





Application for registration under Food Act 2014 with a local council

A food business with only one site

Before you start, let's check that you have everything you will need:

- If you are applying for a National Programme (NP) registration, you can choose your verifier. You will need a
 confirming letter from your verifier to attach to this application. A list of recognised verification (or audit) agencies
 can be found on the MPI website, under 'registers and lists'. The law requires Councils to verify businesses
 registered under the template food control plan.
- If your business is a registered limited liability company, a copy of the company registration certificate. See www.companies.govt.nz
- You need to make sure you can confirm that the operator of the food businesses is resident in New Zealand within the meaning of section YD 1 or YD 2 (excluding section YD 2(2)) of the Income Tax Act 2007.
- Fees:

Application for template Food Control Plan registration incurs a \$225 fee (made up of a fixed administration fee of \$150 plus an annual \$75 compliance and monitoring fee).

Application National Programme registration incurs a \$300 fee (made up of a fixed administration fee of \$150 plus \$150 compliance and monitoring fee).

Administration fees cover first hour of processing, additional time is charged \$75/half hour after 1st hour.

You will be invoiced accordingly. Fees are GST inclusive.

Note: your application will not be approved until payment is received

What type of registration are you applying for?
☐ Template Food Control Plan (FCP): Food Service, Food Retail & Residential Care Facilities
☐ National Programme 3 (NP3)
☐ National Programme 2 (NP2)
☐ National Programme 1 (NP1)
(Hint: Use the tool on the NZ Food Safety website to find out what type of registration you need) https://www.mpi.govt.nz/food-safety/food-act-2014/where-do-i-fit/

Who is the operator of the food business?

Legal Name(s) of Operator (e.g. registered				
company, partnership or individual):	I have attached a copy of the company name registration from the New Zealand Companies office (www.companies.govt.nz)			
NZ Business Number	If you have a New Zealand Business Number (NZBN), provide this. For more information about NZBN's, including how to get one, see https://www.business.govt.nz/companies			
Trading Name, if any (i.e. 'Trading As'):	Same as legal name above			
Operator Addres	s and Contact Details			
	information to be registered. However by ticking the box below.	if the address is a dwellinghouse, you may ask that the address is withheld		
Postal Address	by ticking the box below.	Physical / Courier Address (if different to Postal Address)		
Address:		Address:		
		And legal description (if known)		
Town/City:		Town/City:		
Postcode:		Postcode:		
Country:		Country:		
This address is a private dwellinghouse and I wish it to be withheld from the public register.		This address is a private dwellinghouse and I wish it to be withheld from the public register.		
		mmunications about your registration, such as sending approval documents		
Mobile	ounder with the details change.	Other telephone no.		
Email	By entering an email address you consent to being sent information and notifications electronically, if required.			
Operator day-to-day manager name and	Name:			
position	Position:			
Who will be doing your verification?				
Council (Template FCP only)				
Other – insert name				
verification agency	Verification agency I have attached a confirming letter from my verification agency.			

Have	Have you attached the scope of operations document for your business?				
	☐ Scope of Operations attached.				
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• •	licant Sta	atement			
1 co	I confirm that: 1) I am authorised to make this application as the operator or a person with legal authority to act on behalf of the operator; and				
2)	2) The information supplied in this application is truthful and accurate to the best of my knowledge and belief; and				
3)		erator is resident in New Zealand within the meaning of section YD 1 or YD 2 (excluding section YD the Income Tax Act 2007; and			
4)	4) The operator of the food business is able to comply with the requirements of the Food Act 2014.				
Na	me		Job Title		
Sig	jnatur e		Date		
Fi	nal Chec	ck before sending in yo	ur application		
Н	ave you:				
	filled this form in completely and legibly?attached completed the scope of operations document?				
lia	 attached a letter from your verifier if that isn't Council? attached copies of company registration certificates if you have a registered limited liability company? read and signed the Applicant Statement? 				

