

## WELCOME TO OUR SPRING NEWSLETTER. WE HOPE YOU FIND THIS INFORMATION HELPFUL

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### Chopping board experiment

A big thank you to those who participated in the chopping board project that was undertaken in June, we could not have done it without you!

A total of 27 chopping boards were tested for hygiene. These included a range of materials (wooden, plastic) and uses (fruit and vege, bread, cooked meats). The results concluded an 89% pass rate showing how effective our food businesses are in their cleaning and maintenance regimes.

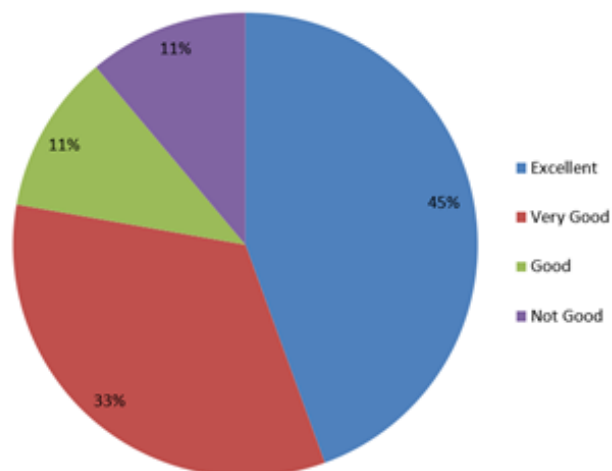
What we can take from these businesses is that regular replacement of damaged or deeply cut chopping boards is key to ensuring the hygiene standard of the boards.

Again, thank you to our participants, you have reinforced how exceptional our Marlborough Foodies are!

### Results

Results showed that 89% scored a 'fair' or better which was deemed acceptable.

Hygiene sample results



## Mussels and *Vibrio parahaemolyticus*

New Zealand Food Safety is running a campaign advising people with low immunity (especially if they are pregnant or elderly) to avoid eating raw or undercooked mussels. *Vibrio parahaemolyticus* is a naturally occurring bacterium found in seawater and occurs when warmer temperatures during summer are favourable for growth.

Stay safe from *Vibrio* food poisoning by cooking mussels thoroughly before eating. You can also reduce risk by avoiding cross-contaminating cooked shellfish with raw shellfish and its juices, and using different plates and utensils between raw and cooked shellfish. It also helps to maintain existing good food preparation practices, including washing their hands and cooking surfaces, and refrigerating leftovers.



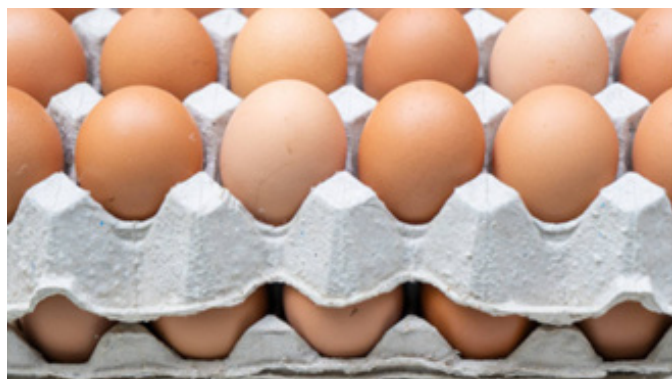
## *Salmonella enteritidis*



MPI have made us aware of the recent *Salmonella* Enteritidis detections in some poultry operations, although the risk is low please take note of the precautionary advice regarding the storage, handling, cooking and serving of eggs.

These measures support the good practices in businesses' Food Control Plans or National Programmes:

- Use clean eggs free from dirt, faecal matter and cracks.
- Keep eggs in the fridge after purchase.
- Don't serve raw eggs, or products containing raw eggs to customers. Children under two years of age, pregnant women, the frail and elderly, and people with low or compromised immune systems are more susceptible to getting sick.
- Cook eggs thoroughly – until the white is completely firm and the yolk begins to thicken.
- Wash hands after handling shell eggs and raw eggs.
- Consume eggs within the recommended date on the carton.
- Wash and dry surfaces and utensils which come in contact with raw eggs.



## Verification due date

We have been advised by MPI that a verification due date is the date in which a verification must be next completed by. Previously we have allowed the verification to be completed up to 30 days after the verification was due. We will now be booking your verification in as close to your due date as possible and will allow up to one week past this date for reasonable cause. It is a requirement of the Food Act 2014 that in order for a registration to remain active, verification must be completed in time with the verification frequency.

## Cooling freshly cooked food

This is a common reoccurring corrective action which we understand can be confusing to get your head around. The Food Control Plan requires food to be cooled down quickly so that it does not stay in the temperature danger zone (5C to 60C) long enough for bugs to grow to unsafe levels. When cooling freshly cooked food it must get from 60C to 5C in less than six hours – if you have not done this the food must be thrown out.

Food must be cooled within the following limits:

- In less than two hours - 60C to room temperature or 21C (whichever is colder) to below 5C.
- Within the next four hours – room temperature or 21C (whichever is colder) to below 5C.

