



Preventing food-borne disease

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Growing and Protecting New Zealand



www.mpi.govt.nz

1. Reach of the MPI food safety system

New Zealand's Food Safety System Objectives

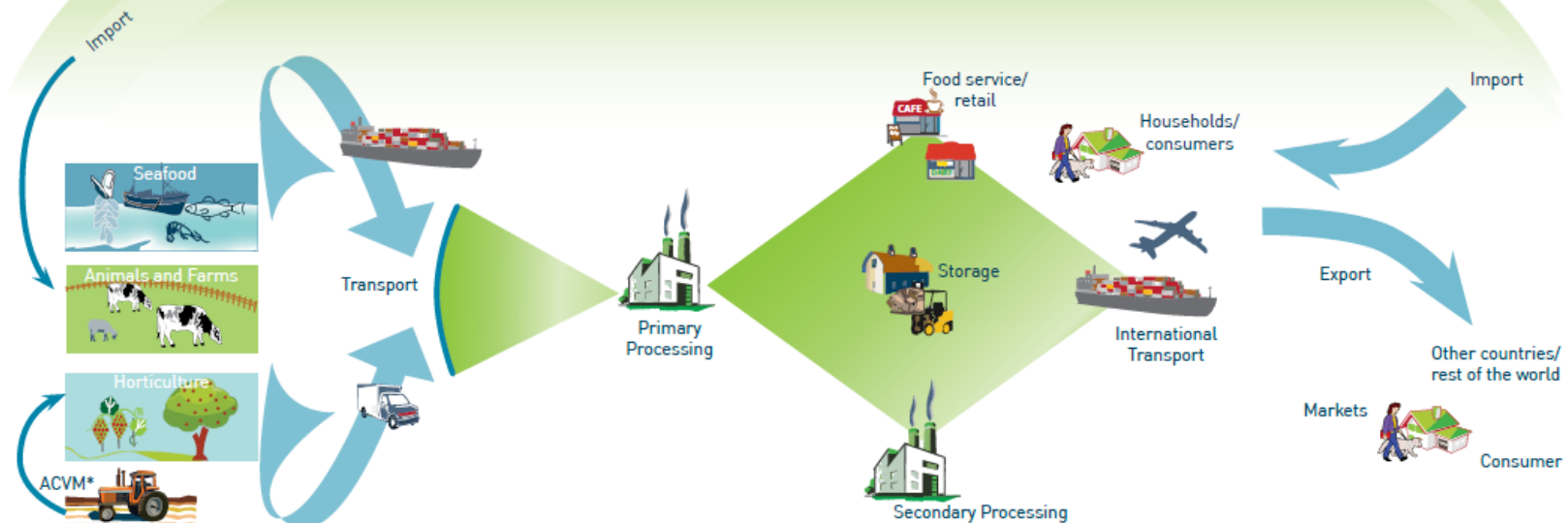
Public health is protected

Food is safe and suitable

Risks from pathogens, chemical contaminants, natural toxins and residues are identified and managed

New Zealand's good reputation increases access to overseas markets

Market access is facilitated



Regulatory Requirements

- Businesses are responsible for developing Risk Management Programmes, Food Safety Programmes and Wine Standards Management Plans to manage the risks and hazards associated with the production, processing, transport and storage of food and animal products.
- MPI developed additional Standards to control the food system that businesses must meet to maximum residue limits.
- New Zealand has joint food standards with Australia which set out labelling and composition requirements for food.
- Export Requirements outline additional requirements for exporting.
- There are linkages with the biosecurity system and animal welfare.

Verification and Compliance

- Recognised agencies and individuals verify that regulatory requirements have been met.
- Verification occurs on farm, transport, at processing, packaging, labelling, storage and loading for export.
- MPI undertakes compliance and enforcement activities when requirements are not met.
- Products recalls are used to isolate and remove unsafe or unsuitable food.
- Public health units deliver food safety and quality contracts. This includes: approvals; inspections and investigating.

