

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
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| <p>Title</p> <p>1 These regulations may be cited as <i>The Food Safety Amendment Regulations</i></p> | <p>Title</p> <p>1 These regulations may be cited as <i>The Food Safety Amendment Regulations, 2025</i>.</p> | <p>Title update to coincide with regulatory amendments</p> |
| <p>Subsection 2(1)</p> <p>2(1) In these regulations:</p> <p>(d.1) “home food processor” means a person who processes or otherwise prepares low risk food in his or her home or residence for sale in accordance with Part III.1;</p> <p>(d.11) “livestock” means any cattle or other animal of the bovine species, horse or other animal of the equine species, bison, sheep, goat, swine, rabbit or any interspecies hybrid of any of those animals, and includes a domestic game farm animal as defined in <i>The Domestic Game Farm Animal Regulations</i>;</p> <p>(k) “sell” includes offer for use or sale;</p> | <p>Section 2 amended</p> <p>Subsection 2(1) is amended:</p> <ul style="list-style-type: none"> • in clause (d.1) by striking out “in his or her home or residence” and substituting “at home”; • in clause (d.11) by striking out “<i>The Domestic Game Farm Animal Regulations</i>” and substituting “Part 3 of <i>The Animal Production Regulations</i>”; and • by repealing clause (k) and substituting the following: “(k) ‘sell’ means to sell, offer for sale, display for sale or offer for use for human consumption”. | <p><i>Modernization Amendments</i></p> |
| <p>Subsection 20(3)</p> <p>Without limiting the generality of subsection (1), where, in a food facility, a customer has access to food or water that is not specifically intended for him or her, the operator must ensure that the food or water is presented or made available in a manner that effectively minimizes manual contact by customers and contamination by any other means.</p> | <p>Subsection 20(3) is amended by striking out “him or her” and substituting “customers”.</p> | <p><i>Modernization Amendments</i></p> |
| <p>Food sources 22(1)</p> | <p>Section 22 amended</p> | <p><i>Require Food Distributors to Obtain Foods from Approved</i></p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|---|---|
| <p>Subject to subsection (2), unless exempted in writing by the local authority, an operator of a food facility must ensure that foods that are intended to be offered for sale to or for use by the public, and ingredients that will be used in the preparation or processing of foods that are intended to be offered for sale to or for use by the public, are:</p> <p>(1.1) The operator of a food facility may sell fresh, whole fruits and vegetables to the public that the operator receives from the primary producer of the fruits and vegetables, and subsection (1) does not apply with respect to that sale.</p> <p>(2) Subject to subsection (3), an operator of a food facility must maintain an up-to-date record of the names and addresses of all sources of foods and ingredients to which subsection (1) applies, and make the record available to the local authority on request.</p> <p>(3) An operator of a food facility must maintain the record mentioned in subsection (2) for a period of two years after the foods to which subsection (1) applies are sold to the public.</p> <p>NEW 22(6)</p> | <p>Subsection 22(1) is amended by striking out the portion preceding clause (a) and substituting the following:</p> <p>“Subject to subsections (1.1) and (2), unless exempted in writing by the local authority, an operator of a food facility or operator of a food distributor must ensure that foods that are intended to be sold to the public, and ingredients that will be used in the preparation or processing of foods that are intended to be sold to the public, are:”.</p> <p>Subsection 22(1.1) is amended by striking out “The operator of a food facility” and substituting “An operator of a food facility or operator of a food distributor”.</p> <p>Subsection 22(2) is amended by adding “or operator of a food distributor” after “operator of a food facility”.</p> <p>Subsection 22(3) is amended by adding “or operator of a food distributor” after “operator of a food facility”.</p> <p>The following subsection is added after subsection 22(5):</p> <p>“(6) In this section, ‘food distributor’ means an operation or facility that sells, distributes, stores or transports food”.</p> | <p><i>Sources</i></p> <p>The intent is to include food distributors (grocery stores, food stores, retail, warehouses, transportation, etc.) that are not considered “food facilities” per the regulatory definition, in the requirements around food sources.</p> <p>Food distributors remain included in the home food processing permitted sales under 28.5 (sale of low-risk home-prepared foods remains allowed).</p> |
| <p>Section 23</p> | <p>Section 23 is repealed and the following substituted:</p> | <p><i>Expanding Storage Temperature of Potentially Hazardous Foods</i></p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|--|---|
