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## Raumati Summer 2023

### Food business tips and reminders

Summer - it's the perfect season for catching up with whānau, visiting new places, and relishing the opportunity to make the most of outdoor dining. With warmer weather and longer days, the food industry will have plenty on its plate. Here are some of our tips to prepare yourself, your business, and your customers for a busy season ahead.



#### Suspension (voluntary)

A food operator can opt for a voluntary suspension of their registered Food Control Plans if they are not operating for a period. This can be for a minimum of three months or a maximum of 12 months.



#### Unscheduled verification

This is a verification visit outside the normal schedule if the registration authority has reasonable grounds to consider that the food is unsafe, unsuitable, or otherwise does not comply with any application requirements of the Food Act 2014.



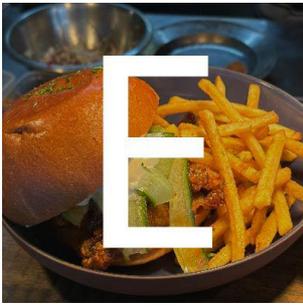
#### Managing water

If your premises are not on the council water supply, you must use a water treatment system such as filtration, chlorination, and UV disinfection to ensure water is safe for drinking, food processing, cleaning, and handwashing.



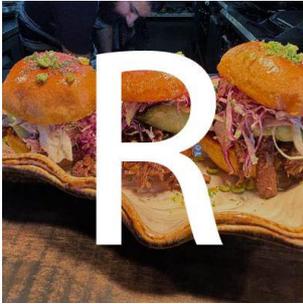
#### Mock recall

Also known as a simulated recall, this is to be carried out annually, effective from 1 July 2023, by all food businesses under the Food Act 2014. It involves developing a scenario similar to a genuine food recall to test traceability and recall procedure.



## E-coli

E.coli or Escherichia Coli is a bacterium commonly found in the gut of humans and warm-blooded animals. Most strains are harmless, but some, such as shiga toxin-producing E.coli (STEC), can cause severe foodborne disease. It is usually transmitted to humans by eating contaminated foods, such as raw or undercooked meat, raw milk and contaminated raw vegetables and sprouts.



## Repacking lollies

Not all foods need labels, but for those that do, the labels must meet the rules in the Australia New Zealand Food Standards Code. Check out [My Labels](#) which makes labels compliant and ready to print. Confectionary does not need labelling if it is sold loose, packed in front of the customer or if the customer asks a shop to pack it for collection. Confectionary pre-bagged for sale must be labelled.



## EIGHT summer food safety tips

Between barbecues, pool parties, picnics, beach days, and camping trips, there are plenty of opportunities to tuck into a meal outdoors. But taking food out of its sanitised, temperature-controlled spaces comes with risks. Hot and humid weather can cook up a prime environment for bacteria. Fortunately, there are ways to keep food fresh and everyone healthy this summer. Here are a few tips to safely handle, prepare, transport, and store your food during the hot months.



**Keep it clean:** Wash your hands with soap and water for at least 20 seconds before and after handling food items, especially raw meat, dairy, fruit and vegetables.

**Sanitise your stations:** Ensure workstations and serving areas are cleaned and sanitised.

**Prep your produce:** It's always wise to wash fruit and vegetables. A rinse under running water can remove dirt, bacteria and pesticides.

**Check the shelf life:** Not all food is created equally. While some food can be stored in the refrigerator or freezer for weeks, others only have a few days.

**Proper meat handling:** You will want guests to remember the flawless frankfurters, not sick-making sausages. Learning proper meat handling is essential to protecting the health of your loved ones. Remember, **storage, thawing, cooking**.

**Keep cool:** Dairy products - milk, yoghurt, and dairy-based sauces - must be stored at or below **5°C**. Have a chilly bin or outdoor refrigeration solution if they are being kept outside. The same temperature rules apply to perishable food or anything marked as a refrigerated item, such as salad dressing or mayo.

**Time and temperature danger zones:** Don't leave your charcuterie board out all day! The golden rule - if the outdoor temperature is under **90°C**, food can be out for a maximum of two hours. If it's above **90°C**, that window is cut in half - no more than an hour. Cold food should be kept as close as possible to **5°C** by sitting it on ice or in a refrigerated container. Hot food should be kept at a minimum of **60°C**, with insulation to keep it warm and unexposed.

**If food is kept outside of those temperatures for too long, bacteria will multiply to unsafe levels. No one wants summertime sickness.**

**Pack mindfully:** If you're packing food to take to the beach, picnic site, or camping, keep these tips in mind:

- Use frozen packs and a chilly bin
- Separate cooler contents
- Wrap and secure food well

## **New cards and updated food control plans**

As of 30 June 2023, food businesses registered under a Food Control Plan (FCP) must be using the new versions of the FCP cards. From 20 February 2024, all businesses must fully transition to the full, updated FCP. Head [here](#) for more information.



## **Registration or verification?**

Understanding the difference

### **REGISTRATION**

It is the operator's responsibility to ensure their business is registered AND to renew their food registration when it is due.

**Failure to renew your registration before the expiry date listed on the registration certificate means you will need to apply for new registration and you must cease trading until the new registration is in place.**

### **Costs**

Renewing a Food Control Plan (FCP) registration costs **\$232.50**. If you fail to renew on time, you must apply for a new FCP registration that costs **\$310**. The FCP must be renewed on an annual basis.

The cost to renew a National Programme (NP) registration is **\$142.50**. Failure to renew on time means you must apply for a new NP registration costing **\$250**. NP must be renewed every two years.

### **VERIFICATION**

Registered food businesses must be verified - that is a requirement of the Food Act 2014. For FCP, this is outlined in section 50 of the Food Act 2014. For NP, this is found in section 80 of the Act. Failure to have your plan or programme verified could mean your operations are suspended, so make sure to confirm your scheduled verification with the council.

### **Costs**

The cost for an FCP to be verified is **\$542.50** and for an NP to be verified, it is **\$387.50**. If you need to cancel a scheduled verification, contact the council 24 hours before the verification to avoid paying a cancellation fee.

***Any suggestions for our next newsletter?***

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