Systems Assurance

- Monitoring and testing is carried out to ensure food production systems are working.
- Monitoring occurs on the farm, primary and secondary processing. Examples include the National Chemical Contaminants Programme and the Imported Food Monitoring Programme.
- The New Zealand Diet Survey assesses exposure to chemical residues, contaminant elements and some nutrients in foods that are regularly eaten in New Zealand.
- MPI undertakes over one million tests each year.
- MPI undertakes Systems Assurance Audits on all systems used in the production of food.

Certification

- Assurances are provided for products when it can be shown requirements have been met and verified.
- Our comprehensive E-Cert system allows tracking of products throughout the system.
- Co-ordination and co-operation across government occurs for market assurances, involving MPI, MFAT and NZTE.
- New Zealand has developed a reputation as a trusted supplier of high quality and safe food.

Agricultural Compounds and Veterinary Medicines Act 1997* • Wine Act 2003 • Animal Products Act 1999 • Food Act 2014

Risk management framework and communication

International standard setting, Free Trade Agreements and Bilateral Agreements

Science and research

Primary processing in New Zealand; circa 1920s



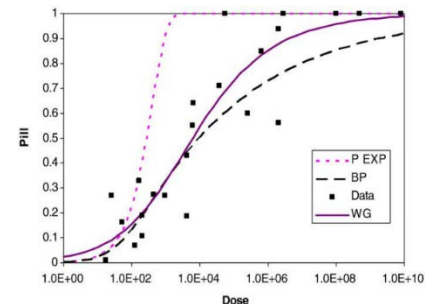
Current science for *E. coli* O157



2. Science and risk analysis

The evidence base

- MPI is committed to strong scientific evidence and risk assessment as the basis for policy and standard setting
- Recent development of generic science tools provides a broader evidence base for decision making e.g. risk profiling, ranking, source attribution
- Scientific outputs must enable regulatory decision-making



MPI Risk management framework



Investment in monitoring: the NMD

National Microbiological Database (NMD) - Windows Internet Explorer provided by MAF

http://www.foodsafety.govt.nz/industry/general/nmd/

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National Microbiological Database (NMD)

If you are a primary processor of meat, poultry, game or ratites, you're required to take part in this NMD programme.



Monitoring data is a key input to demonstrating regulatory performance

- NMD began in sheep in 1997 and cattle in 1998
- Now extends to bobby calves, deer, pigs, goats, ostriches and emus, poultry
- Sampling by industry and audited by government
- 3 million microbiological tests to date
- Conservative estimate of value of data is \$30m

Providing the science

- Internal MPI science capability
- MPI operational research programme – approx. \$3.3m p.a.
- Other government departments
- External science providers e.g. CRIs, academia, accredited labs
- Industry
- International partners