| <p>Potentially hazardous food 23(1) An operator of a food facility must ensure that:</p> <p>(a) potentially hazardous food that is stored or displayed in the operator’s food facility before it is sold for human consumption is kept at a temperature of 4°C or less or 60°C or greater; and</p> <p>(b) an accurate thermometer is available in the operator’s food facility to monitor the temperature of potentially hazardous food.</p> <p>(2) Unless exempted in writing by the local authority, a person who transports potentially hazardous food intended for sale must ensure that the food is kept at a temperature of 4°C or less or 60°C or greater.</p> | <p>Potentially hazardous food – temperature control</p> <p>23(1) In this section:</p> <p>‘ready-to-eat food’:</p> <p>(a) means potentially hazardous food that is:</p> <p style="padding-left: 40px;">(i) normally consumed without washing, cooking or other preparation; or</p> <p style="padding-left: 40px;">(ii) processed into a form in which it is consumed without further processing; and</p> <p>(b) does not include raw food of animal origin nor food of animal origin intended to be consumed raw;</p> <p>‘temperature control’ means a food temperature controlled in accordance with subsection (2) or (3), as the case may be.</p> <p>(2) Subject to subsection (4), the operator of a food facility must ensure that:</p> <p>(a) potentially hazardous food that is stored or displayed in the operator’s food facility before it is sold for human consumption is kept at a temperature of:</p> <p style="padding-left: 40px;">(i) 4C or less; or</p> <p style="padding-left: 40px;">(ii) 60C or greater; and</p> | <p>Addition of provision that will permit an exemption to allow for the holding of potentially hazardous foods in a public eating establishment between 4 – 60 C so long as specific criteria (to mitigate the food safety risk) are met.</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|----------------|---|-------------|
| | <p>(b) an accurate thermometer is available in the operator’s food facility to monitor the temperature of potentially hazardous food.</p> <p>(3) Unless exempted in writing by the local authority, a person who transports potentially hazardous food intended for sale must ensure that the food is kept at a temperature of:</p> <p style="padding-left: 40px;">(a) 4C or less; or</p> <p style="padding-left: 40px;">(b) 60C or greater.</p> <p>(4) For ready-to-eat food only, the local authority, on receipt of an application by the operator of a public eating establishment, may, subject to subsection (7), authorize alternative temperatures for the purposes of subsections (2) and (3), with associated conditions, if applicable, if the local authority is satisfied that:</p> <p style="padding-left: 40px;">(a) the operator has a history of regulatory compliance; and</p> <p style="padding-left: 40px;">(b) those temperatures, together with those conditions, pose no risk that the food will become unfit for human consumption.</p> <p>(5) An authorization granted pursuant to subsection (4) must be in writing.</p> <p>(6) The operator of a public eating establishment that is</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|----------------|---|-------------|
| | <p>granted an authorization pursuant to subsection (4) must:</p> <p>(a) maintain a written food safety plan for the public eating establishment for ready-to-eat food that is authorized to be removed from temperature control; and</p> <p>(b) with respect to ready-to-eat food that is authorized to be removed from temperature control at the public eating establishment, ensure that the food:</p> <p>(i) is kept at a temperature controlled in accordance with subsections (2) and (3) immediately before being removed from temperature control;</p> <p>(ii) is clearly labelled with the date and time at which it was removed from temperature control;</p> <p>(iii) is kept at a room temperature of less than 24°C after being removed from temperature control; and</p> <p>(iv) is discarded if not served by the public eating establishment within 2 hours after being removed from temperature control.</p> <p>(7) For ready-to-eat food, if the operator of a public eating establishment intends to operate using alternative temperatures for the purposes of subsections (2) and (3) in methods that deviate from the requirements mentioned in subsection (6), the local authority, on receipt of an application</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|--|---|--|
| | <p>by the operator for authorization, must obtain the minister's approval to grant the authorization.</p> <p>(8) If the operator of the public eating establishment contravenes a provision respecting temperature or time control, food handling or food storage imposed by the Act, these regulations, the operator's licence or the authorization granted pursuant to subsection (4) and fails to rectify the contravention within 14 days after being informed of the contravention by the local authority or the minister, the authorization is automatically cancelled.</p> <p>(9) If the operator of a public eating establishment has been refused an authorization pursuant to subsection (4) or has had that authorization cancelled pursuant to subsection (8), the operator must wait at least 30 days after that refusal or cancellation, as the case may be, before applying for a new authorization.</p> | |
