

## FOOD SERVICE INDUSTRY & THE LAW

HOSPITALITY LAW

### CONTRACTUAL LIABILITY

- Where a customer purchases food from a food provider, there is a contract between them.
- The food provider may be contractually liable if the food falls short of the description/ quality promised, or where the food causes the customer harm.



## FOOD PROVIDER'S POTENTIAL LIABILITY



- 1) Breach of Implied Contract Terms
- 2) Tort of Negligence
- 3) Product Liability
- 4) Offences under the Food Act 1983
- 5) Section 272 & section 273 of the Penal Code
- 6) Offences Under the Trade Description Act 2011





- In a Contract for the Sale of Food, the following terms are implied into the contract:
  - □ Section 15: goods supplied must match the description.
  - Section 16 (1)(a): goods supplied must be fit for the buyer's purpose.
  - Section 19(1)(b): goods supplied must be of merchantable quality

## CONSUMER PROTECTION ACT (CPA)

- □ Specifically for consumer contracts, goods supplied must be of acceptable quality.
  - □ Section 33: goods supplied must be fit for the buyer's purpose.
  - □ Section 34: goods supplied must match the description.
  - Section 53: food provider must provide his services with reasonabyle care & skill.

## FOOD REGULATIONS 1985

□ There are allergy warning requirements in the Food Regulations 1985, but they pertain to certain foods & ingredients only.



In tort of negligence, a food provider owes his customer a duty of care. He should exercise reasonable care in the preparation & sale of his food products. Where consumption of these products result in harm to the customers, he may be liable in negligence.



A food provider may also be liable under product liabilty law. Part X of the CPA says- a food provider is liable if his defective product causes death/personal injury/any damage to the consumer's property- food provider is NOT allowed to exclude liability for such loss.





## FOOD ACT 1983

- Section 13: Food injuries to health It is an offence to prepare/ sell any food that contains any substance that is poisonous, harmful or otherwise injurious to health.
- Section 13A: Food unfit for human consumption It is an offence to sell diseased, filthy, decomposed, putrid animal or vegetable substance, or any portion of an animal unfit for food; or the product of an animal which has died otherwise than by slaughter.
- Section 13B: Adulterated food It is an offence to sell a food that has been mixed, diluted, ot otherwise tempered with, such that its nutritive value/ quality is affected.
- Section 14: Sale of food not of the nature, substance of quality demanded The Food Act & the Food Regulations prescribe standards for various foods. When a purchaser buys food, he is presumed to have asked for food that complies with the standard prescribed under these laws. Anyr person who sells food which is not of the nature, substance or quality demanded by the purchaser, commits an offence.

- □ Section 15: Food labelling Where the Food Act/the Food Regulations prescribe a standard for a food, the standard must be complied with.
- Section 16: False labelling It is an offence to prepare, package, label or sell any food in a manner that is false, misleading, or deceptive as regards its character, nature, value, substance, quality, composition, merit or safety, purity, weight, origin, age or proportion or in contravention of a ny food regulations.
- Section 17: Advertisement The food Act/ Food Regulations contain provisions that deal with advertising claims, labelling, compulsory descriptions, etc.
  - ☐ Generally, anyone involved in the sale/ promotion activities of a food product commits an offence if he advertises the product in a manner inconsistent with the food laws.
  - □ It is also an offence to make advertising claims that is likely to deceive a purchaser with regard to the character, nature, value, substance, quality, strength, purity, composition, merit or safety, weight, proportion, origin, age or effects of any food or its ingredient.

### PENAL CODE

- □ S 272 It is an offence to adulterate any article of food/drink intended for sale, with the result that the article becomes noxious as food/ drink.
- □ S 273 Prohibits the sale of food/ drink that is noxious/ otherwise unfit for human consumption.



# TRADE DESCRIPTION ACT 2011

- A food provider who applies false description to goods commits an offence under s 5.
- □ The Act also prohibits the making of false statements on matters in Part III, ss 13-21.





## TRADE DESCRIPTIONS (DEFINITION OF HALAL) ORDER 2011

- There is now a new halal logo & new Halal certification regime.
- □ Only JAKIM & Jabatan Agama Islam Negeri are competent to issue Halal certification to food & goods manufactured/ sold locally.
- In the case of imported products, foreign Halal certificates/ marks are recognised if the foreign halal certification bodies are recognised by JAKIM.
- Any person/ body that purports to issue halal certification for goods/ services sold in Malaysia commits an offence.
- □ It is an offence to represents one's goods/ services as halal when they are not so certified by JAKIM or JAIN.
- □ It's also an offence to make any representation/ act that could mislead/ confuse people into thinking that the goods/ services are certified as halal.

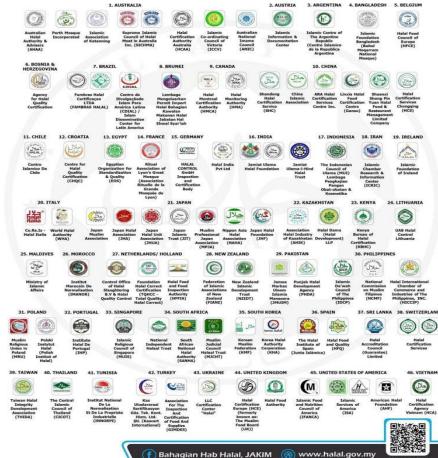


### **BADAN PENSIJILAN HALAL LUAR NEGARA**

### YANG DIIKTIRAF JAKIM

KEMAS KINI 1 DISEMBER 2020







## MINISTRY OF HEALTH (MOH)



- □ The food Act grants the MOH extensive power to regulate the food industry.
- □ Authorised officers appointed under the Food Act have wide investigative powers such as;-
  - ☐ They can enter any place where food is manufactured, prepared or sold, take food sample, demand any record/ documents, question persons present on the food premises, etc.
- □ Investigations may result in prosecutions. But more often, the food providers are given opportunities to put their premies in hygienic & sanitary condition.
- □ Where this is not done, in the last resort, the DG of Health may order that the premises be closed down.
- □ Persons working in a food premises are required to undergo food handlers training. This is a requirement under the Food Hygiene Regulations 2009.



THANK YOU!