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Takurua Winter 2024

Food business tips and reminders

Chilly temperatures and shorter days are here... and so too is winter! While it's often a quiet time for hospo and food businesses, the chance to 'chill your boots' is also an excellent time to check your premises is ship shape. Inspecting facilities - like water infrastructure, your building, and general maintenance - will set you up for the year ahead. So avoid the temptation to hibernate this winter if you want to keep your customers and staff safe for seasons to come. Read on for more winter tips and reminders.



Water safety

Water can carry harmful bugs and chemicals which can cause illness. It's important to only use clean, uncontaminated water for food preparation, cleaning, and hygiene purposes. This includes water used for coffee machines and icemakers. Check out our water safety tips .



Independent verification

If you are independently verified, it means the council is not your verification agency - but we are still your registration authority. So it's important that you provide us with a copy of your verification report and that your verifier updates the MPI database on your behalf.



Non-payment of fees

Invoices are an integral part of any business and paying them on time is essential. Non-payment of fees can result in your registration being cancelled. If that happens, you won't be able to trade and you will have to reapply for your registration - which could cost your business.



Transporting food

Keep food at the right temperature to stop the growth of bugs that will make people sick. Keep frozen food at freezing temperatures, and transport chilled food at or below **5°C**. Transport hot food above **60°C** and only deliver food in the danger zone of **5°C to 60°C** if it will be eaten within four hours.



Enforcement of unregistered businesses

If you're selling food, you need to be registered. Whether you are selling food online, on social media, through a café, at a restaurant, from a shop, market or from a food truck, you need a **food registration**. There are some exceptions. Use the MPI **My Food Safety** tool to find out if you need to be registered.



Recalls

Since 1 July 2023, all registered businesses must carry out a simulated recall every 12 months. This involves running through a scenario similar to a genuine recall, then reviewing if there's a need for improvement. It's important to demonstrate that your recall procedures are effective to keep the community safe.



Is your water safe?

Food businesses must know if their water supply is suitable. If your water comes from a registered water supplier, it is likely to be fit for purpose.

If you are advised the water is unsafe, follow your supplier's instructions until the water is safe again.

If you are using your own water, it must be assessed at least annually or after any events or environmental changes that may affect its suitability.

Keeping a safe environment

If your premises or equipment are not designed for food use, are in poor condition, or are not working properly, it could compromise food safety.

Broken equipment or an unkempt building, such as holes in the floors or walls, can let pests get to food.

Check and maintain water pipes, tanks, and water treatment systems regularly to ensure the water used for cleaning, food preparation and handwashing is clean.



Contaminated water? Don't use it unless:

It has been boiled for at least a minute.

It has been disinfected by adding chlorine.

Throw away food that may have been contaminated and clean surfaces.

If the treatment system isn't working, arrange for repairs and checks to be made.

Make sure the treatment system is operating correctly before retesting.

Rules for self-suppliers of water

The council requires a record of the water results from an accredited laboratory showing the levels of E-coli, turbidity, chlorine (when chlorinated) and pH (when chlorinated).

These can be found in the dark blue area of the **Simply Safe & Suitable** food control plan 'Managing water supply provided by registered supplier' or 'Managing self-supply water'.



When things go wrong

Most operations run relatively smoothly on a day-to-day basis, but when things go wrong, businesses need a plan and to keep a record. It's worth reviewing the **Food Control Plan (FCP)** which covers a range of issues.

- Fridge temperatures being too high
- Signs of pests
- Food received outside the correct temperature range
- Food not reheated to above 75°C
- Food cooled too slowly
- Food transported at the incorrect temperature
- Fridges accidentally turned off, loss of stock.



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