Collection of Information

Collection of Personal Information

Pursuant to Principle 3 of the Privacy Act 1993, we advise that:

- This information is being collected for the purpose of registering under the Food Act 2014; and
- The recipient of this information, which is the agency that will collect and hold the information, is MPI, PO Box 2526, Wellington 6140; and
- · Some of the information collected will be displayed on a public register; and
- The collection of information is authorised under section 53 or section 83 of the Food Act 2014, which ever applies. The provision of this information is necessary in order to process an application for registration under either section 53 or section 83; and
- The supply of this information is voluntary; and

- Failure to provide the requested information is likely to result in a return of this application form to the applicant, and may ultimately result in a refusal to register, in accordance with section 54 and 57 or section 84 and 87, of the Food Act 2014, which ever applies; and
- Under Principles 6 and 7 of the Privacy Act 1993, you have the right of access to, and correction of, any personal information that you have provided.

Collection of Official Information

- All information provided to the Ministry for Primary Industries is official information and may be subject to a request made under the Official Information Act 1982.
- If a request is made under that Act for information you have provided in this application, the Ministry for Primary Industries must consider any such request in accordance with its obligations under the Official Information Act 1982 and any other applicable legislation.

FOR OFFICE USE ONLY	
Environmental Health Unit Reviewed Y/N Officer:	
Registration Fee:	
NAR Ref:	
Licence Number:	
Fee Received: Date:	Receipt Number:

SCOPE OF OPERATIONS OPERATIONS FOR NP3 BUSINESSES

What does 'Scope of Operations' mean?

The term 'Scope of Operations' is used to describe the activities of your food business and also includes:

- the sector(s) a food business operates under the Food Act 2014,
- what products a food business makes and/or sells,
- · how products are sourced and/or supplied,
- · how products are processed, if applicable, and
- how products are sold.

Why do I need to complete a 'Scope of Operations'?

If you are operating a food business you need to tell your local council or Ministry for Primary Industries (MPI) exactly what your business does.

What do I need to do?

Complete this form and submit it with your application for registration to your local council or MPI.



Trading Operations

How do you source and supply your products / services?

Tick all the trading operations that your business is involved in.

Caterer

Provides food, supplies and services for a social occasion or function or within an education or other facility.

Eat-in premises

Examples: Restaurant, café, residential care early childhood education (ECE) centres and kōhanga reo.

Export

Home delivery

Examples: Pizza delivery, meals-on-wheels and grocery delivery.

Import

Either as a registered food importer or through an agent who is a registered importer.

Internet

On-line selling of food products.

Market

Example: Stall at farmers' or other market.

Mobile

Example: Food truck.

On-licence

Eat-in premises that sell alcohol for consumption at the same location.

Retail

Examples: Supermarket, dairy or other premises selling direct to the consumer.

Storage provider

Examples: Cold stores and warehouses.

Takeaway

Ready-to-eat meals sold for immediate consumption at another location.

Transport provider

Ambient or temperature-controlled transport.

Wholesale

Premises selling to other businesses.

Processes

What processes do you use in your food business?

Acidification

Using acid (low pH) to preserve food products. Examples: Mayonnaise, pickles and shelf stable condiments.

Concentration

Increase the thickness of food products by removing water for example malt extract or yeast.

Drying

Remove moisture from food to make products such as dried meat, milk powder and vegetable powder.

Fermentation

Using micro-organisms to make or preserve food products. Examples: Kimchee, sourkrout, pickles.

Holding at serving temperature

Holding at serving temperature in a pie warmer or bain-marie.

Pasteurisation (with heat)

Apply heat treatment to preserve food and drink products. Examples: Beer, juice, sauces.

Reheating

Reheating a food that has been previously cooked for immediate consumption. Examples: Reheating a frozen cooked ready-to-eat meal.

None of the above

None of the above processes are used.

Operations

Tick all the activities your business does, and the products you work with.

Do you:

18	Sell products made by others?		
10	Baked products (without filling or icing)		Processed fruits & vegetables
70 80	Baked products, with filling or icing	60	Processed meat, poultry & seafood products
80	Dairy products	30	products
40	Example: Scooping ice cream.	20	Raw meat, poultry & seafood
	Eggs		Ready-to-eat meals & snacks
10		90	
	Infant formula		Sauces, soups, dressings & toppings
110	Examples: Infant formula, follow-on formula and	100	
	infant formula products for special dietary use.		Shelf-stable products
	Add to all the desired by	120	Under ambient conditions. Examples: Packet of
	Minimally processed fruits & vegetables		biscuits, can of tomato soup, jar of mayonnaise.
50	Examples: Washed apple and trimmed beetroot.		
	Grow and / or pack food?		
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	Herbs & spices		Mushrooms
20	Fresh herbs & spices, cut or planted.	40	Mushrooms and fungi.
	Minimally processed fruits & vegetables		Nuts, seeds & grains
10	Minimal processing – is limited to rinsing,	30	
	trimming, shelling, waxing and packing. Excludes		Sprouts & microgreens
	sprouts and microgreens.	50	

Transport and distribute or warehouse food?

