

WELCOME TO THE AUTUMN NEWSLETTER FOR FOOD PROVIDERS. WE HOPE YOU FIND THIS INFORMATION HELPFUL

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Feeding and Supplying Waste Food to Animals

MPI would like to remind businesses that if they make food for animals, or feed/supply food waste to pigs, they must meet certain requirements to reduce the risk of spreading unwanted diseases.

People who supply food waste from their businesses (for example cafés, food processors and retailers) to the owners of pigs need to be aware there are rules and regulations in place around this. Supplying food waste that doesn't comply with the regulations is an offence that can land individuals a fine of up to \$5,000, while businesses can be fined up to \$15,000.

If people supply food waste for feeding to pigs – either to someone else or directly to their own pigs – they must ensure that the food waste does not contain meat and hasn't come into contact with meat, or will be treated prior to feeding. Only meat-free waste can be fed to pigs without further treatment. The Biosecurity (Meat and Food Waste for Pigs) Regulations 2005 defines meat as any material from any animal, except for eggs and milk.

If the food waste does contain meat or has come into contact with meat, it must be treated before being

fed to pigs. Treatment involves heating the food waste to 100° C for an hour to destroy any disease-causing bacteria and viruses.

For more information on this please go to: <https://www.mpi.govt.nz/animals/animal-feed-and-disease-prevention/feeding-food-waste-to-pigs-and-preventing-disease/>

New Food Diaries

As most of you will be aware we have recently updated our food diaries to help our food businesses stay compliant with the Simply Safe and Suitable Food Control Plan. If you would like to purchase a copy we have them available here at Council for \$10.

Please email environmentalhealth@marlborough.govt.nz to purchase a new diary.



COVID-19 Precautions and Considerations

Good Hygiene

It is more important than ever that food businesses apply strict food preparation and hygiene practices.

If you are an employer, MPI ask that you:

- make sure staff are aware of the symptoms of COVID-19, and how they can self-isolate if the need arises
- supply face masks and other required personal protective equipment to staff and ensure they know how to put on, wear, and take off correctly
- ensure that food handlers are trained appropriately in food hygiene practices appropriate to their premises
- ensure effective supervision of food handlers to reinforce hygienic practices
- ensure that appropriate facilities are provided for hand washing and/or sanitation (for example, alcohol gels/wipes) to enable food handlers to practice good hygiene
- ensure that food handlers and external contractors are aware that they must report any signs/symptoms of respiratory illness before or during work to their employer
- be vigilant and ensure that food handlers and other staff are not ill and are fit to work
- regularly check on staff health and ensure that staff with symptoms stay home until medical advice is obtained and they are cleared to return to work, make sure you are aware of staff who have recently returned from overseas
- must not require or knowingly allow workers to come to a workplace when they are sick with COVID-19, or if they have been advised to self-isolate under public health guidelines for COVID-19.

For more information on this please go to:

<https://www.mpi.govt.nz/covid-19-information-and-advice/covid-19-and-food-safety/>



Things to think about with your Simply Safe & Suitable Template FCP:

- if making changes to your operations/processes in your business, you are required to keep us up to date.
- re-train your staff on cleaning/sanitising and hygiene also adding this to their staff training records.

Bug News

Clostridium perfringens is a bacterium that causes several disorders, including gastroenteritis. Some strains cause mild to moderate gastroenteritis that gets better without treatment, whereas other strains cause severe disease that can damage the small intestine and sometimes lead to death. Contaminated beef, poultry, gravies and dried or precooked foods are usually responsible for outbreaks of Clostridium perfringens food poisoning. Some strains cannot be destroyed by cooking the food thoroughly, whereas others can.



Symptoms:

The gastroenteritis starts about 6 to 24 hours after contaminated food is eaten. The most common symptoms are watery diarrhoea and abdominal cramps. Although usually mild, the infection also can cause abdominal pain, abdominal expansion from gas, severe diarrhoea, dehydration and a severe decrease in blood pressure. Symptoms of Clostridium perfringens food poisoning usually last about 24 hours.

Prevention:

Prompt refrigeration and thorough reheating of leftovers.

Treatment:

Fluids and rest.

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

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