

**FOOD SAFETY INFORMATION BYLAW 2020**

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**VOLUME 1**

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#1

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Ken

Last name: Hui

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.



## #2

# 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:

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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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### Your contact details

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

First name: Priya

Last name: Waller

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? Yes

If yes, what is the name of your organisation or business? Carparts Ltd (t/a Showgirls)

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

### Proposal 2:

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

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

- physical sites at which food is sold directly to the public
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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?

Other

Please tell us why:

Option 3 & 5 is not always beneficial to the customer as it not always clearly visible or at the point of contact.

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

Best displayed at door of entry or where payments & orders are made.

### Proposal 4:

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

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

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

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

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

##### Other

Please tell us why:

Agree, as well as websites promoting food businesses should also display the food rating.

#### 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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### #3

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### Your contact details

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First name: Rae

Last name: Coppins

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 thought everyone already had to.

who wants to eat at a d graded establishment, gives people 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:

I agree but council REALLY needs to do more (or something) to look up Facebook businesses that are operating without registration. They are very easy to find if you just do a search- if council is actually worried about Aucklanders' food safety.

I would like to feel like council is looking after people who do things correctly, shops have shut down directly because of this issue which is hugely devastating for people. I would love a chance to talk to someone about this- most people in council don't seem to actually care.

### Proposal 3:

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

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

Please tell us why:

I agree but to most businesses, this is an extra cost having a developer do this, a registration cost lowering for when it comes in to help offset cost would be good, but I guess would never happen.

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

More work should be done to police & close down or get registered -illegal food producers, they are all over facebook & wouldn't take much time to find. It's too hard on legally operating businesses and if council are really concerned about the safety of Aucklanders these people are more of a worry than businesses registered with council.

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## #4

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### Your contact details

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

First name: Emma

Last name: King

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Informed consumer.

An incentive for business to 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
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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:

What is the expectation (please give examples) for Facebook and Instagram? It would be good to have consistency.

If the expectation is that all of the business social media pages display the grade how will this be monitored?

Note: Your own current web page is not correct/up to date with businesses' food grades.

### Proposal 3:

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

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but 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?

### Other

Please tell us why:

So long as the consumer can easily see it displayed we should be able to choose one of the 5 options rather than have a preference order.

Means of attaching to a window.

Multiple entries to the business.

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

No response

## #4

### Proposal 4:

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

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

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

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





## #5

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Dejan

Last name: Stojkoski

Local board: Howick

### Which of the following best describes you?

#### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Disagree

Please tell us why:

No response

### Proposal 2:

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

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

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

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

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

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

**Disagree**

Please tell us why:

These are pointless and cost the tax payer, business and customer money and time. I've worked in hospitality for 12 years and nobody even notices these signs. In this day and age people are more concerned with customer reviews which are far more accurate, easy to publish and are of no cost to any 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?

**Disagree**

Please tell us why:

As previously stated

## 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:

As previously stated, this is more regulation which will cost time and money to the establishment, these costs will be passed onto the consumer which hurts trade and the economy.

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

Please deregulate or atleast cut down these regulations which are doing more harm to businesses and customers.

#### Ngā korero muna - Important privacy information

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## #6

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Amin

Last name: Tharani

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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:

4 or 3

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

Food grade if too big cannot be displayed next to pos, for it that to happen it needs to be a smaller size in an appropriate frame that can be put next to the POS

## Proposal 4:

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

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

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

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

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

##### Disagree

Please tell us why:

There is no appropriate place to put a food-grade sign online, best this is not international best practice. food businesses throughout the world do not put food grading information online

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

No response

#### Ngā korero muna - Important privacy information

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## #7

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: kalyani

Last name: Oruganti

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? No

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

### Proposal 2:

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

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

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

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

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

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

**Agree**

Please tell us why:

No response

**Proposal 3:**

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

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

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

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

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

**Agree**

Please tell us why:

No response

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

No response

## Proposal 4:

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

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

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

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

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

Agree

Please tell us why:

No response

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

No response

#### Ngā korero muna - Important privacy information

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## #8

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Kong

Last name: Hong

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? No

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

### Proposal 2:

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

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

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

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

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

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

**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

## Proposal 4:

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

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

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

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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 I don't

#### Ngā korero muna - Important privacy information

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





#9

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Luke

Last name: Bilbrough

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 that I'm buying is just as safe as being in a restaurant. Just because they are not in a permanent position doesn't mean they aren't liable to the same standards as the rest of us.

### Proposal 2:

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

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

- physical sites 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:

Just on their website, not on social media.

**Proposal 3:**

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

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

Not where it affects the brand of the restaurant. Just in a place that can be seen if they are looking for 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?

##### Disagree

Please tell us why:

No, a website is used for branding and marketing purposes and this affects the purpose of the asset. There is already a website for where you can check ratings of restaurants.

#### 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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## #10

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses 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: Krishna

Last name: Patel

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? No

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Give enough information about 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?

### Disagree

Please tell us why:

Not all businesses are verified by Auckland Council and hence have grading system. Also, it increases administration and cost updating websites.

### Proposal 3:

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

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

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

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

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

### Agree

Please tell us why:

No response

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

No response

## Proposal 4:

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

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

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

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

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

##### Disagree

Please tell us why:

It is not practical to update website all the time.

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

No response

#### Ngā korero muna - Important privacy information

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





# #11

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Vanessa

Last name: Baxter

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Because I think we all as food providers to the public should be registered and be up to date and have to show this outwardly.

### Proposal 2:

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

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

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

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

Carlos' restaurant also appears on another website. The food grade does not need to 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 an online is necessary unless people are specifically ordering food online to be delivered

### Proposal 3:

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

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

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

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

I don't see why the certificate needs to be online unless there is an online service for ordering food that will be delivered

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

No response

#### Ngā korero muna - Important privacy information

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



## #12

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Sudesh

Last name: Arachchige

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.





## #13

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Varsha

Last name: Patel

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.



## #14

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Karen

Last name: Maher

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? Yes

If yes, what is the name of your organisation or business? The Cheesecake Shop New Lynn

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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:

You are creating even more work and it's onerous enough already

### **Proposal 3:**

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

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

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

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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 already like that so where's the change?

## 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:

I'm heartily sick of your interminable requirements

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

Stop making my life more difficult. I'm too busy to be worried about every online place my shop displays product.

#### Ngā korero muna - Important privacy information

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





## #15

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Jill

Last name: Oliver

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? Yes

If yes, what is the name of your organisation or business? Toddlers Turf Childcare Centre

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.



## #16

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Jo

Last name: McGoram

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Disagree

Please tell us why:

In theory I agree but do not think this is relevant to aged care facilities. We are a small 37 bed private hospital. We do not serve food or sell 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:

Needs regulating to protect 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:

this is clearly displayed for the public 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:

People can see when searching for somewhere to eat.

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

No response

#### Ngā korero muna - Important privacy information

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





## #17

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Rob

Last name: Roughan

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Level playing field for all these types of 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:

public are able to see this relevant information

### Proposal 3:

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

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

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

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

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

Agree

Please tell us why:

clearly visible to the public - so decisions can be made

## 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.



## #18

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Sharon

Last name: Hubbard

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 more help in getting the food control plans up and running, assigning council personnel to assist and reducing the "red tape" in food handling. Procedures and protocol are often made difficult for those that have the public's best interest in provid

### Proposal 2:

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

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

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

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

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

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

### Agree

Please tell us why:

Although I agree with this statement, Council should provide more assistance for operators to easily put this required information on their websites, apps and social media sites eg, in suitable formats to be uploaded and make the costs associated with food ie, licence registration, council representative costs, water testing, fire safety, thermometers and the huge job of small business food operators, of not only putting together their control plan, but maintaining it but limited staff.

### Proposal 3:

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

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

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

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

Looking at the pictures above I feel that this will be the only places visibly allowed by council representatives upon visiting sites, especially food trucks where window space is often limited. Yes it should be in a prominent position clearly visible to

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

Yes the public needs to see it, but lets not get too specific, we need to run our own ship.

## Proposal 4:

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

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

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

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





## #19

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Tony

Last name: Smith

Local board: Maungakiekie-Tamaki

### Which of the following best describes you?

#### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

I think its important that all food premises show that they comply and that they are ALL verified under the same criteria

### Proposal 2:

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

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

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

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

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

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

Agree

Please tell us why:

Think they are equally important both for business and customers in a digital age

### Proposal 3:

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

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

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

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 only think it needs to be displayed in a prominent / central position - without having to display in multiple places (All venues have a main entrance or point of contact)  
if public are actively looking they will see it if in an agreed location

## 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:

If its important to the public then why not

Good advertising for the business as it states we care and are doing it right

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

'New bylaw clarifies that an invalid food safety information certificate must not be displayed'

What is the process on the above? if we are awaiting audit / issue of Certificate / lost in mail (all things that have happened in the past)

#### Ngā korero muna - Important privacy information

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



## #20

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Michael

Last name: Wildman

Local board: Albert-Eden

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

##### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.