Records need to demonstrate the time it took to get below 5C and the actual temperature at two and four hours. Please see example below:

Every time Cooling freshly cooked food					
Date	Food Item	Time it took to cool	Time started cooling	MAXIMUM OF 6 HOURS	
				Temp after 2 hours of cooling	Temp after an extra 4 hours of cooling
4/8/21	Pork ribs	5.5hrs	4.15pm	18°C	4.2°C

Making + Cooking

### Cooling freshly cooked food

**K** Know

**What do you need to know?**

- You must cool food correctly, so that it does not stay in the temperature danger zone (5°C–60°C) long enough for bugs to grow to unsafe levels.
- If you don't cool hot food quickly, bugs will grow and make your food unsafe and unsuitable.

**D** Do

**What do you need to do?**

- Cool food quickly to stop bugs growing or producing toxins.
- When cooling freshly cooked food it must get from:
  - 60°C to 5°C (or below) in less than 6 hours or it must be thrown out,
  - 60°C to room temperature or 21°C (whichever is colder) in less than 2 hours, then room temperature or 21°C (whichever is colder) to 5°C (or below) in less than 4 hours.
- Use any (or a combination) of these methods (tick as appropriate):
  - placing your food into shallow containers
  - using an ice bath
  - separating your food into smaller portions
  - placing your food in a blast chiller

Yellow Card / 5.29-5002 / Cooling freshly cooked food

Making + Cooking

**D** Do

- Once your food is at room temperature or 21°C (whichever is cooler), put it in the fridge or chiller.
- Check after 4 hours that food is at 5°C or below.
- Throw out any freshly cooked food which has been in the temperature danger zone for more than 6 hours.

**S** Show

**What do you need to show?**

- Show or describe to your verifier how you safely cool each batch of freshly cooked food (i.e. 60°C to room temperature or 21°C (whichever is colder) in less than 2 hours, then room temperature or 21°C (whichever is colder) to 5°C (or below) in less than 4 hours.

**Write down:**

- the food,
- date the food was cooked,
- the time it took to cool down.

Yellow Card / 5.29-5002 / Cooling freshly cooked food

See cooling freshly cooked food – yellow section in your TFCP.

## 1. GET READY

- ▶ Put on some good tunes
- ▶ Gather all cleaning supplies
- ▶ Do dishes, dry and put away
- ▶ Empty dishwasher
- ▶ Remove any non-kitchen clutter
- ▶ Put linens (aprons, curtains, mats, etc.) in laundry
- ▶ Set up large box/bag for items to trash
- ▶ Set up large box/bag for items to donate
- ▶ Dust ceiling and remove cobwebs
- ▶ Dust top of cabinets/shelving
- ▶ Take out trash, recycling and compost

## 2. DRAWERS

- ▶ Pull out all items
- ▶ Sort into keep, donate or trash
- ▶ Wipe out drawers
- ▶ Replace any tattered drawer liners
- ▶ Clean any drawer organisers
- ▶ Place items back in neatly
- ▶ Wipe down drawer fronts and knobs

*Group like things together when putting them back*

## 3. CUPBOARDS

- ▶ Pull out all items
- ▶ Sort into keep, donate or trash
- ▶ Wipe out cupboards and shelves
- ▶ Replace any tattered shelf liners
- ▶ Clean any shelf organisers
- ▶ Place items back in neatly
- ▶ Wipe down cupboard fronts and knobs

## 4. PANTRY/FOOD STORAGE AREA

- ▶ Pull out all items
- ▶ Trash any expired, old, stale or inedible food
- ▶ Donate any unopened food you don't want
- ▶ Wipe down pantry shelves
- ▶ Replace any tattered shelf liners
- ▶ Clean any organisers
- ▶ Place items back into pantry neatly
- ▶ Wipe down pantry door and knob

*make "zones" in your pantry: bakery, snacks etc...*

## 5. COUNTERTOP

- ▶ Empty out utensil jar, sort, clean, replace utensils
- ▶ Wipe down any countertop appliances
- ▶ Store any appliances that are used infrequently
- ▶ Clean microwave inside and out
- ▶ Wipe knife block, sharpen knives
- ▶ Wipe down paper towel holder
- ▶ Wipe down counters and splashback

*Leave oven cleaner to soak for a few hours*

## 6. OVEN and COOKTOP

- ▶ Empty oven
- ▶ Spray inside with oven cleaner and leave whilst you carry on
- ▶ Wipe down outside of oven
- ▶ Clean cooktop and inside/outside of range hood

## 7. FRIDGE and FREEZER

- ▶ Pull out all food from fridge and freezer
- ▶ Trash any food that is expired, old or inedible
- ▶ Wipe down shelves
- ▶ Pull out drawers, wash or replace
- ▶ Put food back in neatly
- ▶ Declutter top of fridge, dust and wipe clean
- ▶ Wipe down exterior

## 8. SINK and DISHWASHER

- ▶ Clean drains
- ▶ Scrub and polish sink and taps
- ▶ Empty food trap in dishwasher
- ▶ Wipe down inside and outside of dishwasher
- ▶ Run empty on a high-heat sanitizing cycle

*don't worry...we are nearly at the end*

## 9. EVERYTHING ELSE

- ▶ Finish cleaning out oven
- ▶ Wipe down stools, tables, chairs and islands
- ▶ Spot clean or wash any chair cushions
- ▶ Wash windows and wipe down windowsills
- ▶ Wash any window screens and reinstall
- ▶ Clean rubbish bin and put in new bag
- ▶ Dust and wipe down light fixtures
- ▶ Vacuum dust from vent covers
- ▶ Wipe down countertops again
- ▶ Wipe skirtings
- ▶ Sweep floor
- ▶ Scrub any problem areas on floor
- ▶ Mop floor