind

#### 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 510

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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):

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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 510

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 511

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

need to know if they are dirty 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:

the more the 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.

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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:

again the more the better

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

No response

## #PP 511

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

why not

#### 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 512

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

The public draw comfort from a Council evaluation spelt out on a displayed 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:

Any website that displays a food outlet should ideally include the certificate 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:

Sounds logical and reasonable.

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

No

## #PP 512

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 is a measure of approval and compliance, so it must be displayed.

#### 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 513

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

As a customer I would like to be aware of the food safety of the place where I am eating

### Proposal 2:

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

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

- physical sites 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:

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 514

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Food safety is an extremely important issue and must be taken seriously

### Proposal 2:

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

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

- physical sites 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 answer

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

I like to know that any food I buy has been hygienicly handled

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

No, but agree these certificates must be clearly visible to the public

## #PP 514

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 always be available to the public

#### 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 515

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So we know how the quality of food n safety stack up

### Proposal 2:

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

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

- physical sites 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:

Depends on situation

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 515

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 516

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 516

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 517

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Food needs to be prepared within certain guidelines & hygiene/cleanliness

### Proposal 2:

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

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

- physical sites 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 owner/operator you can only control how you present the business. Not on someone else to display your food grade if it's not within your control. But 3rd party website cannot be misleading.

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 needs to see it clearly

## 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:

The food grade does not need to be displayed at that website because Ani does not control the content of that 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 518

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I rely on the Auckland Council food-safe grading system when deciding where to purchase 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:

Everywhere the public has the opportunity to decide if a food retailer conforms to accepted safe practices as a prelude to ordering food whether in person or online, the retailer should be obliged to "present their credentials".

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Visibility is the key to clear information.

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

Retailer should be encouraged (not compelled) to put their food grading on menus and other promotional material.

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 food retailers want to encourage people to purchase their products, it is in their best interests to display these food grade certificated prominently otherwise people will wonder what they have to hide.

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

Good on you!

#### 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 519

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 520

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is good to know that the food we buy and eat meets 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?

#### Disagree

Please tell us why:

People don't eat online - it's only important to know the safety when actually at the premises. Online access is too easy to be hacked, forged, forgotten etc.

#### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 doors and windows UV will fade the certificates really quickly meaning that they have to be replaced an undue number of times.

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

No response

## #PP 520

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Refer to my previous comment about online displays.

#### 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 521

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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? 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:

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:

It should be easy for customers to know the food grade of a restaurant before ordering so they can make an informed choice

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

No response

## #PP 521

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 522

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

##### Other

Please tell us why:

It's the "is registered and verified by council." part that provides a loophole to food sellers to sell rubbish by dodging registration.

Are night markets and farmer markets included? If not, why not? Are their wares not considered 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:

One of the few sensible suggestions to emerge from Auckland Council.

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

I would put the wall behind the counter as option 3 and the counter itself as option 4.

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

Why not on the front page / top of the menu? Almost everyone looks at the menu!

If it's a book-style menu (as many restaurants are) then on the cover or on the first page facing the inside cover.

If it's a Z-fold menu (as many take-away menus are) then o

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Amazingly, another sensible suggestion from Auckland Council in the same matter!

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

When will you include a nutrition evaluation on the certificate to enable us to choose foods with low fat, low cholesterol, low salt, low artificial chemical substance content, and so on?

Cleanliness is important, but it's not the only factor to consider!

#### Ngā korero muna - Important privacy information

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## #PP 523

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This will remind business owners and staff of food safety all the time.

### Proposal 2:

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

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

- physical sites 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 higher grade of their food, the better for business owners to customers. On contrary a lower grade of their food, they will lose 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:

These places are easy to see and attract attention by visitors

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

It is a good idea as it is like the WOF and REG on a vehicle.

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 better grade of food acts as an advertisement. Business owners are happy to do this.

#### 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 524

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 deserve the right to this information overtly displayed

### Proposal 2:

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

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

- physical sites 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 to know that the site where food is sold complies with the regulations

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 can only be responsible for the content of their own 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 525

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 gives me an opportunity to purchase food from safe providers

### Proposal 2:

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

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

- physical sites 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:

Allows choice of safe food provider.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Easy to find and see

**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 526

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 526

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 527

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Very important for Customers to see.

### Proposal 2:

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

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

- physical sites 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 is 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:

Has to be seen.

#### 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 528

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Safety for the customer

### Proposal 2:

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

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

- physical sites 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 to see that restaurants meet the standards required

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 must be able to see it easily

**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:

Protection of the public

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

None really except we went into the McDonalds in Glenfield last Thursday night and even though it had a certificate up the place was absolutely filthy. Food and rubbish spread throughout the place and dirty, wet table tops. This was at 10pm and though we

#### Ngā korero muna - Important privacy information

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## #PP 529

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 useful to see the rating to show cleanliness and safety of 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:

Will show 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?**

**Agree**

Please tell us why:

The list above is inclusive

**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 on all websites showing the 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 530

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 like to know that the food I purchase is of good quality and prepared hygenically.

### Proposal 2:

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

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

- physical sites 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 know whether I am purchasing at a reputable place

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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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- (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:

I don't always see the rating in places often hidden away

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

Door is good - if shut, if open may not be seen, window could be easily, behind check in/counter/ on counter. Maybe displayed in two places would be a good idea.

## #PP 530

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 531

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**Disagree**

Please tell us why:

I think this is overly prescriptive. Just require that the public can see the grade sign before they order food. For a sit down restaurant that likely means at entry but if you have to order at the counter then at the counter is fine.

**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:

A link from the first ordering page should be enough with just the letter itself visible. It doesn't need to be on the 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

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 532

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

All consumers have a right to understand 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.

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:

Each place may have a different rating which should be transparent to 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:

Prefer to know rating before entering store

**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 533

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is reassuring to see the certificate displayed!

### Proposal 2:

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

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

- physical sites 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 serving facilities should display a 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:

Clearly displayed certificates means at a glance, you can see the grade that applies to each business!

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

Could the letter be a different colour so as to make it more noticeable?

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 website displaying a certificate will get my business

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

I enjoyed this survey very much!

#### 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 534

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Gives confidence to the Customer re standard of food preparation sold from the 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:

Carlos businesses food standard grade should be displayed on all websites including 3rd party

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 logical

**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 stated previously: if your business is highlighted on a 3rd party website then food standard should be displayed

#### 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 535

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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?

##### 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 536

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Makes sense

### Proposal 2:

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

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

- physical sites 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:

Makes sense

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

No response

## #PP 536

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 537

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

An image of the certificate may not be an appropriate format for a website. It will either be too big and thus overly dominate the page, or be rendered too small to be readable. Suggest the council issues on-line certificates in an appropriate format.

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Example 5 is not an external surface - it appears to be an opening.

## 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:

The certificate may not be an appropriate format for use in a 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 538

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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's good to know that the place you are eating is safe and hygienic.

### Proposal 2:

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

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

- physical sites 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 any customer receives the same information regardless of how they access 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.

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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:

Good to see before you enter.

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

Could it be two places - door and counter?

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 the consumer is informed

#### 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 539

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 540

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 like to see that an eatery is up to certain standard before I 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:

Its no good if the restaurant is clean but the food truck is dirty, so all sites need to be checked

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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

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

no

## #PP 540

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Unfortunately computer hackers are a problem

#### 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 541

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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 is compliant with Health Regulations and has been given approval to operate and sell 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:

This one I suggested when I first did this survey to request online and websites show they have been approved and certified. Great to see!! Many people do buy online OR check out restaurants and quite often wonder whether they are certified.

## Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Although some counters are small and some have so much clutter on them I have to wonder whether it would be appropriate.

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

Sometimes when going to a restaurant on a regularly basic you take it for granted. However unless you check the certification dates then you wouldn't know any difference.

## **#PP 541**

One suggestion is on the menu, stating this is a "A Certified"

Also on the websites

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Brilliant Idea, sooner the better. Especially now they have UBER Drivers. I'd like to think the place I had purchased from was certified.