## #21

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Grishma

Last name: Zaveri

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? Yes

If yes, what is the name of your organisation or business? Zinnamonn Cafe and Eatery

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 will feel safe and secure after they see the grade 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:

Agree only to display at the cafe or site as not all cafe's have a website

### Proposal 3:

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

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

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

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

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

N

## Proposal 4:

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

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

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

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

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

##### Disagree

Please tell us why:

As mentioned before not every cafe has got a website.

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

N

#### Ngā korero muna - Important privacy information

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



## #22

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Bumika

Last name: Medagamage

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 would go 3,4,5,2,1. The aesthetics of the branding may be spoilt if they have to display it at entrance. As you would approach the counter anyway before being seated or to pay and get say coffee to go, it seems like a good point to start.

## 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.





## #23

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Jeremy

Last name: Ellis

Local board: Maungakiekie-Tamaki

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

##### Some more information about you

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

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

If yes, what is your role in the organisation or business? Other: General manager

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

It makes sense for public to be aware of food standards.

### Proposal 2:

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

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

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

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

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

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

### Other

Please tell us why:

Displaying a food grade on Facebook is pointless. You can not order food through Facebook, so in most cases the contact point would be phone or website. In which case the food grade would be easily available- either through enquiring or alternatively because the website would be required to display it- as described above. If people are using Facebook aligned messaging services then it is also irrelevant because the person will be contacting directly without any knowledge of the business- ie they clearly don't care to even engage on this- ie they would be contacting this way only because they had either - used the business before or had looked at a menu onsite or website to understand what to order. Because facebook is also very easy to manipulate- it would also be impossible to enforce. For example I am aware of two facebook pages for our business- one of which we have nothing to do with but facebook haven't taken down even though we have requested 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:

Our store frontage would be very hard to display clearly- however we have it visible in our entrance service area.

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

## #23

Trying to shoe box these things often creates complications for business's that are unable to comply with the "standard". There needs to be recognition and flexibility- as long as it is visible and clear to the customer prior to eating it should be fine.

### **Proposal 4:**

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

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

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

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

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

##### **Other**

Please tell us why:

Again the issue is now every business has to change the design of their website which may ruin their feel, and dynamic thus damaging their long term customer imprint- especially successful and trend driven restaurants. While it may just a compliance issue

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

No response

#### **Ngā korero muna - Important privacy information**

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



## #24

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Pete

Last name: Wren

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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.





## #25

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Wayne

Last name: Bevins

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? Yes

If yes, what is the name of your organisation or business? Blue Elephant Thai restaurant Limited

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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:

Online sites would cause major management issues. I can understand putting a copy of your certificate on a restaurant's website (only when the appropriate coding is given to us - also bare in mind our websites are not always easy to amend - in some codes this would be virtually impossible without redeveloping the website) but when you include enforcing social media, apps and other , how would you decide on what is under our control. Many websites just grab our data from our website to start their own dining sites all around the world. This would create very significant management issues, not only for restaurant staff, but also for Council (unless you have a lot of staff doing nothing at the moment).

I'm not sure the person that thought this up, thought about it too clearly.

### Proposal 3:

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

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

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

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

This all sounds a little over the top - very pedantic. The same law should apply to everyone.

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

Yes we don't need many more laws, unless they are deemed to be important

## Proposal 4:

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

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

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

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

This would mean some websites would have to be redeveloped. As you must be aware there are very many forms of coding and some cannot be changed without a full redevelopment.

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

No response

#### Ngā korero muna - Important privacy information

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



## #26

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Andrea

Last name: Ralph

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? No

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

### Proposal 2:

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

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

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

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

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

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

### Disagree

Please tell us why:

I agree with physical sites displaying food grades, and sites where food can be ordered from. It makes little sense to make a rule that grades have to be displayed on websites where you can't order from, like facebook pages. How is this going to be enforced? where on a facebook are you going to display the grade? will an Instagram page have to display a grade, a twitter account? It seems silly to introduce a rule that would be difficult to enforce and unlikely to be used by any operator that does not have an A grade. I can't imagine any restaurant with a D or E grade actually voluntarily updating their websites with the information unless there were serious penalties.

### Proposal 3:

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

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

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

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

No response

## Proposal 4:

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

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

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

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

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

##### Disagree

Please tell us why:

See previous feedback - rule is unenforceable and kind of ridiculous.

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

No response

#### Ngā korero muna - Important privacy information

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





## #27

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Noriyuki

Last name: Minegishi

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? Yes

If yes, what is the name of your organisation or business? P T C Company Limited

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 can prevent no-licenced 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:

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.



## #28

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Patricia

Last name: Dalcuque

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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 see as a consumer how important it is to know that i will potentially be eating in a clean 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's just an extension on how to display that my business is clean.

### Proposal 3:

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

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

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

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

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

Agree

Please tell us why:

Places where customers can see clearly. Thats great.

## 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.





## #29

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: ren

Last name: qiang

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? Yes

If yes, what is the name of your organisation or business? Q&Z trading limited,

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

keep public health

### Proposal 2:

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

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

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

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

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

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

**Agree**

Please tell us why:

keep public health

**Proposal 3:**

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

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

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

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

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

**Agree**

Please tell us why:

keep public health

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

nil

## Proposal 4:

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

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

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

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

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

**Agree**

Please tell us why:

take care of public health

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

Nil

#### Ngā korero muna - Important privacy information

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



#30

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Matthew

Last name: Fitzgerald

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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:

This is too prescriptive and I believe will be another point of consternation for operators. As long as the food grade displayed where it can be seen, that should be enough.

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

No response

## Proposal 4:

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

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

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

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

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

##### Disagree

Please tell us why:

I don't believe it should appear on a website, operators spend a lot of money getting a look and feel, aesthetic is very important to restaurants. A certificate standing there awkwardly on a webpage does detract from that.

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

No response

#### Ngā korero muna - Important privacy information

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





## #31

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

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

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

#### How Auckland Council keeps you safe

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

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

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

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

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

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

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

#### Your contact details

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

First name: Cathy

Last name: McIntosh

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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:

How do you displace this on social media? Can it just be said? this is difficult to prove.

You'll need to be more specific of exactly what you want to see on social media... and please make it realistic many business have social media but little tech savvy

### Proposal 3:

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

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

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

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

what a scan of the certificate?

I just actually find that really difficult to do or see how I would do.

can we state what the grade is and offer more information upon request? (ie send a scan of grade upon request)

#### 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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## #32

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Seng

Last name: Lao

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? Yes

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

For customers health too

### Proposal 2:

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

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

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

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

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

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

Agree

Please tell us why:

If it's displayed in the physical store then it should also be available 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:

Fair for consumers to view the grading too

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

No response

## Proposal 4:

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

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

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

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

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

Agree

Please tell us why:

No response

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

No response

#### Ngā korero muna - Important privacy information

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## #33

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

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

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

### How Auckland Council keeps you safe

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

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

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

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

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

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

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

### Your contact details

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

First name: Yongjae

Last name: Shin

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

All food businesses should aim for the best and keeping themselves at a higher standard.

Displaying a food safety certificate/grades will give make the food business owners to pay more attention on their food safety and also it will give customers a clea

### Proposal 2:

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

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

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

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

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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 businesses should aim for the best and keeping themselves at a higher standard. This is definitely a current gap. As a food business owner and also as a customer to other food businesses, we would like to know and give more information. However, maybe not on the facebook page if they are not selling their food via facebook. The physical sites and online sites where the food is directly sold to the public should display the certificate.

Displaying a food safety certificate/grades will give make the food business owners to pay more attention on their food safety and also it will give customers a clearer information and assurance on food safety.

### **Proposal 3:**

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

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

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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:

Customer should be able to see the food grade before they enter the shop.

Agree with the preferences.

## 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:

This can be completely optional if the food is not sold via website.

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

Is it possible for the public to know why the food business has graded down?

Basic information available on the website showing what would make a food business to have A-E grade?

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## #34

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

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

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

#### How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses 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: leigh

Last name: QM

Local board: Albert-Eden

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

##### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Why hide something that is important for all 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
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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:

ditto above

### Proposal 3:

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

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

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

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

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

Agree

Please tell us why:

because this information once confirmed that it needs to be displayed, then needs to be displayed in a clearly visible location

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

I don't like number 3 - at the counter. If there is no wall, door, or window then that is the last resort

## Proposal 4:

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

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

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

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

indifferent on this. If the restaurant is only online then yes, but if it is advertising for as location, then no need. Once there it will be visible and there is enough review websites to refer to if I need to know the quality of the food if I am conce

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

nope

#### Ngā korero muna - Important privacy information

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## #35

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

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

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

#### How Auckland Council keeps you safe

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

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

Last name: Latta

Local board: Howick

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

##### Some more information about you

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

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

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

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

### Proposal 2:

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

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

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
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For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

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

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

Agree

Please tell us why:

No response

## Proposal 3:

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

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

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

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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

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

Agree

Please tell us why:

No response

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

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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## #36

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

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We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

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The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

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- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: KIMBERLEY

Last name: EDMONDS

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
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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:

GREAT IDEA TO SHOW A GRADE ONLINE TOO.