3. Microbial food safety programmes

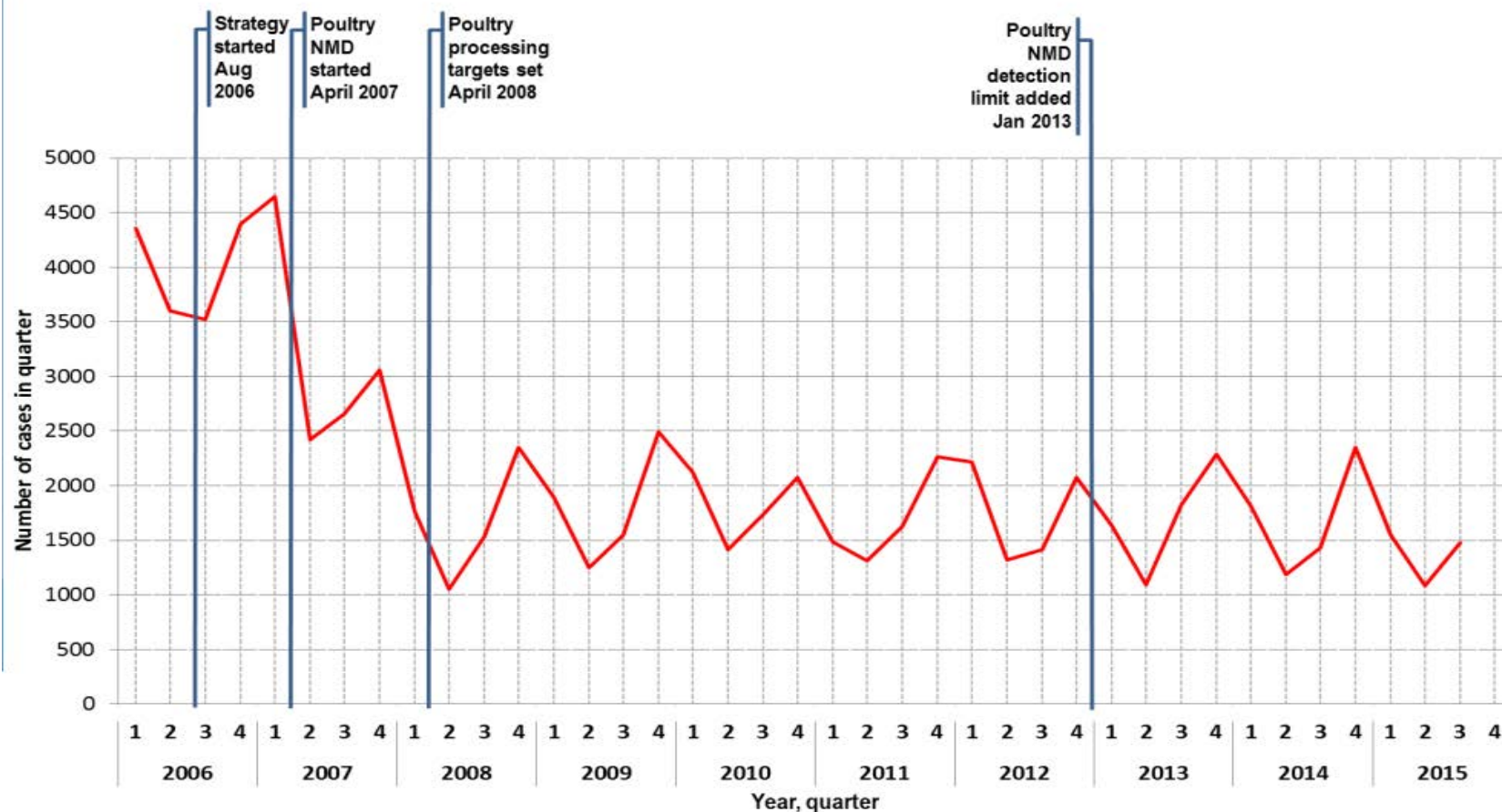
Current priority microbial food safety hazards

- Dedicated **Pathogen Management Strategy** for *Campylobacter*
- Dedicated **Pathogen Management Programme** for Shiga-toxin producing *E. coli* (STECs)
- Raw drinking milk
- *Campylobacter* and *Salmonella* in imported chicken meat
- Source attribution for human campylobacteriosis (food and non-food pathways)
- Modernising post mortem meat inspection: *Trichinella*, *Taenia saginata* and *Tb*

