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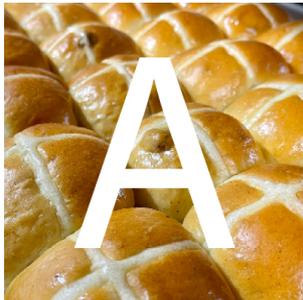
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## Ngahuru Autumn 2024

### Food business tips and reminders

Autumn is on its way and it brings two significant public holidays with it! Easter break from Friday 29 March is our first school holiday of the year. Anzac Day follows on Thursday 25 April. Remember, any special events during these holidays may require a Special Licence. Check out our autumn reminders for this season.



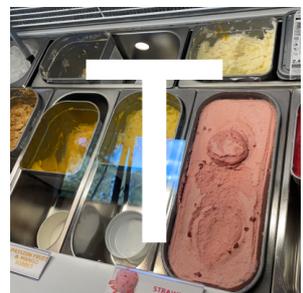
#### Easter and ANZAC trading

Employment and shop trading regulations vary over Easter. **Good Friday** is a public holiday and a restricted trading day. **Easter Sunday** is a restricted trading day, not a public holiday. **Easter Monday** is a public holiday. To check if you can open for trading, visit [Employment NZ](#).



#### Updated Food Control Plans (FCP)

All food businesses registered under Food Control Plans (FCP) must be using the updated FCP. Council verifiers will check you are using the updated plans when you are verified. You can download an electronic version of the updated plan [from MPI](#) or purchase a copy [here](#).



#### Taking over an existing food business?

If you're buying an existing registered food business, make sure it's suitable for your new food operation. If you intend to change the nature of the business, you may need to renovate. Before taking the plunge to purchase, discuss it with our Environmental Health Officers. We're here to help!



#### Unwanted illness

**Campylobacteriosis** is the most reported foodborne illness. The most common source of the campylobacter bacteria is from raw food or undercooked chicken. People get sick when food isn't cooked well enough. So what are the foods and symptoms to look out for? Find out below.



## Make sure you're registered

If you are selling food, you are a food operator. Whether you're selling food online, through a café, at a restaurant, shop, market or from a food truck, you need a **food registration**. Remember Food Act registrations are not transferable. Use the MPI **My Food Safety** tool to find out if you need to be registered.



## Notify us of any changes to your business

Changed your email address? Added a new cooking method or operation to your business? It's important you notify us of any changes to your business - big or small. Keep us in the loop by emailing [ask.us@fndc.govt.nz](mailto:ask.us@fndc.govt.nz) or fill out the form on our [website](#) and email it to us. Chur! 😊



## Staying well

### How to avoid campylobacter

#### Food you can get campylobacter from:

- \* Undercooked chicken
- \* Raw (unpasteurised) milk
- \* Raw or undercooked red meat
- \* Raw fruit and vegetables
- \* Contaminated water.

#### But you can ALSO get sick from:

- \* Not washing your hands after using the toilet
- \* Farm animals, pets or birds etc.
- \* Infected people
- \* Infected soil
- \* Contact with contaminated water (including from swimming)
- \* Cross contamination from objects and surfaces.

#### Symptoms include:

- \* Diarrhoea (can be bloody)
- \* Fever
- \* Headache
- \* Muscle aches
- \* Abdominal pain

Vomiting usually starts in two to five days.

## More about Easter trading

### What's closed and when?

#### Almost all shops

must be closed under the **Shop Trading Hours Act 1990** on:

Good Friday  
(a public holiday)

Easter Sunday  
(not a public holiday)

ANZAC Day  
until 1.00 pm  
(a public holiday)

To check if you can open for trading please visit [Employment NZ](#).

The council's

#### **Easter Sunday Trading Policy**

permits shop trading on Easter Sunday in the Far North District.

## Staff training

Avoid your customers and staff getting a

Most people feel ill for three to seven days.

bad taste experience from your business  
by training and **retraining staff**  
about food safety.  
Not all the things that affect food safety  
are 'common knowledge'.



## Monitoring temperature

What is the Danger Zone?

All your refrigeration units  
(including display cabinets)  
need to be below 5C.

All hot food  
needs to be kept at  
temperatures above 60C.

**Danger Zone = between 5C and 60C.**

No perishable foods should be  
in the **Danger Zone** for long periods of time.

If cold food has been in  
**the Danger Zone**  
follow 2 hour/4 hour rule:

**More than 4 hours - throw it.**

2 to 4 hours - it's ok to serve,  
or heat to 75C. **Do not chill it.**

Up to 2 hours - OK to serve, or chill,  
or heat to 75C.



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## Waste management

Make it part of your cleaning schedule

It is a requirement of your **Template Food Control Plan** to remove any waste from your premises to avoid attracting pests and ensure cleanliness.

Removing rubbish reduces the risk of people and clothing becoming contaminated, which reduces the risk of your food becoming cross-contaminated.

**Top waste management practises**

- \* Remove rubbish from processing areas regularly
- \* Empty bins at the end of every day and/or when full
- \* Clean bins and rubbish areas regularly.

**You will need to show your verifier:**

- \* How you remove waste
- \* How you clean your bins and rubbish area
- \* Who is responsible for this.

## *Any suggestions for our next newsletter?*

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[www.fndc.govt.nz/Our-Services/Licences\\_and\\_permits](http://www.fndc.govt.nz/Our-Services/Licences_and_permits)



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

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