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Other

Please tell us why:

I think 2 should be the preference over 1. The issue is that if it is a busy place, the door is not fixed and it will be swinging open and shut, with peoples hands/arms on it - making it difficult to read the letter grading/not obvious.

## 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:

Helps people make a more informed decision on where they are eating!

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #37

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Kristell

Last name: Boisseau

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? Yes

If yes, what is the name of your organisation or business? So French

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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:

Clearly displaying the food grade certificate at the entrance of the business is enough, customers won't go through archives of old facebook photos to check the food grade when they will clearly be able to see it upon entering the business.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

### Agree

Please tell us why:

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.



## #38

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Paresh

Last name: Patel

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? Yes

If yes, what is the name of your organisation or business? Gossamer Minimart

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 we know is how good they handling 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:

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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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 know that they are prepare and handling good away food.

#### 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.





## #39

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Erin

Last name: Knight

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? Yes

If yes, what is the name of your organisation or business? Play Learn Grow

If yes, what is your role in the organisation or business? Manager

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Disagree

Please tell us why:

If any one serves food, they they should be made to display the food grade. This way, people are making more informed choices of where they are going to get their food from. It should be for everyone who operates, not just Auckland 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:

As long as you have total control over what you are serving, you should have to display. If you dont have control, yet people are advertising what you have to offer, then it is not your responsibility

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

As long as it is visible, then there should be no problem

## 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.



## #40

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Takahide

Last name: Ishibashi

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

this let consumers know that food premises are clean and up to the standard required by law.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

**Disagree**

Please tell us why:

I agree with every business related to food displaying at physical sites but not compulsory at social media or websites. That's solely up to the business owner.

### **Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

**Disagree**

Please tell us why:

It all depends on the type of business and business owner's discretion.

## 3(b) Do you have any other comments about display location at physical sites?

I'm not fond of making it compulsory. Any business owners who get A will display somewhere visible place anyway.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 up to business owner's discretion.

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Getting too expensive to get a licence and the highest grade.

#### Ngā korero muna - Important privacy information

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## #41

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jierong

Last name: Kuang

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? Yes

If yes, what is the name of your organisation or business? Casetta

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



## #42

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Hemamali

Last name: Morton

Local board: Orakei

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

## Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

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.





## #43

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Bonnie

Last name: McCarthy

Local board: Great Barrier

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

to ensure that aucklanders can make an informed decision 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:

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.



## #44

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Gina

Last name: Duong

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Top Rolls- Food to GO

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Great to idea

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

Good for the customer 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:

Good for customer

**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:

Good for customer to know

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #45

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jamie

Last name: Stewart

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? Yes

If yes, what is the name of your organisation or business? Sushi Sushi

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 customers choose a safe 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:

as above

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

as long as its practical

**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:

its hard for me as i have more than one site but only one 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.



## #46

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: steve hart

Last name: hart

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

## 2(a) What is your opinion of this proposal?

**Disagree**

Please tell us why:

There is nothing to stop a bricks and mortar restaurant meeting food regulations and the food truck to not meet the rules. Each premises needs to be 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.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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?

Please tell us why:

No response

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Each food preparation venue; restaurant or food truck need to be checked and certified.

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #47

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Subra M Subramaniam

Last name: Subramaniam

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? Yes

If yes, what is the name of your organisation or business? Addictive Snacks NZ Limited

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Protect consumers, however grocery shops also sell more food items directly to public, some food items produced by unauthorized individual competing with licensed producers with zero cost , it is not fair to licensed producers they undergo so much hardsh

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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, if we display our food license on an authorized website that is enough and need not worry about any other 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:

on the wall behind the counter, none one can miss that

## 3(b) Do you have any other comments about display location at physical sites?

People do not have shops or counter still manufacture food, they can show at the door of their dedicated food Manufacturing unit

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

##### Agree

Please tell us why:

Owners website is ideal, however Council or MPI should also display food certificate of all businesses they have supplied the food certificates as some of the small time food businesses do not have dedicated websites

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

As we trust experts are engaged to draft this law

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #48

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Sarah

Last name: McCulloch

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? Yes

If yes, what is the name of your organisation or business? Lil' Donut Crew Ltd

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.





## #49

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Rebecca

Last name: Hapuku

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? Yes

If yes, what is the name of your organisation or business? The Country Inn, Ramarama

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

zero deviation from the standard

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

equal standards

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

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- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

easily visible

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

**Agree**

Please tell us why:

Ani has done all that is required

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #50

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Vikram

Last name: Khanna

Local board: Maungakiekie-Tamaki

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Disagree

Please tell us why:

We seriously need to consider food laws in Auckland which ensure Calorie Counts are on Menus. USA implemented this law in 2018 and you can see people making healthier choices everyday as they eat out.

<https://www.fda.gov/food/nutrition-education-resources>

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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?

##### Disagree

Please tell us why:

Food grade should be everywhere - including other sites - should be part of the name.

and also Include calories on Menus

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Include calories on Menus

#### Ngā korero muna - Important privacy information

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## #51

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: AMUL RAJ

Last name: ANTHONY

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? Yes

If yes, what is the name of your organisation or business? SHAHI HERNEBAY

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 best the grade the best the maintenance is. So customers can know where they are having food and the quality by seeing the grades. It is good to display the grades.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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.



## #52

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Brendan

Last name: McEnroe

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Important to know the standards of food 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:

Important to know the standards of food places

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

A lot of people purchase food online now

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Add, all the ingredients contain in the food production.

More detailed information, how to report them.

Increase the laws on food safety many places in Auckland are of a low standard and very dirty, compared to other countries.

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #53

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jayden

Last name: Tran

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

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.



## #54

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Kowhai

Last name: Olsen

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? Yes

If yes, what is the name of your organisation or business? Makaurau Marae Maori Trust - Te Ahiwaru

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Cafes, restaurants, bars and takeaways operate and serve from a fixed address. The certificate should always be current either the year prior or the year to date.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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:

Clearly 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:

No response

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Auckland council supposedly supports iwi mana whenua in the development of economic opportunities, various events are held throughout Auckland city e.g; Waitangi Celebrations, Matariki Celebrations as organised by Auckland Council Parks , CCOs with invitations for mana whenua inclusion offsite of their marae complex.

I am requesting that a workshop be held specifically for mana whenua to identify improvements to the Food safety requirements in the public space applicable to manaakitanga and entrepreneurial service by mana whenua of Taamaki.

### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #55

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Fransi

Last name: Hepburn

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?** Yes

If yes, what is the name of your organisation or business? Mama Africa

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 feel comfortable to buy.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

May attract more customers. People everywhere knows you sell good stuff.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

Easy for all to see and notice.

**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:

Your responsibility to display all appropriate information on your online 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.



## #56

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: arpan

Last name: parikh

Local board: Albert-Eden

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? sunflower superette

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.





## #57

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Seung

Last name: Choi

Local board: Albert-Eden

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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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.



#58

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Grace

Last name: Guo

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? Yes

If yes, what is the name of your organisation or business? Red Jelly G. Limited

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.





#59

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Elizabeth

Last name: Dymond

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? Yes

If yes, what is the name of your organisation or business? Cafe2u Glen Innes

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 show consumers that the business reaches the required safety level required by the Council/ Local Authority.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to 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:

So difficult to Police. A physical display at the place of purchase should be sufficient. If a customer wishes to see the Certificate prior to an event then a copy can be emailed or sent.

### **Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one 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:

Why would a member of the public know where to look for the Certificate. How much money would be wasted to ensure this new information is adequately advertised. As long as the Certificate is prominent within the business premises then that should be suf

## 3(b) Do you have any other comments about display location at physical sites?

See above

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

##### Disagree

Please tell us why:

As per reasons stated before. Who will Police and what is the cost to tax payers to enforce this. If a customer wishes to see the certificate then it should be ready available.

#### 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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#60

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Vai

Last name: Ravindaran

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? Yes

If yes, what is the name of your organisation or business? VKL Consultants

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

For the safety of the customer, of the Food served

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to 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:

That it is consistency everywhere

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

Please tell us why:

- 4
- 2
- 5
- 3
- 5

**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:

So that the customer knows the standard of 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.





#61

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Tawan

Last name: Suebpeng

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? Yes

If yes, what is the name of your organisation or business? Grace Thai takeaway

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



## #62

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: JASWANT

Last name: PRASAD

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? Yes

If yes, what is the name of your organisation or business? COOLFREIGHT DISTRIOBUTORS LTD

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 ASSURANCE OF 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:

STRONGLY AGREE SO SAFETY IS ASSURED OR GUARANTEED TO US AS 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):

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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:

GIVES AWARENESS OF SITE BEING CHECKED AND VERIFIED

**3(b) Do you have any other comments about display location at physical sites?**

YES THIS COMPULSORY AS WELL

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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 SAFETY IS MAINTAINED

#### 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.





## #63

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: Maria

Last name: Billini

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? Yes

If yes, what is the name of your organisation or business? Romani cafe

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Is safety for both customers and 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
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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:

Is safe and good idea

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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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:

Is very safe for both customers and businesses

**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:

Is safety for both customers and businesses

#### 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.



## #64

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Mi Jung

Last name: Ha

Local board: Orakei

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**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?**

**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?

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.