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

Excellent proposal for all locals, visitors, tourists and the general public. More so over the summer months.

#### 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 542

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 safety and 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?**

**Disagree**

Please tell us why:

certificate should be shown on all websites even if not owned by that person

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

let people know how safe and healthy

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

No response

## #PP 542

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

certificates should be on all websites even if not owned by 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 543

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Maintains 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?**

**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 543

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 544

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

We will be aware of the level of hygiene of the premises as well as the food preparation.

### Proposal 2:

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

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

- physical sites 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 vital we are informed before we order food 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:

It's important for that the certificate must be displayed prominently at the front of the premises for all to see.

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

No response

## #PP 544

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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's important for the information to shown on both for customers to be informed

#### 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 545

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 545

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 546

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

this allows the consumer to make an informed decision

### Proposal 2:

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

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

- physical sites 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 stops consumers from potentially ordering online from an unhygienic 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
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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 546

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 547

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 548

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

To cut out "fly by nighters"

### Proposal 2:

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

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

- physical sites 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 good having a bylaw that is not enforced

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

too many. should be 1. 3. 4. only

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

"Food information Certificate " to be in very large type

## #PP 548

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 commercial websites should display

#### 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 549

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It's very important to me, as someone with food-related issues in general, to be able to attain how hygienic and safe the place that I am eating is. I find that places with poor ratings typically don't understand my (and my family's) intolerances. It's als

### Proposal 2:

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

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

- physical sites 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:

Showing it online should definitely be implemented. It's important to know before you go, I think, and it should not be a hassle for persons to put that on their business 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 go some places and can NEVER see the sign or it will be low key in a non-visible location and it's like... okay? Like it's very important to me and if I don't see it I feel a bit sketched out.

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

If it is in proposed position (4), it should not be surrounded by other, distracting visuals. It should be \*clearly\* visible by itself. I.e. it shouldn't be shrouded by other media around 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?

##### Other

Please tell us why:

I don't know if it should necessarily be displayed on the home page. I'm not sure if it needs to be \*that\* big of a deal. Like, they should be able to just put it on a separate food safety info page/reviews page/about us page. I also think that it's impor

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

Good survey! Perfect length, background info-question ratio; supporting info was clear and great. Really enjoyed this one. :)

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## #PP 550

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

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

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

#### How Auckland Council keeps you safe

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

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

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- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

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

First name: 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:

Seems reasonable

### Proposal 2:

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

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

- physical sites 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:

Seems logical

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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

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

No response

## #PP 550

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 551

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is good to know that there is some form of inspection taking place to maintain hygiene standards and food handling practises.

### Proposal 2:

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

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

- physical sites 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 grade needs to be displayed on all sites pertaining to Carlos's 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
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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:

Point of entry is usually a door and if the Grade is displayed there you can chose to go in and eat/order or go somewhere else.

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

The ideas for a sign on a counter or a wall behind a counter are good. Food halls can be difficult places to see a food grade as the layout in each area differs and signs are often on the side of a refrigerator or microwave and are not immediately obvious

## #PP 551

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Food grade should be displayed on all sites relating to the business.

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

Nice to see there is continuing work being done in this area both for the safety of consumers but also in education for owners and operators of food businesses.

#### 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 552

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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:

For the sake of general health and safety of public

Lot of food places very bad

Having grading out front is good. Keep it honest. Food grades should only be A or B anything else close 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
- 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 Carlo has a web site he can control it. If he's good and runs a clean ship, then he's proud to display his grade on his web site as well as his businesses

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 clear

**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:

She can control her website and the information displayed.

She pays for her web page and she has the final say

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

If this goes through and council follow up on regular checks this would be awesome.

#### 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 553

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 553

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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?

Yes a non compliance report app that the public can use if they don't see the grade displayed or if they think the food place is not using good health and food handling Meatheads if say a shop keeps getting reported it should be investigated, I've seen s

#### Ngā korero muna - Important privacy information

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## #PP 554

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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 554

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 555

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

All food vendors selling to public directly should be registered, it is unsafe that they should ever not have been registered

### Proposal 2:

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

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

- physical sites 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 555

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 is on a search engine or trip advisor etc the rating should also be 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 556

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Gives potential customers a bit of information to make a judgment about whether to shop 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:

Makes the owner only responsible for what they can 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):

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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 556

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

If its effectively advertising and the owner has organised it then it should be included. Hard one to audit.

#### 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 557

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

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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: 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.

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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 557

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 558

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Then customers know the food std, hygiene etc is good.

### Proposal 2:

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

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

- physical sites 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?

Inspect premises more often.

#### 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 559

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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 559

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 560

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Important for the consumer to know if it's a factor in their decision making

### Proposal 2:

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

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

- physical sites 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 often make dining decisions in advance. If this is a deciding factor for them, it would be great to have the information readily accessible 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:

An easy visual means it's not guesswork for the consumer.

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

No response

## #PP 560

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Maybe not the homepage but other key pages sure. Some online presence works quite hard to get the aesthetics and branding correct on their landing page so I'd be comfortable for it to be displayed somewhere else. E.g. where the menu is found.

#### 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 561

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Because it is a visible way to show the public they comply

### Proposal 2:

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

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

- physical sites 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 if buying online also public 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:

Standard places for public to look can't hide a poor guy grading

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

If there is exceptions due to different setup by business that isn't as above tgstthere is a clause that covers the place to display so businesses cannot find a work around the law.

## #PP 561

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 it is clear and cannot be hidden in the fine print it somewhere not obvious

#### 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 562

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: None I don't live in the Auckland Region

### 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 that there is some regulation of food 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?**

**Agree**

Please tell us why:

so that consumers have a degree of knowledge that the premises is audited by a food safety expert

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

One common location for a sign is better than giving options - you then know where to look and where such information is to be displayed

**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:

any website that allows consumers to link to the supply of food should contain information on the food safety certificate

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

the public and premises need consistency of information and performance - the same type of food safety signs should be displayed in similar locations (and on line) in reference to all food premises - with a consistent level of inspection for those same pr

#### 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 563

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So i know the standard of food handling quality

### Proposal 2:

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

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

- physical sites 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 its easy to find and we can check 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:

Easily seen

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

It should be visible to public

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 dont think this can be controlled however there should be a link that when enteted will immediately take the reader to the food page that has the certificate details

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

Make sure its regulated for Food Safety please and also check and rate waste methods ie sustainable, enviro friendly recyclers of waste. I think this is really important to encourage less dumping of waste.

#### 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 564

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I think the standard of restaurants is poor. NO-one should be operating with anything less than A licence

### Proposal 2:

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

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

- physical sites 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 is important

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Cant miss the sign

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

No response

## #PP 564

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 dont agree with aggressive rules and regulations but prefer a carrot than a stick approach

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

over the summer months it would be great to see food trucks everywhere - selling healthy food options! I would also like restaurants selling food making sure their customers are drinking water

#### Ngā korero muna - Important privacy information

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## #PP 565

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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.

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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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- (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 565

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 566

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## #PP 566

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 567

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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 567

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 568

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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 see that basic food hygiene is observed

### Proposal 2:

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

We propose to 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:

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:

So you can see what the level is before you go in.

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

No response

## #PP 568

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

There is no control of that website by the operator

#### 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 569

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

##### Disagree

Please tell us why:

over governing

### Proposal 2:

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

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

- physical sites 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

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 570

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 570

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 571

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 will only eat in restaurants with the highest rating.

### Proposal 2:

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

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

- physical sites 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?

Must be seen prior to ordering 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:

All sites should display a rating.

