

FOOD SAFETY INFORMATION BYLAW 2020

SUBMISSIONS
VOLUME 2
SUBS 121 – 164

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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Easton Last name: Scott Local board: Whau Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business? 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.

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?

	_		_	_
А	g	r	е	е

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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宫献策

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akhaveyonzsay.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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址:

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

收到您的宝贵意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its 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 网站上公布

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。

meeting in April 2020.

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

您的联系方式

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

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姓:

电子邮箱:

邮洛地址:

邮编

NWK Ven 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

ousiness (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?

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

如果答案为"是",	, 请告知您在该组织或企业中	口普通职
的职位:		が押し

口其他(请说明) 民

口俱乐部或协会会员

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。

口所有者或经营者

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?

¹不同意 口同意

口其他

请说明您的理由:

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明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

口不同意 口间源

口其他

请说明您的理由:

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);

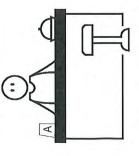
(1) 设在所有公众进出的门上, 需将证书面向外侧, 使之清晰可见; 如无条件达成本项要求, 则



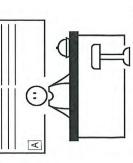
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求



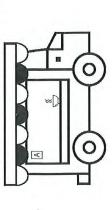
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(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?

口同意

请说明您的理由:

⁻不同意

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- 1	

3(b) 您对实体店的指定展示位置有无其他意见?

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)必须消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)**悠**对这项提议有何看法?

⁻不同意

请说明您的理由:

隊为2020年新度品女主信局宗伽年条有力其他思见;	11.	700/	- XX	7
效对2020年新東區女司 数				

您想订阅下列信息吗(勾选所有适用项):

口人民小组一参加市政府的调研取们的奥克兰一您的奥克兰新闻周报

☐ Have Your Say – your guide to consultation activities in your local area.

Ngã korero muna - Important privacy information

accordance with our privacy policy (available at aucklandcouncil, govt.nz/privacy and at our libraries and service All personal information that you provide in this submission will be held and protected by Auckland Council in information in relation to any interaction you have with the council, and how you can access and correct that centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information. We recommend you familiarise yourself with this policy. 7





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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Hao Last name: Xu Local board: Whau Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

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.

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?

	_		_	_
А	g	r	е	е

Please tell us why:

No 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、糟吧和外卖店)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

关于现行仓品等级展示的规则,谐见《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:

- 要求大多数仅在溴克兰经营的、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<u>akhaveyoursay.nz</u>,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
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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<u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言

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

您的联系方式

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

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)

4: 人なO 姓: 人へ 电子邮箱: 邮寄地址:

(please specify type of business)

☐ I work at a restaurant/café/other food service business (please specify role)

□ I own another type of food related business

其他相关信息

211

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您所属的地方委员:

邮编:

您是否代喪某个组织或企业提出意见?

2——我是某组织或者某企业的官方发言人口 否——该意见仅代表我本人观点如果答案为"是",请填写您求属的组织或企业的名称。

2

口普通职员 如果答案为"是", 谢告知您在该组织或企业中

口其他(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。

口所有者或经营者

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?

ロ不同意 四间意

请说明您的理由:

提议2:

口俱乐部或协会会员

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

口不同意 中国演

口其他

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,

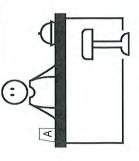
国



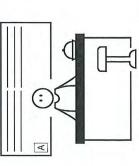
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之清晰可见; 如无条件达成本项要求



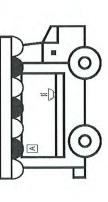
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(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?

中国勝

□不同意

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您对实体店的指定展示位置有无其他意见?
9

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)必须消楚展示于食品经营者控制的网站主页或类似性质的页面上。

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

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

4(a) 您对这项提议有何看法?

回回演

ロ不同意

请说明您的理由:

悠想 订阅下列 信息 吗(勾选 所有适用 项):	
D 人民小组一参加市政府的调研 D 我们的奥克兰一您的奥克兰新闻周报 D Have Your Say—vour puide to consultation activities in vour 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 pointly available at <u>according borders</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal	
information in relation to any interaction you have with the council, and how you can access and correct that	
information. We recommend you familiarise yourself with this policy.	

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

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

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?

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н	ĸ	г	e	e

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





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

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

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

How Auckland Council keeps you safe

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

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, 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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? Yes First name: james Last name: tucker 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? Mad Mex If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Transparency 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.

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

Disagree

Please tell us why:

I do not believe that licenses should be displayed on websites or facebook. I own and operate 18 Mad Mex locations - how would we practically manage this? How would we have 18 certificates on facebook. It would be costly to update our website on an essentially monthly basis to manage large number of store.

Perhaps a council website where customers can search out the trading name of any auckland business to see the food rating

Proposal 3:

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

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

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

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

3/21	What	is vour	oninion	on our	nronosed	order (of preference	
3(a)	vviiat	is voui	ODIIIIOII	on our	DIODOSEU	oruer (oi bielelelice	

3(b) Do you have any other comments about display location at physical sites?
No response
Please tell us why:

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 do not believe that licenses should be displayed on websites or facebook. I own and operate 18 Mad Mex locations - how would we practically manage this? How would we have 18 certificates on facebook. It would be costly to update our website on an ess

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

No response

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

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Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Dong-Jung Last name: KWON 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:

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

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

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

Agree	
-------	--

Please tell us why:

No response

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

No response

Ngā korero muna - Important privacy information

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Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Melanie Last name: Chambers 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? Staff member

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

Because as a member of the public, I believe I should know where I am eating meets high standards 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.

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

Agree

Please tell us why:

A lot of businesses now use Facebook to promote their business, and often I order online. I believe that businesses would get more online business if the public could see their food safety 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.

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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, as long as the view is unobstructed.

I have heard that the Council is behind in issuing certificates, so it would be paramount for the Council to be up to date with this when expecting stores to display certificates.

Proposal 4:

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

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

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

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

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

Agree	
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Lisa Last name: Bamberger 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:

If we know a business has good food safe handling standards will allow confidence in and greater consistency for the health and wellbeing of the patrons. Displaying this certificate will ensure all businesses can be judged to be the same 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.

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

Agree

Please tell us why:

Consistency of all locations means the public can reasonably expect there to be a cert displayed

Proposal 3:

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

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

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

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

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

Other

Please tell us why:

Who gets to decide when it is not possible to display a sign there? As some restaurants are very concerned with their aesthetics, branding and image. And may consider it not possible to put your large tacky looking sign on their door, even though it is ph

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?

Other

Please tell us why:

The size and format of the digital file would need to be carefully defined by council and kept up to date. So that it does not incur a cost to the business owner to comply with the law, and it is easy to implement.

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

No response

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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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Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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 <u>physical sites</u> ?
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?

Ag	ree
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Please tell us why:

No 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营献策

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谐者(例如:大多数仅在奥克兰经营的咖啡馆、餐厅、糖吧和外卖店)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舗
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,讲见《2013年奥克兰市政府仓品安全条例》(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,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
- 扫描此吸格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 格此表格免费邮寄至以下地址;

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

收到您的宝费意见后, 我们将:

分析收到的所有意见,并在akhaveyoursay.uz 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 <u>akhaveyoursay.nz</u> 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勞听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

V | V 电子邮箱: 给:: 群:

邮寄地址:

您所属的地方委员:

与鑑:

Which of the following best describes you? Tdo not own or work in a food related business

! own a restaurant/café/other food service

- □ I own another type of food related business business (please specify type)
 - (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?

如果答案为"是", 谢填写您求属的组织或企业 一我是某组织或者某企业的官方发言人 一该意见仅代表我本人观点 的名称: 一路口

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销告知您在该组织或企业中	
如果答案为"是",	的职位:

口所有者或经营者 口经理

口俱乐部或协会会员 通职员

口其他(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價息证书(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。

这涵蓋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?

口其他 n 不同 版 で西海

消说明您的理由:

提议2:

明确经营者必须在实体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

食品生速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 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 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?

n 不同意 中阿斯

请说明您的理由:

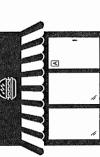
ロ其他

提议3:

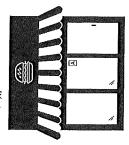
明确实体店展示食品安全信息证书的特定位置(第7条)

我们建议,明确要求食品安全信息证书(食品等级)必须消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。

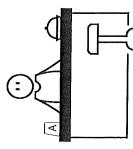
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);



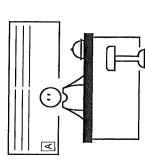
(2) 设在所有公众进出的门旁边的窗户上,需将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



(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,使证书消晰可见;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)。

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Image: Control of the		

口其他			
- 不同意	理由:		
9回倒	讲说明您的理由:		

3(a) 您对我们起草的优先顺序有何看法?

3(b) 您对实体店的指定展示位置有无其他意见?

(第7条
原证书
品安全個
展示愈品
定位置上
网站作
聚水在

提议4:

我们提议,食品安全信息证书(食品等级)必须消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 全倍息证书的图片。 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) 您对这项提议有何看法?

- 不同意 4 同意

ロ其他

请说明您的理由:

	悠想 订阅下列 信 息吗(勾选所有 运 用项):	□ 人民小组一参加市政府的调研 □ 我们的奥克兰一%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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service	centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that	
	依据订阅下列值是	口 人民小组一参口 我们的奥克兰—口 Have Your Say -	Ngā korero muna	All personal inforn accordance with o	centres) and with information in rela	,

您对2020年新食品安全信息条例草案有无其他意见?

/





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

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

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

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

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

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Yuezi Last name: Wang 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?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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?

Ag	ree
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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昌献策

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、外续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,娶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舗
- 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, 诺见《 2013年奥克兰市政府食品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)A<u>uckland Council Food Safety Bylaw 2013</u>.

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—份新条例:

- 要求大多数仅在奥克兰经营的、为公众提供服务的仓品经营者(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费意见:

- 访问网站<u>akhavevoursay.nz</u>,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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- **将此表格免费即陪至以下地址**;

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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时同将在 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勞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

级的联系万式

您的姓名与您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。

Which of the following best describes you?

do not own or work in a food related business

I own a restaurant/café/other food service

名: YUC V A: Vund 由子語語:

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

您所属的地方委员:

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 人名——该意见仅代表我本人观点 如果答案为"是", 谢填写能求属的组织或企业 的名称。

如果答案为"是", 谐告知您在该组织或企业中

口俱乐部或协会会员 口普通职员

口其他(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。

口经期

口所有者或经营者

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**食品安全恒息**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?

n 不同意 少回脚

ロ其他

请说明您的理由:

提议2:

明确经营者必须在实体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

食品生愈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 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 品等级。

Carlos的卷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

2(a) 怱对这个戡议有何涵法?

ロ不同意 可向表

口其他

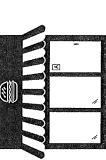
请说明您的理由:

提议3:

明确实体后展示全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);



(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, 使之消断可见; 如无条件达成本项要求, 则

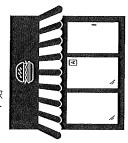
3(a) 您对我们起草的优先顺序有何看法?

ロ其他

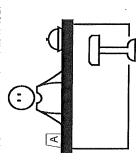
- 不同意

る河源

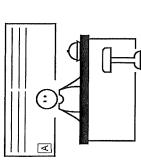
讲说明您的理由:



(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,使证书消断可见;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)。

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	5 (第7条)	;(食品等级)必须请楚展示于食品经营者控制的网站主页或类似性质的页面
	 安全個息证 =	(食品等級)
	要求在网站特定位置上展示食品安全信息证书(第7条)	"食品安全信息证书
提议4:	要求在网站	我们提议, 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)依对这项提议有何看法?

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Jane Last name: Lu 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?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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?

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Please tell us why:

No 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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奠克兰市政府如何保证食品安全?

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

- 要求大多数仅在奥克兰经哲的、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经营店和网站的指定位置展示其食品等级。

参可以通过以下方式提出您的宝费意见。

- 访问网站<u>akhaveyoursay.nz</u>, 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
- 扫描此表格并将其发送至:<u>foodsafetyinformationbylaw@aucklandcouncil.go</u>vt.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 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时同将在 <u>akhaveyoursay.nz</u> 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勞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

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您的姓名与您见格在奥克兰市政府报告和网站上 公布。所有其他个人信息格予以保密。

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始::	姓:

Which of the following best describes you? A 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

您所属的地方委员:

您是否代表某个组织或企业提出意见?

□ 是——现是某组织或者某企业的官方发言人 ┗ 吞——该意见仅代表我本人观点 如果答案为"是",谓填写您求属的组织或企业 N

口普通职员 如果答案为"是", 谐告知您在该组织或企业中

口所有者或经营者

口俱乐部或协会会员

口其他(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?

n 不同意

口其他

请说明您的理由:

提议2:

明确经营者必须在实体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

食品生蔥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 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 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

2(a) 您对这个提议有何看法?

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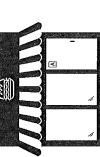
请说明您的理由:

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。

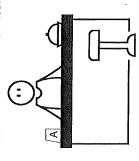
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);



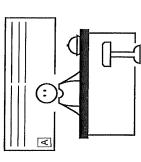
(2) 设在所有公众进出的门旁边的窗户上, 需格证书面向外侧, 使之消晰可见: 如无条件达成本项毁求, 则



(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,使证书消断可见;如无条件达成本项要求,则



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

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要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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) 依对这项提议有何看法?

