

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

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Lolly labelling

Under the current legislation (Standard 1.2.1 of the ANZ Food Standards Code) when confectionery is repacked, the new bags require a fully compliant label to be attached.

There is a good free website called 'My Labels' that helps make your labels so they are compliant and ready to print. Use this link below:

<https://www.mylabels.co.nz>

You do not need to label confectionery;

- If it is sold loose (ie, unpackaged)
- If it is packed in front of the customer
- If a customer asks a shop to pack a bag of confectionery and they return later to collect (this is an expressed order).
- If a customer packs their own confectionery from a container in the shop.

You do need to label confectionery if you pre-bag it. There is a comprehensive list of requirements for the label to be compliant.



Suppliers

This is a reminder that all businesses need to undertake their own due diligence when taking on a supplier. You must make sure your suppliers have a registration under the Food Act 2014; we would suggest you ask for a copy of their food registration certificate for proof.

Remember each supplier must be on your suppliers list; please remember to update this as new suppliers come on board. Please refer to the 'green' section – Sourcing, receiving and storing food in your FCP.

Preparing

Sourcing, receiving and storing food

K Know

What do you need to know?

- Cooking does not necessarily make all food safe.
- Some foods must be kept cold (chilled or frozen) to stop bugs growing.
- Vending machines must store food at the correct temperature to stop bugs from growing.
- Food or ingredients must not be used or sold after their 'use-by date' (this includes food from vending machines).
- Only source food from a reputable supplier (e.g. registered food business).

D Do

What do you need to do?

- Only buy food from approved suppliers.
- 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.

Green Card / 528-80002 / Sourcing, receiving and storing food

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Pests

As it is getting colder pests are looking for homes to keep warm and safe. Please remember it is a requirement of your FCP to check for pests.

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.



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

Fun Food Word Find

C R T Y J A A F N I A P M R
L H R T E M P E R A T U R E
Z T H R O W I T O U T X N F
G H Q B P M N O S Y I C Z R
K E W C H I C K E N I A X I
W R V B A I L Z L Y Q L B G
L M G Q E R D A N G E R O E
O O T Q A X M L G U I P O R
U M D B N L A B E L M G A A
T E F L J Q R P O R E R C T
T T A E Q I I P O B G B D O
E E U W E Y A S D Z G K V R
J R D S R E D S E Q T J K N

1. What is used to check the internal temperature of foods?
2. What is one type of meat that can contain bacteria all the way through it?
3. Food held in the temperature range of 5°C to 60°C is being held in the temperature '_____ zone'.
4. In the Simply Safe and Suitable Food Control Plan what colour card is the 'when something goes wrong' information on?
5. There are 11 common food allergens. 10 of these are: sulphites, gluten, shellfish, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. What is the final allergen?
6. Where does an opened bottle of tomato sauce need to be stored?
7. When hot holding food (i.e in a pie warmer) you must perform a _____ check every 2 hours.
8. A _____ needs to be placed on a packaged food product unless it is packaged in front of the customer.
9. If in doubt _____ _ _____.

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