#### 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 572

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It's important to know they follow basic 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:

As previous

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 easy to see, especially if you don't want to go in

**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:

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 573

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Because some are dodgy

### Proposal 2:

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

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

- physical sites 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

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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?**

**Other**

Please tell us why:

What if the door is open

**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:

Probably

#### 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 574

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This is essential information for the public to make an informed decision. It is also positive pressure on the vendors to maintain the highest 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:

As for proposal 1. The hard part will be to regulate that the online certificates should be displayed on the "landing" page of the website and be prominently displayed adjacent to the business logo, or masthead. This will require regulation of size and perhaps colour, eg; Black text on a white background.

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 logical locations, easily seen by 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:

Essential information, perhaps require a miniature version of the grade to be incorporated with the logo, with the ability to click and see the full size certificate?

#### 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 575

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 575

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 576

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It helps people to know more about a place they want to visit

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Customers should be able to see the certificate

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

No response

## #PP 576

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 577

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 acts as a guideline when purchasing

### Proposal 2:

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

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

- physical sites 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 would buy with confidence

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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?**

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:

Once again one would shop with more confidence

#### 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 578

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Continuity

### Proposal 2:

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

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

- physical sites 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 578

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 579

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So people know that the place they're eating is clean and 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:

More and more people are ordering food online, so they won't see what rating a store has. I think this is a great 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):

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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 579

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 580

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 is important for businesses to be transparent to customers about the environment their food is being prepared in

### Proposal 2:

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

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

- physical sites 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:

A lot of people look up a food service online before deciding whether or not to purchase from them. Showing the grade is also something that should be shown prior to someone purchasing, especially if orders can be made directly from the 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:

The grade needs to be one of the first things seen by the customer

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

No response

## #PP 580

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

Again, the food grade needs to be one of the first things seen.

I also suggest that it NOT be placed at the bottom of the page as this is not very often seen by customers

#### 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 581

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 is well known by most that an A grade means excellent and the further down the alphabet you go the worse the conditions are. So nice and easy for the public to decide if they want to eat at that 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:

Makes sense and is then accessible by online customers 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):

- (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:

Not sure on this one. A big yellow sign on the window is not really going to go with every decor is it? Yes it needs to be someone clear for customers but maybe it doesn't have to be right in your face. Maybe a smaller one for the outside door/windows

## 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:

The public need to know. But I do hope council help businesses that have a lower grade by advising them nicely how to achieve a higher grade.

#### 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 582

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Important information that the public needs 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:

Important information that the public needs 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
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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:

Important information that the public needs to know

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

Make the displays large!

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 583

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Good to see early on in your decision to order from particular vendor

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

No response

## #PP 583

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 available and displayed wherever food is being sold, even if a 3rd party 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 584

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It helps to assure the public that it is a safe and healthy 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?**

**Agree**

Please tell us why:

It ensures a unity of proposals for the legislation. Everything is identical for the 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:

Again it makes common sense. It is essential that the general public is informed and assured.

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

No as long as they are clearly visible.

## #PP 584

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 is essential that all sites serviced by the same owner are recognized for the protection of the General 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 585

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 these premises aren't checked and kept up to standard, we would be served food well past it's use by date....The premises would be filthy.....These companies should be held to the highest hygiene as it is our health they are playing 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:

We have a right to know that the premises that serve food are kept to the highest 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 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 586

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 public should know - but - we should do something about those fake certificates many businesses display. You know the ones: Huge 'A' then in small print 'this premises uses such and such insect control.

### Proposal 2:

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

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

- physical sites 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 everything but not the website. We shouldn't be getting into the graphic design 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):

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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:

No. Leave it to the good sense of the inspector. Too-specific rules are an endless rabbit hole.

**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:

Because we'd cock it up with too many rules. Something like 'a reasonable person must be able to find it easily'. Leave the rest to public complaints and the common sense of the enforcement officer.

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

Simplify the rules and add more humans to enforce them.

#### Ngā korero muna - Important privacy information

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## #PP 587

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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.

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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:

Impact of poor food practices can be huge

### Proposal 2:

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

We propose to 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:

No response

**Proposal 3:**

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

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

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

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

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

**Agree**

Please tell us why:

No response

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

No response

## Proposal 4:

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

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

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

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

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

Agree

Please tell us why:

No response

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

No response

#### Ngā korero muna - Important privacy information

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 588

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 589

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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:

Safety sake

### Proposal 2:

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

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

- physical sites 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:

As customer do not need to check what website just look at the sign within shop

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Clearly ser

**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:

Same as above 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 590

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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:

Gives me peace of mind on the cleanliness of the 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
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- 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 know what their standard is

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 like to see it when needed

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

I would put 4 as the 1st option

## #PP 590

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 will know their rating before ordering or visiting

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

nope

#### 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 591

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

##### Disagree

Please tell us why:

if you're mentioning high-risk then why not sausage sizzles, fleamarket, farmers market - if the person/s deals with meat ie. chicken, sausages 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:

I don't remember a food grade for a supermarket /restaurant/fastfood outlet ie: McDonalds seen 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:

It should be mandatory to display at door/window and front serving counter.

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

My experience some bakeries tend to hide the food grade notice behind a hot food cabinet and normally would ask their food grade status. Is that normal to display out of public view?

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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:

A restaurant is in control of displaying their food grade status its just another excuse. If they are able to inform a webmaster in charge of their website then surely they are in control of display/informing the public/potential customers

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

It should be mandatory to display a food grade status whether at a food stall/ fleamarket etc to advise customers who can make an informed decision whether purchase or not

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## #PP 592

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Provides confidence for the customers about the food safety of the location

### Proposal 2:

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

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

- physical sites 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 it clear at every step

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 593

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Reassuring for customer

### Proposal 2:

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

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

- physical sites 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 know when searching on-line

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 593

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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?

Not sure how long the food safety certificate is valid for but I would like to think that if someone got less than the top grade for the first time, they could make the changes and be reassessed within a reasonably short period of time. Otherwise, if it

#### Ngā korero muna - Important privacy information

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## #PP 594

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 594

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 595

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses 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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The current food grade display rules are in 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: 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:

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

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 596

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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:

Should be displayed both on the windows AND behind the main counter

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

No response

## #PP 596

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 597

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 598

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It gives me reassurance that even if the premises look a bit "grotty" the food being served should 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?**

**Agree**

Please tell us why:

It,s important that all food preparation sites are graded otherwise shifty operators can prepare food in questionable premises and sell in licensed ones.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Option 1 is no good if the door is always open. other options are fine.

**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,s logical.

#### 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 599

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

There is an expectation that those people operating a food business for profit, will take measures to ensure customers are not put at a health risk with that 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:

I want to see those that sell for profit are meeting their food safety 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:

Logical progression in my view - on the door of a premises gives me an option of not even entering the premises if I don't like the Grade displayed.

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

Need to ensure the certificate is not "lost" with other posters/menus/advertising around it. Perhaps a say 250mm blank border that is clear of other matter should be considered?

## #PP 599

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 only control what you control - so you should not be responsible for things you cannot.

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

I remain concerned about fund raisers by registered charities. If I sell ice creams/icy poles, pre-wrapped and frozen on more than 20 days a year do I need certificate - it appears so - and that is OTT in my view. The by-laws cannot interfere with genuin

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## #PP 600

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

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

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

### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 think that Food safety is an important aspect of running an eatery.

### Proposal 2:

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

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

- physical sites 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 with the physical location part, but I am still torn in my opinion regarding the requirement to display online, unless this hypothetical Carlos person does food delivery, in which he should display food grades online. Carlos should not be required to display good grades on websites that are not controlled by him.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 like a good arrangement.

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

No response

## #PP 600

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 should not be required to display food safety grades on websites outside her control.

#### 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 601

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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/customers have a right to know the grade of where they are planning eating 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:

As above , people have the right 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:

Must be able to be seen before anyone orders

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

Must be displayed alone eg not surround by other notifications that will disguise the rating

## #PP 601

### Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to 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 sites advertising should have to display current grade .

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

More surprise visits !!! Get the true view of the businesses food handling

#### 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 602

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 ensures that I know I'm eating at a hygienic 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:

Everyone who may be interested in eating at his food truck and may be browsing through Facebook can see that he looks after his store and keeps it clean or people won't eat there if that isn't the case.