人可能

- 不同意

ロ其他

请说明您的理由:

悠想 订阅下列 信息 吗(勾选所有适用项):
□ 人民小组一参加市政府的调研 □ 我们的奥克兰一您的奥克兰新闻周报 □ Have Your Say – your guide to consultation activities in your local area.

您对2020年新食品安全信息条例草案有无其他意见?

Ngã korero muna - Important privacy information

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

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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Yuhua Last name: Liu 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?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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?

Agr	ee
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Please tell us why:

No 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营献策

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,與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,娶求目前大多数为公众服务的食品绝谐者(例如:大多数仅在奥克兰经营的咖啡馅、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舗
- 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,讲见《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—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<u>akhaveyoursay.nz</u>,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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址

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

收到悠的宝贵意见后,我们将:

分析收到的所有意见,并在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 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勞听专家组和主管部门议事,但没有机会在议事过程中发言

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

您的联系方式

您的姓名与愈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

ynhnk 给 说:

Which of the following best describes you? and do not own or work in a food related business

☐ I own another type of food related business business (please specify type)

I own a restaurant/café/other food service

(please specify type of business)

☐ I work at a restaurant/café/other food service business (please specify role)

其他相关信息

您是否代赛某个组织或企业提出意见?

如果答案为"是", 请填写您求属的组织或企业 口 是——我是某组织或者某企业的官方发言人 LA 否——该意见仅代表我本人观点

谞告知您在该组织或企业中	
•	
" 党	
然为	的职位:

口经理

口所有者或经营者

口俱乐部或协会会员 口普通职员

口其他(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?

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ロ其他 - 不同意

谐说明您的理由:

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明确经营者必须在实体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

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 例如,Carlos同时经营一家餐馆和一概卷车。该两个场所都在同一个食品控制计划下。同时,他为自己的 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仓品等

2(a) 悠对这个提议有何看法?

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- 不同意

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请说明您的理由:

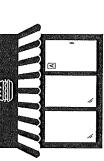
提议3:

明确实体后展示全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。

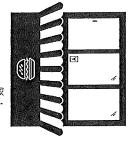
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

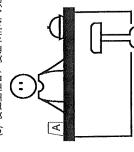


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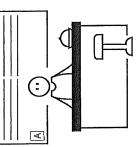
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, 则



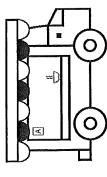
(3) 设在主柜台,使证书清晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上, 使证书消晰可见; 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)。



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ロ不同意

ロ其他

请说明您的理由:

3(b) 悠对实体店的指定展示位置有无其他意见?

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)必须消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。她在餐厅宫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)依对这项提议有何看法? 順回山

n不同意

ロ其他

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聚有无其也意见?			
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悠想订阅下列图息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研取们的與克兰一您的奧克兰新闻周报
- ☐ Have Your Say your guide to consultation activities in your local area.

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

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

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Tsung Chou Last name: Lu 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?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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?

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А	g	r	е	е

Please tell us why:

No 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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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。

與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,跟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、甑吧和外卖店)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舗
- 激励食品企业达到高食品安全标准

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<u>akhavevoursav.nz</u>,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。
- 扫描此录格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 格比表格免费即常至以下地址。

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

收到悠的宝贵意见后, 我们将:

分析收到的所有意见,并在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<u>akhaveyoursay.nz</u>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

级的联条方式

您的姓名与您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。

Which of the following best describes you?

☑ I do not own or work in a food related business

名: 「Simple Chong arrive business (please specify type) □ I own a restaurant/cafe/other food service business (please specify type) □ I own another type of food related business (please specify type of business)

您所属的地方委员:

其他相关信息

□ I work at a restaurant/café/other food service

business (please specify role)

您是否代表某个组织或企业提出意见?

四 是——我是基组织或者某企业的官方发言人 如 否——该意见仅代表我本人观点 如果答案为"是", 谐填写您求属的组织或企业 的名称:

口普通职员 如果答案为"是", 诺告知您在该组织或企业中

D 所有者或经营者

口俱乐部或协会会员

口其他(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?

ロ其他 n 不同意 少何意

诉说明您的理由:

提议2:

明确经营者必须在实体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

食品生態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 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

Carlos的卷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

2(a) 悠对这个提议有何看法?

小面侧

ロ其他 n 不同意

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)必须消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,概窗展示在餐厅是可行的,但对于餐车而言就不适用。

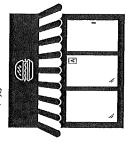
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

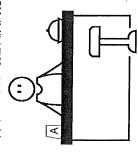


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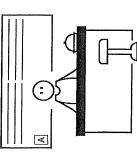
(2) 设在所有公众进出的门旁边的窗户上, 需格证书面向外侧, 使之清晰可见, 如无条件达成本项要求, 则



(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,使证书消晰可见;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)。

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- 不同意 谐说明您的理由:

少同意

3(a) 您对我们起草的优先顺序有何看法?

3(b)

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消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)依对这项提议有何看法? n 不同意

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请说明您的理由:

悠想订阅下列慣息吗(勾选所有适用项) :
口人民小组一参加市政府的调研
3 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.
Ngã korero muna - Important privacy information
All personal information that you provide in this submission will be held and protected by Aurkland Council in
accordance with our privacy policy (available at <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information. We recommend you familiarise yourself with this policy.

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Gary Last name: Qian 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?

Ag	ree
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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给营者处购买食品。如果人们食用了因处进不当而受到污染的食品或饮料,会感到身体不适。

與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诣者(例如:大多数仅在舆克兰经营的咖啡馆、餐厅、蹭吧和外卖店)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舗
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,讲见《 2013年奥克兰市政府仓品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safety Bylaw 2013</u>.

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—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经营店和网站的指定位置展示其食品等级。

绝可以通过以下方式提出您的宝贵意见。

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

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

收到您的宝贵意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的您见。具体日期及时间将在 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勞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.n2

您的联系方式

您的姓名与您见格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: (アバツ) 姓: (入) (人) (上) (由子師箱: 脚寄地址:

邮编: 您所属的地方委员:

Which of the following best describes you?

—/ 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 '-lease specify type of business)

I work at a restaurant/café/other food service isiness (please specify role)

其他相关信息

您是否代喪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", 诺填写您求属的组织或企业 的分配。
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口其他(请说明) 口普通职员 如果答案为"是",硝告知您在该组织或企业中

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。

口所有者或经营者

所有问题均洗拉、并日,我们效对你的信回头口伍家

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) 悠对这个提议有何看法?

る面積

n 不同意

ロ其他

请说明您的理由:

提议2:

口俱乐部或协会会员

明确经营者必须在实体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

食品生愈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 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 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

2(a) 悠对这个提议有何看法?

n 不同意 極回

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请说明您的理由:

提议3:

明确实体店跟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<u>图</u>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);

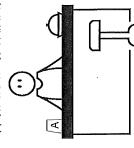
(1) 设在所有公众进出的门上,诟将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



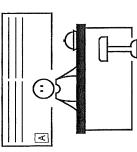
(2) 设在所有公众进出的门旁边的窗户上,需将证书面向外侧,使之清晰可见,如无条件达成本项现求,则



(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,使证书消晰可见;如无条件达成本项要求,则



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

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要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消差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。她在餐厅宫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)依对这项提议有何看法?

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ロ其他 n 不同意

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?

悠想订阅下列<mark>倡息</mark>吗(勾选所有适用项):

- 口人民小组一参加市政府的调研取们的奥克兰一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

accordance with our privacy policy (available at $\underline{aucklandcouncil.govt.nz/privacy}$ and at our libraries and service All personal information that you provide in this submission will be held and protected by Auckland Council in information in relation to any interaction you have with the council, and how you can access and correct that centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information. We recommend you familiarise yourself with this policy. 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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Jian Last name: Qian 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?

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А	2	re	:e

Please tell us why:

No 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昌献策

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。

與克兰市政府如何保证匈品安全?

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置者(例如:大多数仅在奥克兰经营的咖啡馆、餐厅、糖吧和外卖店)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

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

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;

- 要求大多数仅在奥瓦兰经营的、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 <u>akhaveyoursav.nz</u>,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: foodsafetvinformationbylaw@aucklandcouncil.govt.nz
 - 将此表格免费邮寄至以下地址:

Auckland Council – Food Safety Information Bylaw Freepost Number 16577.1 Private Bag 23:00 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<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 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勞听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

邮编: 您所属的地方委员:

do not own or work in a food related business
lown a restaurant/café/other food service
business (please specify type)
lown another type of food related business
(please specify type of business)

□ I work at a restaurant/café/other food service

business (please specify role)

Which of the following best describes you?

其他相关信息

您是否代赛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 □ 在——该意见仅代表我本人观点 如果答案为"是",讲填写您求属的组织或企业 的名称。 .,

- 普通职员	口其他(请说明)
谐告知您在该组织或企业中	
•	
为"是"	
如果答案为	的职位:

口所有者或经营者

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。

所有问题为洗拭、并日,毋们效对你的治国马口但家

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?

	ロ不同様	
\	人同意	

请说明您的理由

提议2:

口俱乐部或协会会员

明确经营者必须在实体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

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 例如,Carlos同时绕营一家稳馆和一糖餐车。该两个场所都在同一个食品控制计划下。同时,他为自己的

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

2(a) 您对这个提议有何看法?

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ロ其他 n 不同意

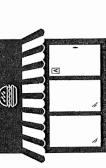
请说明您的理由:

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,ິ将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



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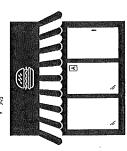
(2) 设在所有公众进出的门旁边的窗户上, 需格证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则

3(a) 您对我们起草的优先顺序有何看法?

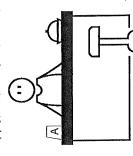
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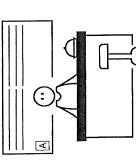
讲说明您的理由:



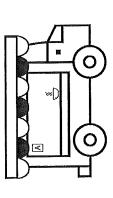
(3) 设在主柜台,使证书清晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



3(b) 您对实体店的指定展示位置有无其他意见?

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)必须消燧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)依对这项提议有何看法?



口不同意 口其他

请说明您的理由:

:对2020年新食品安全信息条例草案有无其他意见?
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The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

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

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- 要求食品经营者在实体经营店和网站的指定位置展示其食品等级。

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Auckland Council – Food Safety Information Bylaw Freepost Number 16577.1 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<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 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勞听专家组和主質部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与恋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。

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电子邮箱: 邮务地址: 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)

其他相关信息

] I work at a restaurant/café/other food service

business (please specify role)

۷

☐ I own another type of food related business

please specify type of business)

您是否代赛某个组织或企业提出意见?

口普通职员	□ 其他(请说明)
销告知您在该组织或企业中	table field
如果答案为"是",	8.果位:

D所有者或經濟者 D整理

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價息证书(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?

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消说明您的理由

提议2:

口俱乐部或协会会员

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法? 四回

n 不同意

ロ其他

请说明您的理由:

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,颇窗展示在餐厅是可行的,但对于餐车而言就不适用。

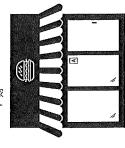
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

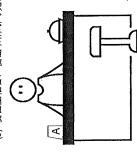


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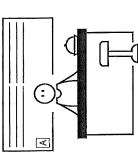
(2) 设在所有公众进出的门旁边的窗户上,需将证书面向外侧,使之清晰可见;如无条件达成本项婴求,则



(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, 使证书消晰可见; 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)。

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3(a) 悠对我们起草的优先顺序有何看法?

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谐说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

(第7条)	
安全價息证书	
L熙示愈品	
网站特定位置。	
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我们提议,食品安全信息证书(食品等级)必须消楚展示于食品经营者控制的网站主页或类似性质的页面

例如,Ani在奥克兰经营一家餐厅,并为她的餐厅设立了网站。她在餐厅宫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)依对这项提议有何看法?

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ロ其他 ロ不同意

请说明您的理由:

٨.
您对2020年新食品安全倡恩条例草案有无其他意见

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- ☐ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Last name: Le Local board: Maungakiekie-Tamaki Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Agree

Please tell us why:

No response

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

No response

Ngā korero muna - Important privacy information

All personal information that you provide in this submission will be held and protected by Auckland Council in accordance with our privacy policy (available at <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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昌献策

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、外奖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,联求目前大多数为公众服务的食品给谐者(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,讲见《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或言献策

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—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,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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
 - 将此表格免费邮寄至以下地址:

Auckland Council - Food Safety Information Bylaw Freepost Number 165771 Victoria Street West Private Bag 92300 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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在 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务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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(*A) SHI		电子邮箱:	邮寄地址:
ή. Έ	姓:	电子面	邮洛地

	- 其他相关信	松栗否代發某
= 跨坦	您所属的地方委员:	

Which of the following best describes you? Day do not own or work in a food related business ☐ I work at a restaurant/café/other food service □ I own another type of food related business □ I own a restaurant/café/other food service (please specify type of business) business (please specify type) business (please specify role)

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5个组织或企业提出意见?