| <p>Section 24.1</p> <p>24.1 No person shall sell, offer for sale, give or exchange milk that is:</p> | <p>Section 24.1</p> <p>Section 24.1 is amended in the portion preceding clause (a) by striking out "offer for sale,".</p> | <p><i>Modernization Amendments</i></p> |
| <p>Food safety training</p> <p>26(1) Unless exempted in writing by the local authority, an operator of a public eating establishment must ensure that a person who has successfully completed a food safety course that</p> | <p>Section 26 is repealed and the following substituted:</p> <p>Food sanitation training</p> <p>26(1) In this section:</p> | <p><i>Expanding Food Safety Training Requirements</i></p> <p>Modification to include ALL food facilities in the food safety training requirement, not just public eating establishments.</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|---|--|
| <p>is approved by the local authority is working in the public eating establishment at all times when food is being prepared and served.</p> <p>(2) A local authority may require the operator of a food facility or other person who handles, processes, prepares, packages, sells or stores food to attend and successfully complete a food safety course that is approved by the local authority, if, in the opinion of the local authority, the food facility is operated in a manner that is injurious to or may endanger the public health.</p> | <p>‘not-for-profit food facility’ means a food facility that is operated for a charitable purpose or by a non-profit organization;</p> <p>‘special event’ means an event open to, and where food is made available to, the general public that operates for not more than 15 days within a calendar year, and includes a fair, festival, exhibition, promotional event or carnival;</p> <p>‘temporary event food facility’ means a food facility that operates exclusively at special events.</p> <p>(2) Unless exempted in writing by the local authority, the operator of a food facility, other than a not-for-profit food facility or a temporary event food facility, must ensure that all persons who handle, process, prepare, package, sell or store food have successfully completed a food safety course that is approved by the minister.</p> <p>(3) The operator of a not-for-profit food facility or a temporary event food facility must ensure that:</p> <p>(a) at least one person who has successfully completed a food safety course that is approved by the minister is working in the food facility at all times; and</p> <p>(b) at least one manager of the food facility has successfully completed a food safety course that is</p> | <p>Modification to require all persons handling, preparing, serving, etc. (anyone around or in contact with the food) to have a safe food course in alignment with wording used in current 26(2).</p> <p>Modification to clarify that the approval of courses is by the Ministry (as delegated by the Minister) not the local authority, as is current and standard practice. The Ministry houses the provincial food safety expert responsible for course review and approval.</p> <p>Modification includes reasonable exceptions for not-for-profit agencies and temporary events (currently defined in policy, under review).</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|--|--|--|
| | <p>approved by the minister.</p> <p>(4) A local authority may require the operator of a food facility or other person who handles, processes, prepares, packages, sells or stores food to attend and successfully complete a food safety course that is approved by the minister, if, in the opinion of the local authority, the food facility is operated in a manner that is injurious to or may endanger the public health.</p> | |
| <p>28.1 A home food processor must ensure that he or she produces or otherwise processes only low risk food for sale.</p> | <p>Section 28.1 is repealed and the following substituted:</p> <p>“Restriction – low risk food</p> <p>28.1 A home food processor may only produce, or otherwise process, and sell low risk food”.</p> | <p><i>Modernization Amendments</i></p> |
| <p>28.2 A home food processor must ensure that the water used in his or her premises is safe for human consumption.</p> | <p>Section 28.2 is amended by striking out “his or her premises” and substituting “the premises of the home food processor”.</p> | <p><i>Modernization Amendments</i></p> |
| <p>28.3(1) A home food processor must label any low risk food that he or she intends to sell in accordance with the requirements set out in subsection (2).</p> | <p>Subsection 28.3(1) is repealed and the following substituted:</p> <p>“(1) A home food processor, in accordance with the requirements set out in subsection (2), must label the low risk food that the home food processor intends to sell”.</p> | <p><i>Modernization Amendments</i></p> |