**Proposal 3:**

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 means that the public can clearly see the sign and if it is lower than their expectations then they can see it and may choose not to give the store business.

**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:

People who may search up the store online may see the sign and choose whether or not to go due to their own experiences. The sign gives the customers choice.

#### 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 603

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 know if the food safety standards are being met, particularly at places like takeaway or fish and chip shops.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Neat idea to have it online. Probably better than in store, because when you go in store, it's not really something you try to look for, whereas online it will be very obvious as you're ordering.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 fine.

### 3(b) Do you have any other comments about display location at physical sites?

As long as they're within plain sight and large enough for people to read and notice at first glance.

## #PP 603

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Hmm, not sure whether this would achieve anything meaningful.

#### 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 604

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

Disagree

Please tell us why:

Signs should be visible and in a position where they can be read without disrupting the flow of customers

## 3(b) Do you have any other comments about display location at physical sites?

No response

## #PP 604

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 605

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## #PP 605

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 606

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 606

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 607

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Need to know standards of food when choosing a 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?**

**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?

Should be mandatory throughout 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 608

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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? 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:

Every food business should be evaluated to ensure the food that they produce is safe for human consumption

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 the food grade is good, this would be good marketing for his restaurant. It also makes the foodtruck more trustworthy by consumers as many people may think a foodtruck is unsanitary

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

These are all good options for these restaurants and foodtrucks. It provides these businesses the freedom to select where to have their food grade displayed within those options to suit their restaurant/foodtruck theme or decor

**3(b) Do you have any other comments about display location at physical sites?**

Perhaps some bullet points about that grade in general. Like the main criteria that makes a business get an A or C or whatever the rating is. This will help the public decide whether they would like to eat at a particular business or not since they will

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 just good to have them available for the public to see. Some people trusts these ratings and eat by them.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

It is not demanding too much of businesses. All they need to do is ensure their food grade is displayed appropriately and on their online websites

#### Ngā korero muna - Important privacy information

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## #PP 609

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Like knowing what I'm eating is prepared in hygienic conditions & 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:

food grade needed for health reasons - don't want to be sick

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 what you see first

**3(b) Do you have any other comments about display location at physical sites?**

no

## #PP 609

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Might help you decide whether to go to Ani's or not

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Please continue it & have the health inspectors continue too

#### Ngā korero muna - Important privacy information

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## #PP 610

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 610

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 believe that an image can be doctored - there should be a license number and a link to their registration on their 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 611

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 know the council has check the premises and it is up to the correct standard to serve make food and to sell

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 611

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 612

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This would ensure a high standard of food quality and service was presented. The vendor is held accountable for maintaining this 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:

Because he has no direct control over that web 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
- (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:

Prominent display of the certificate would be beneficial to both the customer and the vendor

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 612

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 613

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 would not buy from a business that could meet a high food grade level, and this is the easiest way for me to know their 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?

Agree

Please tell us why:

I should be as easy as possible for a potential customer to know which food grade a business has achieved.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 find all these locations obvious places to look for a food grade.

## 3(b) Do you have any other comments about display location at physical sites?

I don't have a particular preference about the order, only that they are visible within 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?

**Agree**

Please tell us why:

As far as production and safety are concerned they method of interaction between the store and customer is irrelevant

#### 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 614

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Helping customers to eat comfortably and if they need to complain about food safety, they the certificate number

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 above reason

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

To help customers to have good knowledge and understanding, what they eat and if they need any help, whom should they contact

**3(b) Do you have any other comments about display location at physical sites?**

I believe it is a good idea if food safety translate to different languages, depending

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Helping some customers to have more knowledge and information about the restaurant they want to use.  
Especially overseas visitors

#### 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 615

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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? Other (please specify): Technical



## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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:

To complex

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Too specific. It should be just left to the owner to display in a 'prominent' position where the public can clearly view

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 615

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 it gets too complicated .. there are too many websites and the presence just the controlled business website will not add any value

#### 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 616

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

includes McDs 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:

UBER EATS is big and getting bigger

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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?**

can it not be mandated to one location?

## #PP 616

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

is this hiding dodgy/hidden/no location kitchens in 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 617

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is the responsibility of food business operators to ensure they provide meals that are hygiene safe for the public to consume. I will not enter a food place if it does not display a food safety certificate or one that does not show an A 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:

I agree, if food is being purchased/ordered online and delivered then it should be the same expectation of the food safety certificate needed for this type of 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:

It is important that the public can locate it and see it clearly in big print.

## 3(b) Do you have any other comments about display location at physical sites?

I would highly recommend the certificate (also with validity date clearly stated) to be located both outside and inside the food business/premises.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 is fair and just expectation.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

What are the expectations for those who sell food at Fleamarkets, School Galas, On Street selling or online as a fundraising endeavour?

#### 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 618

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Gives customers the appropriate amount of confidence to eat at the 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?**

**Agree**

Please tell us why:

Same as before, a confidence issue

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 certificate must be in a prominent position to allow customers to see it

**3(b) Do you have any other comments about display location at physical sites?**

It should be of a suitable size AND colour to attract attention. Plain white and A4 doesn't cut it

## #PP 618

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 it is displayed the easier it is for customers to see and be assured

#### 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 619

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 want to be able to see that the place I choose to eat from is hygienic and follows good food hygiene procedures

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 whether I choose to go to the place of business or order online I want to know their 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?**

**Agree**

Please tell us why:

If it's a good rating they are proud to display if it's a bad rating they should not be able to hide it away. It should be easily visible to clients

**3(b) Do you have any other comments about display location at physical sites?**

As long as they are easily visible no comments.

## #PP 619

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 know before visiting the premises or ordering food what they are like as far as hygiene goes

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Strict is 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 620

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 620

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 621

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

If they are a regular business then customers should be able to confident they have the facilities and processes that ensure food is safe. If they are less than optimal then they have the opportunity to rectify matters and customers can make their own

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 not difficult to 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
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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:

Anywhere it can easily be seen would be adequate

**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 would otherwise be responsible for tracking down everywhere she is mentioned on other websites.  
Unreasonable

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

This Bylaw should NOT prevent people from selling home cooking and products at fairs and markets from a table on a casual basis or as a fundraiser - i.e. if they do not operate a commercial kitchen, regular delivery service, sell from a specially adapted

#### 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 622

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 623

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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):

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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 624

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 gives me assurance the place is safe to eat 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:

a very reasonable requirement

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Easy to find regardless of the type of business

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 624

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 you can see the safety grading without physically visiting the 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 625

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It needs to be done

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 want to see how they are rated

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 right

**3(b) Do you have any other comments about display location at physical sites?**

no

## #PP 625

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 sense

#### 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 626

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Think it is good to be able to see the rating.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 know rating before choosing 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):

- (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. Needs to be visible.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 626

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Again, seems like a reasonable thing to ask of food businesses.

#### 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 627

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Very important for the public to know the venue has passed processes 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:

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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- (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 628

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 lets the consumer know how well the food is handled

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Most people check out restaurants and cafes online before going to them so having this information online will be good

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Guidelines will ensure that the certificate is placed well within view of customers and not hidden

**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:

It should be placed on 3rd party websites like Uber eats and menulog (as people order directly from there)

#### 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 629

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 like to know the places I eat are clean and 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:

I want to know what I eat and how it's produced are safe. NZ food labeling laws are too lax.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 #1 should be the last choice. I want to see certificates but not on the door. I prefer the others in the order listed.

## 3(b) Do you have any other comments about display location at physical sites?

As long as displays are easy to find when you want to see them I don't care where they are. Locations aren't all the same so there has to be some flexibility.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Depends on what the other site is and what they're selling or promoting. Do other industries display their safety certificates on 3rd party sites?

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I wish there was this much effort being put into food labeling laws.