Î	5	如果答案为"是",诺填与您求属的组织或企业的名称;
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如果答案为"是",谞告知您在该组织或企业中的职位:

口所有者或经营者

口其他(请说明) 口普通职员

口俱乐部或协会会员

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) 悠对这个提议有何看法?

n 不同意 る回海

ロ其他

讲说明您的理由:

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

n 不同意

ロ其他

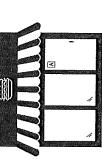
请说明您的理由:

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<u>图</u>。该展示位<u>图</u>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,钻将证书面向外侧,使之消晰可见;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, 使之消晰可见: 如无条件达成本项毁求, 则

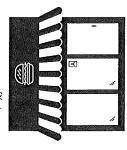
3(a) 您对我们起草的优先顺序有何看法?

口其他

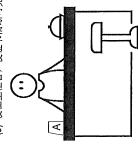
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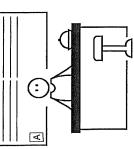
请说明您的理由:



(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, 使证书消晰可见; 如无条件达成本项要求, 则



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

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3(b) 您对实体店的指定展示位置有无其他意见?

提议4:

要求在网站特定位置上展示愈品安全信息证书(第7条)

我们提议,食品安全信息证书(食品等级)必须消递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。她在餐厅宫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)依对这项提议有何看法?

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1	九回商

ロ其他

请说明您的理由:

Company of the Compan	

悠对2020年新食品安全信息条例草案有无其他意见?			悠想 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 □ 我们的奥克兰一您的奥克兰新闻周报	☐ Have Your Say — your guide to consultation activities in your local area.
您对2020年新食品			悠想订阅下列信息	口 人民小组一参加口 我们的奥克兰一	☐ Have Your Say—

Ngã korero muna - Important privacy information

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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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Ray Last name: Guo Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Ag	ree
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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。

與克兰市政府如何保证 倒出安全?

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、卷厅、휍吧和外卖店)展示其食品安金等级证书(食品等级),以便:

- 帮助您更好地选择购买食物的店舗
- 激励食品企业达到高食品安全标准

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、酒吧和外实店)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.ng,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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮答至以下地址:

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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在 <u>akhaveyoursay.nz</u> 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. <u>foodsafetyinformationbylaw@aucklandcouncil.govt.nz</u>

您的联系方式

您的姓名与恋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: 大会: 姓: 在: (元ルの 电子邮箱: 順答地址:

邮编: 悠所属的地方委员: How X

Which of the following best describes you?

Go 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?

口普通职员	口其他(请说明)
, 请告知您在该组织或企业中	
"是"	
n果答案为	的职位:

口所有者或经营者

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。

口俱乐部或协会会员

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

n 不同意 画画

ロ其他

请说明您的理由:

提议3:

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)

继续要求**特定食品**经营者展示**食品安全恒息**证书(第六条)

提议1:

对《2020年食品安全信息条例》的意见:

• 根据《2014年食品法》所规定的标准食品控制计划经营

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) 約对这个提议有何看法?

ロ其他

n 不同意

阿爾

谐说明您的理由:

• 已经在市政府注册并且经过审核。

• 直接为公众服务并且

明确实体店展示食品安全信息证书的特定位置(第7条)

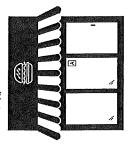
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位图取决于实体店的具体物理条件。例如,杨窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

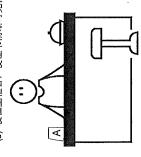
(1) 设在所有公众进出的门上,需将证书面向外侧,使之清晰可见;如无条件达成本项要求,则



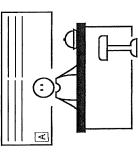
(2) 设在所有公众进出的门旁边的窗户上, 窑烙证书面向外侧, 使之消嘶可见; 如无条件达成本项要求, 则



(3) 设在主柜台,使证书请断可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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

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要求在网站特定位置上展示食品安全價息证书(第7条)

提议4:

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) 依对这项提议有何看法?

| | | | | |

口不同意口其他

请说明您的理由:

您想订阅下列信息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研取们的奥克兰一您的奥克兰新闻周报
- ☐ Have Your Say your guide to consultation activities in your local area.

Ngã korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Hai Dong Last name: Wang Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

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Please tell us why:

No 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昌献策

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與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仓品经营者(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

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

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、酒吧和外实店)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<u>akhavevoursav.nz</u>,在线反馈意见,获得条例研讨期间各地区免预约意见征集处的相关信息
- 扫描此表格并将其发送至:foodsafetyinformationbylaw@aucklandcouncil.govt.nz
 - 将此表格免费邮寄至以下地址

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

收到悠的宝贵意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 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勞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

飲的联系方式

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

Which of the following best describes you?

応給応でで</l

☐ Tdo not own or work in a food related business

□ I own a restaurant/cafe/other food service
business (please specify type)

□ I own another type of food related business
(please specify type of business)

staurant/cafe/other food service
steurant/cafe/other food service
: 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
 百——该意见仅代表我本人观点
 如果答案为"是", 谓填写您求届的组织或企业的名称。

D 俱乐部或协会会员	
口普通职员	口其他(请说明)
谐告知您在该组织或企业中	
叫果答案为"是",	5职位:

口所有者或经营者

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) 悠对这个提议有何看法?



口其他

谐说明您的理由。

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明确经营者必须在实体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

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 例如,Carlos同时经营一家餐馆和一糖餐年。该两个场所都在同一个食品控制计划下。同时,他为自己的

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

2(a) 您对这个提议有何看法?

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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)

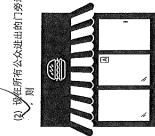
我们建议,明确要求食品安全信息证书(食品等级)必须消楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

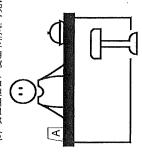
(1) 设在所有公众进出的门上,需将证书面向外侧,使之清晰可见;如无条件达成本项要求,则



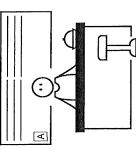
(2) 设任所有公众进出的门旁边的窗户上,窑将证书面向外侧,使之清晰可见:如无条件达成本项要求文 则



(3) 设在主柜台,使证书消晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书消断可见;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)。

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请说明您的理由:

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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(仓品等级)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)依对这项提议有何看法?



ロ其他

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?			
您对2020年新 9			

悠想订阅下列信息吗(勾选所有运用项):

- 口人民小组一参加市政府的调研取们的與克兰一您的與克兰新闻周报
- $\hfill\square$ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Wang Kei Last name: Qan Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: 3, 4, 5, 2, 1 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?

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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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雪献策

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。

與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:大多数仅在溴克兰经营的咖啡馆、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

关于现行仓品等级展示的规则,背见《 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散策

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母意见:

- 访问网站<u>akhavevoursay.nz</u>,在线反馈意见,获得条例研讨期间各地区免预约意见征缐处的相关信
- 扫描此表格并将其发送至:foodsafetyinformationbylaw@aucklandcouncil.govt.nz
 - 将此表格免费邮客至以下地址:

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

收到您的宝母意见后,我们将

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在 <u>akhaveyoursay,nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与恋见将在奥克兰市政府报告和网站上 公布。所有其他个人信恩将予以保密

始 体:

电子邮箱:

师给地址:

您所属的地方委员:

言雅:

Which of the following best describes you?

☐ 1 do not own or work in a food related business □ Lown a restaurant/café/other food service dusiness (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

您是否代费某个组织或企业提出意见?

如果答案为"是", 硝填写您隶属的组织或企业 口 是——我是某组织或者某企业的官方发言人 口 否——该意见仅代表我本人观点

如果答案为"是", 请告知您在该组织或企业中的职位:

口其他(请说明)

口普通职员

口俱乐部或协会会员

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。

口所有者或经营者

所有问题均选填。并且,我们格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**食品安全恒息**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?

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谢说明您的理由:

提议2:

明确经营者必须在实体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

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 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 品给级。

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

2(a) 您对这个提议有何看法?

ロ不同意

- 其他

请说明您的理由:

提议3:

明确实体后展示全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。

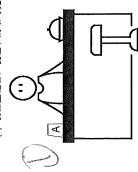
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

(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

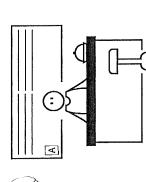


က

(3) 设在主柜台,使证书清断可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书消断可见;如无条件达成本项要求,则



(当证书无法设置在上述所有其他位置)。

1上,使证书消晰可见	R	<u></u>	 -(c	L 5)
(5) 设在任何其他外部表面上,		₩)		
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3(a) 您对我们起草的优先顺序有何看法?

ロ不同題

ロ其他

诺说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

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)数对这项提议有何看法?

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コ丼他 - 不同意

请说明您的理由:

您对2020年新食品安全信息条例草家有无其他意见?	

悠想订阅下列<mark>督息</mark>吗(勾选所有适用项):

- 口人民小组一参加市政府的调研时们的與克兰一您的與克兰新闻周报
- □ Have Your Say ~ your guide to consultation activities in your local area.

Ngã korero muna - Important privacy information

accordance with our privacy policy (available at <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service All personal information that you provide in this submission will be held and protected by Auckland Council in information in relation to any interaction you have with the council, and how you can access and correct that centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information. We recommend you familiarise yourself with this policy. 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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Xin Last name: Lu Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: 1, 4, 2, 3, 5 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?

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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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。

與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、瘤吧和外卖店)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舗
- 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:

- 要求大多数仅在與克兰经营的、为公分提供服务的食品经营者(例如:咖啡馆、餐厅、酒吧和外卖店)展示食品等級;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经营店和网站的指定位置展示其食品等级。

%可以通过以下方式提出您的宝贵意见:

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

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

收到您的宝贵意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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<u>akhavevoursay.nz</u>网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与恋见将征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。

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%	姓:	电子邮箱	邮客地为	

Definition of the service business are staurant/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)

Which of the following best describes you?

其他相关信息

2

您所属的地方委员

您是否代表某个组织或企业提出意见?

 是一致是某组织或者某企业的官方发言人
 有一一该意见仅代表我本人观点 如果答案为"是", 讲坑写您求属的组织或企业 的名称:

口幣通职	1 th/h
谐告知您在该组织或企业中	
如果答案为"是",	的职位:

口所有者或经营者 口经理

口俱乐部或协会会员

ロ其他(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價息证书(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

人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) 悠对这个提议有何看法?

口其他 n 不同意

请说明您的理由:

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

ロ其他 n 不同激

请说明您的理由:

明确实体后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);

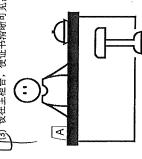
(1) 设在所有公众进出的门上,需将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



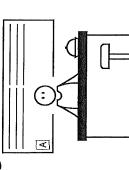
如无条件达成本项要求	
使之消断可见:	
	
设在所有公众进出的门旁边的窗户上,诟将证书面向外侧,使之消哳可见:如无条件扶成本	
设在所有	湿



| (3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



人 (4) 设在主柜台后的墙上,使证书将断可见;如无条件这成本项要求,则



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(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)。

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杨科
(a)

n 不同意

ロ其他

请说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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)依对这项提议有何看法? る回衛

n 不同意

口其他

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?

Nga 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, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Xiu Last name: Ma Local board: Henderson-Massey Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites?

No response

Proposal 4:

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

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

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

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

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

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Please tell us why:

No 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舗
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,谐见《2013年奥克兰市政府仓品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safety Bylaw 2013</u>.

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:

- 要求大多数仅在與范兰经营的、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经营店和网站的指定位置展示其食品等级。

您可以通过以下方式提出您的宝贵意见:

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- 将此表格免费邮卷至以下地址:

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

收到您的宝费意见后, 我们将:

分析收到的所有意见,并在akhaveyoursay.nz 上向公众提供摘要

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在<u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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您的联系方式

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

Which of the following best describes you?

8: Km	弊: ∧\'a	电子邮箱:	邖客地址:	

邮编:	Have essen	
	您所属的地方委员:	

☐ 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 后否——该意见仅代表我本人观点 如果答案为"是", 诉填写您浆属的组织或企业 的名称:

口普通职员	口其他(请说明)	
谐告知您在该组织或企业中		
•		
加果答案为"是"	职位:	
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器	的职位:	
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口 所有者或经营者 口经理

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價息证书(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<u>。</u>

1(a) 悠对这个提议有何看法?

2月 日本日本 日本日本

请说明您的理由:

ď

提议2:

口俱乐部或协会会员

明确经营者必须在实体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發车。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页面上展示其食品统统

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仓品等级。

2(a) 您对这个提议有何看法?

中 同 帝 日 市 日 市

ロ其他

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)

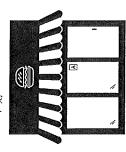
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

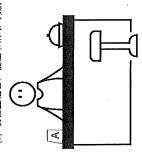
(1) 设在所有公众进出的门上,需将证书面向外侧,使之清晰可见;如无条件达成本项要求,则



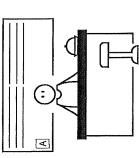
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



(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, 使证书消断可见; 如无条件达成本项要求, 则



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

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要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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

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。

白河源

4(a)依对这项提议有何看法?

n不同意

ロ其他

请说明您的理由:

悠对2020年新食品安全信息条例草案有无其他意见?			
数对202			-

您想订阅下列信息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研取们的與克兰一您的與克兰新闻周报
- $\hfill\square$ Have Your Say your guide to consultation activities in your local area.

