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Food Newsletter



Kōanga Spring 2023

Food business tips and reminders

Spring - it's a favourite season with longer days, warmer temperatures, and the bonus of an occasional chill out! Spring is the perfect time to begin ramping up your preparations for the peak summer period. To help you meet these demands like a 'coiled spring', here are our tips to prepare yourself, your business and your customers for the season ahead.



Simulated recall

A simulated recall is a 'dry run' to test your food recall and traceability procedures. Develop a food recall scenario to show your systems can hack the pace. All businesses registered under the Food Act 2014 are required to do this at least once every 12 months as of 1 July 2023.



Plain English allergen labelling

Rules for declaring allergens in food are changing so your labels and menus need to change too - before 24 February. Your staff also need to know what information to tell your customers. NZ Food Safety has a [guidance document](#) and [video](#) to help. Contact them at foodactinfo@mpi.govt.nz.



Reheat to avoid the danger zone

Remember to reheat food to at least 75°C and keep it above 60°C until it's eaten. If food is not reheated properly, it can end up in the **temperature danger zone**. Food kept at between 5°C to 60°C for too long can encourage disease-causing bacteria. Less ewwww, more chew.



Industry help and advice

Are you looking to branch into a new industry or start a new business? There are loads of associations, clubs and professional councils out there with help and advice for newbies. Check out the [Industry Help](#) list and get started with a hiss and a roar.



New cards and updated food control plans

Food businesses registered under a Food Control Plan (FCP) must use new versions of the FCP cards from 30 June 2023. All businesses must fully transition to using the updated FCP as of 20 February 2024. For copies of the updated cards, updated FCP, or for more info click [here](#).



Get your registration renewed on time

Renew your registration on time to avoid it expiring. Not paying your registration renewal fee is a guaranteed way to mess with your chi. An expired registration is not only costly but prevents you from trading until you obtain a new food registration, which can take valuable time.



SPRING into cleaning

To prevent organisms that cause food-borne illnesses

Sanitising = apply heat or chemicals

Clean first - sanitising isn't effective on unclean surfaces.

Dishwashers can act as sanitisers if water is 77°C or hot to touch.

Only use chemicals designed for use in food businesses (food-grade).

Vinegar and methylated spirits should not be used. Vinegar is a weak acid and methylated spirit can leave chemical residues on surfaces.

Ask your supplier for advice on: dilution, surface contact time needed, and rinse requirements.

Bleach - you beauty!

Bleach (Sodium Hypochlorite) is the most cost-effective sanitiser when diluted correctly.

Test your recall

Getting it right so it's good to go

Have you seen this information earlier in this newsletter? Damn your recall is good! But are your procedures just as sharp?

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

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

Regulations require recall tests to be done **at least every 12 months**.

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

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

Ch-ch-ch-change

Let us know about your changes

For food surfaces, use a concentration of 2.5 to 5ml of unscented bleach per 1L of cold water.

Contact time with the surface should be at least 7 seconds.

Rinse is not required.

Due to the volatile nature of bleach, a solution should be freshly made at least twice a week.

If you're planning any changes to your business or you've already made some changes, you need to let us know.

Please fill out [this form](#) and email it to ask.us@fndc.govt.nz



Check your chill

Test your fridge thermometer

If you are using the **fridge display thermometer** to gauge fridge temperatures, make sure you cross reference the fridge display thermometer with your calibrated thermometer at least once a month.

To check your display thermometer is accurate:

- * Put a glass of water in the fridge the day prior.
- * Place your thermometer in the water, noting the temperature reading.
- * Also note the display thermometer's reading.
- * If both temperatures are the same, you're all set until next month when you need to repeat this cross-reference process.

If the temperatures are not similar, only use your calibrated thermometer until the display thermometer is reading accurately.

Always use your calibrated thermometer if you suspect the display thermometer is not accurate.





Changes to rules - folic acid fortification of bread and flour



By 14 August 2023, flour millers must fortify non-organic wheat flour sold as 'suitable for breadmaking'.

It must include at least 2mg/kg and no more than 3mg/kg of folic acid. This includes retail packs.



Fortified flour and bread made with fortified flour must be labelled to show this.

Flour produced before 14 August will be allowed to remain in the supply chain until sold or until the best before date.

Fortified flour produced after this date must be labelled to show this, providing consumers with information to make informed decisions.

Businesses that do not need to use fortified flour and don't want to have to update their labels should discuss this with their flour supplier.

Products containing less than 5% of flour fortified with folic acid do not need to have folic acid included on their labels.

Organic wheat flour, bread or flour made from other grains, and wheat flour that is not specifically for breadmaking does not need to be fortified.

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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