

DECEMBER 2021



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

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food service



Scope of operations

If you are operating a food business, you need to tell Council or the Ministry for Primary Industries exactly what your business does. A scope of operations is used to describe the activities of your food business and also includes information such as how you are selling your products and what processes you use.

- How products are sold - e.g., markets, retail, online, takeaway
- How products are processed - e.g., acidified, fermented, reheated

If the scope of your business expands or changes during your registration you will need to contact Council to have an amendment processed. This may cost \$108.00 depending on the amendments required. Your scope of operations is a mandatory check of your verification so it is important you contact us to discuss any changes before you make them.

Keeping food cold

Keeping food at the right temperature prevents bugs from growing, storing potentially hazardous foods in the danger zone (5°C to 60°C) will allow harmful microbes to grow.



Some foods must be kept cold to stop bugs growing.

It's important to know the difference between food you need to keep cold to keep them safe (fish) and foods you can keep cold so your customer enjoys them (soft drinks).

Check daily that the food in your fridge is being kept at 5°C or lower. When operating at an event or market, food should be stored in a chilly bin or something similar to keep them at a safe temperature. Your fridge will work harder over the summer period; it's timely to keep an extra eye on its performance ensuring your food items are meeting the requirements of the plan by being 5°C or colder.

Rules for safe handling of ice

- Always wash your hands thoroughly before working with ice.
- Do not touch ice with your bare hands. Always treat ice as food.
- Always use clean and sanitized ice scoops and shovels.
- When not in use, make sure the ice scoop and shovels are properly stored to prevent contamination.
- Use labelled, dedicated “ice only” containers to prevent them from being used for other purposes.
- Store unused ice containers upside down on a hook to prevent contamination. Always clean and sanitize ice containers before use.
- Do not work with ice if you have symptoms such as vomiting, diarrhea, fever or nausea.
- Avoid storing dirty plates, rubbish bins or recycle bins near any ice machines.
- If an ice machine is located outside or in an unattended area, lock it to prevent unauthorized access.



Top 5 food safety factors

If you would like an A3 poster size copy of the chart on the following page please make contact and we can print one for you to collect.

TOP 5 FOOD SAFETY FACTORS

Food service - e.g. Restaurants and cafes





Get the right training  'Most foodborne disease is caused by poor hygiene practices and improper handling of food' - WHO

It doesn't need to be a formal qualification

Everyone must know how to keep food safe.

Cleaning & Sanitising

Bugs can be found everywhere - even on surfaces that look clean. They can be found on people, cloths, sponges, utensils...




Cleaning removes places bugs may grow. Sanitising kills the remaining bugs.

The average kitchen sink contains 100,000 times more bugs than a bathroom.

The average chopping board has around 200% more faecal bacteria than the average toilet seat!


Bugs can survive up to 2 hours on hard surfaces.

Regular CLEANING and (in some cases) SANITISING reduces bugs

Temperature Control

Cook and store potentially hazardous food at the right temp to stop bugs growing.



| | |
|--|------------------|
| 75°C and over | COOKED FOOD |
| 60°C and over | HOLDING FOOD HOT |
| 5°C - 60°C Food should not be in this zone for more than 4 hrs. | DANGER ZONE |
| 5°C and under | CHILLED FOOD |

Separation

Keep cooked food separate from raw food. Keep allergens separate. Use separate equipment or wash equipment between use.

| | | | |
|----------------------------|------------------------------|-------------------------|-----------|
| Fresh fruit and vegetables | Cooked or ready to eat foods | Raw meat, fish and eggs | Allergens |
|----------------------------|------------------------------|-------------------------|-----------|

Fresh produce can have soil and pesticides - keep away from ready to eat food unless washed.

Bugs in raw food can make people sick. It's important to avoid cross contamination.

Allergens include:

- Peanuts
- Soy beans
- Dairy
- Cereals that contain gluten
- Eggs
- Sulphites
- Tree nuts
- Fish
- Lupin
- Sesame seeds
- Shellfish

THESE CAN KILL

Even small traces on equipment and surfaces can cause an allergic reaction.



Hand Hygiene

KILL 90% of BUGS by washing your hands properly

1 in 4 people have faecal bacteria on their hands

- Wet hands under running water
- Rub hands together with soap for 20 seconds
- Rinse hands with water
- Dry hands thoroughly with a clean, dry towel or hand drier







Find out what food safety law means for you www.mpi.govt.nz/foodact

