

DECEMBER 2022

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

IN THIS NEWSLETTER

Food control plan survey

Pork dumplings and meat safety

Taking over an existing food business

Food items on display

Top five food safety factors -
food service



Food control plan survey

After your verification you will receive an email with a link to complete a customer satisfaction survey. Please take the time to fill in the survey as each one returned is read and the information that comes back helps us know how we are doing and any areas we may need to improve on.

At any time if you have any suggestions on how we can improve our services don't hesitate to email us on environmentalhealth@marlborough.govt.nz.

Tell us what you think...

Pork dumplings and meat safety

In recent years, there has been an increase in cases of people contracting yersiniosis, historically associated with consumption of contaminated food including pork.

Yersiniosis symptoms develop 4-7 days after exposure and can include fever, vomiting, abdominal pain and diarrhoea (often bloody).

This increase in cases is thought to be caused, at least in part, by undercooked minced pork products, of which dumplings have been associated with at least one recent outbreak. New Zealand Food Safety has developed a campaign to inform consumers about the importance of handling, preparing, and cooking such products correctly to avoid getting sick, and is using pork dumplings as an example.

There are necessary checks you need to undertake that are detailed in your template Food Control Plan so please review these pages especially if you are cooking minced pork products.

Below is the link to the campaign on the Ministry of Primary Industries website - [how to handle raw meat safely and avoid cross contamination](#)



Taking over an existing food business

If you are purchasing an existing registered food premises you must ensure that it will be suitable for your new food operation. If you intend to change the nature of the business, you may need to alter the premises to allow you to do this.

Prior to purchasing an existing food premises, you should contact an Environmental Health Officer to discuss your proposed new operation. We can help to ensure you can undertake the food business you want.

Food Act Registrations are not transferable so just a reminder that if you are selling your food business, the new operator will need to apply for their own registration.

Food items on display

A wee reminder that if your food business has food items on display then these do need to be covered.

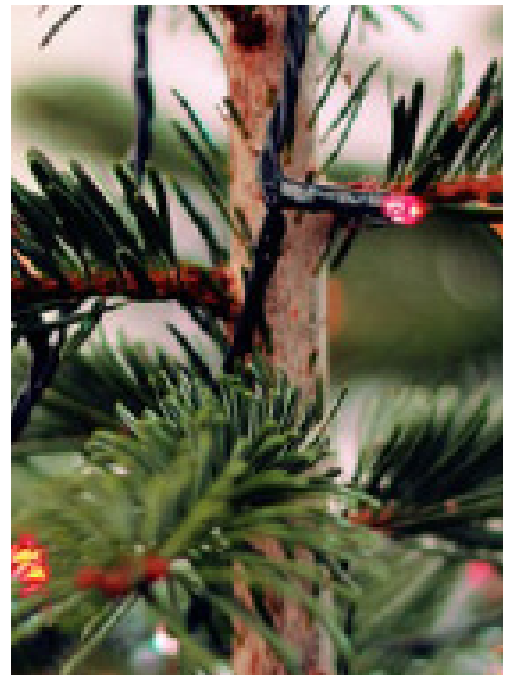
Food can become contaminated by insects or from customers coughing or sneezing over your food and part of your responsibilities is to make sure you protect your food from contamination. There are various ways to do this – placing in a cabinet, covers, sneeze guards, etc. We are happy to look at any method you have to protect your food.



Best wishes from the Environmental Health Team

We appreciate that this has been another difficult year in hospitality and that the compliance side of your business adds costs. Feel free to let us know if you need to undertake time payment of our verification charges to assist with cashflow.

The Environmental Health Team wish you, your staff and your families a safe and happy Christmas and New Year.





TOP 5 FOOD SAFETY FACTORS



FCP

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...

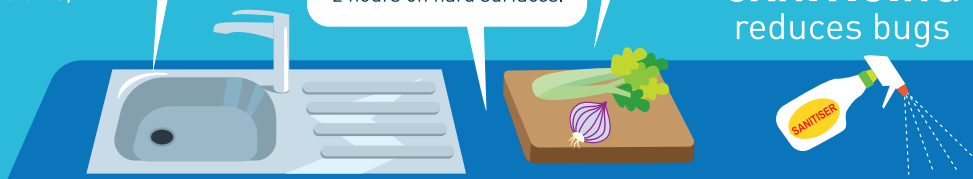
Cleaning removes places bugs may grow. Sanitising kills the remaining bugs.

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** DANGER ZONE
Food should not be in this zone for more than 4 hrs.
- 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 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:



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



New Zealand Food Safety
Ministry for Primary Industries
Manatū Ahu Matua