

## Kōanga Spring 2025

### Food business tips and reminders

Spring time adds a little bounce back into everyone's step, especially for those in the hospitality industry! To make the most of the increased spring in visitor numbers, school holidays ahead and the Labour Weekend public holidays, check out our spring season tips and reminders.



### Got your needle on the record? Pinpointing your food records

Can you pinpoint your food business records in a jiffy?

These records aren't just paperwork, they're a legal must and are smart practice too.

#### Why?

Regulations require food traders to collect and keep specific info for set periods (four years) in a secure spot.

For **Food Control Plan** businesses, your plan must outline document handling and record-keeping, to prove your compliance.

**National Programme** businesses also need to keep track of their records.

#### Beyond compliance... good records:

- Show you're meeting safety rules
- Simplify verifier visits



### Say whaaat...? Food recalls – did you know?

Food recalls are an important part of our food safety system.

As a final line of defence, recalls act to limit the consequences of a failure or error in food production and **protect consumers** by removing affected product from supply.

Food businesses undertake consumer-level recalls when products that pose a food safety risk have already been sold to the public.

**Alerts about food recalls can be sent direct to your inbox by email.**

#### Subscribe to MPI

You can subscribe to all food recalls or only those related to food allergens.

NZ Food Safety have published the

- Aid quick food tracing during recalls or outbreaks
- Clarify operations for regulators and customers
- Prove your commitment to safe food.

## Consumer-level Food Recalls Annual Report 2024.

Scroll down for a summary of the Consumer Recall report.



### MPI's Food Business Levy Came 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:

**From 1 July 2025 - 30 June 2026 - \$57.50 (+ GST)**

**From 1 July 2026 - 30 June 2027 - \$86.25 (+ GST)**

**From 1 July 2027 - \$115 (+ GST)**

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
- 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.

You can view [the consultation document](#) on the Ministry for Primary Industries' (MPI) website.



good day sunshine

Is the plan working well?



## How to ensure they are followed daily

Self-audits – your internal quality controls, are key. Your plan requires regular checks to confirm procedures work and meet **Food Act** requirements.

These checks are a crucial risk-based measure, and you must keep records of them as part of your plan.

### What kind of checks?

Often things you're doing already! Like...

- Watching your team are following the rules and procedures set out in your plan
- Looking through your records to double check tasks were done correctly
- Making sure your team is well-trained and staff know their stuff
- Reviewing when things go wrong to learn from it and prevent it happening again.

All these checks are ways of proving your plan is effective.

When your verifier comes by, they need to see that you're complying with your plan and the law.



## Registration vs verification

Why you need both and what's the difference?

### Registration

A registration sets out the steps for food businesses to follow to make kai that's safe to eat.



The **Food Act 2014** requires all businesses selling food to register, unless they fit into a small group of exemptions. We ensure that businesses follow the Food Act 2014.



### Verification

All food businesses need to get checked to make sure they are selling safe and suitable food. This



verification will be carried out by someone from your local council or an independent verifier.



How often your business is checked will depend on whether it's high or low-risk. It will also depend on how well you manage food safety. Those who are doing well, will be checked less frequently.



A verifier will check to make sure you are following good food safety practices, keeping records and doing the most important things to keep food safe.



## Consumer Recalls in 2024



88 consumer-level recalls in 2024.



29 recalls were due to microbiological contamination.



Allergens were the leading cause for recalls in 2024 (40).



10 recalls were due to physical contamination.



Gluten was the allergen that triggered the most recalls (12).



56 recalls were initiated from domestically produced foods and 32 recalls were from imported foods.



## Grease traps

Cafes, restaurants and food businesses must ensure that they have an approved appropriately sized grease trap to capture any grease, oil and food by-products in the waste. These must be installed by a registered plumber.



A grease trap intercepts fats, oil and grease that have come from kitchen waste water.

Without a grease trap, these materials end up in our sewers and can:

- Solidify and reduce how much sewage we can process
- Cause blockages and failures
- Cause overflows into our streams and rivers

- Prevent the network from working properly. This may impact the quality of treatment before effluent is sent back into our natural environment



Our district's waterways are precious and we're committed to protecting them.

Grease traps are available to purchase from most plumbing suppliers and you will need professional advice as to the type and size for your business needs. The minimum requirement is 500 litres.



### Featured business

Pipsqueak Cafe  
3/9 Cobham Road  
Kerikeri

### Hours

Mon to Fri - 8am to 2pm  
Sat to Sun - closed

### Social media

*Any suggestions for our next newsletter?*

Email us at [ask.us@fndc.govt.nz](mailto:ask.us@fndc.govt.nz) or visit our website at:  
[www.fndc.govt.nz/Our-Services/Licences\\_and\\_permits](http://www.fndc.govt.nz/Our-Services/Licences_and_permits)



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