Nga korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Hang Last name: Wang 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?

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А	g	r	е	е

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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。

與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给营者(例如: 大多数仅在线克兰经营的贴库馆、餐厅、휍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舗
- 激励食品企业达到高食品安全标准

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

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—份新条例:

- 要求大多数仅在與九兰经营的、为公公提供服务的食品经营者(例如:咖啡馆、餐厅、酒吧利外卖店)展示食品等級:尤其是那些根据标准食品控制计划运作、为公公提供服务、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虫意见:

- 访问网站<u>akhaveyoursay.nz</u>, 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
- 扫描此表格并将其发送至: foodsafetvinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮路至以下地址:

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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在<u>akhaveyoursay.nz</u> 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务听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与您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。 f

m編: 悠所属的地方委员: Not Alled

☐ 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)

Which of the following best describes you?

☐ 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	×	如果答案为"是", 讲填写您隶属的组织或企业	的名称:
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口普通职员	□ 其他(構说明)
谐告知您在该组织或企业中	
'是",	
如果答案为"是"	的职位:

口所有者或经营者 口经理

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。

所有问题均选填。并且,我们将对您的信息予以保密。

口俱乐部或协会会员

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

口不同渺

ロ其他

请说明您的理由:

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)

继续要求特定食品经营者展示食品安全價息证书(第六条)

提议1:

对《2020年食品安全信息条例》的意见:

根据《2014年食品法》所规定的标准食品控制计划经营

这涵蓋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?

ロ其他

n 不同意

消说明您的理由:

• 已经在市政府注册并且经过审核。

直接为公众服务并且

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,使之消晰可见;如无条件达成本项要求,则



提议3:

如无条件达成本项要求	
9, 使之消断可见; 5	
沿 格证书面向外侧	
设在所有公众进出的门旁边的窗户上,	
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3(a) 悠对我们起草的优先顺序有何看法?

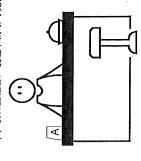
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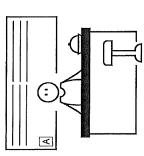
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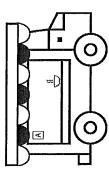
(3) 设在主柜台,使证书清晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书浒断可见;如无条件达成本项要求,则



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



3(b) 您对实体店的指定展示位置有无其他意见?

	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)必须消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)依对这项提议有何看法?

ロ其他 - 不同意

请说明您的理由:

您对2020年新食品安全信息条例草案有无其他意见?		
额		

悠想订阅下列信息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研取们的奥克兰一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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We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Chang Last name: Su 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?

Ag	r	e	e	

Please tell us why:

No 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—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, 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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址

Auckland Council – Food Safety Information Bylaw Freepost Number 165771 Victoria Street West Private Bag 92300 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<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言

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

您的联系方式

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

Chang

电子邮箱

邮客地址:

您所属的地方委员

Which of the following best describes you? VI 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

□ I work at a restaurant/café/other food service (please specify type of business)

business (please specify role)

其他相关信息

您是否代赛某个组织或企业提出意见?

一我是某组织或者某企业的官方发言人 如果答案为"是",请填写您隶属的组织或企> ₩ 否——该意见仅代表我本人观点 的名称: 口 是—

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17.45

口俱乐部或协会会员 口其他(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。

口所有者或经营者 口经理

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**食品安全恒感**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?

河源

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请说明您的理由:

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

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请说明您的理由:

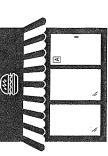
提议3:

明确实体店歷示食品安全價息证书的特定位置(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);

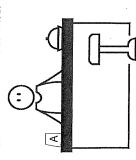
(1) 设在所有公众进出的门上,需将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



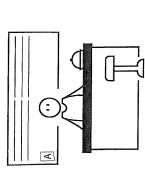
(2) 设在所有公众进出的门旁边的窗户上, 需将证书而向外侧, 使之清晰可见; 如无条件达成本项要求, 则



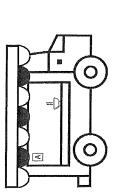
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(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)。



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提议4:

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往奥克兰经营一家餐厅,并为她的餐厅设立了网站。她在餐厅宫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) 像对这项提议有何看法?



口其他 ロ不同意

请说明您的理由:

|--|

您对2020年新食品安全信息条例草案有无其他意见?

Ngă korero muna - împortant privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Xue Last name: Hua 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?

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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that information. We recommend you familiarise yourself with this policy.

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为2020年新食品安全信息条例草案建营献策

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。

與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舗
- 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, 诣见《 2013年奥克兰市政府食品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safety Bylaw 2013</u>.

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:

- · 要求大多数仅在舆克兰经苗的、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经营店和网站的指定位置展示其食品等级。

您可以通过以下方式提出您的宝贵意见:

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分析收到的所有意见,并在<u>akhaveyoursay.nz</u>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 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营部门议事,但没有机会在议事过程中发言。

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您的联系方式

您的姓名与您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。

Which of the following best describes you?

Late not own or work in a food related business

□ I own a restaurant/café/other food service

business (please specify type)

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 □ 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窗见?

 是——我是某组织或者某企业的官方发言人 人名——该意见仅代表我本人观点 如果答案为"是", 谢轼写您求属的组织或企业 的名称:

w‰: 您所属的地方委员:

口與宋쐶與特金全品	
口普通职员	(田沢珠)中耳口
, 谐告知您在该组织或企业中	
如果答案为"是",	的职位:

所有者或经营者 公理

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價息证书(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) 悠对这个提议有何看法?

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提议2:

明确经营者必须在实体经营店和网站展示其食品等级(第7条)

我们提议,明确要求食品安全信息证书(食品等级)必须在以下场所展示:

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

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

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?

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请说明您的理由:

器议3.

明确实体店展示食品安全信息证书的特定位置(第7条)

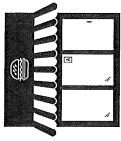
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

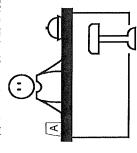
(1) 设在所有公众进出的门上,需将证书面向外侧,使之消晰可见;如无条件达成本项要求,则 ((20))



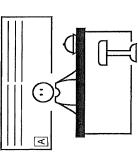
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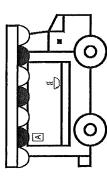
(3) 设在主柜台,使证书清晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书游断可见;如无条件达成本项要求,则



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



3(a) 悠对我们起草的优先顺序有何看法?

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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)必须消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)依对这项提议有何看法?

少间影

ロ不同意

请说明您的理由:

悠对2020年新食品安全信息条例草案有无其他意见 ?			
您对2020年新			

您想订阅下列價惠吗(勾选所有适用项):

- 口人民小组一参加市政府的调研时的的異克兰一您的異克兰新闻周报
- □ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Nan nan Last name: Su 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?

Ag	ree
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Please tell us why:

No 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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Auckland Council

为2020年新食品安全信息条例草案建营献策

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舗
- 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,诸见《 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難言献策

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—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<u>akhaveyoursay.nz</u>, 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
- 扫描此表格并将其发送至:foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址

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

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<u>akhaveyoursay.nz</u> 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勞听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

Man nan 电子邮箱: 邮客地址: 三鑑:

您所属的地方委员: 2

WI do not own or work in a food related business ☐ I own another type of food related business I own a restaurant/café/other food service business (please specify type)

Which of the following best describes you?

□ I work at a restaurant/café/other food service business (please specify role)

(please specify type of business)

其他相关信息

您是否代赛某个组织或企业提出意见?

如果答案为"是", 邙填写您隶属的组织或企业的名称: 口 是——我是某组织或者某企业的官方发言人 女 否──—该意见仅代表我本人观点

口普通职员	**/ ** #
,谐告知您在该组织或企业中	
如果答案为"是"	的职位:

普通职员具体(请说明)

所有者或经营者 0 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價息证书(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) 悠对这个提议有何看法?

/阿藤 四2

口不同意 口其他

消说明您的理由:

က

提议2:

明确经营者必须在实体经营店和网站展示其食品等级(第7条)

我们提议,明确要求食品安全信息证书(食品等级)必须在以下场所展示:

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

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

Carlos的餐厅信息还显示在其他的网站上。Carlos对该网站的内容无控制权,不需要在该网站上展示食品等 86

2(a) 绝对这个提议有何看法?

) 利意 。

口不同惑 口其他

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<u>团</u>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;如无条件达成本项竖求,则

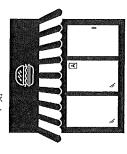


(2) 设在所有公众进出的门旁边的窗户上,窑格证书面向外侧,使之消晰可见;如无条件达成本项要求,则

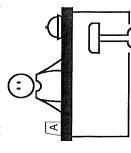
3(a) 您对我们起草的优先顺序有何看法?

n 不同惑

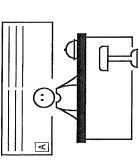
诺说明您的理由:



(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,使证书消晰可见;如无条件达成本项要求,则



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

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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)必须消逸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。

♥同憲 □不同避 请说明您的理由:

ロ其他

无其他 厳见?	
5对2020年新食品安全信息条例草案有无其他意见?	
核对2020年增制品	

您想订阅下列僧息吗(勾选所有适用项):

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

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How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Jay Last name: Acton 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?

Other

Please tell us why:

Small business barriers should be removed as much as possible so a system that does this is preferable.

Proposal 2:

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

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

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

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

Carlos' restaurant also appears on another website. The food grade does not need to 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: Small business barriers should be removed as much as possible so a system that does this is preferable. **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed 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?

Ag	ree
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Please tell us why:

No 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、卷厅、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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为改进食品等级展示规则的提案建育献策

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哲的、为公众提供服务的仓品经营者(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经营店和网站的指定位置展示其食品等级。

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

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专家组将于2020年初举办公开会议,商讨所有的意见。具体日期及时间将在<u>akhaveyoursay,nz</u> 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

数的联系方式

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。

強力でなる

Which of the following best describes you? A do not own or work in a food related business

I own a restaurant/cafe/other food service
business (please specify type)
 I own another type of food related business

□ I own another type of food related business (please specify type of business)

其他相关信息

您是否代喪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

如果答案为"是", 诮告知您在该组织或企业中的职位:

D 所有者或经营者

口俱乐部或协会会员 口普通职员

口其他(谛说明)

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) 悠对这个提议有何看法?

- 不同意 極回 0

tisement bayfies should be venemed a mun so a system hat does 请说明您的理由: SWOLL

提议2:

明确经营者必须在实体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

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 例如,Carlos同时经营一家餐馆和一糖餐车。该两个场所都在同一个食品控制计划下。同时,他为自己的

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

2(a) 您对这个提议有何看法?

n 不同意 一回通 请说明您的理由:

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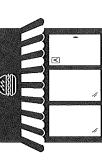
提议3:

明确实体店展示食品安全信息证书的特定位置(第7条)

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

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

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



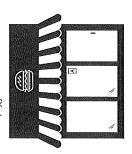
(2)设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则

3(a) 您对我们起草的优先顺序有何看法?

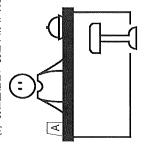
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阿爾

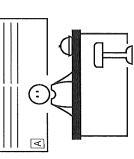
诉说明您的理由:



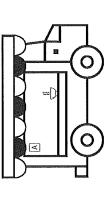
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消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)**悠**对这项提议有何看法? を動き

ロ其他 - 不同意

请说明您的理由:

数数 订阅 下列官息吗(勾迹 所有适用 项):
口人民小组一参加市政府的调研电我们的奥克兰一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 <u>aucklandcouncil govt.nz/privacy</u> and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information We recommend you familiatics voursalf with this policy

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Jasmine Last name: Liang Local board: Kaipatiki Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed 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?

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А	g	r	е	е

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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国献策

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。

與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舗
- 激励食品企业达到陷食品安全标准

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

为改进食品等级展示规则的提案弹言献策

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—份新条例:

- 要求大多数仅在奥克兰经营的、为公众验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经营店和网站的指定位置展示其食品等级。

%可以通过以下方式提出%的宝贵意见:

- 访问网站<u>akhaveyoursay.nz</u>,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
 - 扫描此驳格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址。

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

及到您的宝贵意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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 akhavevoursay.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.

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asmore

给:: **談** 电子邮箱:

I do not own or work in a food related business I own a restaurant/café/other food service

Which of the following best describes you?

□ I own another type of food related business (please specify type of business) business (please specify type)

□ I work at a restaurant/café/other food service business (please specify role)

其他相关信息

您是否代喪某个组织或企业提出意见?

如果答案为"是", 谢琐写您隶属的组织或企业 一我是某组织或者某企业的官方发言人 一该意见仅代表我本人观点

4

口俱乐部或协会会员	
口普通职员	口 其他(请说明)
谐告知您在该组织或企业中	# 27
8为"是",	的职位:

口所有者或绘密者

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個息证书(第六条)

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- 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?