Bulk food
Bulk food in a container for transport.

Chilled food

Chilled food

Shelf-stable food

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Provide food to pre-school children?

(For immediate consumption by children under 5 years of age in a centre based service setting (for example early childhood education service centres and kōhanga reo).

Infant formula Ready-to-eat meals & snacks

Extract and pack honey?

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What do you make?

Tick all the activities your business does, and the products you make (or process).

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Do you:

Manufacture / make sugar or related products?

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Sugar

Raw, brown, white and caster sugar.

Sugar products

Examples: Syrups (glucose), molasses, golden syrup and treacle.

Manufacture / make confectionery?

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Chocolate & cocoa products

Includes chocolate, carob and compound chocolate products such as individual chocolates, blocks and bars, filled or enrobed products.

Example: Scorched almonds.

Sugar confectionery

Examples: Caramels, toffees, hard boiled sweets, gums & jellied sweets, liquorice, fudge, marshmallow, nougat, icing, frosting, chewing gum and sherbet.

Manufacture / make crisps, popcorn, pretzels or similar snack products?

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Crisps & chips

Examples: Potato and reconstituted potato chips, cassava and vegetable chips, rice crisps, corn chips, extruded chips and snacks, pretzels, bagel/ pita chips and crisps.

Snack products

Includes: Dried fruit and nut mixes and puffed wheat. Baked, fried and or curried pulses, popped corn and rice. Include examples: Bhuja mixes, rice snacks (nuts/seeds may be a minor component), curried peas, roasted chickpeas,

Manufacture / make shelf stable grain-based products?

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Baked products (without filling or icing)

Shelf-stable. Examples: Savoury biscuits, sweet biscuits, enrobed biscuits, crackers, crispbreads, corn cakes, rice cakes, wafers, shelf-stable wraps, cereal/muesli bars that contain fruit, nuts, seeds etc as minor components.

Baked products, with filling or icing

Shelf-stable. Baked products that are filled or iced after baking. Example: Filled biscuits.

Breakfast cereals

Examples: Muesli, cornflakes and extruded brans.

Pasta

40 Shelf-stable pasta.

Manufacture / make water products?

(Including ice, iced confectionery, and iced desserts)

Ice

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Ice for direct consumption or to be used in packing or processing operations (party ice, bulk ice, saltflaked ice) or water-based product (frozen or to be frozen).

Water-based desserts

Water-based chilled desserts or confections. Example: Jelly.

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Manufacture / make dried or dehydrated fruit or vegetables?

Dried fruit & nut mixes

Examples: Peanuts and raisins, mixed fruit and nut combination and scroggin mix.

Processed fruits & vegetables

Dried, dehydrated or candied fruits and vegetables. Dried split lentils or pulses. Examples: Fruit chips, crystallised fruit, fruit leather, desiccated coconut and split peas.

Manufacture / make frozen fruit or vegetables?

31_010 Select this section if you are cutting, shelling, dicing, and blanching fruit and / or vegetables and then freezing them.

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Bake bread and bread products?

²¹_010 You should select this section if you bake bread and bread products only.

Manufacture / make shelf stable condiments?

Fermented fruit & vegetable products

Shelf-stable. Examples: Sauerkraut, kimchee and pickle.

Fermented sauces

Shelf-stable. Examples: Soy sauce and black bean sauce.

Nut & seed products

Shelf-stable nut & bean-based butters, spreads & pastes. Examples: Peanut butter and sweet bean paste.

Processed fruits & vegetables

Shelf-stable. Examples: Jam, fruit puree, relish, pickle, chutney, preserve, marinade, sauce, salsa, hummus, pesto tapenade, tahini, guacamole and mustard.

