

Kai Kārere

Summer Edition 2021 - 2022



Food registration tips to keep our communities safe

Another hot Northland summer is heading our way. To get your foodie businesses 'match fit' for the holiday and Christmas seasons, our newsletter will help you keep your food and customers safe.

Keep your cool — temperature control tips

S

Steaming hot

Reheat food until steaming hot (at least 75°C) in the coolest part (if a liquid) or middle (if solid) and keep it above 60°C until it is used.

U

Uncooked is uncool

Chicken and minced meat must be cooked thoroughly to a core temperature of at least 75°C for at least 30 seconds. See the yellow section of your Food Control Plans (FCP) for more details.

M

Make it cool in time

- **In less than 2 hours** — from 60°C to room temperature or 21°C
- **In less than 4 hours** — from room temperature or 21°C to 5°C (or less)
- **In less than 6 hours** — from 60°C to 5°C (or less).

M

Must do — for hot holding

Heat food to 75°C before placing in a hot cabinet or bain-marie.

E

Equipment

Equipment must keep food above 60°C, make sure you are able to keep records of the checks you conduct so that you can show the verifier.

R

Refer

Please refer to the orange section of your Food Control Plans (FCP) for more information on heat holding requirements for food preparation.



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

Food safety compliance

Operators of a registered food business must:

- ensure you are registered
- renew your registration before it's due
- pay the \$180 fee.

If you don't renew before your expiry date you will need to cease trading until you have a new registration.

Your registration expiry date is listed on your registration certificate.

Food Control Plans (FCP) National Programmes (NP)

The Food Act 2014 requires your FCP or NP to be verified.

This costs \$515.

- The FCP operator's duties are outlined in section 50 of the Food Act 2014.
- The NP operator's duties are outlined in section 80 of the Food Act 2014.

Food requirements for licensed premises

All On Licence premises must have food available when alcohol is being sold or consumed.

Food options must be:

- a. At a reasonable price
- b. Available within a reasonable time of being ordered.

Three rules for food options:

1. Make at least three types of food available.
2. Food options must be substantial like sandwiches, pies or salads.
3. Peanuts and packets of chips do not count.



Hot tips to get your verification cooking

- Have a record for each food preparation process in your business and have all documents to hand.
- Remember to calibrate your thermometer. Doing this at the change of each season helps ensure your thermometer is reading correctly and is ready for verification.
- If you're not on Far North District Council's water supply, complete your annual water test for E. coli and turbidity levels.
- Create a cleaning schedule specifically for your business. A daily, weekly and monthly schedule lists all spaces to be cleaned and equipment to be sanitised.
- Maintenance schedules are also a good idea. How often do you check for pests, sharpen knives or check the fridge/freezer seals? Add it to your checklist.
- Using apps for your records like Food Safe Pro or Chomp can help make all your documents easily accessible when required.



Those registered under a Food Control Plan must check for pests

ask.us@fndc.govt.nz

- Check for and remove any signs of pests daily (e.g. droppings, empty any full traps, dead insects).
- Clean and sanitise any affected equipment and areas that come into contact with food.
- If you find signs that a pest may be in residence at your food business, follow the procedure in the red section of your FCP titled *When something goes wrong*.



To occupy public space for alfresco dining you first need Council permission. Alfresco dining applications are available on our website.

Any suggestions for our Autumn newsletter?

Then email us: ask.us@fndc.govt.nz

Visit: www.fndc.govt.nz/Our-Services/Licences_and_permits

Or contact our Food Verification Team:

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