口其他 n 不同意 中回海

诽说明您的理由:

提议2:

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

の西海

口其他 口不同意

请说明您的理由:

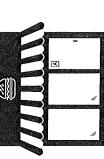
明确实体后展示食品安全信息证书的特定位置(第7条)

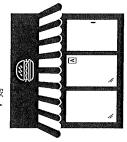
提议3:

我们建议,明确要求食品安全信息证书(食品等级)必须请楚展示于实体店特定位<u>图。该展示位图取决于</u> 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。

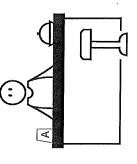
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

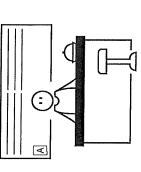




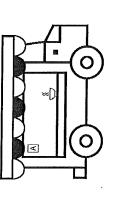
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



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- 不同意 中阿谢

ロ其他

消说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书 (食品等级)必须消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。 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) 依对这项提议有何看法?

中国競

- 不同意

请说明您的理由:

S

悠想 订阅下列 信 息吗(勾选 所有适用 项):	
口 人民小组一参加市政府的调研 □ 我们的奥克兰一您的奥克兰新闻周报	
☐ Have Your Say — your guide to consultation activities in your local area.	
Nga korero muna - Important privacγ information	
All personal information that you provide in this submission will be held and protected by Auckland Council in	
accordance with our privacy policy (available at <u>aucklandcouncil govt nz/privacy</u> and at our libraries and service	
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information in relation to any interaction you have with the council, and how you can access and correct that	
information. We recommend you familiarise yourself with this onliny.	

您对2020年新食品安全信息条例草案有无其他意见?





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

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How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

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: Wang Local board: Don't Know Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: 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?

	_		_	_
А	g	r	е	е

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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国献策

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仓品经营者(例如:大多数仅在奥克兰经营的咖啡馆、卷厅、酒吧和外卖店)展示其食品安全等级证书(仓品等级),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

关于现行仓品等级展示的规则,背见《2013年奥克兰市政府仓品安全条例》(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—份新条例;

- 要求大多数仅在奥克兰经营的、为公众提供服务的仓品经营者(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 <u>akhaveyoursay.nz</u>, 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 œį
- 扫描此表格并将其发送至:<u>foodsafetyinformationbylaw@auc</u>klandcouncil.govt.nz
- 将此表格免费即寄至以下地址。

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

收到您的宝贵意见后,我们将:

分析收到的所有愈见,并在<u>akhaveyoursay.nz</u>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 <u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

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

 Nī	Jeme	 □ I own a restaurant/café/otl business (please specify type)
111	W bowl	□ I own another type of food
3子邮箱:	7編:	(please specify type of busines
的各地址	<u>'</u>	a restaurant/cate, business (please specify role) _

a restaurant/café/other food service

I own another type of food related business

ease specify type of business)

声鑑:

您所属的地方委员

您是否代表某个组织或企业提出意见?

其他相关信息

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

口普通职员 如果答案为"是", 谐告知您在该组织或企业中

D 所有者或经营者

口俱乐部或协会会员

口其他(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價息证书(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
- 己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?

少何愚

口其他 n 不同樹

请说明您的理由:

提议2:

明确经营者必须在实体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

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 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 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

2(a) 悠对这个提议有何看法?

回回

- 不同意

口其他

请说明您的理由:

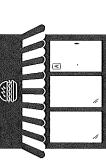
提议3:

明确实体店展示食品安全個處证书的特定位置(第7条)

我们建议,明确要求食品安全信息证书(食品等级)必须消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,但对于筏车而言就不适用。

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, 使之消晰可见; 如无条件达成本项要求, 则

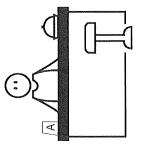


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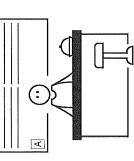
(2)设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



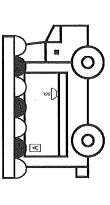
(3) 设在主柜台, 使证书清晰可见: 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上, 使证书消晰可见; 如无条件达成本项要求, 则



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



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请说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议, 食品安全信息证书(食品等级)必须消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)**悠**对这项提议有何看法? 一個意

n 不同意

请说明您的理由:

然想订阅下列信息吗(凶选所有适用项):
7 人民小组一参加市政府的调研
5 我们的奥克兰一您的奥克兰新闻周报 I Have Your Sav – vour enide to consultation artivities in vour local area.
ygā korero muna - Important privacy information
Il personal information that you provide in this submission will be held and protected by Auckland Council in
iccordance with our privacy policy (available at <u>aucklandcouncil govt nz/privacy</u> and at our libraries and service
entres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
nformation in relation to any interaction you have with the council, and how you can access and correct that
nformation. We recommend you familiarise yourself with this policy.

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: James Last name: Xu Local board: Kaipatiki Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed 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?

	_		_	_
А	g	r	е	е

Please tell us why:

No 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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我们却定了相关的条例,要求目前大多数为公众服务的农品经营者(例如:大多数仅在奥克兰经营的咖啡馆、卷厅、漕吧和外卖店)展示其食品安全等级证书(农品等级),以便:

- 帮助您更好地选择购买仓物的店铺
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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:

- 要求大多数仅在臭克兰经营的、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经营店和网站的指定位置展示其食品等级。

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

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分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

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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。

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)

4: Jones

4: 人名

I work at a restaurant/café/other food service usiness {please specify role}

I own another type of food related business

lease specify type of business)

其他相关信息

您所属的地方委员:

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",谓填写您隶属的组织或企业

如果答案为"是",销告知您在该组织或企业中 "用品"。

当 登通职员口俱乐部或协会会员工 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。

口所有者或经营者

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**食品安全僭悤**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?

p.何敬 n.不同敬 n

请说明您的理由:

ო

提议2:

明确经营者必须在实体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同时经营一家後馆和一辆餐车。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仓品等级。

2(a) 您对这个提议有何看法?

0 同意 0 不同意

ロ其他

请说明您的理由:

提议3:

明确实体店展示食品安全個息证书的特定位置(第7条)

我们建议,明确要求食品安全信息证书(食品等级)必须消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。

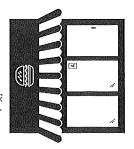
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

(1) 设在所有公众进出的门上,铝将证书面向外侧,使之消晰可见:如无条件达成本项要求,

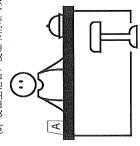
圖



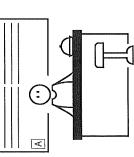
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, 则



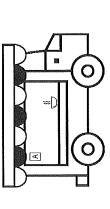
(3) 设在主柜台,使证书消晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上, 使证书消晰可见; 如无条件达成本项要求, 则



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



3(a) 悠对我们起草的优先顺序有何看法?

10年

口不同愈 口其他

请说明您的理由:

体店的指定展示位置有无其他意见?
拉尔体层
3(b) 総次

要求在网站特定位置上展示食品安全個息证书(第7条)

提议4:

我们提议, 食品安全信息证书(食品等级)必须消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)**悠**对这项提议有何看法?

口周燕

口不同意 口其他

请说明您的理由:

悠想 订阅下列信息吗(勾选 <mark>所有适用</mark> 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 <u>aucklandcouncil govt.nz/privacy</u> and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information. We recommend you familiarise vourself with this policy.

悠对2020年新食品安全信息条例草案有无其他意见?

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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

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: Chen Local board: Maungakiekie-Tamaki Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Agree	•
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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、糖吧和外卖店)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,诺见《 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 <u>akhaveyoursay.nz</u>, 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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址

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

收到您的宝费意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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 akhavevoursay.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勞听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与遼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。

始

4.

Which of the following best describes you?

☐ do not own or work in a food related business □ I own a restaurant/café/other food service

☐ I own another type of food related business (please specify type of business) business (please specify type)

☐ I work at a restaurant/café/other food service business (please specify role)

其他祖关信息

您是否代要某个组织或企业提出意见?

口 是——我是某组织或者某企业的官方发言人 口。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:

口普通职员	二其他(语)
谐告知您在该组织或企业中	
"是"	
3	
如果答案为	的职位:

口其他(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。

口所有者或经营者

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**食品安全僭愿**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?

口其他 - 不同意 回回

请说明您的理由:

ო

提议2:

口俱乐部或协会会员

明确经营者必须在实体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

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 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

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

2(a) 您对这个提议有何看法?

n 不同意 阿阿姆

口其他

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)

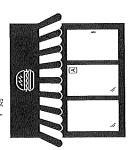
我们建议,明确要求食品安全信息证书(食品等级)必须消楚展示于实体店特定位置。该展示位置取决于实体店的具体物理条件。例如,杨窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

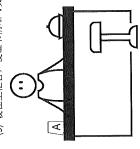
(1) 设在所有公众进出的门上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



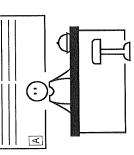
(2) 设在所有公众进出的门旁边的窗户上, 沿将证书面向外侧, 使之清晰可见; 如无条件达成本项要求



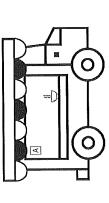
(3) 设在主柜台,使证书清晰可见:如无条件达成本项要求,则



(4) 设在主柜台后的墙上, 使证书消晰可见; 如无条件达成本项要求, 则



(5) 设在任何其他外部表面上,使证书消晰可见(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?

- 不同意 口同意

ロ其他

请说明您的理由:

- 1	
- 1	
- 1	
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- 1	
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3(b) 悠对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,仓品安全信息证书(仓品等级)必须消楚展示于仓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) 依对这项提议有何看法?

- 不同意 道回回

口其他

请说明您的理由:

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您对2020年新食品安全信息条例苹聚有无其他 意见?	

悠想订阅下列信息吗(勾选**所有运用**项):

- 口人民小组一参加市政府的调研我们的奥克兰一您的奥克兰新闻周报
- $\hfill\square$ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Haas hun Last name: Kin 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? 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:

Guarantee safety

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites?

No response

Proposal 4:

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

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

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

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

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

Ag	ree
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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仓品或饮料,会感到身体不适。

契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馅、餐厅、溜吧和外괋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

关于现行仓品等级展示的规则,讲见《2013年奥克兰市政府仓品安全条例》(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, 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
- 扫描此表格并将其发送至:<u>foodsafetyinformationbylaw@aucklandcouncil.govt.nz</u>
- 将此表格免费邮客至以下地址;

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

收到您的宝贵意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its 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 <u>akhaveyoursay.nz</u> 网站上公布

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

meeting in April 2020.

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

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

Which of the following best describes you?

in do not own or work in a food related business

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1000x	12
4:	姓:

电子邮箱:

您 所属 的地方 姿贞:

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邮给地址:

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I work at a restaurant/café/other food service □ I own another type of food related business □ I own a restaurant/café/other food service (please specify type of business) business (please specify type) business (please specify role) 其他相关信息

您是否代爱某个组织或企业提出意见?

如果答案为"是", 请填写您隶属的组织或企业 一我是某组织或者某企业的官方发言人 一该意见仅代表我本人观点 的名称: 型口

4

口其他(请说明) 4 普通职员 如果答案为"是", 谐告知您在该组织或企业中

口所有者或经营者

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。

口俱乐部或协会会员

提议2:

明确经营者必须在实体经营店和网站展示其食品等级(第7条)

我们提议,明确要求仓品安全信息证书(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

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 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

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

2(a) 您对这个提议有何看法?

n 不同意 一面樹

ロ其他

请说明您的理由:

提议3:

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)

继续要求**特定食品**经营者展示**食品安全恒息**证书(第六条)

提议1:

对《2020年食品安全信息条例》的意见:

• 根据《2014年食品法》所规定的标准食品控制计划经营

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?

n 不同意

人同意

语说明您的理由: //华军666

已经在市政府注册并且经过审核。

• 直接为公众服务并且

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

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Guarantee Solety

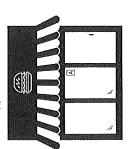
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明确实体店展示食品安全信息证书的特定位置(第7条)

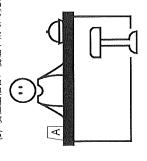
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

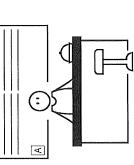
(2) 设在所有公众进出的门旁边的窗户上, 沿将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



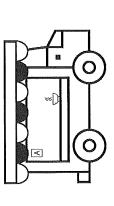
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



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要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(仓品等级)必须消楚展示于仓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)依对这项提议有何看法?

请说明您的理由:

- 不同意

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Bella Last name: Zhang Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? (3) and (4) Better to display the food grade in the front of the counter or behind the counter wall.

Proposal 4:

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

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

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

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

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

Ag	ree	

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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雪献策

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。

與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。

我们帕定了相关的条例,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、维厅、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输
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,站见《 2013年奥克兰市政府仓品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safety Bylaw 2013</u>.

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:

- 要求大多数仅在溴克兰经营的、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经营店和网站的指定位置展示其食品等级。

绝可以通过以下方式提出您的宝贵意见。

- 访问网站 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综处的相关信息。
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址;

Auckland Council – Food Safety Information Bylaw Freepost Number 16577.1
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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组络于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<u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言

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

您的联条方式

您的姓名与您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。

4: Della 性: Zhang 电子邮箱: mshuh: 您所属的地方委员: イカル・アイ

Which of the following best describes you? I do not own or work in a food related business I lown a restaurant/café/other food service business (please specify type) I lown 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

您是否代妻某个组织或企业提出意见

口 是——我是某组织或者某企业的官方发言人	,少一各——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》	හ女栋:
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口普通职员	美/ お中
谐告知您在该组织或企业中	
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如果答案为	的职位:

口其他(请说明)

口俱乐部或协会会员

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。

口所有者或经营者

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?

n 不回 数 中间旅

ロ其他

请说明您的理由:

ന

提议2:

明确经营者必须在实体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

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 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 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仓品等

2(a) 您对这个提议有何看法?