#### Ngā korero muna - Important privacy information

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## #PP 630

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So that these cafes, etc are aware of keeping, improving and maintaining the quality of services and food they sell. They hold their responsibility at high regard and know what their customers really want.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 gives customers a good impression that the food they sell 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
- (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 that public can see them.

## 3(b) Do you have any other comments about display location at physical sites?

How about on the advertisement stand or board that stand up on the kerb outside the shop. A photocopy of the certificate will do.

## #PP 630

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

To win customers' trust.

#### 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 631

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 consumer confidence

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 confidence

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

consumer confidence

**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:

consumer confidence

#### 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 632

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

When purchasing food I want to know the standards to which it has been stored and 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:

A lot of food is pre-ordered online and it would be great to have that information when ordering. Also things like food trucks often cook and sell food pre-prepared offsite so knowing the food safety rating gives you a better picture.

## Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Often the food safety certificates are displayed but not in an obvious position and can be missed even when looking for them. Having them visible from outside also means you walk into the situation already informed. It also will act as an incentive to ach

## 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:

Most obvious place to look for a rating

#### 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 633

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 that I can make informed choices

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 an extension of the overall responsibility that food venue owners have and the burden shall fall on them as provider rather than 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:

I think it's a good approach to stagger the display options starting with most obvious to a potential customer and being outside so they can easily walk away and go elsewhere if they don't like the rating.

**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:

If there is control over the website then this should be done. People look at food Venues online before choosing where to go so this is a Good idea

#### 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 634

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

No response

## #PP 634

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 635

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 like to know how safe it is to buy food from places

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Easy to access information about a food business in this way and decide in advance if I want to buy food there by going 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:

Again, ease of accessing information for the general 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?

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 636

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Public deserve 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?**

**Disagree**

Please tell us why:

All sites need to show food 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:

Seems fair

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 636

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 sites needed

#### 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 637

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Customers have the rights to know the grading

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 637

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 638

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I want to know that the food has been prepared hygienically

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 639

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is important for consumers to know what is the hygiene standard of the restaurants. I think it is a very good act to protect 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?

### Other

Please tell us why:

I think it is important to put the good grade at the restaurant and food truck, but not necessarily on Facebook and website. I hope the owner will work on improving their food grade and don't feel very disappointed that the food grade needs to be displayed everywhere including on the promotional channel.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 agree. If there are not regulations, the owner could put the good grade that is not visible from the consumers, which lose the point of existence.

## 3(b) Do you have any other comments about display location at physical sites?

I like the second one and the one on the counter in particular.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 I think the food grade logo does not need to be uploaded on any social media or websites. Physical store is okay.

#### 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 640

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 640

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 641

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

#### Other

Please tell us why:

Some of these regulations go overboard. We ALL need to eat a few bugs/dirt - look at little children, everything goes in their mouths. How do they build up any immunity if EVERYTHING is squeaky clean?

Customers will soon complain if the standards 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:

We are getting SOOOO P.C. As i said before you are gong totally overboard.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

What on earth does this sign mean? I do hope it is coloured too so people can see it, perhaps A then it is more easily missed.

## 3(b) Do you have any other comments about display location at physical sites?

Ugly, uninteresting looks like a colouring page one gives a child to keep them quier

## #PP 641

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Too much P.C see above comments

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I have never looked, never asked, and NEVER had any repercussions EVER If food doesn't look great we move on.

#### 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 642

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

I think that the proposals make sense and are not too onerous.

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 tend to research restaurants and other food supply premises online now before we arrange to go there, so it makes sense to be advised of their food safety info on their 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 643

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**Other**

Please tell us why:

Partially agree. I think it should only have to be displayed online when you can order from that 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

## #PP 643

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 644

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

be safe and condifent in produce bought

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 645

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 645

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 646

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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):

- (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 646

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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?

Ensure the certificate has a clear statement on what the rating means.

Eg a C rating might be a fail or poor hygiene etc. This needs to be explained on the certificate so the public know what a C is for.

Without any explanation it could be a bit meaning

#### 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 647

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 648

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 many new food outlets are popping up it makes sense.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

If the other website is using several suppliers to run their business, they should be responsible for checking that every supplier has the relevant food grade and this should be checked and that website should have some type of 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?**

**Disagree**

Please tell us why:

Option three as illustrated could be handled a lot and get knocked off, and option 4 would need to be high enough to not be obscured by a person serving at the counter.

**3(b) Do you have any other comments about display location at physical sites?**

Many outlets have semi permanent wall listings, among/adjacent to/above or below these would work.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 other website probably uses multiple suppliers and should be held responsible for checking that they are all certified. When that is proven, they would then get their own certification to be included on 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 649

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I like to know I'm buying food from a good outlet.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Seems reasonable 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:

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 650

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 a business is up to scratch when it comes to good food safety practices before I make a purchase

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 want to know a business is up to scratch when it comes to good food safety practices before I make a purchase whether it be from their physical location 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.

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 see a business is up to scratch when it comes to good food safety practices before I make a purchase and should be visible without having to search for it

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 650

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Although this should link back to a council website that confirms the grade and that it is current

#### 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 651

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Customers are interested in what a food premises grading is and want to know they are operating at or above 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:

Greater transparency is great for the consumer

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Greater transparency and openness

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 651

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 652

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 653

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 653

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 grade should appear on all websites, even another's 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 654

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: Not supplied

#### 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 offers the diner at the very least an idea of minimum standards the operator needs to meet. This should not be a costly exercise however to the owner/Operator.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 is even better than proposal 1 forcing the Operator to be responsible to maintain standards from wherever they operate. Online opinion is very influential and a bad food safety certificate speaks volumes to me. However the council should not be using this as a revenue collecting opportunity. Also who will be policing the website, Facebook pages to ensure the correct food grade is being displayed. More administration costs involved but at whose cost?

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Isn't the food safety grade certificate already supposed to be in plain site of the diner. I don't see this being a new proposal but maybe it is given I'm not prepared to read the "rules and regulations" pages.

**3(b) Do you have any other comments about display location at physical sites?**

## **#PP 654**

If I'm booking online or looking for a new venue to dine how would I know the grading if placed only at the physical site. Although often misled by online sites over enthusiastic reviews of their own restaurants, at the very least I can see that the cou

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Physical sites and websites, Facebook etc set up by owner/operators should display this grade certificate as my favoured option.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I'm not aware of the costs involved for the owner/Operator issued by the council in relation to this procedure or changes opined but these should be minimal, carried out regularly (more than once a year) and randomly.

#### Ngā korero muna - Important privacy information

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## #PP 655

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So customers can make an informed decision whether they eat at the establishment 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:

Full disclosure

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 655

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 656

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I believe the certificates are widely read by customers and appreciated.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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. Customers will appreciate seeing this information on-line.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

There are some food places where I look for a certificate but can't see it or it's hard to find. Making this requirement more specific will help.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 656

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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?

After reading the old/new law comparisons I'm still not 100% clear on what a fund-raising sausage sizzle or cake stall is covered by the by-laws. I trust that such enterprise is not compelled, and can still continue freely.

#### Ngā korero muna - Important privacy information

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## #PP 657

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**Disagree**

Please tell us why:

I don't think it needs to be on there fb or website. But a good food place is always going to put it up on there own accord

It's 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):

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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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 before

### 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 658

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

the public needs open disclosure

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 open disclosure simple information for 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
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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:

Make it 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?

#### Disagree

Please tell us why:

It ought to be available on all web 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 659

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

In my opinion, it is really important as I buy food out regularly and do look at the safety 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
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- 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 reason, it's important to be transparent

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 good to be transparent about the grading, and it helps the consumer to feel good about what they are about to eat

**3(b) Do you have any other comments about display location at physical sites?**

-

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 good to tell the viewers of the site to provide more info

#### 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 660

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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):

- (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 entry windows and doors are covered with advertising material and writing. A certificate there might be difficult to locate.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 660

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 661

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So buyers are aware of the grade assigned when making decisions to purchase.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Important at all locations to know especially online when you say not visibly see the food location.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 hat they are clearly visible - not hidden away so customers can make decision quickly as to whether adequate to purchase from.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 661

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Important to know when purchasing online. Agree they should be in control of 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 662

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 provides an indication of how it manage 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:

Quite logical

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

That is sensible

**3(b) Do you have any other comments about display location at physical sites?**

Eye level

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Reasonable and practical.