| <p>28.6 No home food processor shall sell low risk food to any of the following:</p> <p>(f) food facilities.</p> | <p>Clause 28.6(f) is repealed and the following substituted:</p> <p>“(f) milk plants;</p> | <p><i>Expanding the sales of Home Processed Foods into Public Eating Establishments</i></p> <p>Home-Based Food Processing sales to remain prohibited to milk plants, slaughter plants, and food processors, but be permitted</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|-------------------|---|---|
| | <p>“(g) processing facilities;</p> <p>“(h) slaughter plants”.</p> | <p>by exemption with criteria in public eating establishments.</p> <p>Similar to above the criteria could go explicitly into the regulation or if possible (with the same power provided) worded similar to what is proposed.</p> |
| <p>NEW</p> | <p>New Section 28.61 Sales by home food processors to public eating establishments</p> <p>28.61(1) A home food processor must comply with the following conditions in order to sell home-based food to a public eating establishment:</p> <ul style="list-style-type: none"> (a) the home-based food must be a low risk food; (b) the home-based food must not be produced in quantities that exceed the production limit set by the local authority; (c) the recipe for the home-based food must be approved by the local authority; (d) the home-based food must have undergone product testing, conducted by a laboratory acceptable to the local authority and at the home food processor’s cost, satisfactory to the local authority to demonstrate that the food is a low risk food; (e) the home food processor must store the home-based | <p><i>Expanding the sales of Home Processed Foods into Public Eating Establishments</i></p> <p>Home-Based Food Processing sales to remain prohibited to milk plants, slaughter plants, and food processors, but be permitted by exemption with criteria in public eating establishments.</p> <p>Similar to above the criteria could go explicitly into the regulation or if possible (with the same power provided) worded similar to what is proposed.</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|----------------|--|-------------|
| | <p>food separately from other food in the home;</p> <p>(f) the home food processor must:</p> <p style="padding-left: 40px;">(i) maintain records of all sources of food and ingredients used in the production of the home-based food; and</p> <p style="padding-left: 40px;">(ii) make those records available to the local authority on request;</p> <p>(g) the home food processor must provide to the local authority any other information or material that the local authority may reasonably require.</p> <p>(2) The operator of a public eating establishment must comply with the following conditions in order to serve or sell home-based food at the public eating establishment:</p> <p style="padding-left: 40px;">(a) the operator must hold an exemption in writing from the local authority with respect to the food inspection requirements of subsection 22(1) in relation to the home-based food;</p> <p style="padding-left: 40px;">(b) the public eating establishment must disclose to its customers, in writing and in person:</p> <p style="padding-left: 80px;">(i) the home-based food that is being sold by the public eating establishment; and</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|--|---|---|
| | <p>(ii) that home-based food is not prepared with the same public health oversight as non-home-based food;</p> <p>(c) the operator must store the home-based food separately from other food in the public eating establishment;</p> <p>(d) the operator must:</p> <p>(i) maintain records of all sources of food and ingredients used in the production of the home-based food; and</p> <p>(ii) make those records available to the local authority on request.</p> <p>(3) Subsections 22(2) and (3) apply, with any necessary modification, with respect to the records to be maintained and made available to the local authority by the following:</p> <p>(a) a home food processor pursuant to clause (1)(f);</p> <p>(b) the operator of an eating establishment pursuant to clause (2)(d)".</p> | |
| <p>PART IV Public Access to Restaurant and Slaughter Plant Information</p> <p>Interpretation of Part</p> <p>29 In this Part:</p> | <p>Part IV is repealed and the following substituted:</p> <p>PART IV Public Access to Food Facility Information</p> <p>Definitions for Part</p> | <p><i>Expanding Public Disclosure to Cover All Licensed Food Facilities</i></p> <p>Currently, only restaurant and slaughter plant inspection reports are publicly disclosed, per the Regulations, on the Inspection InSite online portal. Other licensed food facility types such as milk plants, food processors, and catering facilities are not, and</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|--|--|