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请说明您的理由:

ロ其他

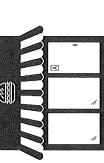
提议3:

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)必须消整展示于实体店特定位置。该展示位置取决于这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);

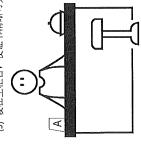
(1) 设在所有公众进出的门上、涺将证书面向外侧,使之消晰可见;如无条件达成本项要求,则



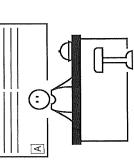
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, ,则



(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, 使证书消晰可见; 如无条件达成本项要求, 则



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

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序有何看法?	口其他	
3(a) 悠对我们起草的优先顺序有何看法	- 不同感	四世:
3(a) 統对我	多一	说明您的理由 :

3(b) 您对实体店的指定展示位置有无其他意见?

(3) & (4) 股在主柜台式主柜台后墙上清晰

要次4. Ale tism the two sade of the tism axis. of the Country or behaved the 要求在网站特定位置上展示会品安全信息证书(紹7条) Country woult

我们提议, 仓品安全信息证书(仓品等级)必须消楚展示于仓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)**悠**对这项提议有何看法?

- 不同意 少何敢

ロ其他

请说明您的理由:

悠想 订阅下列 信息 吗(勾选 所有运用 项):
D. 人民小组一参加市政府的调研 占 我们的奥克兰一您的奥克兰新闻周报
\Box 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 and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information. We recommend you familiarise yourself with this policy.

您对2020年新食品安全信息条例草案有无其他意见?

/





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Yanli Last name: Liu Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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、外卖店和超市等仓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仓品或饮料,会感到身体不适。

與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农品经营者(例如: 大多数仅在奥克兰经营的咖啡馆、卷厅、酒吧和外卖店)展示其食品安全等级证书(农品等级),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

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

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:

- 要求大多数仅在與克兰经营的、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市核的食品经营者。
- 要求食品经营者在实体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,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:<u>foodsafetyinformationbylaw@aucklandcouncil.govt.nz</u>
- 将此表格免费邮寄至以下地址:

Auckland Council – Food Safety Information Bylaw Freepost Number 16577.1 Private Bag 92300 Victoria Street West Auckland 1442.

收到您的宝贵意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组格于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在<u>akhaveyoursay.nz</u> 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

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您的姓名与恋见将在奥克兰市政府报告和网站上 公布。所有其他个人信息格予以保密。

Which of the following best describes you? (A do not own or work in a food related business

您所属的地方委员: //かかと人

其他相关信息 **悠是否代表**某个组织或企业提出意见?

□ I work at a restaurant/café/other food service

business (please specify role)

是——我是某组织或者某企业的官方发言人口。在——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》	的名称:
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4

口普通职员 如果答案为"是", 谐告知您在该组织或企业中

口其他(请说明)

口俱乐部或协会会员

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。

口所有者或经营者

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?

口不同意 口同遊

口其他

请说明您的理由:

ო

提议2:

明确经营者必须在实体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

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 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 品等级。

Carlos的發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

2(a) 您对这个提议有何看法?

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口不同廢

ロ其他

请说明您的理由:

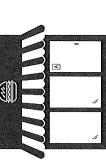
提议3:

明确实体压限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)必须请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, 铝将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则

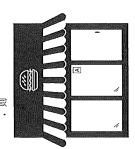


如无条件达成本项要求	
使之消晰可见;	
需 将证书面向外侧,	
设在所有公众进出的门旁边的窗户上,	ē

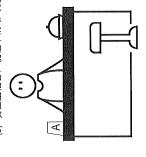
3(a) 悠对我们起草的优先顺序有何看法?

- 不同意

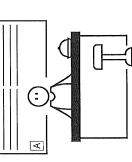
请说明您的理由:



(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,使证书消晰可见(当证书无法设置在上述所有其他位置)。

R)
	*	

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消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。她在餐厅宫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)**悠**对这项提议有何看法?

- 不同意 一一一一

请说明您的理由:

悠想订阅下列信息吗(勾选所有适用项):
口人民小组一参加市政府的调研电我们的奥克兰一绘的奥克兰斯阿周报
\Box Have Your Say – your guide to consultation activities in your local area.
Ngā korero muna - Important privacy information
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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?





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

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

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How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Shangyi Last name: Su Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Agr	ee
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Please tell us why:

No 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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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》,确保仓品企业销售安全、合格的食品,以供居民仓用和饮用。

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绝查者(例如:大多数仅在模克兰经营的咖啡馆、卷厅、着吧和外卖店)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

关于现行仓品等级展示的规则,诺见《 2013年奥克兰市政府仓品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safery Bylaw 2013.</u>

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经营店和网站的指定位置展示其食品等级。

然可以通过以下方式提出您的宝贵意见:

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

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

收到您的宝贵意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组格于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<u>akhaveyoursay.nz</u> 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,讲发送电子邮件至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz

您的联系方式

t名与意见将在奥克兰市政府报告和网站上	f有其他个人信息将予以保密。
7/1 7/1,	所有
姓4	œ,
您的姓,	火
25.3	-33

Which of the following best describes you?

4: Shameyi

电子邮箱:

☐ 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

其他相关信息

您所属的地方委员:

business (please specify role)

您是否代要某个组织或企业提出意见?

1	口 否——该意见仅代表我本人观点	如果答案为"是", 谢坬写您隶属的组织或企	5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5
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口普通职员 如果答案为"是", 谐告知您在该组织或企业中

口所有者或经营者

口其他(请说明)

口俱乐部或协会会员

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**食品安全恒息**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?

つき

ロ不同意

ロ其他

请说明您的理由:

提议2:

明确经营者必须在实体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

食品生意创避了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食 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 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仓品等

2(a) 您对这个提议有何看法?

n 不同遊 可可能

ロ其他

请说明您的理由:

提议3:

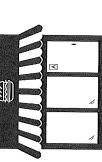
明确实体店展示食品安全信息证书的特定位置(第7条)

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。

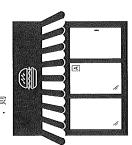
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

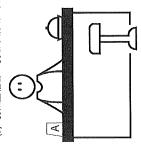
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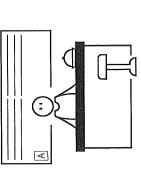
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, 则



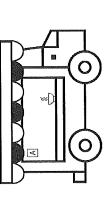
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上, 使证书消晰可见; 如无条件达成本项要求, 则



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



- 不同意 请说明您的理由: 中国演

3(a) 悠对我们起草的优先顺序有何看法?

3(b) 悠对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消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) 数对这项提议有何看法?

阿阿阿

n 不同意

ロ其他

请说明您的理由:

悠想 订阅下列 信 息吗(勾选 所有适用 项):
J 人民小组一参加市政府的调研 9 我们的奥克兰一您的奥克兰新闻周报
] Have Your Say — your guide to consultation activities in your local area.
igā korero muna - Important privacy information
Il personal information that you provide in this submission will be held and protected by Auckland Council in
ccordance with our privacy policy (available at <u>aucklandcounci, govr, nz privacy</u> and at our libraries and service entres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
iformation in relation to any interaction you have with the council, and how you can access and correct that

您对2020年新食品安全信息条例草案有无其他意见?

information. We recommend you familiarise yourself with this policy.





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Shangyi Last name: Su Local board: Howick Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Agr	ee
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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国献策

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。

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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、合格的食品,以供居民食用和饮用。

我们刨定了相关的条例,要求目前大多数为公众服务的仓品绝营者(例如:大多数仅在奥克兰绝营的咖啡馆、卷厅、酒吧和外卖店)展示其仓品安全等级证书(仓品等级),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

关于现行仓品等级展示的规则,背见《 2013年奥克兰市政府仓品安全条例》(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, 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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
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Auckland Council - Food Safety Information Bylaw Freepost Number 165771 Victoria Street West Private Bag 92300 Auckland 1142

收到您的宝母意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

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)

hanar **始** 过:

电子邮箱

其他相关信息

您所属的地方委员:

□ I work at a restaurant/café/other food service

business (please specify role)

☐ I own another type of food related business

(please specify type of business)

您是否代娶某个组织或企业提出意见?

口 是——我是某组织或者某企业的官方发言人 口 否——该意见仅代表我本人观点

如果答案为"是", 谐填写您隶属的组织或企业 的名称:

口普通职员 如果答案为"是", 谐告知您在该组织或企业中

口所有者或经营者

口其他(请说明)

口俱乐部或协会会员

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**食品安全恒息**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?

つき

ロ不同意

ロ其他

请说明您的理由:

提议2:

明确经营者必须在实体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

食品生意创避了一个网站和一个Facebook页面。Carlos必须在餐车、餐馆、网站和Facebook页面上展示其食 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 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仓品等

2(a) 您对这个提议有何看法?

n 不同遊 可可能

ロ其他

请说明您的理由:

提议3:

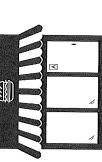
明确实体店展示食品安全信息证书的特定位置(第7条)

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。

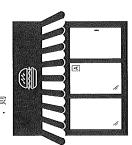
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

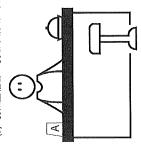
国



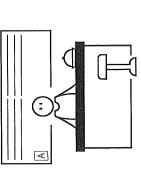
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, 则



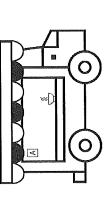
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上, 使证书消晰可见; 如无条件达成本项要求, 则



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



- 不同意 请说明您的理由: 中国演

3(a) 悠对我们起草的优先顺序有何看法?

3(b) 悠对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议,食品安全信息证书(食品等级)必须消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) 数对这项提议有何看法?

阿阿阿

n 不同意

ロ其他

请说明您的理由:

悠想 订阅下列 信 息吗(勾选 所有适用 项):
J 人民小组一参加市政府的调研 9 我们的奥克兰一您的奥克兰新闻周报
] Have Your Say — your guide to consultation activities in your local area.
igā korero muna - Important privacy information
Il personal information that you provide in this submission will be held and protected by Auckland Council in
ccordance with our privacy policy (available at <u>aucklandcounci, govr, nz privacy</u> and at our libraries and service entres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
iformation in relation to any interaction you have with the council, and how you can access and correct that

您对2020年新食品安全信息条例草案有无其他意见?

information. We recommend you familiarise yourself with this policy.





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Yu Last name: Wei Local board: Whau Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites?

No response

Proposal 4:

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

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

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

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

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

Agr	ee
-----	----

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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国献策

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。

與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仓物的店铺
- 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,背见《2013年奠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, 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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
 - 将此表格免费邮寄至以下地址

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

收到您的宝费意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,商讨所有的恋见。具体日期及时间将在 <u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

您的姓名与恋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。

姓: "医 4

1 do not own or work in a food related business ☐ I own another type of food related business ☐ I own a restaurant/café/other food service business (please specify type)

Which of the following best describes you?

□ I work at a restaurant/café/other food service (please specify type of business)

business (please specify role)

其他相关信息

您所属的地方委员:

您是否代赛某个组织或企业提出意见?

如果答案为"是", 说填写您隶属的组织或企业 口 是——我是某组织或者某企业的官方发言人 一该意见仅代表我本人观点 | K

的名称:

營通职员

□俱乐部或协会会员

□体(非治明)

□其他(请说明)

这些问题有助于我们了解哪些社会团体正参与奥克兰市政府的议事。

口经期

口所有者或经营者

所有问题均选填。并且,我们格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**食品安全個息**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?

「同惑 「不同惑 」其他

常说明您的理由:

က

提议2:

明确经营者必须在实体经营店和网站展示其食品等级(第7条)

我们提议,明确要求食品安全信息证书(食品等级)必须在以下场所展示:

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

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

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仓品等级。

2(a) 您对这个提议有何看法?

口同意

口不同意 口其他

请说明您的理由:

提议3:

明确实体后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)必须指整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违用。

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);

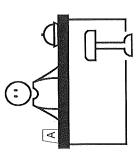
(1) 设在所有公众进出的门上, 铝将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



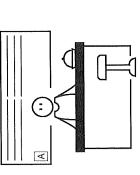
(2)设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



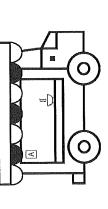
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



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请说明您的理由:

3(b) 悠对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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。她在餐厅宫网的首页上插入了一张食品安 全信息证书的图片。 Ani的餐厅同时也出现在了另外一家网站上。Ani对该网站的内容无控制权,不需要在该网站上展示食品等 级信息。

4(a)您对这项提议有何看法?



ロ其他 n 不同意

请说明您的理由:

S

年游食品安全個恩祭例草黎有无其他意见?	
数对2020年推 使品3	

悠想订阅下列個惠吗(勾选所有适用项):

- 口人民小组一参加市政府的调研时的的奥克兰一您的奥克兰新闻周报
- $\hfill\square$ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Zehou Last name: Sun Local board: Whau Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

It is safe for 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: It is informative for 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: 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?

