

WELCOME TO THE SPRING NEWSLETTER FOCUSED ON INFORMATION FOR FOOD PROVIDERS. WE HOPE YOU FIND THIS INFORMATION HELPFUL

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Fridge temperatures

If you're using the fridge display thermometer to take fridge temperatures you need to ensure you cross reference the fridge display thermometer with your calibrated thermometer at least once a month to ensure the display thermometer is reading accurately.

1. Put a glass of water in the fridge the day prior
2. Place your thermometer into the water, noting down the temperature
3. Note down the temperature the display thermometer is reading.
4. If both temperatures are similar, continue to use the display thermometer until you need to repeat the cross reference process in a month's time.
5. If the temperatures are not similar, you can only use your calibrated thermometer until you can ensure the display thermometer is reading accurately again.
6. You **must** use your calibrated thermometer at all times if you suspect the display thermometer is not reading accurately.



Wastewater

Stormwater systems collect water from houses, driveways and roads and pipe or channel it to natural waterways. The Resource Management Act 1991 does not allow anything but natural water to be discharged from these networks.

DO NOT dispose of any other liquid or oil down the stormwater drain (pictured below). All liquid waste from your business needs to be managed in the appropriate manner.



The Buddy Magazine

The Buddy Magazine is produced by MPI for all food businesses; it aims to help teams grow their understanding of the importance of effective food safety. The first issue can be used to gain an understanding of different processes within a business; the second issue is useful for building food safety culture and having a good look into staff training. Feel free to look up the links below and go through them with your team/business.

The Notebook produced by MPI helps with understanding registration process/sorting out what you need to start a food business etc.

Master Buddy 1: <https://www.mpi.govt.nz/dmsdocument/29924-food-safety-buddy-issue-1-july-2018>

Master Buddy 2: <https://www.mpi.govt.nz/dmsdocument/41199-new-zealand-food-safety-buddy-2-pdf>

The Notebook: <https://www.mpi.govt.nz/dmsdocument/41310-the-notebook>



Whitebait season

As whitebait season is upon us we need to remind everyone that if they are cooking whitebait for sale, please ensure that you thoroughly wash the whitebait in potable (drinking) water prior to cooking it and any surfaces, utensils or equipment used are thoroughly cleaned after coming in contact with any whitebait.



Bug News

Listeria is a common bacterium which most people are exposed to regularly; infection with listeria is called Listeriosis. Listeriosis is a foodborne infection that results from eating contaminated food. Listeriosis is particularly dangerous for pregnant women, new-borns, the elderly and those with weakened immune systems.

What are the symptoms?

It takes between a few days and a few weeks for symptoms to show up. After being infected with listeria, a person may have no symptoms at all or become ill with:

- mild fever
- headache
- aches and pains
- nausea or vomiting

How does listeria make it into food?

Listeria is particularly associated with long shelf life, refrigerated ready to eat processed foods like ham, soft cheese, pate, salami etc. Listeria is one of the few bacteria that will grow on food in the fridge. The risk of serious illness from listeria infection can be reduced with safe food handling practices.

Take extra care when preparing and serving salads, cold cuts, pies, quiches, sandwiches etc. Prepare these foods as close to meal time as practical and store them chilled until needed. If these foods are left at room temperature they must be eaten within four hours otherwise the food must be thrown away.

How to treat Listeriosis?

Most people with mild symptoms require no treatment. More serious infections can be treated with antibiotics. During pregnancy, prompt antibiotic treatment may help keep the infection from affecting the baby. Stay away from school, early childhood centres or work until two days after the symptoms have gone, and don't have visitors from outside the family.