#65

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jenny

Last name: foster

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? Yes

If yes, what is the name of your organisation or business? minos pizzeria & Restaurant

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 the public with information that the business they are entering and buying food from is at a high 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?

### Other

Please tell us why:

Agree with first part but not for websites and media platforms that the operator has no control over

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Certificates displayed out exterior windows/doors can be easily photographed and copied and used falsely in other establishments and who would know that it did not apply to that business. Remember that businesses names and trading names are often differen

## 3(b) Do you have any other comments about display location at physical sites?

Certificates need to have trading name and registration licence number on it and be inside the establishment where it can be noticed if someone takes a photo, but alos in clear vision for customers

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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 shouldn't be accountable for info on a site you can't control. Perhaps AKC should make these platforms responsible for proving (by registering with AKC) that all participants on their website are licenced. (like Uber Eats do - they won't accept you without)

#### 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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#66

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Gardenia

Last name: Tamatea

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? Yes

If yes, what is the name of your organisation or business? Coffe and kai Koko

If yes, what is your role in the organisation or business? Manager

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





## #67

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Panawat

Last name: Chotamungsa

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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#68

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: Jignesh

Last name: shah

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? Yes

If yes, what is the name of your organisation or business? Shahjis Royal Masala

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 easy for people where to drink ,eat and do shopping make it very easy

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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 make sense as Carlos does not control the content of that website fair enough

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but 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 easy to find out make choice quick on entrance

**3(b) Do you have any other comments about display location at physical sites?**

if not possible on main entrance than on a wall behind the main counter clearly visible to the 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:

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 response

#### Ngā korero muna - Important privacy information

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#69

## 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
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Vijay

Last name: Punjabi

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? Yes

If yes, what is the name of your organisation or business? Laingholm Takeaway

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 the food that we serve is safe and hygienic 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?**

**Other**

Please tell us why:

It is not necessary that everyone has an online 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:

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?

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.



## #70

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Wei Xiang

Last name: Lin

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
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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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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

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#71

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: satomi

Last name: kitazawa

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? ulysses kitchen

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

customer can see if their food is safe

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

because normally ,customer do not order from 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:

I think anywhere is ok, as long as customer can see it.

**3(b) Do you have any other comments about display location at physical sites?**

not any special

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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 Ani does not control the content of that website, I think she can not control showing grading.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #72

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Rowan

Last name: Preston

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

there needs to be a standard and a 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:

We already display this on our kitchen sites. Public need to be able to see that everything complies

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

option 4 as public seem to miss a notice on a door or window, but when waiting to be served people tend to look around while they are waiting

**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:

Definitely something that should be on the companies website under health and safety.

should also be on a public register

#### 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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## #73

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Varna

Last name: Bennett

Local board: Albert-Eden

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Displayed. For those who want to see can

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to 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:

On the website is not necessary  
Carlos has enough to do without that

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

### Agree

Please tell us why:

It needs to be seen but cinvuenant and not detract from business style

## 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:

Not necessary

### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Small business have a lot to do and keep up with DONT add more cost and time on paperwork for them it is hard enough as it is

Work with them for safe practices consistently rather than the need for more forms and money

#### Ngā korero muna - Important privacy information

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## #74

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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 the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Parveen

Last name: Kumar

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? Yes

If yes, what is the name of your organisation or business? Spices & Produce Traders Ltd

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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.





## #75

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Watchara

Last name: Torthienchai

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? Yes

If yes, what is the name of your organisation or business? Goldensilk Thai Restaurant Kumeu and Hobsonville branch

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



SUBMISSION

to the

AUCKLAND COUNCIL

on the

Whakapai kai 2020  
Food Safety Information Bylaw 2020

16 January 2020

Hospitality New Zealand – Auckland Branch  
PO Box 746, Auckland  
Phone : 0800 500 503 Fax : 04 384 8044  
Email: [kim@hospitality.org.nz](mailto:kim@hospitality.org.nz)

1. Introduction
  - 1.1. Hospitality New Zealand Auckland Branch appreciates the opportunity to make a submission on this proposed bylaw. Our members consist of cafes, bars, taverns, restaurants, nightclubs, accommodation hotels and off- licences and at present Hospitality NZ represents approximately 404 members in the Auckland Council area.
  - 1.2. We support, in general, the introduction of consistent region-wide standards for food safety under the proposed bylaw and agree that it helps to incentivise food businesses to achieve high food safety standards, which in turn empowers the public to make informed decisions about where they purchase food.
  - 1.3. We wish to make specific comments on the below section of the bylaw.
2. Statement of Proposal, section 7
  - 2.1. In this section, it states that *“An image of the certificate must be clearly visible on the food business homepage or similar landing page or screen.”* We feel that better clarification and some guidance is needed around this as to better understand the exact requirements by the Council, such as size of certificate, exact placement, etc.
3. Costs
  - 3.1. In order to receive a certificate, a venue must be verified under the Food Control Plan. As quoted in the Food Safety Finding Bylaw report 2109 that verification generally takes four hours to complete, which equates to \$663.60, or \$165.90 per hour.
  - 3.2. The majority of our members are small owner-operated businesses, and we would like to remind the Council of the impact that such fees has on premises, on top of the many other additional compliance costs.
4. Food Safety Information Certificate (Food Grade)
  - 4.1. We support the bylaw’s aim of region wide consistency in the grading of food premises and that the new bylaw clarifies, that operators of food businesses are responsible for the display of food safety information certificates.
5. Conclusion
  - 5.1. Hospitality New Zealand Auckland Branch again thanks the Auckland Council for the opportunity to make this submission. We acknowledge that food safety is an important issue and we support measures to ensure that food produced is safe, as long as those measures are effective, reasonable and practicable.

Kim Odendaal  
Regional Manager  
Hospitality New Zealand

16 January 2020



#77

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Duana

Last name: Upchurch

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? Yes

If yes, what is the name of your organisation or business? Te Matuku Oysters

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Peace of mind for customers

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

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?

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.



## #78

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Robert

Last name: Heeps

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Olaf's Artisan Bakery Cafe

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



## #79

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Hans

Last name: Heumann

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Aloha Shave Ice

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is 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:

A piece of paper does not assure the proper display and selling of food products. The increase of cost and bureaucracy 10 times over prevents the further selling of food. Many small businesses are prevented from serving the public and therefore

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Disagree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

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- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Disagree**

Please tell us why:

see above

**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.



#80

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses 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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- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in 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: Jie

Last name: Jiang

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? Yes

If yes, what is the name of your organisation or business? Beijingduck restaurant

If yes, what is your role in the organisation or business? Manager

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Disagree**

Please tell us why:

I don't content of websites

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**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:

Don't control the content of that 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.



## #81

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Anju

Last name: Patel

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Other

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

### 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

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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.



## #82

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Annie

Last name: Chen

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Xiang Wei

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.

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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.



#83

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in 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: Varsha&vijay

Last name: Patel

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? Yes

If yes, what is the name of your organisation or business? Sunnyvale takeaways

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



#84

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: kamlesh

Last name: prajapati

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

People can easily know. No need to ask.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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 display    Easy decision

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

At the counter or behind the counter but 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:

Helpfull

#### 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.



## #85

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Sulekh

Last name: Oberoi

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Manager

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

It's good to know the grade status of the joint.

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

This will make the information complete.

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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:

Clear and more visibility is better.

**3(b) Do you have any other comments about display location at physical sites?**

Location 2,3,4 & 5 is good.

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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.



#86

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: hyung mun

Last name: jang

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Katsubi St Luke's

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



## #87

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Matthew

Last name: Fitzgerald

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Disagree**

Please tell us why:

I don't think food safety should be displayed on websites and social media pages or anywhere else at the whim of 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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- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly 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 believe they should be displayed where the customer can see the certificate easily enough. But where it goes should be up to the restaurant. Restaurants spend a lot of time and money making their establishments look tasteful, creating a feel. Being forc

**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:

Definitely not, if it was to go anywhere it could be on an information page. Certainly not a homepage that restaurant has spent time and money making it as appealing as possible.

#### 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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#88

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

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- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Young-chier

Last name: Lee

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? Yes

If yes, what is the name of your organisation or business? Hayashi japanese restaurant

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.

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?

#### 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.



#89

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: vijay

Last name: beotra

Local board: Kaipatiki

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Other

Please tell us why:

It doesn't apply to me we own Dairy

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

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?

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.



#90

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: veronica

Last name: McDougall

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? Yes

If yes, what is the name of your organisation or business? Seddon64

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

Signage should be clear and visible to the public enabling them to make an informed decision as to where 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):

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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:

These are in obvious clear places easy for the public to view.

**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:

Would prefer to have this noted or display a photo on instagram as this is easier, quicker and less costly to update each year.