•	_		_	_
А	g	r	е	е

Please tell us why:

No 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农品经营者(例如:大多数仅在奥克兰经营的咖啡馆、卷厅、嚮吧和外卖店)展示其仓品安全等级证书(农品等级),以便:

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我们最近审视了规则的执行情况,并确定了改进措施。我们在此提议颁布—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、已经在市政府往册并且经过审核的食品经营者。
- 要求食品经营者在实体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, 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
- 扫描此表格并将其发送至: <u>foodsafet</u>yinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮客至以下地址:

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<u>akhaveyoursay.nz</u> 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 <u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言,

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

您的联系方式

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

始

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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 ase specify type of business)
 - work at a restaurant/café/other food service iness (please specify role)

他相关信息

是否代数某个组织或企业提出意见?

如果答案为"是", 请填写您隶属的组织或企业 一我是某组织或者某企业的官方发言人 0 否——该意见仅代表我本人观点 一 型 つ

- 普通职员 如果答案为"是", 谐告知您在该组织或企业中

口俱乐部或协会会员 口其他(请说明)

口所有者或经营者

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:

据议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?

n 不同意 回河

请说明您的理由:

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提议2:

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

ロ其他 口不同意 一面原

请说明您的理由:

提议3:

明确实体后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<u>置。该展示位置取决于</u> 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于筏车而言就不适用。

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);

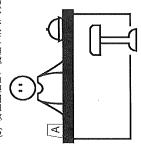
(1) 设在所有公众进出的门上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



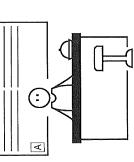
(2) 设在所有公众进出的门旁边的窗户上, 徭将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, , 则



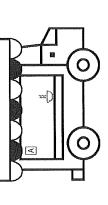
(3) 设在主柜台,使证书谐晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上, 使证书将晰可见; 如无条件达成本项要求, 则



(5) 设在任何其他外部表面上,使证书消晰可见(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?

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说说明您的理由:

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其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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

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仓品等 an te a

4(a) 依对这项提议有何看法?

口不同意 口其他

请说明您的理由:

悠想 订阅下列 信 息吗(勾选 所有适用 项):
一人民小组—参加市政府的调研取刊的與克兰—您的與克兰斯周周报
☐ Have Your Say — your guide to consultation activities in your local area.
Ngã korero muna - Important privacy information
All personal information that you provide in this submission will be held and protected by Auckland Council in
accordance with our privacy policy (available at <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information We recommend was familiaring sourcelf with this police.

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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Zhihua Last name: Zhang 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?

Agro	ee
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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营献策

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。

與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整营者(例如:大多数仅在奥克兰经营的咖啡馆、卷厅、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,谢见《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、为公众提供服务的仓品经营者(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经营店和网站的指定位置展示其食品等级。

修可以通过以下方式提出您的宝母意见。

- 访问网站 <u>akhaveyoursay.nz</u>, 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 Фį
- 扫描此表格并将其发送至: <u>foodsafetyinformationbylaw@aucklandcouncil.govt.nz</u>
- 格比表格免费邮寄至以下地址

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

收到悠的宝贵意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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 akhavevoursav.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@aucklandc

您的联条方式

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

<u>4</u> 群:

nang

电子邮箱:

Which of the following best describes you? 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)

-- 他相关信息

您是否代表某个组织或企业提出意见?

口 是——我是某组织或者某企业的官方发言人

一该意见仅代表我本人观点 ₩ Ka

口普通职员 如果答案为"是", 谐告知您在该组织或企业中

口其他(请说明)

口俱乐部或协会会员

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。

□ 所有者或经营者

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。

这涵蓋大多数仅在奧克兰经营的咖啡馆、餐厅、酒吧和外卖店。

1(a) 您对这个提议有何看法?

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请说明您的理由

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提议2:

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

人同意

请说明您的理由:

n 不同意

ロ其他

提议3:

明确实体店展示食品安全價惠证书的特定位置(第7条)

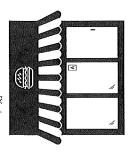
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

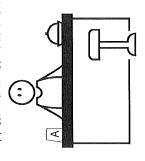
(1) 设在所有公众进出的门上, 铝将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



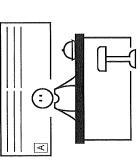
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



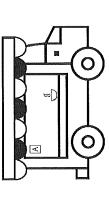
(3) 设在主柜台,使证书消晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的端上,使证书消晰可见;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)。



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占的指定展
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3(b)

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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

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

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

4(a)**您**对这项提议有何看法?



□不同意

请说明您的理由:

0年新食品安全信息条例草聚有无其他意见?
您对202

依想订阅下列個息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研时们的奥克兰一您的奥克兰新闻周报
- $\hfill\square$ Have Your Say your guide to consultation activities in your local area.

Ngā korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Ji Last name: Liu 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

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为2020年新食品安全信息条例草案建雪献策

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仓品经营者(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(仓品等级),以便:

- 帮助您更好地选择购买食物的店舗
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,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, 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 ωį
- 扫描此表格并将其发送至: foodsafetvinformationbylaw@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

收到您的宝费意见后, 我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 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,谐发送电子邮件至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz

您的联系方式

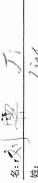
您的姓名与意见将在奥克兰市政府报告和网站上 公布。所有其他个人信息将予以保密。

Which of the following best describes you?

and do not own or work in a food related business

☐ I own a restaurant/café/other food service

business (please specify type)



电子邮箱: 莊:

您是否代要某个组织或企业提出意见? 其他相关信息

□ 1 work at a restaurant/café/other food service

business (please specify role)

I own another type of food related business

(please specify type of business)

口 是——我是某组织或者某企业的官方发言人 一该意见仅代表我本人观点 一型

如果答案为"是",请填写您隶属的组织或企业

口俱乐部或协会会员	
口普通职员	(国党职) 母耳口
!答案为"是", 请告知您在该组织或企业中	
经经验	}(⊈:

口经理 口所有者或经营者 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:

城议1:

继续要**求特定食品**经营者展示**食品安全個息**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?



说说明您的理由:

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提议2:

明确经营者必须在实体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

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 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 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仓品等

2(a) 悠对这个提议有何看法?

▼ 回遊

n 不同意

ロ其他

请说明您的理由

提议3:

明确实体后展示全品安全個息证书的特定位置(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,铝将证书面向外侧,使之消晰可见:如无条件达成本项要求,

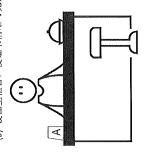
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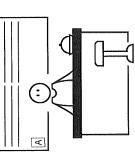
(2)设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见: 如无条件达成本项要求, 则



(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,使证书消断可见;如无条件达成本项要求,则



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

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请说明您的理由:

无其他意见?
展示位置有
4店的指定)
3(b) 約对软

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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)**悠**对这项提议有何看法?

と西海

- 不同意

请说明您的理由:

您 想订阅下列 信息 吗(勾选 所有适用 项):
一人民小组一参加市政府的调研取们的奥克兰一络的奥克兰新闻周报
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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?

/





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

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

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How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

Have your say on a 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.

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Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Other Please tell us why: Visible only 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	
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Please tell us why:

No 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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- 要求食品经营者在实体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费意见:

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

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您的联条方式

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。

Which of the following best describes you? Tdo not own or work in a food related business

Xìa	Tang	邮箱: ゟ
% .:	製	电子邮箱

! work at a restaurant/café/other food service (please specify type of business) business (please specify role)

! own another type of food related business

☐ I own a restaurant/café/other food service

business (please specify type)

其他相关信息

您所属的地方委员:

您是否代表某个组织或企业提出意见?

如果答案为"是",请填写您隶属的组织或企业 口 是——我是某组织或者某企业的官方发言人 一该愈见仅代表我本人观点

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) 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。 • 根据《2014年食品法》所规定的标准食品控制计划经营 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。 继续要求**特定食品**经营者展示**食品安全僭愈**证书(第六条) 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: 已经在市政府注册并且经过审核。 口其他

提议1:

提议2:

口俱乐部或协会会员

口其他(请说明) 口普通职员

如果答案为"是", 请告知您在该组织或企业中

口所有者或经营者

明确经营者必须在实体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。

- 直接向公众销售仓品的实体店
- 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

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 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 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

2(a) 悠对这个提议有何看法?

- 不同意

ロ其他

请说明您的理由:

提议3:

• 直接为公众服务并且

1(a) 您对这个提议有何看法?

n不同意

请说明您的理由:

明确实体店展示食品安全價息证书的特定位置(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。

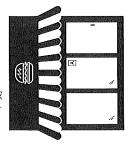
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

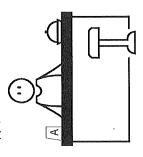


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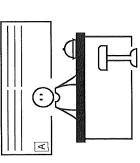
(2) 设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



(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, 使证书消晰可见; 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)。

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示位置有无其他意见?
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店的指列
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3(b)

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议, 食品安全信息证书(食品等级)必须消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) 依对这项提议有何看法?

口其他 n 不同意

请说明您的理由:

Market Community	
念想 订阅下列 信 息吗(勾选 所有适用 项):	
1 人民小组一参加市政府的调研 3 我们的奥克兰一您的奥克兰新闻周报 1 Have Your Say — your guide to consultation activities in your local area.	
lgā korero muna - Important privacy information	
Il personal information that you provide in this submission will be held and protected by Auckland Council in ccordance with our privacy policy (available at aucklandcouncil govt.nz/privacy and at our libraries and service	
entres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal	
nformation in relation to any interaction you have with the council, and how you can access and correct that	
nformation. We recommend vou familiarise vourself with this policy.	

您对2020年新食品安全信息条例草案有无其他意见?





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. Some more information about you Is your feedback on behalf of an organisation or business? No First name: Zonglan Last name: Zhao Local board: Whau Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

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

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

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

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

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

Agree

Please tell us why:

No response

Proposal 2:

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

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

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

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

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

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Agree Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

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

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

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

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

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

Ag	ree
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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?

我们将助执行《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仓物的店铺
- 激励食品企业达到高食品安全标准

关于现行仓品等级展示的规则,谐见《2013年奥克兰市政府仓品安全条例》(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、为公众提供服务的仓品经营者(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经营店和网站的指定位置展示其食品等级。

修可以通过以下方式提出您的宝贵意见:

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

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

收到悠的宝贵意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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 akhavevoursay.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: toodsafetyinformationbylaw@aucklandcouncil.govt.nz

您的联条方式

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。

4: 京三 Zana lan te: 末× フトラ

电子邮箱:

☑ 1 own a restaurant/café/other food service

Which of the following best describes you?

- business (please specify type)
- - business (please specify role)

其他相关信息

您是否代赛某个组织或企业提出意见?

2——我是某组织或者某企业的官方发言人2/否——该意见仅代表我本人观点如果答案为"是", 请填写您求属的组织或企业的名称:

如果答案为"是",消告知您在该组织或企业中 口普通职员的职位:

□ 其他(请说明)_____

口俱乐部或协会会员

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。

□所有者或经营者

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**食品安全僭慮**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?

マ同意 の不同意 の其

沿说明您的理由:

က

提议2:

明确经营者必须在实体经营店和网站展示其食品等级(第7条)

我们提议,明确要求食品安全信息证书(食品等级)必须在以下场所展示:

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

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

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

2(a) 您对这个提议有何看法?

√同意 □不同意

ロ其他

请说明您的理由:

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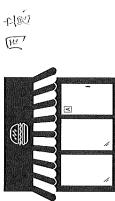
提议3:

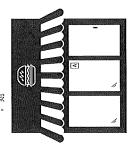
明确实体后展示食品安全價息证书的特定位置(第7条)

我们建议,明确要求食品安全信息证书(食品等级)必须滑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,橱窗展示在卷厅是可行的,但对于筏车而言就不适用。

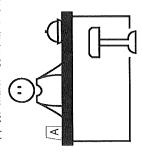
我们提议五个在实体店展示食品等级的位置,以下按优先顺序列举(第一项为首选);

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

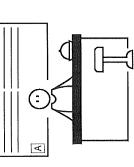




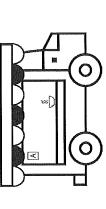
(3) 设在主柜台,使证书清晰可见;如无条件达成本项要求,则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



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



3(a) 悠对我们起草的优先顺序有何看法?

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3(b) 您对实体店的指定展示位置有无其他意见?

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,仓品安全信息证书 (食品等级)必须消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)**悠**对这项提议有何看法?

4月 中小山水

ロ其他

请说明您的理由:

5案有无其他意见?	
过2020年新食品安全信息条例草案有无其他	
您对2020年	

您想订阅下列信息吗(勾选所有适用项):

- 口人民小组一参加市政府的调研时们的奥克兰一您的奥克兰新闻周报
- ☐ Have Your Say your guide to consultation activities in your local area.

Ngã korero muna - Important privacy information

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





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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

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

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

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

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?

Λ	σ	r	_	_
н	ĸ	г	e	e

Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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富献策

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。

與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,讲见《2013年奥克兰市政府食品安全条例》(Tāmaki Makaurau Whakapai Kai 2013)<u>Auckland Council Food Safety Bylaw 2013</u>.