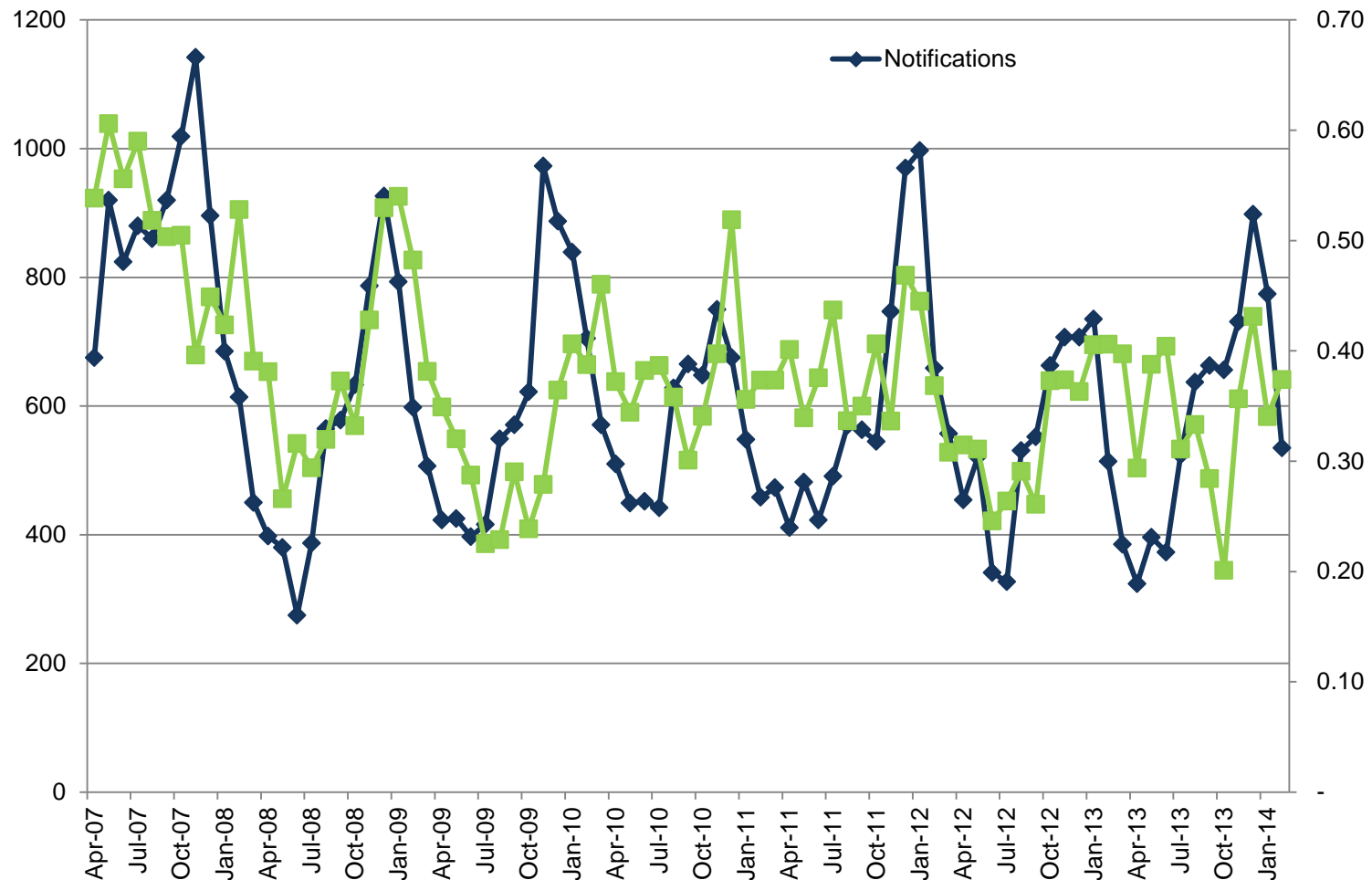
Campylobacter Pathogen Management Strategy

- Detailed work plan
- High level of engagement with poultry industry
- More than 40 specific operational research projects
- Risk-based standards and guidance developed for different steps in the food chain
- Mandated regulatory target

Human cases of campylobacteriosis



Campylobacter in broilers: Association between human cases and positive carcasses