#### 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 663

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 663

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 664

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

What if they aren't registered to the council but still operate?

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 665

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 let's us know if it is a satisfactory 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:

Let's us know if the place is satisfactory

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Let's us know if it is satisfactory

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 665

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Let's us know if it is satisfactory

#### 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 666

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It's good to know how hygienic the food is so we can calculate the risk of eating there. Its a good service to have and something I look at when eating out. Those that score low deserve to be and should be shut down by the council and not allowed to opera

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

It should be clearly and easily viewed by the public, not hidden away or somewhere that you have to search for it. It direct line of sight is best.

**3(b) Do you have any other comments about display location at physical sites?**

There should be fines if it is hidden away or objects are put in the way so public cannot see 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:

It's saves people time, petrol and money on parking if they get there to find it has a low grade and need to find somewhere else instead.

#### 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 667

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 necessary to record and keep track of those businesses that are selling food to 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:

Every point of sale should be treated the same way. The customer should be informed regardless of whether they buy online or in 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):

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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 rating will need to be highly 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:

The business owner is responsible for display of their food rating not third party websites that might mention the food of that business 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 668

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

To keep the public safe from food poisoning they must follow strict guidelines

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

When handling food you must display a valid certificate otherwise how can we tell the foods 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
- (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:

Must be visible for all to see

**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:

Still must be displayed as a safety precaution

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I think it's important that proper food controls are in place for food operators to follow to ensure safety of 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.





## #PP 669

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 670

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This helps us to know how heigenic the eating place or where food is sold is. This in turn helps us to decide whethet we want to eat there or buy food from such a 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:

If we buying on line this helps us to decide whether we consumers want to purchase items from that 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:

If the customers can see the cert. displayed they can then decide whether they want to buy from that particular shop or restaurant.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 670

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 671

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Health safety

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 671

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 672

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

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 673

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 that there is some regulation of food providing businesses

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 food safety certificate is available wherever that business is visible

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 no use having it stuck at the back where no one 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:

It's a good reminder for people who are looking at the website that this is something to be aware of when looking for a restaurant or ordering food.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

To be frank, I don't think to look for the food safety certificate when looking for a cafe or restaurant. Its only when it hits me in the eye by the door or on the wall when I'm waiting that I think about it. Might be good to talk to the industry itself

#### Ngā korero muna - Important privacy information

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## #PP 674

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Reassurance that appropriate standards have been met.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 per reply to previous reply.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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?**

Where possible, displayed next to menu.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Again, common sense.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

If it doesn't already have it on the display poster, when the premises were last inspected.

#### 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 675

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 675

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 676

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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:

My parents own a dairy, would this apply to them as well as they also display their food grade? If so, I'm more than happy to upload their food grade online, but it's going to get lost in the sea of photos I post for them on Social Media and their other website (Google Business). So what's the point in uploading the food grade online? However, I believe that if a business has a food grade of C or lower it should clearly be stated in their business description or posted as the business's cover photo so that everyone clearly sees that. But using the food grade as your cover photo creates a problem because it means that a business can not show off their business clearly and it's unappealing.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

My parents own a dairy so their food grade is displayed clearly behind the counter. I like the idea that restaurants and such should display their food grade in their window, however, there is a problem with this as many of the cafes, restaurants etc that

## 3(b) Do you have any other comments about display location at physical sites?

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 this is difficult for a business like my parents who use external sites to advertise - I do all of their online advertising and I use Facebook and Google Business to do so. These website work slightly differently from a personal website in that you ar

#### 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 677

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Its a health and safety issue and we need to know the place is a 'danger' free as can be

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 Its a health & safety issue , one site very good , doesn't mean without certification that the other site(S)  
CAN BE WAY OFF

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 know healthwise and t see even if certified how good they really are

**3(b) Do you have any other comments about display location at physical sites?**

Need to be easy to read for those requiring larger print

## #PP 677

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Keeps everything said previously by me the same and simplifies procedures

#### 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 678

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Does this cover all relevant food preparers?

Factories 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:

All should display their food 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:

No pint if not visible

## 3(b) Do you have any other comments about display location at physical sites?

Make the signs reflect the inspection - what do they inspect? What are the grades for bench cleanliness, food storage, rubbish disposal, rodent prevention etc - and then the overall 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?

#### Agree

Please tell us why:

At all references or locations

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I would like a clarity on what is inspected and how and how often and by whom.

bench cleanliness,

food storage,

rubbish disposal,

rodent prevention etc

Cutlery and plate cleanliness

Table cleanliness

Floor cleanliness

Washing of hands by staff after to

### Ngā korero muna - Important privacy information

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## #PP 679

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is so important because of food hygiene, food poisoning 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:

Well if you don't control the website you can't do anything about 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:

It has to be visible

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 679

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 mentioned earlier if you don't control the website you can't do anything about it

#### 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 680

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 680

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 681

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Consumers have a right to know what standard of food and establishment they're eating 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:

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 682

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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):

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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 683

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

##### Disagree

Please tell us why:

Customers should have some confidence there is some control over all food to eat outlets in all areas

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 stated 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?**

**Disagree**

Please tell us why:

There is too much fluff and nothing certain in this, too many maybes do not make it happen

**3(b) Do you have any other comments about display location at physical sites?**

They should be compulsory for all outlets, visible in the same location as each other (every outlet) and not hidden, cluttered or buried with dross

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Ownership is with the food supplier, not silicon valley

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Get strict or shut down, you have a responsibility to do your best to keep the population safe in this respect

#### Ngā korero muna - Important privacy information

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## #PP 684

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

By making the certificates visible to the public it will encourage businesses to maintain a high food safety rating.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Some restaurants make most of their business through takeaway orders, many of which will be made online or menus viewed online, and therefore food safety ratings should be visible to the public online as well as in the restaurant to encourage businesses to maintain a high food safety 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 think the priority places should be at the counter or behind the counter. I don;t typically look at what's posted on the door or window when I enter a restaurant, but when I am at the counter ordering or paying for the food, this is when I am taking mor

**3(b) Do you have any other comments about display location at physical sites?**

I think it should also be displayed on the menu as people may not think to look for the food safety rating, especially in a restaurant that has a lot of other material or items posted on the windows or walls that may distract customers from the food safet

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

With the likes of Uber Eats, online orders are increasingly being made via third party online sites. Restaurants can therefore use these sites to avoid having their food safety ratings visible. I think the food safety rating should be clearly displayed on

#### 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 685

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: 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:

Makes 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?

##### Other

Please tell us why:

What about where the food business does not have a website but solely trades online through a 3rd party such as Uber Eats?

The regulation should encompass anywhere the food business trades.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

In my view, any proposed regulations need to balance the intended outcome, safety or otherwise, with costs and administrative burden. Its important to encourage not discourage new businesses.

#### 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 686

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

The from entrance no on the door (before I enter I always check) would be a priority followed by behind the counter - these 2 places are the main area where I normally look for information

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Would be nice to know while doing online order

#### 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 687

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Assuming the food safety information certificate is actually reflecting safe food practices then it is a good way for the public to be informed of places that are in any way lacking in their food 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?

Agree

Please tell us why:

It is to ensure that the public, no matter where they find a restaurant or other food outlet, is informed. But it all depends again on the reliability of 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:

Could not the inspector have the authority to tell the restaurateur etc if the display seems less than optimal.

