

SEPTEMBER 2022

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

IN THIS NEWSLETTER

Antenno App

- Fridge storage - What goes where?
- Receiving goods - Chilled perishable goods
- Cooling - Every item each time
- Food safety crossword



Antenno App

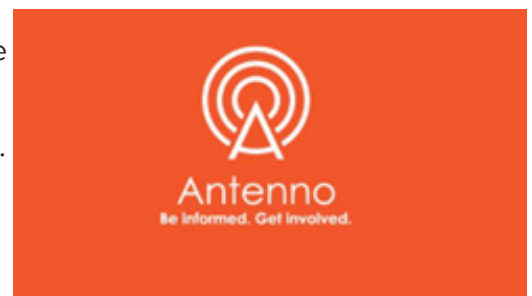
Council uses an app called Antenno to send out notifications and alerts.

Antenno is free to download. It's easy to get started; no personal information or login details are required.

Simply download the Antenno app, then enter a property address for which you want to receive Council updates - it could be your business/property/vineyard/school/bach or a vineyard/business/property you manage. You can enter as many properties as you wish.

You don't have to keep checking; Antenno will alert you to an update using your phone's notification settings. Antenno is available on both Apple and Android smartphones. All you need to do is install the app from the App Store or Google Play and save places you care about, such as your home, work, rental property or school. Antenno will notify you when something relevant to your chosen place(s) arises. For more information about Antenno go the link below:

<https://www.marlborough.govt.nz/services/apps/antenno>



Fridge storage - what goes where?

When storing food in the refrigerator it is important to store it correctly to avoid cross contamination. Ready-to-eat food and fruit and vegetables on the top shelves, cooked food in sealed containers or covered on the middle shelves and raw meat on the bottom shelf.

Picture is from <https://mpi.govt.nz/dmsdocument/44560-Avoid-Cross-Contamination-a-major-cause-of-food-poisoning/sitemap>



Refrigerate raw meat on the bottom shelf, keep it separate from cooked or other ready-to-eat foods.

Picture is from <https://mpi.govt.nz/dmsdocument/44560-Avoid-Cross-Contamination-a-major-cause-of-food-poisoning/sitemap>

Receiving goods - chilled perishable goods

When receiving food, record:

- the name and contact details of your supplier,
- the type and quantity of food,
- the temperature of the food, if it needs to be kept at a certain temperature to make sure it is safe and suitable.

When collecting or receiving chilled food, measure the temperature of it with a thermometer. You must check that:

- cold food is cold,
- frozen food is frozen,
- packaging is not damaged or dirty,
- food is not past its use-by date.

Cooling - every item each time


The Food Control Plan requires food to be cooled down quickly so that it does not stay in the temperature danger zone (5° - 60°C) long enough for bugs to grow to unsafe levels. When cooling freshly cooked food it must get from 60° - 5°C 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 2 hours - 60°C to room temperature or 21°C (whichever is colder);
- Within the next 4 hours – room temperature or 21°C (whichever is colder) to below 5°C;

Refer to the yellow section of your Food Control Plan.

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 / 039-00002 / Cooling freshly cooked food

Making + Cooking

D

Do

- Once your food is at room temperature or 21°C (whichever is colder), 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 cool freshly cooked food quickly.
- Show your verifier records of 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 / 039-00002 / Cooling freshly cooked food

