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Takurua Winter 2023

Food business tips and reminders

Winter! What better reason do customers need to enjoy a hot meal and the warm hospitality of our Far North food businesses. For food operators, the winter months of June to August are a good time to recover from the peak summer season and prepare for the year ahead. Reflecting on the past year is a theme of Matariki. If you're planning a special event for this public holiday (Friday 14 July) remember to apply for a Special Licence.



Waste oil and fat

Cooking with oil, fat and grease produces waste that needs to be handled responsibly. Two types of grease traps will help you avoid blocked pipes and sewerage systems. A ground based passive trap outside your premises, or a grease converter under your kitchen bench.



Inspecting your food business

For community health, we make sure all businesses selling food do it safely. Your first verification inspection is within six weeks of your food registration certificate being issued. How often your business is verified depends on how your latest verification went and the 'level of risk' identified.



New food templates

NZ Food Safety has updated its '**Simply Safe and Suitable template food control plan**'. If your business is using this template, you need to insert the new cards and update your current plan by 30 June 2023, and use the fully updated plan by 20 Feb 2024. Follow the link for info.



Temperature control

When it's chilly outside, more people will be seeking a warm meal. But remember it's got to be hot, hot, hot! Make sure your food is heated to 75°C before placing it in a hot cabinet or bain-marie. Equipment must then keep food above 60°C. Food Control Plans (FCP) have the info.



Enforcement of unregistered food businesses

If you are selling food you need to be registered. Simple. That includes all the ways of selling food, whether you're doing it online, through your café, restaurant, shop, at a market or from a food truck. Check the info [here](#) and get your food selling business registered today.



Recalls

From 1 July 2023, registered businesses will need to carry out a simulated food recall every 12 months in order to demonstrate that their recall procedures are effective. Want to know more? Check out the next page...



Keep your meat hot, hot, hot So what are the specifics?

- Chicken and minced meat must be cooked thoroughly to a core temperature of at least 75°C for at least 30 seconds.
- Reheated food has to be steaming hot (at least 75°C) in the coolest part (if a liquid) or in the middle (if solid) and kept above 60°C until it is used.
- Cooling food must reduce:
 - from 60°C to 5°C (or below) in less than six hours.
 - or from 60°C to room temperature or 21°C (whichever is colder) in less than two hours,
 - then room temperature or 21°C (whichever is colder) to 5°C (or below) in less than four hours.

Total recall - I'll be baaaack

Recall tests are about your traceability and recall procedures.

Develop a scenario to test your procedures in the way a genuine food recall would. It helps you identify ways to improve.



Food business inspections Expect a range of requests

Things like:

- a review of your records (e.g. training, suppliers, temperature checks)
- a demonstration of your food safety practices
- a 'reality check' of the premises, including visually assessing business activities and talking to management and staff.

To prepare for an inspection:

- know the content of your FCP or National Programme (NP)
- ensure you follow the rules
- and keep required records.



From 1 July 2023, registered food business will need to carry out a simulated recall.

Regulations will require this at least every 12 months.

Even if your business plays a small part in the production line, you will be required to provide evidence that you have conducted a simulated recall.

Guidance for conducting simulated recalls is on the MPI [website](#).



Keeping pests away

The most common NZ rats are the ship or roof rat (*Rattus Rattus*), and the water rat (*Rattus Norvegicus*). Roof rats are incredibly good climbers and can damage higher areas of buildings.



Follow the procedures outlined in 'When something goes wrong' (red section of your FCP) if you find signs of a pest.



Signs of rat residents:

- **Scratching/scurrying noises** – often at dusk and dawn in roof voids and upper building levels.
- **Smell** – urine smells in roof spaces and kitchens can indicate rats are nesting.
- **Rat droppings** – commonly found in roof voids, under sink units, and behind appliances.
- **Damage** – holes in wood and plastic with gnaw marks, ripped packaging, damaged stored products, gnawed or damaged electrical cables.
- **Rub marks** – rats have poor eyesight so they use their whiskers to feel along structural routes such as skirting boards and walls. On a well-used route, grease and dirt from their bodies can leave a visible trail, which can also lead you to their entry point.
- **Running tracks** – trails can often be seen in dusty areas of a warehouse or outside in grassy areas and can often lead to their entry point.
- **Nests** – rats build nests in warm, dark, secluded areas under or within appliances, usually close to a food source. Their nests are made from shredded material such as newspaper, cardboard, or insulation. Common nest sites include under or in appliances (e.g. fridges, freezers, and dishwashers).

Regular pest control is the most effective way to eradicate and maintain the control of rats.
Use good quality, bait and tamper-proof bait stations which keep the bait safely out of reach of the public, children and pets.

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



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