#### 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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#91

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses 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 most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Sunisa

Last name: Kotchasila

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? The Chang Gaow

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
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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.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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.



#92

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Josephine

Last name: Kaggwa

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? Yes

If yes, what is the name of your organisation or business? African pancakes

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 shows that Auckland council has bothered to check the place where food is 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:

people feel confident about what they are buying and eating

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one 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:

all the suggested places can clearly show the certificate to the public

**3(b) Do you have any other comments about display location at physical sites?**

no

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

**Agree**

Please tell us why:

it's the first page you see, so you cant miss it

#### 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.



#93

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Hamish

Last name: Linklater

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? Yes

If yes, what is the name of your organisation or business? Zap Restaurants

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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:

Online presence should only require display if on-line ordering is possible. Normal websites and Facebook pages should be excluded as no purchases can be initiated from them, so no sale of food has occurred.

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on 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?

However, this is a very subjective requirement, since operator and council may not agree with the order of preference. I.E. we have enough things already on our window, so the certificate will be lost amongst our other displayed items, so we might think i

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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 sale of food takes place → then not required.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#94

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Chamkaur

Last name: Singh

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

That's is more informing for a 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:

Online customer will know where food is coming from. But having the certificate displayed ensures that food is prepared in a clean premises

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

As long it is displayed in the line of sight and is easy to be seen by a customer

## 3(b) Do you have any other comments about display location at physical sites?

Nil

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

##### Disagree

Please tell us why:

There needs to be same synergy on where should the certificate be displayed. A customer should know what grade restaurant is.

#### 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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#95

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: ajish

Last name: joseph

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? Yes

If yes, what is the name of your organisation or business? Hornbill Indian Cuisine

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 number one priority

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website 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 must meet the hygiene standards

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
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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:

Able to access easily and safely

**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 need to be reassured that the cafe meets safety standards

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #96

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: Concerned

Last name: Citizen

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Disagree**

Please tell us why:

Many businesses are run by non English speaking people plus those know dont know how to use technology and dont have websites.its very difficult for them to go online and put up their grade especially when it's not necessary because you can already look up the grade online on the council website.unnecessary costs and pressure involved for something that's redundant

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)**

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but 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:

Doesnt matter as long as it can be seen.

**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:

Grade can Already can be found on the council website

Unnecessary costs to impose on the business

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

Waste of time and imposing more costs and trouble as the council usually does

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#97

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Justin

Last name: Wu

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#98

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Katherine

Last name: Portmann

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Cookie Dough Collective Ltd

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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:

Interested to understand further around online display. I do feel strongly that the food grade should be on clear physical sight; however, suggest restaurants should have the option to display if they're food grade sits ABOVE a threshold eg. 96%.

**Proposal 3:****Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but 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:

Again feel food grades above X score could opt out of display so long as it's valid, current etc.

**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:

Agree but this will be challenging to manage. Potentially this could be a part of the menu or menu page.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

As mentioned, my only suggestion is to allow food businesses the option to display if they score high on the food grade certificate.

#### Ngā korero muna - Important privacy information

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#99

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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: Su

Last name: May

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? Yes

If yes, what is the name of your organisation or business? Little Murray

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



#100

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Michael

Last name: Lee

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? Yes

If yes, what is the name of your organisation or business? Kiwi Grill

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

for food safety

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

# #100

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website 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.



#101

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Amin

Last name: Tharani

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Murder Burger

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 essential for any food business to display a food safety 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:

Physical site on store - i agree

online website or social media: I disagree as it is not common practice internationally to do so

### Proposal 3:

#### Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but 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:

3 or 4 would be ideal

as we clean doors and windows every day have a clutter of sign on the door or windows is not ideal

## 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:

websites are discretionary to business use, they are mostly for marketing displaying food safety certificates on websites are redundant and not a good idea as it not a common practice overseas. besides many businesses have 1 website for multiple stores so

### 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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## #102

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Toshiaki

Last name: Takeuchi

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? Yes

If yes, what is the name of your organisation or business? Renkon Japanese

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

N/A

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

N/A

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

N/A

**3(b) Do you have any other comments about display location at physical sites?**

N/A

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

##### Disagree

Please tell us why:

I cannot control the content of our website, too. People check the review a several site. I think that is enough.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

N/A

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



## #103

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Anna

Last name: Florendo

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? Yes

If yes, what is the name of your organisation or business? Kuya's Grill Limited

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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.



## #104

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Thaweesak

Last name: Saenpakdee

Local board: Waiheke

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

Yes must easy and communication

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

make our up to date

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Other**

Please tell us why:

Should display on view board menu of 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.



## #105

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Leanne

Last name: Collins

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? Yes

If yes, what is the name of your organisation or business? Ed street limited

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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 information to the consumer

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

Gives the consumer an understanding of how your business complies with 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):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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 shows that you have a current certification

## 3(b) Do you have any other comments about display location at physical sites?

Covered

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to 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:

Don't think its necessary on social media or 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.



## #106

# Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Kwangchul

Last name: Shin

Local board: Albert-Eden

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? Yes

If yes, what is the name of your organisation or business? Victoria Sushi

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

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:

We don't have a website or other online methods at the moment

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.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:

We don't have any websites operating by us.

We are currently providing our food grade certificate to Delivery company and food catering business who we supply our foods.

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#107

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Grace

Last name: not supplied

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 3:

Clarify where at physical sites a food safety information certificate must be displayed (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

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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

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### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursay.nz](http://akhaveyoursay.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：

[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Grace

姓: \_\_\_\_\_

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

邮编: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写与您隶属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店经营店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

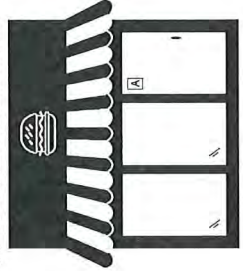
**提议3：**

**明确实体店展示食品安全信息证书的特定位置**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

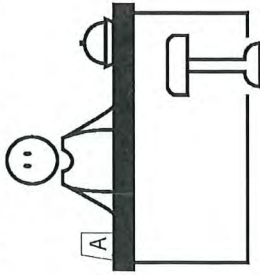




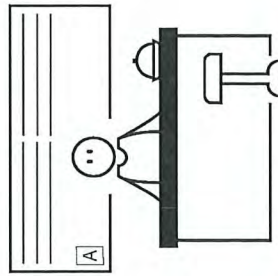
(2) 设所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



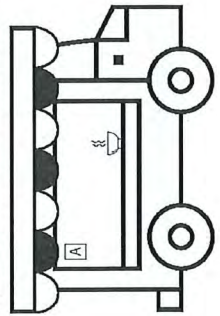
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议 4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

全信息证书的图片。Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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**#108**

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Sunny

Last name: Huang

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Not applicable

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

## Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

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#### 奥克兰市政府如何保证食品安全？

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- 帮助您更好地选择购买食物的店铺
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- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
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 Freepost Number 165771  
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#### 收到您的宝贵意见后，我们将：

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专家组将于2020年初举办公开会议，商讨所有的意见，具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

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任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

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#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Sunny  
 姓: Huang  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_  
 邮编: \_\_\_\_\_

您所属的地方委员:

Henderson - Massey

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

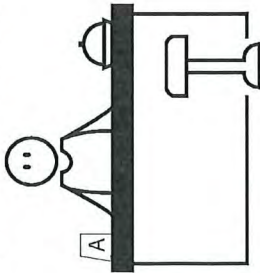




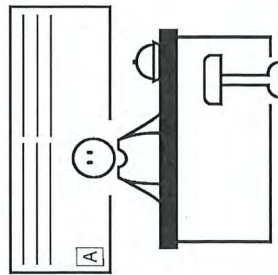
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



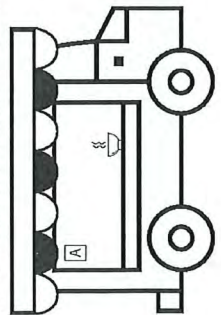
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

全信息证书的图片。Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#109

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Joery

Last name: Cai

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Not applicable

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

## Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tamaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见，具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Joe Jones

姓: Jai

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

Henderson - Massey

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在**该组织或企业**中的职位：  
 俱乐部或协会会员  
 普通职员  
 其他（请说明）\_\_\_\_\_

所有者或经营者  
 经理

这些问题有助于我们了解**哪些社会团体**正参与**奥克兰市政府**的议事。

所有信息均保持**私密**，并且我们**绝不会**将您的信息予以**披露**。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

**继续要求特定食品经营者展示食品安全信息证书（第六条）**

我们提议，下列所述**的食品经营者**，必须展示其有效的**食品安全信息证书（食品等级）**

- 根据《2014年食品法》所规定的**标准食品控制计划**经营
- 直接为**公众服务**并且
- 已经在**市政府注册**并且经过**审核**。

这涵盖大多数仅在**奥克兰**经营的**咖啡馆、餐厅、酒吧和外卖店**。

**1(a) 您对这个提议有何看法？**

同意  
 不同意  
 其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级（第7条）**

我们提议，明确要求**食品安全信息证书（食品等级）**必须在以下场所展示：

- 直接向**公众销售食品**的**实体店**
- 经营者**直接控制**的网站（包括**网页、应用程序、社交媒体**或其他**类似网站**）
- 市政府**指定的**其他场所**

