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Thank you for working with us through such challenging times.

We thank the businesses that have worked hard to get the remote verification completed, and anyone that had a renewal due during this time.

Please remember if you have any concerns or queries we are happy to help.

1. Temperature control – quick reference

Cooking

It is important that chicken and minced meat is cooked thoroughly to a core temperature of at least 75°C for at least 30 seconds. Please see yellow section of your FCP for more info.

Reheating

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.

Cooling

Food must get from 60°C to 5°C (or below) in less than 6 hours. 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.

Hot holding

Heat food to 75°C before placing in a hot cabinet or bain-marie. Equipment must keep food above 60°C. Please refer to the orange section of your FCP for more information.



2. Transporting your food



When you are transporting food, you need to consider two main food safety issues: keeping the food protected from contamination and keeping the food out of the temperature danger zone. This means keeping your cold items cold (5°C or colder) and your hot items hot (60°C or hotter).

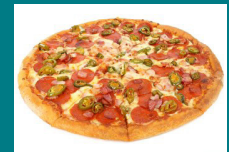
For more information on transporting your food please see the orange section of your FCP.

Your verifier will want to see:

- How you make sure food is kept at the correct temperature when being transported.
- What method you use to maintain temperatures and keep foods separate while transporting.
- The vehicle used for transporting food.
- A record of the temperature your food was transported at if it was not going to be eaten within 4 hours.



Keep raw food and ingredients separate from ready to eat foods



Ensure non-food chemicals and equipment are nowhere near food and raw ingredients



Make sure the vehicle is clean and in good repair

Minimise damage to the packing and product as much as possible



3. Verifiers' top tips

- Make sure you have a record in place for each process in your business (go through your FCP and make sure you have a record/something in place for each 'show' section). This will help your verification go smoothly and for all documents to be at hand, when needed.
- Remember to calibrate your thermometer. We suggest completing this with the change of each season – this way you can ensure your thermometer is reading correctly and will be completed for verification.
- If you are not on Marlborough District Council's water supply ensure you have had your annual water test completed, remembering we need E. coli and turbidity levels.
- Have a cleaning schedule that is specific to your business. Outlining all equipment, spaces etc to be cleaned and sanitised. You could have an everyday cleaning schedule, a weekly schedule and a monthly schedule.
- Have a maintenance schedule in place which is specific to your business. Add to it and update as needed. Examples: outlining how often you check for pests, sharpen knives, check fridge/freezer seals for damage etc.
- If using an app for your records such as Food Safe Pro or Chomp please go through it before verification and make sure all required documents are easily accessible or printed, should they be needed.

For any food related questions, please do not hesitate to contact the Environmental Health Team of Karen, Rachel, Sasha and Georgia.

You can reach us on 03 520 7400 or email environmentalhealth@marlborough.govt.nz