## 3(b) Do you have any other comments about display location at physical sites?

No - I am more interested in the actual inspection criteria than where the display location is. However, I may not be well enough informed on the difficulties with these displays.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 don't understand why every food outlet website is not needing to display a food safety certificate, regardless of who is in control of the content.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

The most important point, as I see it, is the actual inspections. How often and how detailed? What are the criteria for 'food safety'? I, for example, would not like to eat food with additives that could be potentially unhealthy for me. e.g. monosodium gl

#### Ngā korero muna - Important privacy information

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## #PP 688

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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- 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:

1/04/2005

**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 689

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This means the premises have been inspected and a grading system applied

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Has been inspected and evaluated

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 690

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 is important to know if the food establishment meets the required health and safety for the consumption of 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:

Should be standard across the sites, so you know what you are eating and is safe! The protocols are the same whether it is a physical place 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:

Windows mainly, otherwise I will not go in.

**3(b) Do you have any other comments about display location at physical sites?**

as long it is 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?

Agree

Please tell us why:

yes, on her website only,

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Transportation of food from a restaurant to an onsite venue like a festival, often the food is cooked and transported, how do I know as a consumer that the transportation has been adequate and safe for consumption?

#### 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 691

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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:

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:

So we can see it and decide for ourselves.

**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:

Transparency.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I have actually been told those Food Certificates don't signify much...?

#### Ngā korero muna - Important privacy information

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## #PP 692

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 693

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 the public need to know that what they are eating 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:

Wherever you look for food the certificate must be available for the public to see.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 somewhere easy to see. It's the first thing I look for when going to a Restaurant or Cafe or even a takeaways.

**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 everyone can see it.

#### 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 694

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 helps me to assess whether i'm willing 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
- 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 may eat the food but never visit the restraint, ie uber eats.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Seems reasonable. It is also important not to reck the ambience of restaurants.

**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:

Ani does not control the content of that website. - It would be impossible for Ani to enforce the law.

However, if a website is trading or receiving money for displaying Ani's restaurant, they should be required to offer the Food Grade. That would not ex

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

With regards to websites, I don't think the food-grade needs to be prominent. It could be treated in the same way as the privacy policy, where there only needs to be a link.

#### Ngā korero muna - Important privacy information

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## #PP 695

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?**

**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 696

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

For the good and health of public in general !

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 697

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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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- (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 698

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 would like to know that the place providing goods are being held to be responsible to keep their premises safe and that the owner and staff are working towards a goal to keep this 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:

it shows transparency and will promote honesty from the business to uphold, and provide confidence for consumers to favor a safer establishment or provider/caterer over others who may not be able to keep up with the required standards therefore exposing consumers to possible food related illnesses (ie: 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:

This is fantastic! As a consumer i would like to easily be able to identify if the food vendor/establishment has a high standard, if not i would like to be able to discreetly move away and find another one to go and purchase from. Also, i believe the food

**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:

if their food grade is terrible i would still like to know immediately, why do i have to go about on a round-about ways to discover their food grade if they are owned by the same person/business/brand? all sites that pertains to the restaurant/brand shoul

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

kiwis are huge foodies, please make it easier for us consumers to be able to verify that a place/business/vendor/establishment holds a 'safe' level of food grade/certificate - this will enforce them to be more honest and aim for a higher level of approach

#### Ngā korero muna - Important privacy information

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## #PP 699

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 tells the customer the quality of the food and the restaurant. Council must do random checks instead of scheduled ones.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

anyone should be able to see as they enter the place.

**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 700

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I look for 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
- 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:

Lets me know they have good 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.

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 i can see it

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 700

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 sites that want to advertise the restaurant should be responsible for doing their due diligence.

If only doing the owners , it needs to be made clear to the public that the rating is not included

#### 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 701

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Informs customers of the hygiene standards of that food provider.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

websites also need this info.

## Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 701

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 702

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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

## #PP 702

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 703

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Visible evidence that vendor understands and adheres to 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:

To allow customer choice if searching for a restaurant 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

## 3(b) Do you have any other comments about display location at physical sites?

Certificates on a back wall should be of a larger size as they will be further away from the customer

## #PP 703

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Very helpful for consumer choice

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

A very timely update considering the increase and variety of food outlets throughout the region

#### 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 704

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 704

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 705

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This is the only way to be sure a food business is safe for the public

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

Any counter, including a virtual one, should have this visible at the time of 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.

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:

Must be visible before entry if possible

**3(b) Do you have any other comments about display location at physical sites?**

Must be close to customers so they can see if they are photocopied fakes. Way behind the counter on the wall is no use

## #PP 705

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 clearly visible at digital counter, however digital images are super easy to copy and tamper with so you need watermarking technology so this doesn't happen

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

A food grade app would be a useful if you don't already have one, searchable by suburb, business name and grades. "Safe Eat Auckland"? No one puts up their B and C certs

#### 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 706

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Customers have a right to know before buying

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 the customer has a right to know regardless of where or how the food is sold

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 all of those locations a customer should be able to see before buying.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 706

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 customers really want to know they should go to the actual restaurant or food sellers website not a third party one - as the third party one may be difficult to get updated and contain incorrect and potentially damaging 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 707

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Because people should know what grade a place has

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 708

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 708

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 709

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## #PP 709

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 710

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 want to know that the food is prepared under acceptable conditions

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to 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.

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 have noticed online food sellers on social media and wondered about their compliance. I would feel reassured if I knew they met required 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.

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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 710

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 711

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 711

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 712

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 713

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 public awareness. Although I think one level of safety is all that is required. Either safe or not 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
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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:

Yes as food quality will be same as prepared by the same person

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Yes ideally people are aware before entering premises or before ordering.

**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 must be possible to show certificate in about store or in food image pages. Yes it must be shown in all places where they are taking 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 714

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Customers should be entitled to know that the business has the appropriate/valid certificates to operate.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 offers customers consistency and reassurance that eateries online are held to the same standards as physical eateries - ie: to a reasonable degree.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 that customers can make an informed decision about where to eat.

## 3(b) Do you have any other comments about display location at physical sites?

For authenticity, it should be the ACTUAL certificate too on display - not a photocopy of it (as previously seen at some stores).

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 eating sites should be treated the same as physical eating establishments, as it's basically the same industry. It also gives online consumers the chance to make the best informed decision.

#### 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 715

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 would say it will keep the people owning this types of food businesses on their toes to be careful of hygiene, presentation and quality of the 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 my earlier comment - owner needs to be aware of the food safe in all of his operations

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 places the customers can see and know that the site has been checked by Food Safety Officers

## 3(b) Do you have any other comments about display location at physical sites?

No response

## #PP 715

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 customers know when they are looking for somewhere to eat this is a Food Safety 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 716

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 716

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 717

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 don't want to eat at places with poor ratings, I use it as a guide

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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?

#### Other

Please tell us why:

It shouldn't have to be a photo, eg in Facebook a statement in the "about" section should be acceptable

#### 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 718

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Public can have clarity and certainty of food standards , informed public..

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

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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 718

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 719

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 give prospective clients an idea of the cleanliness of the 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:

better information for any clients

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 order - clients need not enter the premises to know the ratings

**3(b) Do you have any other comments about display location at physical sites?**

no

## #PP 719

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 save people time in making an assessment - they would not necessarily need to visit the 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 720

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 want to know grading of cafe or restaurant before I 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
- 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:

Need full disclosure at all locations + online as may be ordering via internet.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Ideally need to see grade before you enter premises, definitely before ordering. Should not have to ask.

## 3(b) Do you have any other comments about display location at physical sites?

No response

## #PP 720

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 721

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

The food safety information certificate allows the clients to know if the business has any hygiene problems .

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 food grade needs to be displayed wherever the business is advertised so that customers know what to expect from them.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 agree because the certificate needs to be displayed so that it is very clear to the public.

## 3(b) Do you have any other comments about display location at physical sites?

No.

## #PP 721

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 food safety grade needs to be displayed wherever her business is being advertised.