例如，Carlos同时经营一家**餐馆**和一辆**餐车**。该两个场所都在同一个**食品控制计划**下。同时，他为自己的**食品生意**创建了一个**网站**和一个**Facebook页面**。Carlos必须在**餐车、餐馆、网站和Facebook页面**上展示其**食品等级**。

Carlos的**餐厅**信息还显示在**其他的网站**上。Carlos对该网站的内容**无控制权**，不需要在该网站上展示**食品等级**。

**2(a) 您对这个提议有何看法？**

同意  
 不同意  
 其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

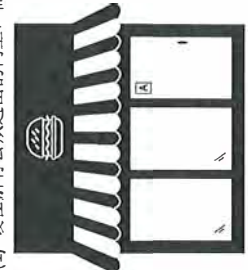
**提议3：**

**明确实体店展示食品安全信息证书的特定位置（第7条）**

我们建议，明确要求**食品安全信息证书（食品等级）**必须清楚展示于**实体店**特定位置。该展示位置取决于**实体店**的**具体物理条件**。例如，**橱窗**展示在**餐厅**是可行的，但对于**餐车**而言就不适用。

我们提议**五个**在**实体店**展示**食品等级**的位置，以下按**优先顺序**列举（**第一项为首选**）：

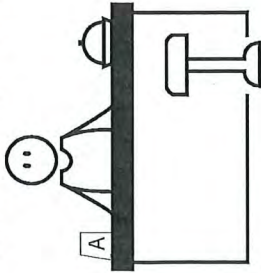
- (1) 设在**所有**公众**进出的门上**，需将**证书**面向**外侧**，使之**清晰可见**；如**无条件**达成**本项要求**，则



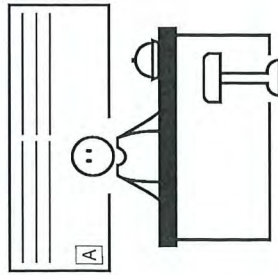
(2) 设所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



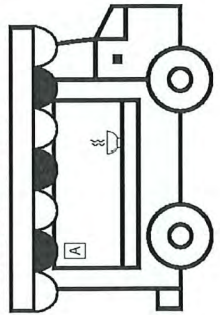
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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**#110**

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Diase

Last name: not supplied

Local board: Henderson-Massey

### Which of the following best describes you?

#### Some more information about you

**Is your feedback on behalf of an organisation or business? No**

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

# #110

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tamaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursay.nz](http://akhaveyoursay.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：  
[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: \_\_\_\_\_  
 姓: \_\_\_\_\_  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_  
 您所属的地方委员: Henderson-Norsey

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选项。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

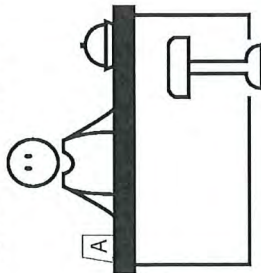




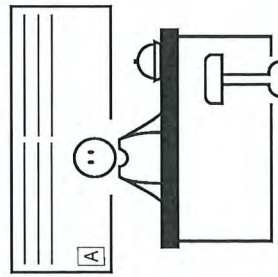
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



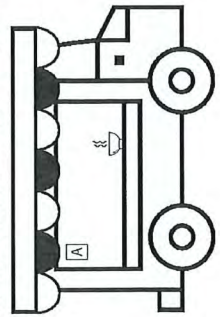
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意       不同意       其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意       不同意       其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#111

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Xiu Li

Last name: Feng

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**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?**

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?

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

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- 帮助您更好地选择购买食物的店铺
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- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
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 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

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#### 您的联系方式

您的姓名将与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Xinli Feng

姓: Feng

电子邮箱: \_\_\_\_\_

邮寄地址: Glen Eden

您所属的地方委员: \_\_\_\_\_

手机号: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称：\_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全条例》的意见：**

**提议1：**

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

- 同意  不同意  其他

请说明您的理由：  
No  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议3：**

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

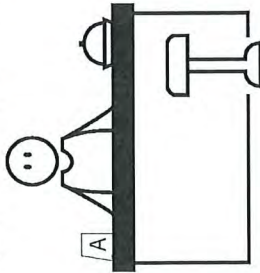




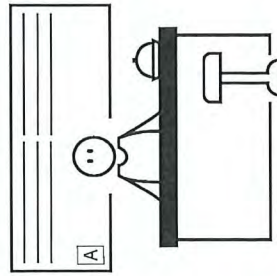
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



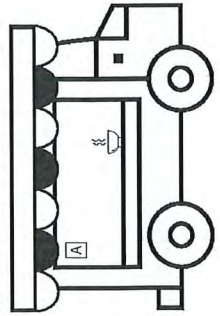
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意  不同意  其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚地展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a)您对此项提议有何看法？

同意  不同意  其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#112

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Jis

Last name: Wang

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? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨论期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名： Jim  
 姓： Ward

您所属的地方委员：  
 邮编：

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您隶属的组织或企业的名称： \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  经理  其他 (请说明) \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选项。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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提议2：

明确经营者必须在实体店经营和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：

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提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

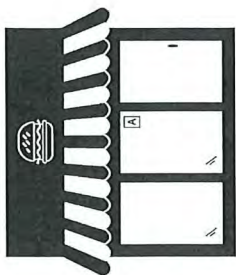
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

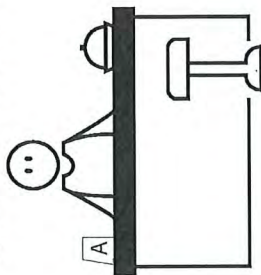




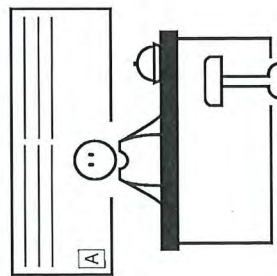
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



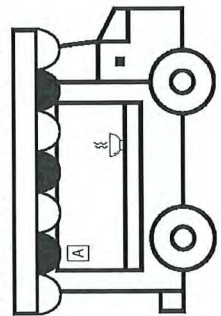
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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#113

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: May

Last name: Zeng

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Not applicable

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tamaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布。The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: May

姓: Zeng

电子邮箱: \_\_\_\_\_

邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者     经理  
 普通职员     俱乐部或协会会员  
 其他（请说明） \_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填，并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意     不同意     其他

请说明您的理由：

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**提议2：**

**明确经营者必须在实体店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意     不同意     其他

请说明您的理由：

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**提议3：**

**明确实体店展示食品安全信息证书的特定位**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

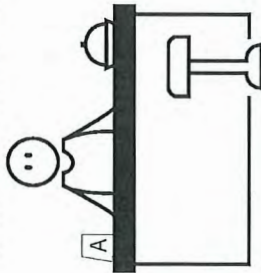




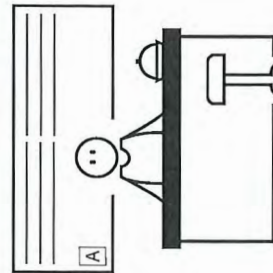
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



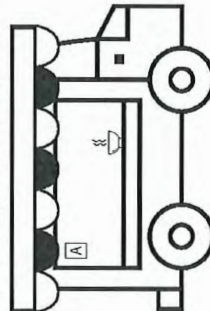
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚地展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – Your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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#114

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Xudong

Last name: Gao

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食物，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapari Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
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Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Xudong  
 姓: Gao  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_  
 邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 普通职员  俱乐部或协会会员  
 所有者或经营者  经理  其他（请说明）

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。  
所有问题均选填。并且，我们将对您的信息予以保密。  
**您属于哪个民族？**（勾选所有适用项）

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店经营店和网站展示其食品等级**（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议3：**

**明确实体店展示食品安全信息证书的特定位置**（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

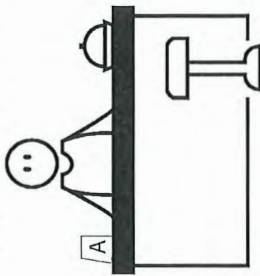




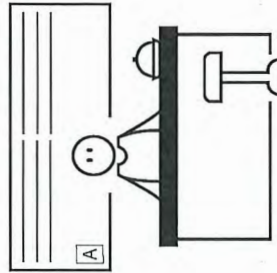
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



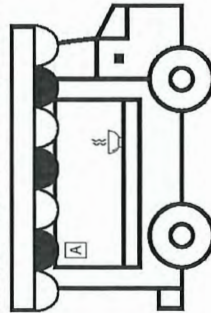
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议 4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani 在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安

Ani 的餐厅同时也出现在了另外一家网站上。Ani 对该网站的内容无控制权，不需要在该网站上展示食品等

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有任何其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

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## #115

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Minqing

Last name: Huang

Local board: Don't Know

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Other

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

### 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?

### Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

# #115

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食物，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的建议建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Hao Mingting  
 姓: Huang  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  
 普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。所有问题均必填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