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、为公众提供服务的仓品经营者(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经营店和网站的指定位置展示其食品等级。

修可以通过以下方式提出您的宝贵意见:

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

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

收到您的宝母意见后,我们将:

分析收到的所有意见,并在<u>akhaveyoursay.nz</u> 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<u>akhaveyoursay.nz</u> 网站上公布

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

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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

您的联系方式

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

Which of the following best describes you?

☐ I own a restaurant/café/other food service

business (please specify type)

4: 12 M XNEYU W: 12. Ken

电子邮箱:

□ 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?

口 是——我是某组织或者某企业的官方发言人	口 各——该意见仅代表我本人观点	如果答案为"是", 请项写您隶属的组织或企	艺分楼.
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口普通职员 如果答案为"是", 谐告知您在该组织或企业中的职位:

口俱乐部或协会会员

口其他(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。

口所有者或经营者

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**食品安全個息**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?

n 不同意 単回り

ロ其他

请说明您的理由:

ო

提议2:

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

- 不同意 一一一

ロ其他

请说明您的理由:

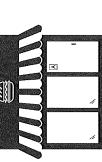
提议3:

明确实体店展示食品安全信息证书的特定位置(第7条)

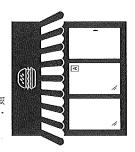
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

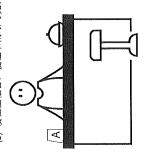
(1) 设在所有公众进出的门上, 涡将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



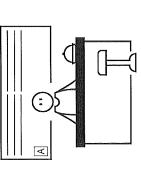
(2)设在所有公众进出的门旁边的窗户上, 需将证书面向外侧, 使之消晰可见; 如无条件达成本项要求, 则



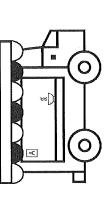
(3) 设在主柜台, 使证书消晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的墙上,使证书消晰可见;如无条件达成本项要求,则



(5) 设在任何其他外部表面上, 使证书消晰可见(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?

- 不同意 人同意

说说明您的理由 :		
诉说明忽		

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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)依对这项提议有何看法?

|| 回意

口其他 - 不同惑

请说明您的理由:

		依想 订阅下列 信 息吗(勾选 所有适用 项):	□ 人民小组一参加市政府的调研 □ 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 Auckiand Council in accordance with our privacy policy (available at <u>aucklandcouncil,govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to any interaction you have with the council, and how you can access and correct that	
 And the second s	Valence	依想订阅下列個處吗(□ 人民小组一参加市政府的调研 □ 我们的奥克兰一络的奥克兰斯 □ Have Your Say – your guide to α	Ngā korero muna - Impo	All personal information accordance with our priventres) and with the Priinformation in relation to	

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

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

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

How Auckland Council keeps you safe

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

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

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

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

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

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Maoting Last name: Qi 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:

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	•
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Please tell us why:

No 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营献策

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與克兰市政府如何保证食品安全??

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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、卷厅、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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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:

- 要求大多数仅在臭克兰经营的、为公众提供服务的仓品经营者(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经营店和网站的指定位置展示其食品等级。

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- 访问网站<u>akhaveyoursay.nz</u>,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
- **添出表格免**數
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 整
 至
 以
 下
 地
 打
 :

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<u>akhaveyoursay.nz</u> 上向公众提供摘要。

专家组将于2020年初举办公开会议,简讨所有的意见。具体日期及时间将在 <u>akhaveyoursay.nz</u> 网站上公布

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its meeting in April 2020.

任何人都可以出席并旁听专家组和主管部门议事,但没有机会在议事过程中发言。

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您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上 公布。所有其他个人信息将予以保密。

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)

The Masting

 电子邮箱:

唐谷地址: 29

8所属的地方委员:

邮编:

其他相关信息

| work at a restaurant/café/other food service

□ I own another type of food related business

(please specify type of business)

是 一、我是某组织或者某企业的官方发言。否 不一、该意见仅代表我本人观点

您是否代赛某个组织或企业提出意见?

督 否——该意见仅代表我本人观点 如果答案为"是", 谢琐写您隶属的组织或企业 的名称: 7

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290	<
S	

口俱乐部或协会会员 口其他(哺说明) 口普通职员 如果答案为"是", 请告知您在该组织或企业中的职位: 口经理 口所有者或经营者

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。

所有问题均选均	填。并且,	所有问题均选填。并且,我们将对您的信息予以保密。	悠属于哪个民族?	悠展于哪个民族? (勾选所有适用项)
条的 年四 序:			口 新西兰欧裔	口毛利
	口其他		四 薩 縣 亚	口库克群岛毛利
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	7		144	
A 63-74	+ C /		口 其他(谐注明):	

对《2020年食品安全信息条例》的意见:

提议1:

继续要求特定食品经营者展示食品安全價息证书(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?

口其他
- 不同意

请说明您的理由

ო

提议2:

明确经营者必须在实体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

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 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 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 総

2(a) 您对这个提议有何看法?

ロ不同意 が極点

请说明您的理由:

口其他

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)

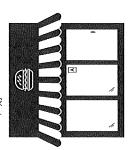
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

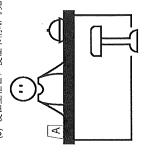
(1) 设在所有公众进出的门上,需将证书面向外侧,使之滔晰可见;如无条件达成本项要求,

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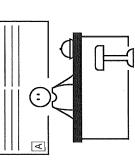
(2) 设在所有公众进出的门旁边的窗户上, 窑将证书面向外侧, 使之清晰可见; 如无条件达成本项要求



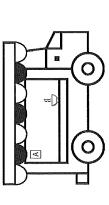
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(4) 设在主柜台后的端上, 使证书消晰可见; 如无条件达成本项要求, 则



(5) 设在任何其他外部表面上,使证书消断可见(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?

- 不同意 回回

ロ其他

诽说明您的理由:

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要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

我们提议, 仓品安全信息证书 (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)**悠**对这项提议有何看法?

口其他 n 不同遊

请说明您的理由:

悠想 订阅下列 信息 吗(勾 选所有运用项):
口 人民小组一参加市政府的调研 - 垂い休命書者。 徐 佑 衛士 4 英语 同时
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Ngā korero muna - Important privacy information
All personal information that you provide in this submission will be held and protected by Auckland Council in
accordance with our privacy policy (available at <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service
centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal
information in relation to any interaction you have with the council, and how you can access and correct that
information. We recommend you familiarise yourself with this policy.

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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Have your say on the proposed new Food Safety Information Bylaw 2020

Feedback opens Monday 2 December 2019 and closes Sunday 2 February 2020

Every day Aucklanders choose to buy food from businesses such as cafés, restaurants, takeaways and supermarkets. People can become unwell if they eat or drink food contaminated by poor food safety practices.

How Auckland Council keeps you safe

We help administer the Food Act 2014 which ensures food businesses sell safe and suitable food to eat and drink.

We also made a bylaw that currently requires most food businesses that serve the public (for example most Auckland-only cafés, restaurants, bars and takeaways) to display a food safety grade certificate (food grade) to:

- empower you to make informed decisions about where you purchase food
- incentivise businesses to achieve high food safety standards.

The current food grade display rules are in the Tāmaki Makaurau Whakapai Kai 2013, <u>Auckland Council Food Safety Bylaw 2013</u>.

Have your say on a proposal to improve food grade display rules

We recently checked how the rules are working and identified improvements. We propose a new bylaw that:

- requires most Auckland-only food businesses that serve the public (for example cafés, restaurants, bars and takeaways) to display a food grade. Specifically, food businesses that operate under a Template Food Control Plan, serve the public and are registered and verified by council
- requires the food grade to be displayed in specified locations at physical and online sites.

Your name and feedback will be publicly available in Auckland Council reports and online. All other personal details will remain private. First name: Hua Last name: Zhong Local board: Orakei Which of the following best describes you? Some more information about you Is your feedback on behalf of an organisation or business? No If yes, what is the name of your organisation or business? If yes, what is your role in the organisation or business?

Feedback on the Food Safety Information Bylaw 2020

Proposal 1:

Continue to require certain food businesses to display a food safety information certificate (Clause 6)

We propose that a food business operator must display a valid food safety information certificate (food grade) if that business:

- operates under a Template Food Control Plan in the Food Act 2014
- directly serves food to the public and
- is registered and verified by council.

This means most Auckland-only cafés, restaurants, bars and takeaways.

1(a) What is your opinion of this proposal?

Agree

Please tell us why:

No response

Proposal 2:

Clarify that a food safety information certificate must be displayed at physical and online locations (Clause 7)

We propose to clarify that a food safety information certificate (food grade) must be displayed at:

- physical sites at which food is sold directly to the public
- online sites (including websites, apps, social media or similar) that the business has control over
- any other location if directed by council.

For example, Carlos operates his food business from a restaurant and a food truck. Both sites are under the same Template Food Control Plan. He also has a website and a Facebook page for his food business. Carlos must display a food grade at both the food truck and restaurant, and on the website and Facebook page.

Carlos' restaurant also appears on another website. The food grade does not need to be displayed at that website because Carlos does not control the content of that website.

2(a) What is your opinion of this proposal? Agree Please tell us why: No response **Proposal 3:** Clarify where at physical sites a food safety information certificate must be displayed (Clause 7) We propose to clarify where a food safety information certificate (food grade) must be clearly displayed at physical sites. The display location depends on the limitations of the physical site. For example, display on a window may be possible at a restaurant but not at a food truck. We propose five places for display of food grades in order of preference below (number one being most preferred): (1) All doors used by the public and clearly visible in the direction of entry; or if this is not possible (2) on windows beside all doors used by the public and clearly visible in the direction of entry; or if this is not possible (3) at the main counter clearly visible to the public; or if this is not possible (4) on a wall behind the main counter clearly visible to the public; or if this is not possible (5) on any other external surface clearly visible to the public (i.e. where other locations are not available). 3(a) What is your opinion on our proposed order of preference? Other Please tell us why: No response 3(b) Do you have any other comments about display location at physical sites? No response

Proposal 4:

Require display of a food safety information certificate at specific online sites (Clause 7)

We propose that a food safety information certificate (food grade) must be clearly displayed on the homepage or similar of online sites that the food business has control over.

For example, Ani owns a restaurant in Auckland and runs a website for her restaurant. She has inserted an image of her food safety information certificate on the welcome page of her restaurant website.

Ani's restaurant also appears on another website. The food grade does not need to be displayed at that website because Ani does not control the content of that website.

4(a) What is your opinion on this proposal?

Other	
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Please tell us why:

No 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 <u>aucklandcouncil.govt.nz/privacy</u> and at our libraries and service centres) and with the Privacy Act 1993. Our privacy policy explains how we may use and share your personal information in relation to 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昌献策

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
- 要求食品经营者在实体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,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
- 扫描此表格并将其发送至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz
- 将此表格免费邮寄至以下地址:

Auckland Council – Food Safety Information Bylaw Freepost Number 165771 Victoria Street West Private Bag 92300 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<u>akhaveyoursay.nz</u>上向公众提供摘要。

The panel will use the feedback to make recommendations on the proposal to the Governing Body at its 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<u>akhaveyoursay.nz</u>网站上公布

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。

meeting in April 2020

如果您有任何问题或想了解更多信息,请发送电子邮件至: foodsafetyinformationbylaw@aucklandcouncil.govt.nz

您的联系方式

您的姓名与意见将在奥克兰市政府报告和网站上 公布。所有其他个人信息将予以保密。

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×,	ST.	
谷:	姓:	电子邮箱

邮寄地址:

080 您所属的地方委员:

Ken

Which of the following best describes you?

- and 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?

- 口 是——我是某组织或者某企业的官方发言人 口各——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
- #**164**°

#164^{*}

口俱乐部或协会会员 口其他(请说明) 口普通职员 如果答案为"是",请告知您在该组织或企业中

口所有者或经营者

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**食品安全價慮**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?

ロ不同意

ロ其他

请说明您的理由:

提议2:

明确经营者必须在实体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

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 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 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

2(a) 您对这个提议有何看法?

自憲

- 不同意

口其他

请说明您的理由:

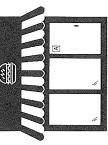
提议3:

明确实体店展示食品安全信息证书的特定位置(第7条)

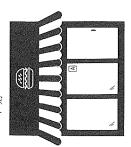
我们建议,明确要求食品安全信息证书(食品等级)必须清楚展示于实体店特定位置。该展示位置取决于 实体店的具体物理条件。例如,橱窗展示在餐厅是可行的,但对于餐车而言就不适用。

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);

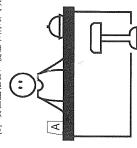
(1) 设在所有公众进出的门上,需将证书面向外侧,使之清晰可见;如无条件达成本项要求,则



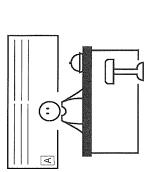
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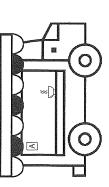
(3) 设在主柜台, 使证书清晰可见; 如无条件达成本项要求, 则



(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)。



们起草的优先顺序有何看法?
您对我们
3(a)

口同意

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请说明您的理由:

3(b) 您对实体店的指定展示位置有无其他意见?

要求在网站特定位置上展示食品安全信息证书(第7条)

提议4:

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)**悠**对这项提议有何看法?

四体他 - 不同意

请说明您的理由:

您对2020年新食品安全信息条例草案有无其他意见?

Ngā korero muna - Important privacy information

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