Changing sources of *Campylobacter*

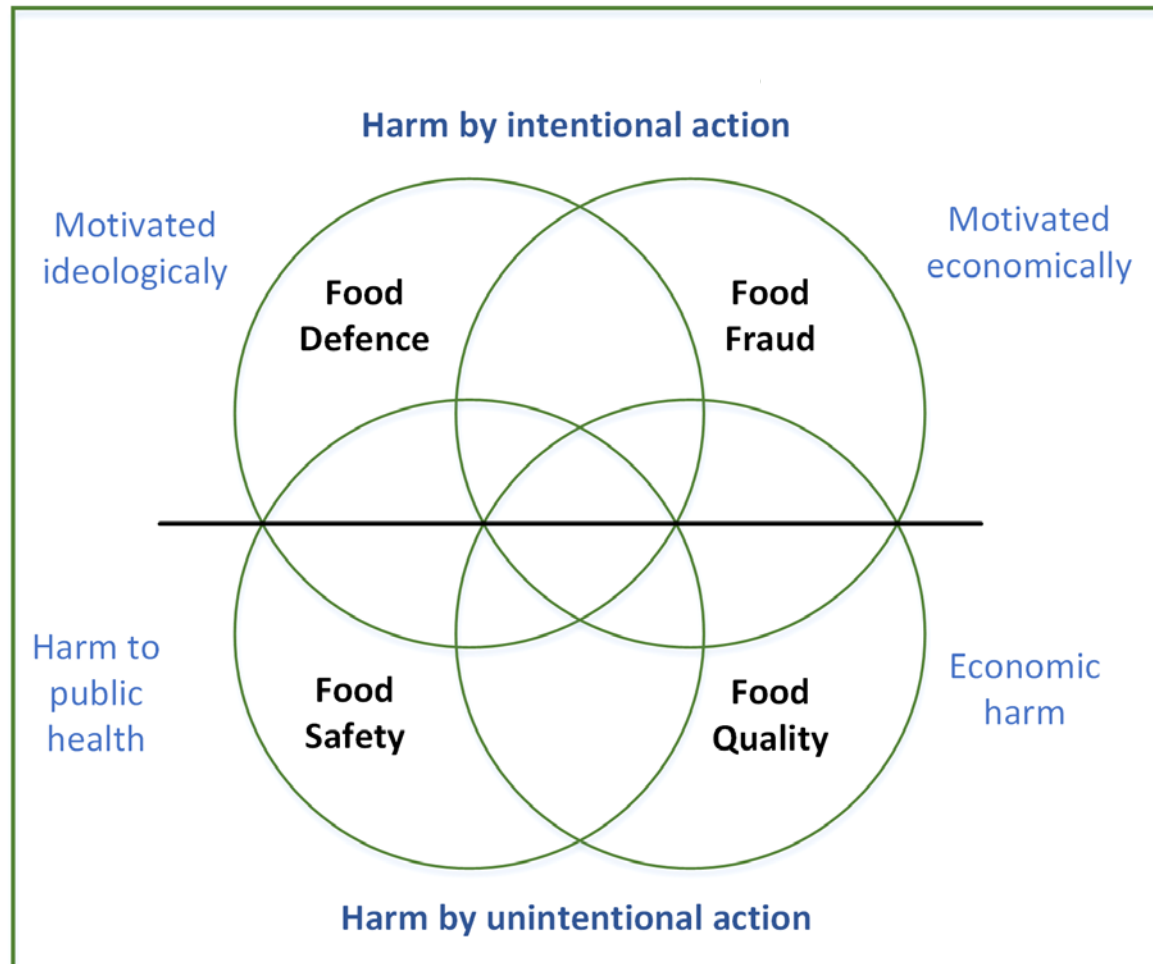
- Marked shifts in poultry source attribution following implementation of control measures for poultry
- Up to 45% of human cases may now be due to ruminants
- Attribution fractions for non-food pathways from source reservoirs remain largely unknown and now subject to a major science project

STEC risk management programme

- Shiga toxin-producing *E.coli* (STECs) are of increasing global public health and trade interest
- Detailed scientific investigations by MPI and science providers are showing that many STEC strains are ubiquitous in the farm environment; absence on red meat must be demonstrated for market access
- Raw milk for drinking constitutes a particular risk pathway
- MPI is closely monitoring human cases following changes to regulatory settings in New Zealand

4. Food protection in a wider sense


Food Protection



Substantiation of health claims

[Industry foodsafety.govt.nz](#)[Consumer foodsmart.govt.nz](#)[MPI mpi.govt.nz](#)[Biosecurity biosecurity.govt.nz](#)


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What food businesses need to know

Health claims must be backed by robust scientific evidence and will only be permitted on foods that meet certain nutrition requirements. You need to be familiar with the regulations, set out in [Standard 1.2.7](#) of the Australia New Zealand Food Standards Code - Nutrition, Health and Related Claims.

How the regulations apply


Standard 1.2.7 defines the requirements that apply to the marketing of foods with health claims. These include:


- Foods can't be too high in content like saturated fat, sugar and sodium. To measure this, the food must meet the nutrient profiling scoring criterion (NPSC) developed by Food Standards Australia

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