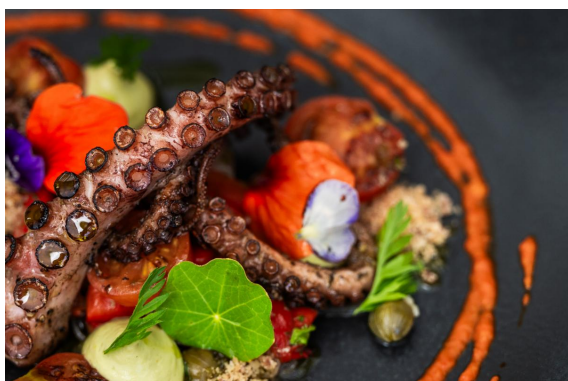


Hōtoke Winter 2025

Food business tips and reminders

There's plenty to love about winter as the chill sets in—busy schedules slow and there's more time to connect with loyal locals. Cheers to that! The Matariki public holiday is no doubt inspiring menu creations across the district, to give those who brave the outdoors a special treat for their tastebuds. Check out our tips and reminders to serve up a great season.



Tips and tricks Did you know?

QR codes in the **Template Food Control Plans (TFCP)** can save you time when looking into a process.

Using your phone go to the camera, hover over the QR code and click on the screen, a link will pop up. Press the link to access a webpage with the specific information you need.

Did you know?

Meats such as beef, lamb and venison can be served rare but must be seared before serving and be eaten straight away (e.g. at the table) according to the TFCP.

Pork must be cooked medium or well-done, however, while there are no specific temperature parameters provided in TFCP. It should be cooked at 63°C or above.

Did you know?

If you and your staff ferment or acidify your food to make it safe, there are pH rules you need to meet.

Check out the using acid to control bugs



Power out - what next? So you can power on...

Power outages are a challenge for any food business, but you can reduce the severity of an outage by being prepared.

A power outage plan should be incorporated into staff training so everyone is on the same page when an outage strikes.

Food safety handling tips to help

Keep your chillers and freezers closed. Food will stay safe in the chillers or refrigerators for 4 hours if the doors remain closed and food will stay safe for 48 hours in the freezers.

Check the temperature of your appliances and food.

Use a thermometer to check the temperature of your chillers/fridges which should not be above 5°C and for freezers above -18°C. Discard any perishable food that has been above 5°C for more than 2 hours in the chillers.

Evaluate each item.

topic in your TFCP (pages 77-79).
You must use a food grade pH meter that's
able to be calibrated.

Food grade pH meters vary in price, it is up
to you which one you choose.

Remember to keep the manufacturer's
manual as the inspector will be checking this
against the calibration records.

If in doubt, throw the food. Discard food with
an unusual smell, colour, or showing signs of
spoilage.

Alternative cooling.

If the outage is prolonged, transfer
perishable items to coolers or chilly bins with
ice or frozen gel packs to keep them at 5C or
below.



MPI's Food Business Levy Comes into force 1 July 2025

MPI's Food Business Levy will be charged per site
if you operate under a Food Control Plan (FCP) or
per registered business if you operate under a
National Programme.

The levy will be phased in over three years:

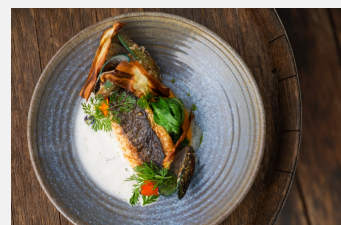
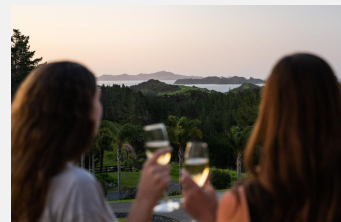
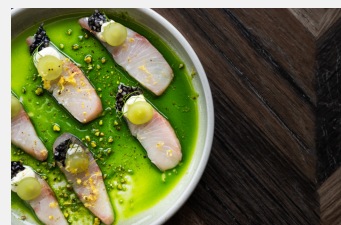
\$57.50 (plus GST) 1 July 2025 - 30 June 2026

