

# Kōanga Spring 2024

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## Food business tips and reminders

Spring is the season of new beginnings. Many restaurants will be embracing different flavours with more seasonal ingredients available and outdoor dining will be back on the menu. Being the season of fresh starts, it's the ideal opportunity to tackle some spring cleaning and give yourself a refresher on safe food storage through the warmer months.



### Spring into cleaning

Prevent organisms that cause food-borne illnesses

**Cleaning = using hot, soapy water**  
**Sanitising = applying heat or chemicals**

Clean first, sanitise second.

To use the dishwasher for sanitising, use the hottest rinsing cycle.

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

Use chlorine or ammonium-based products for sanitising.

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

### Life's a bleach!

Unscented bleach (eg plain Janola) can be used as a sanitiser at the concentration of 2.5-5ml (teaspoon maximum) per 1L of cold water. This concentration is food-safe and

### Getting personal

Wash your hands of it...

It's not just your premises that need attention - personal hygiene and health should be at the top of the menu.

Wash hands thoroughly and grab those **clean** aprons, hats and hairnets.

Don't work with food if you are vomiting, have diarrhoea, or jaundice. Don't handle any food until 48 hours after symptoms have cleared.

Seek medical advice if you or any staff have vomited or had diarrhoea for more than 24 hours.

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### Write on time

Springclean your paperwork

Spring is a good time to get on top of all that paperwork!

Get in touch with us at [compliance.admin@fndc.govt.nz](mailto:compliance.admin@fndc.govt.nz) if there are any major changes in your business that we

requires a contact time of 30 seconds, with no rinsing required.

should know about. We're here to help.



### Feeling the heat Put your cooking to the test

If you are introducing any poultry, liver dishes, burger patties and sausages to your spring menu, get the temperature right.

These items must be cooked to an internal temperature of 75C.

#### For popular dishes cooked to order:

- \* Establish a method by checking the time and temperature needed to cook food to the required temperature
- \* Three trials of your method are required, followed by weekly checks
- \* Keep a record of your method and weekly checks

#### For dishes cooked in batches:

- \* One item in each batch should be checked and the temperature recorded.



### Are you using the new FCP?

As of 20 February 2024, all registered food businesses operating under a Food Control Plan (FCP) must have fully transitioned into using the new version of the FCP. You can download a free copy of the new version from the Ministry for Primary Industries (MPI) [website](#).

### Staying chill

When receiving or collecting chilled, perishable food:

Record:

- Your supplier's name and contact details
- The type and quantity of food
- Using a thermometer, check the temperature of the food and at what temperature it needs to be kept.

**Check:**

- Cold food is cold
- Frozen food is frozen
- Packaging is not damaged or dirty
- Food is not past its use-by date



## Registration or Verification - know the difference

**Registration:**

- A registration sets out the steps for food businesses to follow to make kai that is safe to eat. The **Food Act 2014** requires all businesses selling food to register unless they fit into a small group of exemptions.

**Verification:**

- All registered food businesses need to be checked to ensure they are selling safe and suitable food. This is a verification carried out by a representative from the council or an independent verifier. How often you get checked depends if you are a high or low-risk business and how well you manage food safety. Those doing well are checked less frequently.



### Featured business

Indian Spice Kaitāia Restaurant & Takeaway  
 43 Commerce Street, Kaitāia  
 11.30am-2.30pm 4.30pm-8pm, daily

[Website](#)  
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