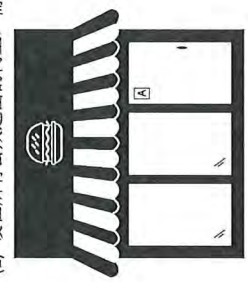
**提议3：**

**明确实体店展示食品安全信息证书的特定位**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

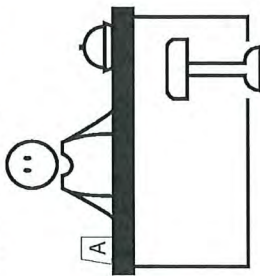




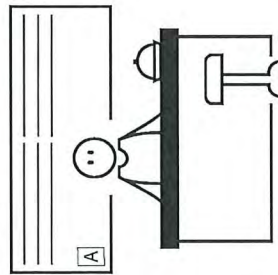
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



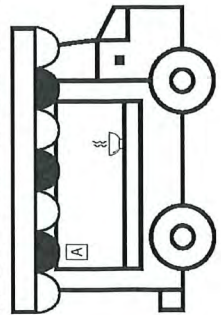
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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## #116

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Huizhen

Last name: Huang

Local board: Don't Know

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

# #116

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示规则的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapari Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Huizhen  
 姓: Huang  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_  
 邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  
 普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均必填，并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店经营和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议3：**

**明确实体店展示食品安全信息证书的特定位**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

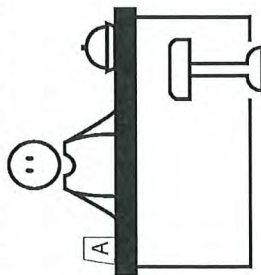




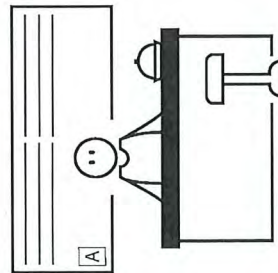
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



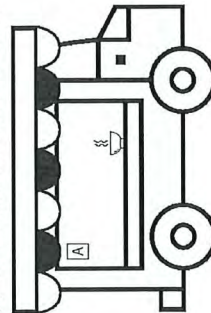
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议 4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#117

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Grace

Last name: Zhang

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

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- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店和网站的指定位置展示其食品等级。

### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
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Auckland Council – Food Safety Information Bylaw  
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 Victoria Street West  
 Auckland 1142

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[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Grace  
 姓: Zhang  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_  
 : a restaurant/café/other food service business (please specify role) \_\_\_\_\_

### 其他相关信息

#### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

所有问题均选填。并且，我们将对您的信息予以保密。

### 对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

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提议2：

明确经营者必须在实体店和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

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提议3：

明确实体店展示食品安全信息证书的特定位（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

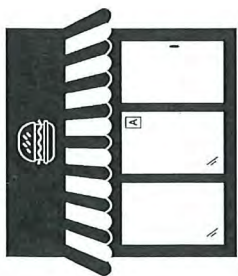
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

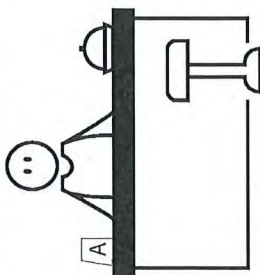




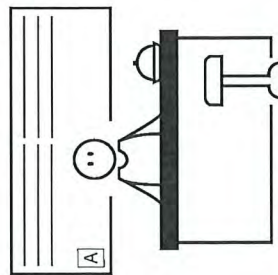
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



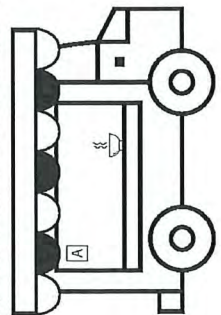
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚地展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#118

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Candy

Last name: Chen

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business?

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



**2(a) What is your opinion of this proposal?**

**Agree**

Please tell us why:

No response

**Proposal 3:**

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

**3(a) What is your opinion on our proposed order of preference?**

**Agree**

Please tell us why:

No response

**3(b) Do you have any other comments about display location at physical sites?**

No response

# #118

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



### 为2020年新食品安全信息草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapai Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Candy  
 姓: Chen  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

#### Which of the following best describes you?

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  
 普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。该两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

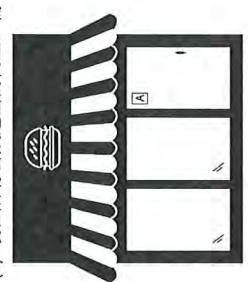
**提议3：**

**明确实体店展示食品安全信息证书的特定位置**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

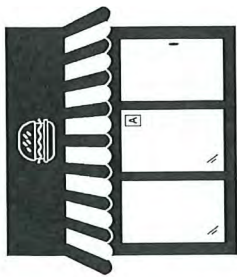
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

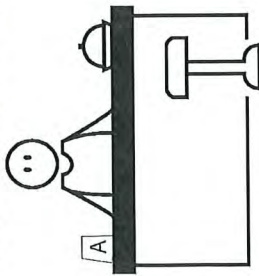




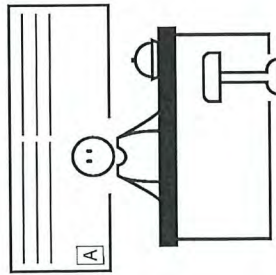
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



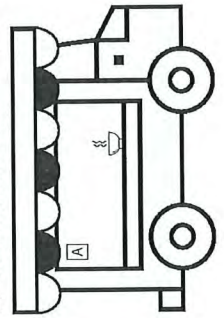
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的墙上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.



#119

## Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Iris

Last name: Huang

Local board: Don't Know

### Which of the following best describes you?

#### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Not applicable

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Agree

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

### Proposal 3:

**Clarify where at physical sites a food safety information certificate must be displayed** (Clause 7)

We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck.

We propose five places for display of food grades in order of preference below (number one being most preferred):

- (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible
- (3) at the main counter clearly visible to the public; or if this is not possible
- (4) on a wall behind the main counter clearly visible to the public; or if this is not possible
- (5) on any other external surface clearly visible to the public (i.e. where other locations are not available).

## 3(a) What is your opinion on our proposed order of preference?

Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## Proposal 4:

### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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### 为2020年新食品安全信息条例草案建言献策

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

#### 奥克兰市政府如何保证食品安全？

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

#### 为改进食品等级展示规则的提案建言献策

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营和网站的指定位置展示其食品等级。

#### 您可以通过以下方式提出您的宝贵意见：

- 访问网站 [akhaveyoursay.nz](http://akhaveyoursay.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

#### 收到您的宝贵意见后，我们将：

分析收到的所有意见，并在[akhaveyoursay.nz](http://akhaveyoursay.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在 [akhaveyoursay.nz](http://akhaveyoursay.nz) 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

#### 您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: LYN HUANG  
 姓: \_\_\_\_\_  
 电子邮箱: \_\_\_\_\_  
 邮寄地址: \_\_\_\_\_

邮编: \_\_\_\_\_

您所属的地方委员: \_\_\_\_\_

#### 其他相关信息

##### 您是否代表某个组织或企业提出意见？

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称: \_\_\_\_\_

如果答案为“是”，请告知您在该组织或企业中的职位：  
 俱乐部或协会会员  
 普通职员  
 其他（请说明）\_\_\_\_\_

所有者或经营者  经理  
这些问题有助于我们了解哪些社会团体正参与乌克兰市政府的议事。所有问题均必填。并且，我们将对您的信息予以保密。

对《2020年食品安全信息条例》的意见：

提议1：

继续要求特定食品经营者展示食品安全信息证书（第六条）  
我们提议，下列所述的食品经营者，必须展示其有效的食品安全信息证书（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在乌克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法？  
 同意  不同意  其他  
请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议2：

明确经营者必须在实体店经营和网站展示其食品等级（第7条）

我们提议，明确要求食品安全信息证书（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

2(a) 您对这个提议有何看法？

同意  不同意  其他

请说明您的理由：

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

提议3：

明确实体店展示食品安全信息证书的特定位置（第7条）

我们建议，明确要求食品安全信息证书（食品等级）必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

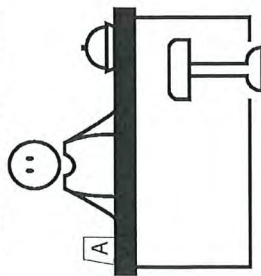




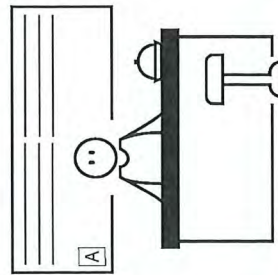
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



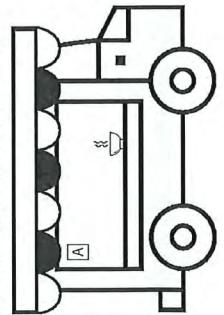
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

要求在网站特定位置上展示食品安全信息证书（第7条）

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say – your guide to consultation activities in your local area.