Sauces, soups, dressings & toppings

Shelf-stable. Examples: Mayonnaise, aioli, tartare sauce, hollandaise sauce, béarnaise sauce.

Process nuts, seeds and /or coffee?

Coffee bean products

Coffee beans whether raw, roasted or ground.

Examples: Roasted and ground coffee beans.

Dried fruit & nut mixes

Nut & seed products

Examples: Nut or seed flour and nut/seed snack bars (where nuts/seeds are the principle component).

Nuts & seeds

Mixed nuts or seeds, whether raw, roasted, ground, flavoured or salted excluding raw nuts or seeds of one type only. Examples: Roasted almonds and spiced cashews.

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Manufacture / make dry mix products?

Dried mixes containing animal products

Dried soups and stocks, meal bases, sauces and gravies containing meat, poultry or seafood.

Example: Gravy powder.

Dried mixes not containing animal products

Dried soups, meal bases, sauces and gravies, baking mixes, beverage mixes, batter mixes, coating and stuffing mixes and dessert mixes.

Examples: Bread mix, cakes mix, pancake mix, breadcrumbs, custard powder, flavoured drink powder, sports drink powder, milkshake mix, instant tea and coffee mix, tea bags, chocolate and malt drink powder, coffee substitute powder

Manufacture / make food additives, processing aids, vitamins, minerals, or other nutrients for adding to food?

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Food additives

Examples: Acidity regulators, anti-caking agents, antioxidants, bulking agents, colourings, colour fixatives, emulsifiers, firming agents, flavours and flavour enhancers, foaming agents, gelling agents, glazing agents, humectants, intense sweeteners, preservatives, propellants, raising agents, sequestrants, stabilisers and thickeners.

Processing aids

Examples: Isinglass, (clarifying agent), Hydrogen peroxide (bleaching agent). Enzymes of animal origin. Example: Pepsin. Enzymes of plant origin. Example: Actinidin.

Vitamins & minerals

20 Examples: Folic acid, iodine and vitamin C.

Yeast & yeast products

Examples: Baker's and brewer's yeast.

Manufacture / make non-alcoholic beverages?

Formulated drinks

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Examples: Energy, sports and electrolyte drinks.

Fruit & vegetable juice

Shelf-stable or non-shelf-stable. Examples: Fruit and vegetable juices, juice concentrates, berry juice smoothie drink and chilled juice.

Soft drinks

Examples: Cola drinks, soft drinks, mixers, cordials, post mix syrup, ready-to-drinks based on coffee, tea or herbs, kombucha, Water Kefir and traditional brewed ginger beer.

Water

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Bottled water - still, carbonated, flavoured.

Manufacture / make oils or fats for food?

Animal fats

Examples: Tallow, lard and duck fat.

Edible oils

Vegetable/ Seed/ Fruit/ Nut oils. Examples: Canola, sunflower, rice bran, olive, avocado, coconut, hazelnut oils, also oils infused with flavouring (and may contain the flavouring product e.g. cloves of garlic).

Margarine & table spreads

Fat and oil based products.

Manufacture / make vinegar, alcoholic beverages or malt extract?

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Alcoholic beverages - other

Products other than beer, wine, fruit & vegetables, wine or spirits. Example: Ready-to-drink.

Beer

Examples: Stout, light beer, lager, ale, pilsner and draught.

Malt extract

Spirits & liqueurs

Examples: Gin and brandy.

Wine & wine products

Grape wine, fruit & vegetable wine, fruit & vegetable wine products.

Vinegar

Example: Wine vinegar.

Process of herbs or spices?

Select this section if you prepare or manufacture spices or herbs or buy bulk herbs or spices and blend and/ or repack them.

Herbs & spices

More than minimal processing. Examples: Grinding, blending, repacking, drying or extracting.

Salt

Examples: Salt and flavoured salt.

Process grain?

Select this section if you mill, malt, roll or roast grains.

Processed cereal & meal products

Flours, meals, starches, malted grains, rolled/flaked grains, heat treated & torrefied grains.
Examples: White and wholemeal flours, grits, semolina, polenta, cornflour, rolled oats, flaked rice, bulgur, freekeh and puffed wheat.

Whole grains

Whole grains & kibbles. Examples: Pearl barley, groats, kibbled.