

## Ngahuru Autumn 2025

### Food business tips and reminders

Autumn is here and brings with it two significant public holidays. Easter weekend kicks off on Friday 18 April, with Anzac Day the following week on Friday 25 April. So there's lots to look forward to during the cooler weather. Check out our tips and reminders to serve up a great season.



### Closed encounters? Know the rules

Easter and Anzac Day are just around the corner, which means trading and employment regulations can vary. The days when almost all shops must close under the Shop Trading Hours Act 1990 are:  
**Good Friday, Easter Sunday, Anzac Day (until 1pm)**

Here's how it works:

**Good Friday:** A public holiday and a restricted trading day

**Easter Sunday:** A restricted trading day, but not a public holiday

**Easter Monday:** A public holiday

**Anzac Day:** Closed until after 1pm.

### Open day

Far North District Council's **Easter Sunday Trading Policy** permits shop trading on Easter Sunday in the district.

To check if you can open for business, head to [Employment NZ](#).



### Feeling the heat Temperature testing

Thermometer calibration is like a WOF - it makes sure everything is working as it should.

**Probe: Ice point check.** This is if the thermometer is used to check cold foods:

1. Half fill a glass with broken or shaved ice.
2. Add a small amount of water until it is visible at the bottom of the glass.
3. Insert the thermometer into the mixture and leave until the temperature display is steady.
4. Do not let the thermometer touch the sides or bottom of the glass.
5. Record the result. If the result is outside the desired range of 0°C (+/- 1), then repeat. If it reads incorrectly again, get a new thermometer. Keep notes about the testing.

**Probe: Boiling point check.** This is if the thermometer is used to check hot foods:

1. Boil unsalted water in a pot.
2. Once boiling, insert a thermometer and leave until the temperature display is steady.
3. Do not let the thermometer touch the

## Whaddaya know?

*Do you know the top five food safety factors for your business? Take our quiz*

1. Get the right \_\_\_\_\_ – know how to keep food safe
2. Clean and \_\_\_\_\_ – to stop germs spreading
3. Cook and store \_\_\_\_\_ at the right \_\_\_\_\_
4. Keep cooked, raw and allergen food \_\_\_\_\_
5. Wash \_\_\_\_\_ properly.

No peeking! Answers are on the last page.

- sides or bottom of the pot.
4. Record the result. If the result is outside the desired range of 100°C (+/-1), then repeat. If it still reads incorrectly, get a new thermometer. Keep notes about the testing.



## Registration or verification What's the difference?

**Registration:** A registration sets out the steps businesses must follow to make sure kai is safe to eat. The [Food Act 2014](#) requires all businesses selling food to register unless they fit into a small group of exemptions.

**Verification:** All food businesses need to be checked to ensure they are selling safe and suitable food. This is a verification by a council representative or an independent verifier. How often you get checked depends if you are a high or low-risk business and how well you manage food safety. Those doing well are checked less frequently.

## Keep the deets updated

Keep up-to-date with any changes to your registration.

Any updates, big or small, contact us at [ask.us@fndc.govt.nz](mailto:ask.us@fndc.govt.nz) or complete the [Amendment or change in food business form](#) on our website.

**Significant amendments include:**

- Changing location or adding new premises
- Changes to your 'scope of operation'
- Any major alteration to facilities or equipment
- Changes to the business structure that will impact the overall business.

**Changes of detail include:**

- Change of owner as a going concern
- Change of verification agency
- Change to contact details



- Changes to products, processes or plans.



## Track and trace

- If food has to be recalled, businesses must be able to identify and trace it back to a supplier
- If you sell food to another business, you must be able to trace the food you have supplied
- If a product you have made and sold is deemed unsafe or unsuitable, you and your staff must be able to trace the food and ingredients.

These measures speed up the response if a foodborne illness breaks out and increase the speed of recalling food.

## Training to put safety first

Proper training and good hygiene practices are key to keeping everyone safe. Here are some examples of actual incidents that happened due to inadequate training.

### *Costa Coffee allergy incident (2023)*

A customer at a Costa Coffee outlet in the UK tragically died after consuming a drink containing milk despite requesting a soy milk alternative due to a severe allergy.

### *University of Canterbury outbreak (2024)*

In November 2024, more than 100 students at the University of Canterbury in Christchurch fell ill due to a contaminated shredded chicken dish. The outbreak was caused by *Clostridium perfringens*, a bacterium that produces toxins when food is kept at unsafe temperatures.

### *Ponsonby Eatery incident (2025)*

A Japanese restaurant in Ponsonby, Auckland, had its food safety rating demoted from 'A' to 'D' after diners reported severe food poisoning on 25-26 January this year. Some patrons were so ill that they had to call an ambulance.



### Stamp out the pesky pests

It's that time of year when some uninvited guests turn up. Mice, insects and other pests are more likely to head indoors when the weather cools down. An infestation could mean your business closing until the problem is fixed. No one wants that.

Check that you and your staff are up to date with your *Food Control Plan (Blue Card) Checking for Pests*.

You should be able to show:

- How you and your staff check for pests
- How you and your staff control pests and manage risk.

Keep an eye out for easy entry points and either consult a pest control specialist or make sure you can manage the risk yourself.

### Pop Quiz answers: How did you do?

1. Get the right **training** – know how to keep food safe
2. Clean and **sanitize** – to stop germs spreading
3. Cook and store **food** at the right **temperature**
4. Keep cooked, raw and allergen food **separate**
5. Wash **your hands** properly



### Featured business

Riverside Cafe  
8 State Highway 10, Awanui  
Mon-Sat 9am-3pm, Sun 9am-3pm

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*Any suggestions for our next newsletter?*

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[www.fndc.govt.nz/Our-Services/Licences\\_and\\_permits](http://www.fndc.govt.nz/Our-Services/Licences_and_permits)



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