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## #120

### Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

#### How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, [Auckland Council Food Safety Bylaw 2013](#).

#### Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

#### Your contact details

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private.

First name: Joyi

Last name: Lee

Local board: Henderson-Massey

#### Which of the following best describes you?

##### Some more information about you

Is your feedback on behalf of an organisation or business? No

If yes, what is the name of your organisation or business?

If yes, what is your role in the organisation or business? Not applicable

## Feedback on the Food Safety Information Bylaw 2020

### Proposal 1:

#### Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

#### 1(a) What is your opinion of this proposal?

##### Other

Please tell us why:

No response

### Proposal 2:

#### Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.



## 2(a) What is your opinion of this proposal?

### 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?

### Agree

Please tell us why:

No response

## 3(b) Do you have any other comments about display location at physical sites?

No response

## #120

### Proposal 4:

#### Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

#### 4(a) What is your opinion on this proposal?

Agree

Please tell us why:

No response

#### Do you have any other feedback on the proposed new Food Safety Information Bylaw 2020?

No response

#### Ngā korero muna - Important privacy information

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- 访问网站 [akhaveyoursav.nz](http://akhaveyoursav.nz)，在线反馈意见，获得条例研讨期间各地区免预约意见征集处的相关信息。
- 扫描此表格并将其发送至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)
- 将此表格免费邮寄至以下地址：

Auckland Council – Food Safety Information Bylaw  
 Freepost Number 165771  
 Private Bag 92300  
 Victoria Street West  
 Auckland 1142

**收到您的宝贵意见后，我们将：**

分析收到的所有意见，并在[akhaveyoursav.nz](http://akhaveyoursav.nz)上向公众提供摘要。

专家组将于2020年初举办公开会议，商讨所有的意见。具体日期及时间将在[akhaveyoursav.nz](http://akhaveyoursav.nz)网站上公布。The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事，但没有机会在议事过程中发言。

如果您有任何问题或想了解更多信息，请发送电子邮件至：[foodsafetyinformationbylaw@aucklandcouncil.govt.nz](mailto:foodsafetyinformationbylaw@aucklandcouncil.govt.nz)

**为改进食品等级展示规则的提案建言献策**

我们最近审视了规则的执行情况，并确定了改进措施。我们在此提议颁布一份新条例：

- 要求大多数仅在奥克兰经营的、为公众提供服务的食品经营者（例如：咖啡馆、餐厅、酒吧和外卖店）展示食品等级；尤其是那些根据标准食品控制计划运作、为公众提供服务、已经在市政府注册并且经过审核的食品经营者。
- 要求食品经营者在实体店经营店和网站的指定位置展示其食品等级。

**您的联系方式**

您的姓名与意见将在奥克兰市政府报告和网站上公布。所有其他个人信息将予以保密。

名: Boyi  
 姓: Lee  
 电子邮箱:  
 邮寄地址:

邮编:  
 您所属的地方委员:  
Penworth

**Which of the following best describes you?**

- I do not own or work in a food related business
- I own a restaurant/café/other food service business (please specify type) \_\_\_\_\_
- I own another type of food related business (please specify type of business) \_\_\_\_\_
- I work at a restaurant/café/other food service business (please specify role) \_\_\_\_\_

**其他相关信息**

**您是否代表某个组织或企业提出意见？**

- 是——我是某组织或者某企业的官方发言人
  - 否——该意见仅代表我本人观点
- 如果答案为“是”，请填写您所属的组织或企业的名称：\_\_\_\_\_

**为2020年新食品安全信息条例草案建言献策**

您可以在2019年12月2日至2020年2月2日期间提出您的宝贵意见。

每天，奥克兰人都会从咖啡馆、餐馆、外卖店和超市等食品经营者处购买食品。如果人们食用了因处理不当而受到污染的食品或饮料，会感到身体不适。

**奥克兰市政府如何保证食品安全？**

我们帮助执行《2014年食品法》，确保食品企业销售安全、合格的食品，以供居民食用和饮用。

我们制定了相关的条例，要求目前大多数为公众服务的食品经营者（例如：大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店）展示其食品安全等级证书（食品等级），以便：

- 帮助您更好地选择购买食物的店铺
- 激励食品企业达到高食品安全标准

关于现行食品等级展示的规则，请见《2013年奥克兰市政府食品安全条例》（Tāmaki Makaurau Whakapāi Kai 2013）Auckland Council Food Safety Bylaw 2013.

如果答案为“是”，请告知您在该组织或企业中的职位：  
 所有者或经营者  经理  普通职员  俱乐部或协会会员  
 其他（请说明）\_\_\_\_\_

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。所有问题均选填。并且，我们将对您的信息予以保密。

**对《2020年食品安全信息条例》的意见：**

**提议1：**

继续要求特定食品经营者展示**食品安全信息证书**（第六条）

我们提议，下列所述的食品经营者，必须展示其有效的**食品安全信息证书**（食品等级）

- 根据《2014年食品法》所规定的标准食品控制计划经营
- 直接为公众服务并且
- 已经在市政府注册并且经过审核。

这涵盖大多数仅在奥克兰经营的咖啡馆、餐厅、酒吧和外卖店。

**1(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**提议2：**

**明确经营者必须在实体店和网站展示其食品等级**（第7条）

我们提议，明确要求**食品安全信息证书**（食品等级）必须在以下场所展示：

- 直接向公众销售食品的实体店
- 经营者直接控制的网站（包括网页、应用程序、社交媒体或其他类似网站）
- 市政府指定的其他场所

例如，Carlos同时经营一家餐馆和一辆餐车。这两个场所都在同一个食品控制计划下。同时，他为自己的食品生意创建了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食品等级。

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权，不需要在该网站上展示食品等级。

**2(a) 您对这个提议有何看法？**

同意  不同意  其他

请说明您的理由：  
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\_\_\_\_\_  
\_\_\_\_\_

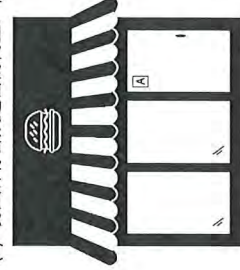
**提议3：**

**明确实体店展示食品安全信息证书的特定位**（第7条）

我们建议，明确要求**食品安全信息证书**（食品等级）必须清楚展示于实体店特定位。该展示位置取决于实体店的具体物理条件。例如，橱窗展示在餐厅是可行的，但对于餐车而言就不适用。

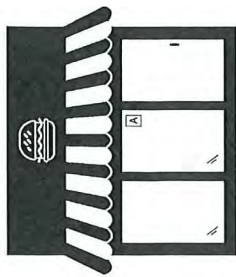
我们提议五个在实体店展示食品等级的位置，以下按优先顺序列举（第一项为首选）：

- (1) 设在所有公众进出的门上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则

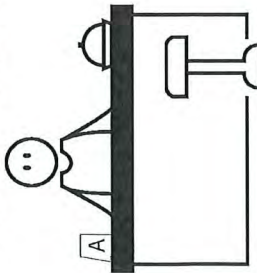




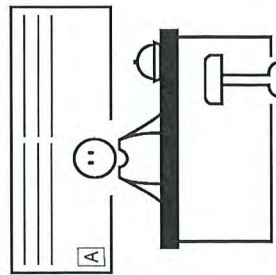
(2) 设在所有公众进出的门旁边的窗户上，需将证书面向外侧，使之清晰可见；如无条件达成本项要求，则



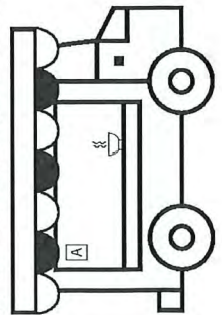
(3) 设在主柜台，使证书清晰可见；如无条件达成本项要求，则



(4) 设在主柜台后的端上，使证书清晰可见；如无条件达成本项要求，则



(5) 设在任何其他外部表面上，使证书清晰可见（当证书无法设置在上述所有其他位置）。



3(a) 您对我们起草的优先顺序有何看法？

同意     不同意     其他

请说明您的理由：

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3(b) 您对实体店的指定展示位置有无其他意见？

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提议4:

**要求在网站特定位置上展示食品安全信息证书（第7条）**

我们提议，食品安全信息证书（食品等级）必须清楚展示于食品经营者控制的网站主页或类似性质的页面上。

例如，Ani在奥克兰经营一家餐厅，并为她的餐厅设立了网站。她在餐厅官网的首页上插入了一张食品安全信息证书的图片。

Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权，不需要在该网站上展示食品等级信息。

4(a) 您对此项提议有何看法？

同意     不同意     其他

请说明您的理由：

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您对2020年新食品安全信息条例草案有无其他意见？

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您想订阅下列信息吗（勾选所有适用项）：

- 人民小组—参加市政府的调研
- 我们的奥克兰—您的奥克兰新闻周报
- Have Your Say—your guide to consultation activities in your local area.

**Ngā korero muna - Important privacy information**

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at [aucklandcouncil.govt.nz/privacy](http://aucklandcouncil.govt.nz/privacy)) and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.