| <p>(a) “de-identified information” means personal information or personal health information from which any information that may reasonably be expected to identify a third party has been removed;</p> <p>(b) “information” means, with respect to a restaurant or a slaughter plant:</p> <p>(i) whether or not:</p> <p>(A) a licence has been issued pursuant to the Act or these regulations for the restaurant or slaughter plant and, if a licence has been issued, the terms and conditions of the licence; or</p> <p>(B) a licence issued for the restaurant or slaughter plant has been amended, suspended or cancelled;</p> <p>(ii) information collected by a local authority during the investigation of a complaint, illness or injury concerning the restaurant or slaughter plant related to food;</p> <p>(iii) the contents of any inspection report made pursuant to the Act or these regulations concerning the restaurant or slaughter plant;</p> <p>(iv) the contents of any order issued pursuant to the Act or these regulations concerning the restaurant or slaughter plant;</p> <p>(v) information related to an order issued or enforcement action taken by the local authority pursuant to the Act or</p> | <p>29 In this Part:</p> <p>‘de-identified information’ means personal information or personal health information from which any information that may reasonably be expected to identify a third party has been removed;</p> <p>‘information’ means, with respect to a food facility:</p> <p>(a) whether or not:</p> <p>(i) a licence has been issued pursuant to the Act or these regulations for the food facility and, if a licence has been issued, the terms and conditions of the licence; or</p> <p>(ii) a licence issued for the food facility has been amended, suspended or cancelled;</p> <p>(b) information collected by a local authority during the investigation of a complaint, illness or injury concerning the food facility related to food;</p> <p>(c) the contents of any inspection report made pursuant to the Act or these regulations concerning the food facility;</p> <p>(d) the contents of any order issued pursuant to the Act or these regulations concerning the food facility;</p> <p>(e) information related to an order issued or enforcement</p> | <p>would be added with this amendment.</p> |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|---|-------------|
| <p>these regulations concerning the restaurant or slaughter plant;</p> <p>(vi) any charges laid or convictions obtained with respect to the operation of the restaurant or slaughter plant pursuant to the Act or these regulations; and</p> <p>(vii) with respect to a slaughter plant, any information relating to the matters set out in subclause (i) to (vi) authorized by the ‘Sanitation Regulations’, being Saskatchewan Regulations 420/64, as those regulations existed on the day before the coming into force of The Food Safety (Slaughter Plants) Amendment Regulations, 2018;</p> <p>(c) “personal health information” means personal health information as defined in The Health Information Protection Act;</p> <p>(d) “personal information” means personal information within the meaning of section 24 of The Freedom of Information and Protection of Privacy Act or section 23 of The Local Authority Freedom of Information and Protection of Privacy Act;</p> <p>(e) “restaurant” means a public eating establishment:</p> <p>(i) that is open on a regular basis to members of the general public; and</p> <p>(ii) where food or drink is sold to members of the general public, and payment is made:</p> <p>(A) on receipt of the food or drink; or</p> <p>(B) immediately before or after the food or drink is</p> | <p>action taken by the local authority pursuant to the Act or these regulations concerning the food facility;</p> <p>(f) any charges laid or convictions obtained with respect to the operation of the food facility pursuant to the Act or these regulations; and</p> <p>(g) with respect to a slaughter plant, any information relating to the matters set out in clause (a) to (f) authorized by the ‘Sanitation Regulations’, being Saskatchewan Regulations 420/64, as those regulations existed on the day before the coming into force of <i>The Food Safety (Slaughter Plants) Amendment Regulations, 2018</i>;</p> <p>‘personal health information’ means personal health information as defined in <i>The Health Information Protection Act</i>;</p> <p>‘personal information’ means personal information within the meaning of section 24 of <i>The Freedom of Information and Protection of Privacy Act</i> or section 23 of <i>The Local Authority Freedom of Information and Protection of Privacy Act</i>;</p> <p>‘third party’ means, in relation to a food facility, a person who is not an owner or operator of the food facility or employed in, or associated with, the operation of the food facility.</p> <p>Public access to information</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|---|-------------|
