

He Kai Kārere

Food newsletter

Autumn 2022



Food business tips and reminders

As autumn approaches, these tips and reminders are designed to keep you at the top of your game – ensuring the safety of your food, your customers and the health of our Far North communities.

A

Autumn holiday trading

The Easter break and Anzac Day are this season's public holidays, but are they restricted trading days? To check if you can open, go to www.employment.govt.nz and search for *restricted trading days*. We also provide information on which days are public holidays or restricted trading days on the next page.



U

Understanding food registration

Food businesses must be registered and renew their registration before it expires under the [Food Act 2014](#). Once your food business is registered, you must complete food verification requirements. The next page has more information.



T

Thinking about selling your business?

Keep in mind if you sell your food business, you must surrender your registration. Food registrations are **not transferrable** and the new owner must apply for their new registration.



Image © Nikolai Sorokin

U

Using a public space for alfresco dining

To occupy a public space for alfresco dining you need to obtain Council permission. The application forms are on [our website](#). Search for *alfresco dining*.



M

Make sure food is available with alcohol

All 'On Licence' holders are required to have food available at all times that alcohol is being sold or consumed. If you allow your food registration to expire, this will also affect your alcohol licence – so watch out for this.



N

Nasties

A bacterium called *Clostridium perfringens* causes several disorders including gastroenteritis. No one wants gastro when taking a holiday! Check out ways to prevent and treat *Clostridium perfringens* on the next page.



Image: National Library Medicine



Please keep up to date with the COVID-19 alert level restrictions and any guidelines that may impact your business.

Go to covid19.govt.nz

Autumn holidays

Anzac Day and Easter

Easter

Friday 15 April to Monday 18 April

Shop trading and employment regulations vary over Easter.

Good Friday is a [public holiday](#) and a [restricted trading day](#) so most shops must be closed.

Easter Sunday is a [restricted trading day](#), but not a public holiday.

Easter Monday is a [public holiday](#).

To check if you can open for trading go to www.employment.govt.nz and search for [restricted trading days](#). Our [Easter Sunday Trading Policy](#) allows shop trading on Easter Sunday in the Far North District.

Anzac Day

Monday 25 April

There are only three and a half days of the year when almost all shops must be closed under the [Shop Trading Hours Act](#). Anzac Day is that half day. Most businesses need to remain closed until after 1pm unless the customer is residing, lodging or present for the purpose of dining in at your premises. RSA clubs are permitted to open from 4am on Anzac Day.

Please note that opening on a restricted trading day has no effect on conditions for the sale and supply of alcohol. There is no holiday from the [Sale and Supply of Alcohol Act 2012](#).

Tool Kits for Food Safety

The Ministry for Primary Industry (MPI) has food safety tool kits available to help you ensure the food you sell is safe to eat.

Tool kits include:

- posters to display
- informative fridge magnets
- the Food Safety Buddy magazine
- the Allergy Aware card game.

Other helpful tips and advice:

www.mpi.govt.nz/food-business/food-safety-toolkit

Food registration vs food verification

Registration

As a food business, it is the operator's responsibility to ensure the business is registered. It is also the operator's responsibility to renew the food registration before it's due. The expiry date is listed on the registration certificate. It's best to renew it a month or two before expiry.

Failure to renew your registration will mean:

- you will need to apply for a new registration
- you will have to cease trading until you obtain a new registration.

REGISTRATION COSTS
\$180

VERIFICATION COSTS
\$515

Food verification

Food Control Plans and National Programmes must be verified, as outlined in the [Food Act 2014](#) (section 50 and section 80).

Fly season is here and with the recent rain and warm temperatures we've had in the Far North, expect an **explosion** of flies and other insect populations. But before you run for the hills, there are ways to help control flies and their grubby mates.

- Install fly screens on every operable door or window.
- Keep food covered and refrigerated.
- Clean and sanitise preparation surfaces regularly.
- Remove rubbish more frequently.

Rats - not the COVID testing kind, but the ones you **don't** want to get your hands on. Stop them taking up residence by:

- closing all cracks and holes especially gaps where plumbing pipes come in to your premises
- laying traps and poison.

Check out the [managing pests on your property](#) guidance document on our website.



Gastro guts *Clostridium perfringens*

The bacterium that causes several disorders including gastroenteritis is *Clostridium perfringens*.

Contaminated beef, poultry, gravies and dried or precooked foods are usually responsible for outbreaks of food poisoning. Some strains cannot be destroyed by cooking the food thoroughly, while others can.

Symptoms: You'll feel the effects of gastroenteritis about 6 to 24 hours after eating contaminated food. Buckle in! Symptoms include abdominal pain, expansion of gas, severe diarrhoea and severe decrease in blood pressure.

Treatment: Fluids and rest.

Prevention: Promptly refrigerate food and thoroughly reheat any leftovers. All the time. No exceptions.

Any suggestions for our next newsletter?

Email us: ask.us@fndc.govt.nz

You can also visit: www.fndc.govt.nz/Our-Services/Licences-and-permits