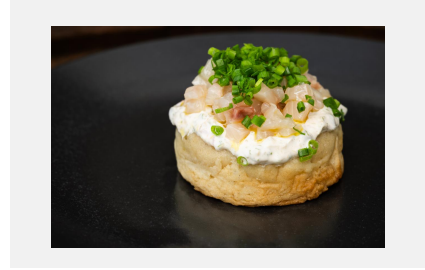
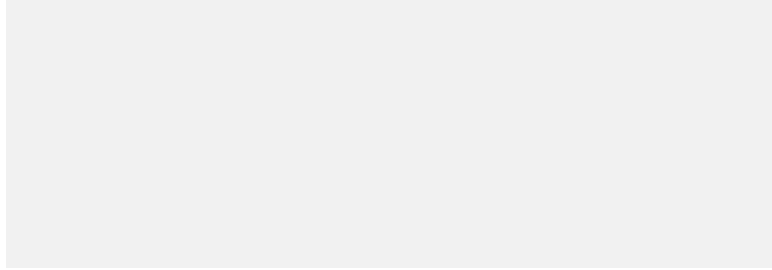
\$86.25 (plus GST) 1 July 2026 - 30 June 2027

\$115 (plus GST) from 1 July 2027.

The levy will pay for:

- Providing you and your business additional education and support to meet food safety requirements
- Monitoring to ensure the food system is working well for you and your customers
- Assist you to proactively identify and manage any systemic issues
- Enabling you to have a fair, consistent, and risk-appropriate level of verification, registry, and enforcement services for your business
- Coordinated national campaigns to tackle systemic compliance issues and more effective, efficient, and up-to-date rules and standards, developed with your input and tailored to your business' needs
- For businesses registered with FNDC, we are responsible for collecting this levy on behalf of Ministry for Primary Industries (MPI).





Grease danger in the kitchen

How to avoid 'grease lightning'

It's a serious fire hazard if grease builds up in commercial kitchens—not just a cleaning issue. Many food business operators underestimate the risks of neglecting their hood and exhaust systems, by waiting too long between cleanings.

Over time, cooking grease accumulates not only in the hood but in the ductwork (including in unseen ducts leading to the fan on the roof), and exhaust fans too. This creates a highly flammable environment. When temperatures rise even a small spark can ignite a fire.

A grease fire can spread rapidly, feeding on the layers of oil and fat that have built up over time. Without proper maintenance, operators are risking not only their property but their staff and customer safety too.



'Spark joy' with winter clear outs

Marie Kondo became famous for her idea of keeping the things that still 'spark joy' when you're having a clear out. But you could also spark joy this winter by giving any neglected nooks and crannies a good clearing out.

What do you need to do?

- Check for signs of deterioration in your premises (e.g. holes in floors and walls) and equipment and fix as necessary. Bugs like to hide and grow in cracks, crevices or holes, and if they get into food they make it unsafe.
- Service your equipment regularly and, if necessary, calibrate according to your calibration schedule (e.g. thermometer, pH meter etc.). If temperatures are allowed to rise bugs can grow in food stored there.
- Maintenance compounds and chemicals must: be fully labelled, stored, sealed and

used following the manufacturer's instructions + they must be stored and transported in containers that are clearly different from food containers.

- It's important to check the things not in plain view (e.g. water pipes) or that you don't see all the time (e.g. the inside of some equipment) that can become dirty or contaminated.



Food verifiers' top tips

Go through your Food Control Plan and make sure you have a record of or something in place for each 'show' section. This will help your verification go smoothly, with all documents on hand, when needed.

Remember to calibrate your thermometer. We suggest doing this with each season change—to ensure your thermometer is reading correctly and calibration will be completed for verification.

If you are not on Far North District Council's water supply make sure you have had your annual water test completed, remembering we need E.coli and turbidity levels.

Have a cleaning schedule that is specific to your business. Outlining all equipment as well as spaces and places to be cleaned and sanitised. You could have an everyday, weekly or monthly schedule.

Have a maintenance schedule in place which is specific to your business. Add to it and update as needed. Examples: outlining how often you check for pests, sharpen knives, check fridge/freezer seals for damage etc.

If using an app for your records such as Food Safe Pro or CHOMP please go through it before verification and make sure all required documents are easily accessible or printed, should they be needed.



Featured business

Sage Restaurant

46 Otamarua Road, Russell

(Photo credit - Shaun Jeffers)

Hours

Wed to Sun - 12pm to 9pm

Mon to Tue - closed

Website

Any suggestions for our next newsletter?

Email us at ask.us@fndc.govt.nz or visit our website at:
www.fndc.govt.nz/Our-Services/Licences_and_permits



Far North District Council | 5 Memorial Ave | Kaikohe, KAIKOHE 0405 NZ

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email marketing for free today!