| <p>made available; but does not include a public eating establishment that is exempted pursuant to subsection 5(2), or for which an exemption has been granted pursuant to subsection 5(3), from the requirement to have a licence.</p> <p>(f) “third party” means, in relation to a restaurant, a person who is not an owner or operator of the restaurant or employed in, or associated with, the operation of the restaurant.</p> <p>Public access to information</p> <p>30(1) Subject to section 31, a local authority may in accordance with this section provide public access to information with respect to a restaurant or a slaughter plant.</p> <p>(2) Subject to subsection (3), a person may apply to obtain, and a local authority is required to provide public access to, the information concerning a restaurant or a slaughter plant that covers the matters mentioned in subclauses 29(b)(i) to (vi) only with respect to the period that commenced on the day that is three years before the date of the application.</p> <p>(3) A local authority may provide all or part of any information concerning a restaurant or a slaughter plant that covers matters before the period mentioned in subsection (2) if the local authority:</p> <p>(a) believes public access to that information, or that part of the information, is in the public interest; or</p> | <p>30(1) Subject to section 31, a local authority may in accordance with this section provide public access to information with respect to a food facility.</p> <p>(2) Subject to subsection (3), a person may apply to obtain, and a local authority is required to provide public access to, information concerning a food facility but only with respect to the 3-year period before the date of the application.</p> <p>(3) A local authority may provide all or part of any information concerning a food facility that covers matters before the 3-year period mentioned in subsection (2) if the local authority:</p> <p>(a) believes public access to that information, or that part of the information, is in the public interest; or</p> <p>(b) receives written permission from the operator of the food facility to provide public access to the information or that part of the information.</p> <p>(4) An applicant for public access shall pay a fee of \$30 to the local authority to obtain the information for each food facility to which the application relates.</p> <p>(5) Subject to section 31, the minister may provide public access to information with respect to a food facility.</p> <p>(6) Nothing in this section prohibits a local authority or the minister from making all or any part of the information</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|--|---|-------------|
| <p>(b) receives written permission from the operator of the restaurant or slaughter plant to provide public access to the information or that part of the information.</p> <p>(4) An applicant for public access shall pay a fee of \$30 to the local authority to obtain the information for each restaurant or slaughter plant to which the application relates.</p> <p>(5) Subject to section 31, the minister may provide public access to information with respect to a restaurant or slaughter plant.</p> <p>(6) Nothing in this section prohibits a local authority or the minister from making all or any part of the information concerning a restaurant or a slaughter plant available to the public through a website or other electronic means.</p> <p>Information re third parties</p> <p>31 When a local authority or the minister discloses information pursuant to this Part and that information includes personal information or personal health information with respect to a third party:</p> <p>(a) the local authority or the minister shall not disclose the personal information or personal health information if de-identified information will accomplish the purpose for which the information is being disclosed; and</p> <p>(b) if disclosure of personal information or personal health information is necessary to accomplish the purpose for which the information is being disclosed, the</p> | <p>concerning a food facility available to the public through a website or other electronic means.</p> <p>Information re third parties</p> <p>31 When a local authority or the minister discloses information pursuant to this Part and that information includes personal information or personal health information with respect to a third party:</p> <p>(a) the local authority or the minister shall not disclose the personal information or personal health information if de-identified information will accomplish the purpose for which the information is being disclosed; and</p> <p>(b) if disclosure of personal information or personal health information is necessary to accomplish the purpose for which the information is being disclosed, the local authority or the minister shall disclose only the minimum amount of personal information or personal health information that is necessary to accomplish that purpose”.</p> | |

The Food Safety Amendment Regulations, 2025

| EXISTING STATE | PROPOSED STATE | EXPLANATION |
|---|-----------------------|--------------------|
| local authority or the minister shall disclose only the minimum amount of personal information or personal health information that is necessary to accomplish that purpose. | | |