

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

IN THIS NEWSLETTER

- Cooling freshly cooked food
- Covering items on display
- Pest management
- New allergen sheet
- Environmental Health team changes
- Any suggestions?



Cooling freshly cooked food

This is a common reoccurring corrective action which we understand can be confusing to get your head around. When cooling freshly cooked food it must get from 60°C to 5°C in less than six hours, if you have not done this the food must be thrown out as bugs may have grown to unsafe levels.

Cooling checks do not need to commence until food item has reached 60°C; this is when you begin to start cooling checks. After two hours take first temperature check, write down time and temperature - it should be below 21°C. Four hours after this take the second temperature check, write down time and temperature - it should be below 5°C. This must be completed for each item/batch cooled.

Example on how to record your cooling:

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

Covering items on display

Please remember to always keep items on display covered, this is to ensure food is free from contamination. We've noticed an increase of complaints regarding uncovered food which can lead to enforcement action.



Pest management

It is a requirement of your Food Control Plan to check for pests; this can be self-managed or by independent contractors.

Make sure you are:

- Checking for and removing any signs of pests daily, (eg, droppings, empty full traps, dead insects).
- Cleaning and sanitising any affected equipment and areas that come into contact with food.
- Following the procedure on what to do 'When something goes wrong' (red section of your FCP) if you find signs that a pest may be present in your food business.

A good way to show your verifier how you are checking for pests would be to put it in your maintenance schedule and if pests are found, recording how you rectified the problem on your 'When something goes wrong' record sheet.



New allergen sheet

Council has developed an allergen chart which is intended to help staff identify which allergens are present in each dish/food item you make.

Dishes and their allergen content 2022

(Note - please state the name of the cereal(s) containing gluten and or the name of the nut(s))

Dishes	Cereals containing gluten	Eggs	Fish	Shellfish	Lupin	Milk	Tree Nuts	Peanuts	Sesame seeds	Soy beans	Sulphites

Please contact
Environmental Health

Ph: +64 3 520 7400
Email: environmentalhealth@marlborough.govt.nz
www.marlborough.govt.nz

15 Seymour Street
PO Box 443
Blenheim 7240

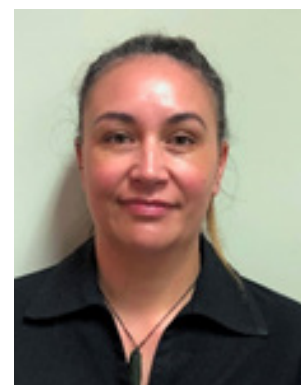
If you would like a printed copy of this, please get in touch.

Environmental Health team changes

You may see a new/old face when your verification or alcohol licence check is being completed. Sasha Gardiner has taken on the role of Environmental Health Technician and Licensing Inspector to replace Margy White who left us to return to the Hawke’s Bay. This means we have a new Administrator – Natasha Charlton. Natasha will be the new ‘go-to’ person for the Environmental Health team - and the rest of us of course are all here to help at any time.



Sasha Gardiner



Natasha Charlton

Any suggestions?

What can we do to help assist you? Are there any tools or resources we could develop to assist Marlborough food businesses?

All suggestions will be warmly welcomed, please send them through to environmentalhealth@marlborough.govt.nz