#### 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 722

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Everyone wants to know that where they eat is clean and has a high standard. I have seen programmes where the food premises are not clean and tidy and yet the Council allows them to operate until they are cleaned up. This should not happen, food 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?**

**Agree**

Please tell us why:

ALWAYS DISPLAYED WHERE PEOPLE CAN SEE.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 seen clearly.

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 722

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 Safety is important and I think it does not get done properly sometimes. Any Food Outlet should have an A standard and be checked regularly. This does not happen which is a pity. If the Council provides a Food Safety Certificate then make sure you ch

#### Ngā korero muna - Important privacy information

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## #PP 723

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Not enough to cover just those who "serve the public". Should also inspect and grade food producers, wholesalers, distributors, 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?

### Other

Please tell us why:

Same as the above : should cover producers etc 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.

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:

Although at/on the door is best, it isn't enough. I believe people may miss seeing it as they pass through, and it needs to be displayed on the inside (Eg, a wall behind the counter) AS WELL. So, Top option "A" should be BOTH at the door and at the coun

## 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:

Okay on the home page, but better to specify adding it to the MENU as well, if one is shown online. Too easy to miss seeing it on the main page, especially for people in the habit of dashing straight to a menu.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

More frequent inspections/tests/etc, please! I've seen some dreadful places with a certificate long out of date. You could do like NZQA EER (for their PTE "Category" ratings) : a high grade lets the business go longer between inspections, but a mid- or

#### Ngā korero muna - Important privacy information

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## #PP 724

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 know where I am eating, what the business owner thinks about the food safety

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

The certificate has to be anywhere where products products are being sold (store online or via another vendor)

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Has to be visible before entering a premise

**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:

Food certificate should be available no matter if it is her restaurant website or selling through another website.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

I think one of the main problems that remain in the food industry are the imported products

#### 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 725

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Very important to see grading

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 725

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 will give me comfort knowing kitchen is graded as I can't see kitchen

#### 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 726

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So that all business are complying with the rules and that the public can be assured of eating & purchasing food from businesses that display their Food Safety Certificate - I always look for this rating every time and so do my daughters.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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, it's good to see the rating on all business premises whether a building, food truck or pop-up. Keeps businesses honest about their food & hygiene practises.

## Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 has to be visible & prominent. I always checking for this rating as it helps me to make informed decision of whether to buy or not.

## 3(b) Do you have any other comments about display location at physical sites?

The 5 options are great, clearly visible to the public.

## #PP 726

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 to see when online at the website of 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 727

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Keeps everyone honest and makes restaurants take it seriously.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Can see before you enter so don't have to be embarrassed walking out.

**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 728

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

It is important. The public has the right to know the standards of operations of food business to be able to make well informed decisions when eating 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:

It will raise the transparency of food business and the way they communicate with the public. As a result the public will be able to make well informed decisions when eating out.

## Proposal 3:

### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Transparency is a valuable asset for any business

## 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 729

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

So we know the kitchen 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.

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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?**

**Other**

Please tell us why:

Visible but no need to be so prominent that it ruins the decor of the business

**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 730

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 enforcement equals safety abuse or disregard, mainly by Aisian run 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?

Agree

Please tell us why:

Compliance enforcement

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Even if displayed elsewhere, it needs to be highly visible near the counter so the customer can pull out of the transaction if only noticed at that point...

## 3(b) Do you have any other comments about display location at physical sites?

Essential requirement. Focus on where an E grade recipient will want to hide their display...m

## #PP 730

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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?

Great survey.

#### 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 731

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Helps in deciding whether you would like to dine in that 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:

Helps in deciding whether you would like to order 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:

It helps me to decide whether to eat there or not..?

## 3(b) Do you have any other comments about display location at physical sites?

I prefer it to be visible from outside, before entering the restaurant as hygiene is extremely important to me.

## #PP 731

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 may be ok as long as gardening can be googled to check 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 732

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 733

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

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 733

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 734

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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
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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 734

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 735

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 the public can make an informed decision

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 food grade should be displayed at every location

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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

**3(b) Do you have any other comments about display location at physical sites?**

No

## #PP 735

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 at all websites

#### 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 736

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Some body should be checking these businesses

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 before entering what their rating is

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 should be on/in the entrance not behind the counter only visible after you have entered

## #PP 736

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 737

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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.

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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):

- (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 738

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

people should be aware of the level of hygiene of the 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 is nothing online and also on food trucks quite often, while it should be important. Also, the food trucks should be evaluated separately from the shop: shop might be clean, but the truck can be very 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:

it is ok

## 3(b) Do you have any other comments about display location at physical sites?

would be good to have it displayed in all the available places listed above, not only one of them

## #PP 738

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 it is not there at the moment

#### 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 739

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 740

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 740

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 about this.

#### 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 741

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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?

##### Other

Please tell us why:

there are other types of food outlets also

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Other**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 741

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 742

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

This creates awareness in business and transparency for the public.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

Create awareness within the business and their staff members. Transparent information to public, preventing businesses to hide the info.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

This should cover all possible areas and make it clear to the public.

## 3(b) Do you have any other comments about display location at physical sites?

None

## #PP 742

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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?

May need to consider extending this proposal to collective food sites such as Uber Eats

#### Ngā korero muna - Important privacy information

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## #PP 743

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

I want to know that the food I am buying has been made to a standard that will ensure I don't get sick and that they environment where food is made, stored, or sold is to a clean 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:

same reasons 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:

visible, clear and people know what they are getting

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 743

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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?

While not specifically related but connected please only approve good food places in Mangere. There are a lot of low quality food outlets in Mangere/South Auckland. We need better regulations around food businesses. Too many takeaways. We need healthie

#### 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 744

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Well, presumably someone 'in authority' has inspected the premises/kitchen/bar and deemed it to be worthy of the certificate (food grade) issued to it. Besides which, surely a food business would want to advertise the high standard it has achieved. 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:

Why not? Carlos should be proud to have displayed the grade he has achieved.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 3 or 4 is chosen it may be too late for a customer to turn back, or s/he may become abusive when face-to-face with the chef/cook/owner.

## 3(b) Do you have any other comments about display location at physical sites?

They should be kept up-to-date. It's not pleasant reading on a window that the certificate renewal is somewhat out of date.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 on the other website if Ani is paying for the privilege of advertising there. If not, I guess she has no control over content; which is a shame.

#### 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 745

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

Certificates on display is an indication of Following Rules and customers can be at 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?**

**Disagree**

Please tell us why:

All locations should display

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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 745

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 746

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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:

The public need to know the restaurant has been inspected and is operating within approved standards, or not, so the public can make the choice.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 are many food review type websites that I imagine it would be impossible to enforce this.

## Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

In general I agree, my only concern is that sometimes I know I have looked for the grade on the wall behind the counter (which seems to be the place they are currently most often found) only to realise it is on the door/window - somewhere I did not think

## 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 previously, if the restaurant/cafe/food truck owner has no influence over the content of the other website, then how can this be enforced?

#### 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 747

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 like seeing the ratings

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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 748

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 would like to think the food I am ordering is being prepared in a hygienic manner. Cleanliness matters to me in the shop where the food is being prepared, cooked and stored appropriately

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

If Carlos is advertising/promoting his business then it should be on the website

Is the food truck grade-separated from the restaurant they are run at two different venues? If not they should be.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

They should be visible on the door or window and inside on or behind the counter where you order. During warmer months most indoor eating places have their windows and doors open the signs are not visible when they are open.

**3(b) Do you have any other comments about display location at physical sites?**

on an A frame billboard outside the shop

## #PP 748

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

If Annie is using the other website to promote her business then yes it should be 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 749

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 750

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 often look at and rely on gradings, tells me how safe it is to consume food at shops

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites 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:

Just don't get why it would need to be displayed online... you eat at the 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?**

**Other**

Please tell us why:

I kind of agree... it should be visible but a good grade on the door might bring down the aesthetic

**3(b) Do you have any other comments about display location at physical sites?**

No response

## #PP 750

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 why food grade needs to be on the website I guess it could be good to check before going to the location

#### 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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