

March 2023

**WELCOME TO THE AUTUMN NEWSLETTER FOCUSED ON
INFORMATION FOR OUR FOOD PROVIDERS**

We hope you find this information helpful

In this Newsletter**Sign up to Ministry of Primary Industries food recalls****Waste management****Bug news****Checking for pests****SIGN UP FOR MINISTRY FOR PRIMARY INDUSTRIES
FOOD RECALLS**

Most food recalls are voluntarily done by businesses when they become aware of a potential food safety or suitability issue. The Ministry for Primary Industries (MPI):

- Coordinates all food recalls for food products sold in New Zealand
- Works with food businesses to ensure the recall is effectively carried out
- Works with overseas agencies to manage any imported or exported products which are being recalled

Food recalls can also occur after:

- Investigations of reported foodborne illness
- Complaints about the safety or suitability of food

You can sign up to be notified when there is a recall by clicking on the following link:

<https://www.mpi.govt.nz/news/subscribe-to-mpi/>

Waste Management

It is a requirement of your Template Food Control Plan to remove any waste from your premises to limit attracting pests and ensure cleanliness. Removing rubbish reduces the risk of people/ clothing becoming contaminated and the risk of your food becoming contaminated.

What you need to do

- Empty bins and remove rubbish from processing areas at the end of the day and when full
- Dispose of rubbish regularly
- Clean bins and rubbish area regularly

What you need to show your verifier

- How you remove waste
- How you clean your bins and rubbish area, and who is responsible for this

Please refer to the **purple** section 'cleaning up' in your FCP for more on this topic. We would suggest making this a part of your cleaning schedule to ensure it is always done.



BUG NEWS

Campylobacteriosis is the most commonly reported foodborne illness. This is caused by Campylobacter bacteria. The most common source of Campylobacter from food is raw or undercooked chicken. People mainly get sick from this when it isn't cooked well enough. Other food and drink that you can get infected by include:

- Raw (unpasteurised) milk
- Raw or undercooked red meat
- Raw fruit and vegetables
- Drinking contaminated water

You may also get infected through:

- Contact with faeces and not washing your hands after using the toilet?
- Contact with farm animals, pets, birds, or other animals
- Infected people
- Infected soil
- Swimming, and doing activities in contaminated water, or
- if the bacteria spreads to objects and surfaces (cross-contamination)

Symptoms include:

- Diarrhoea (can be bloody)
- Fever
- Headache
- Muscle aches
- Abdominal pain
- Vomiting

Symptoms usually start within 2 to 5 days but sometimes it can take up to 10 days. Most people feel ill for 3 to 7 days, but sometimes it can be up to 2 weeks.

HOW TO LOWER YOUR RISK OF GETTING SICK

Here are some main things to remember:

- Make sure to cook food properly
- Keep things clean when buying, transporting, storing, and preparing food. Kitchen surfaces and utensils, shopping bags, and hands can all spread the bacteria
- Wash hands thoroughly and often with soap, especially after using the toilet, handling high-risk foods, and contact with pets or farm animals

Tips to keep germs from spreading

- Wash and dry hands every time raw meat is handled
- Keep raw meat (including thawed meat) separate from other foods to make sure its juices don't drip onto other food
- Store raw meat (especially raw chicken) below ready-to-eat food in the refrigerator
- Ensure any frozen meat is thoroughly defrosted before cooking
- Use different chopping boards and utensils – one for raw meat and one for cooked food

Cooking chicken and minced meat

- Cook poultry and minced meat thoroughly. Cook the meat all the way through. Make sure chicken juices run clear. If you can, use a meat thermometer. Ensure that minced meat or any poultry pieces are cooked through to 75°C.

Advice on water, fruit and vegetables, raw milk, and washing chicken

- Boil drinking water if you're not sure how safe it is
- Wash fruits and vegetables carefully, especially if you're eating them raw.
- Avoid drinking raw (unpasteurised) milk
- Do not wash raw chicken. Some people wash chicken to clean it, but this can actually spread bacteria to other items in the kitchen

CHECKING FOR PESTS

Pests such as mice, birds and insects can spread disease. They do this by picking up bugs from dirty items such as waste and transferring them to food and food equipment.

What you need to do:

- Check for and remove any signs of pests daily e.g. droppings, empty full traps, dead insects
- Clean and sanitise any affected equipment and areas that come into contact with food
- Follow the procedure on what to do 'When something goes wrong' if you find signs that a pest may be present in your food business

Starting

Checking for pests

K Know
What do you need to know?
• Pests such as mice, birds and insects can spread disease. They do this by picking up bugs from dirty items such as waste and transferring them to food and food equipment.

D Do
What do you need to do?
• Check for and remove any signs of pests daily (e.g. droppings, empty full traps, dead insects).
• Clean and sanitise any affected equipment and areas that come into contact with food.
• Follow the procedure on what to do 'When something goes wrong' if you find signs that a pest may be present in your food business.

S Show
What do you need to show?
• Show your verifier how you check for pests.