

Kai Waiheke Food Safety Guide

For Individuals Donating Kai

Good Samaritan Clause (section 352, Food Act 2014)

Also known as Immunity of Food Donors, this clause applies to kai donations. Provided food is safe and suitable when it is donated and comes with any information needed to keep it safe and suitable (e.g. allergen or special storage info), a donor is protected from liability under the Food Act 2014.

Before donating, keep in mind that:

- kai is unsafe if it is likely to cause the person eating it harm.
- kai is unsuitable if it is contaminated, deteriorated, in a condition that affects its intended use or people can't tell what is in it.

You still have a duty of care to ensure that the kai you are donating is safe and suitable.

Roadside garden donations

You may have sown too much spinach this year, or have an overabundance of citrus. You can choose to put out a kete, box or table with surplus produce at the end of your driveway, to share with people walking. Some people also post to Facebook (e.g. Kai Conscious, Waiheke Community Page, Waiheke Notice Board) to let others know where to find this produce.

We recommend that if you are doing a roadside stall:

- Wash your hands thoroughly before setting out produce
- Keep the produce in a shady spot if possible – you can also keep greens hydrated with jars of water so they don't wilt as fast
- Print out a QR covid tracing code so that people can scan in when they take some produce: <https://qrform.tracing.covid19.govt.nz/>
- Check on your produce every day and compost any that has started to rot, grow mould or otherwise become inedible.

If you have surplus produce, you can also join [Waiheke Crop Swap](#), which meets regularly to share out fruit, vegetables, seeds, home baking, jams and other tasty kai.

Donating to kai rescue organisations

On Waiheke, there are two main pātaka kai (food pantries) in operation. You can take your surplus produce and other kai donations to these, where they will be redistributed directly to the community. Make sure to physically distance from others as best practice dictates when dropping off your kai.

Find them:

- Waiheke Budgeting Services: 6 Putiki Rd, Ostend
- Waiheke Sustainability Centre community fridge and pantry: 0 Mako St, Oneroa

Please do not donate:

- Kai past its “used-by” date – use your best judgement when donating kai past its “best-before” date
- Kai that has clear signs of spoilage e.g., mould, slime, completely squished
- Kai that has been thawed and then refrozen
- Kai that is subject to a current recall notice: a list of recalled foods can be found here: <https://www.mpi.govt.nz/food-safety-home/food-recalls-and-complaints/recalled-food-products/>
- Scraps or other inedible kai that should be composted instead.

Acknowledgement

This guide has been produced with significant input from the Aotearoa Food Rescue Alliance safety guide launched on November 25, 2021. We would like to acknowledge their mahi and thank them for creating such a useful resource.