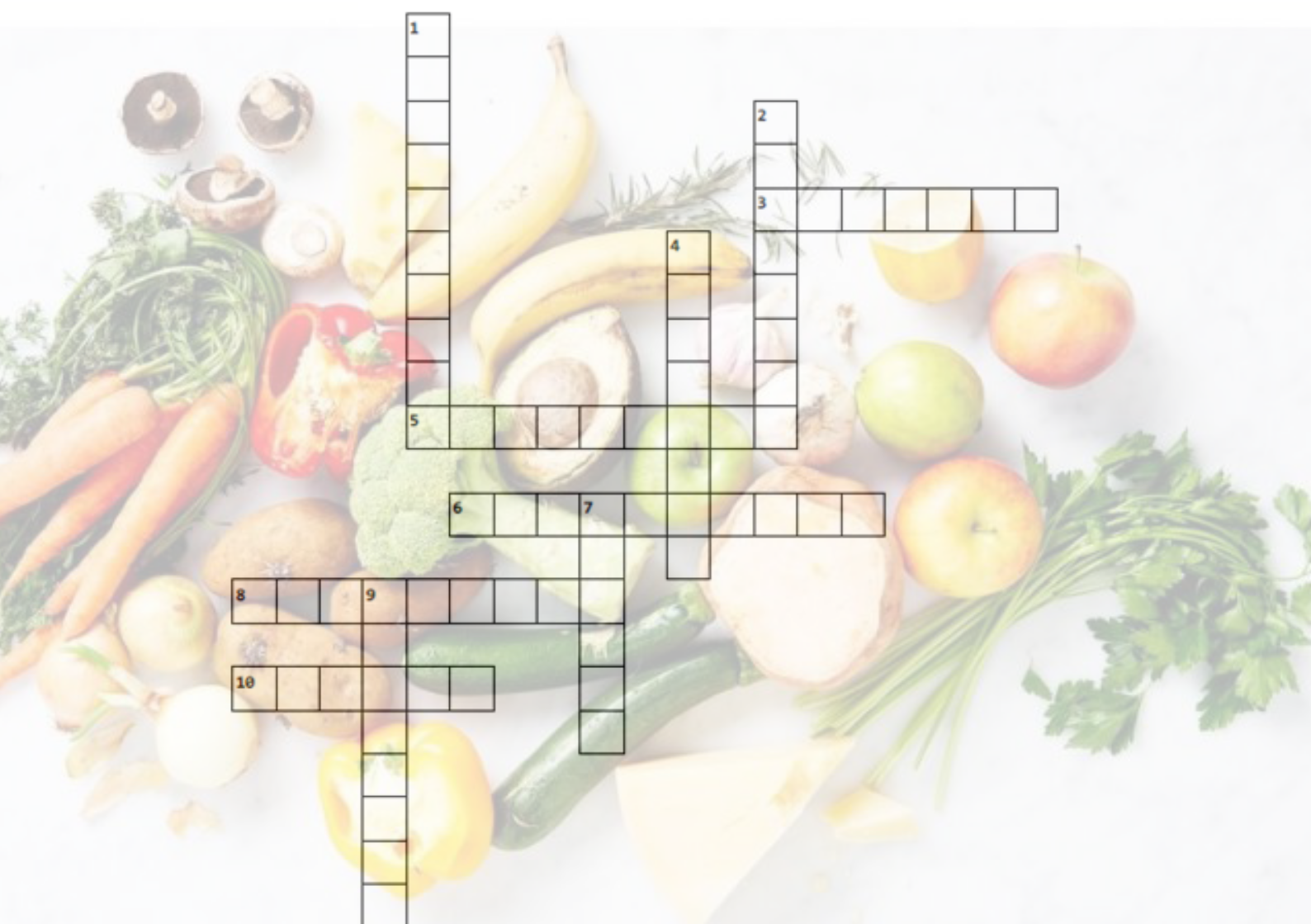
Any suggestions?

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.

Here's a fun crossword to test your food safety knowledge

Food-Safety Crossword



Across

- 3.** You need to routinely check for pests such as vermin and _____ (7)
- 5.** What is the number of allergens that must be declared (6,3)
- 6.** After vomiting or diarrhoea, a staff member must stay away from the business for at least _____ hours after their last incident (5,5)
- 8.** You must _____ your thermometer to ensure it is accurate (9)
- 10.** Raw meat should be stored at the _____ of the fridge or chiller (6)

Down

- 1.** What foods do you need to take cooking records for other than chicken (6,4)
- 2.** Food that is sold must be safe and _____ (8)
- 4.** Only buy food from _____ suppliers (8)
- 7.** How many seconds is the minimum time to wash your hands for (6)
- 9.** To check poultry is cooked it must reach an _____ temperature of 75 degrees celcius (8)