

Raumati Summer 2024

Food business tips and reminders

Summer's here, bringing an influx of visitors, a greater appetite for outdoor dining, and new seasonal flavours to enjoy. With longer days and warmer weather, restaurants and cafes will have plenty on their plates. Check out our tips and tricks to help you serve up a successful, busy season ahead.



Best on the barbecue

Sizzling success

Summer is barbecue season - check out these top tips.

- Clean the barbecue and utensils with soap and water
- Use separate utensils and plates for raw and cooked food
- Separate raw meat and cooked or partially cooked food
- Precook chicken, sausages, and minced meat, then barbecue until the meat is hot (above 75°C) all the way through
- Turn food regularly so it cooks evenly
- Marinate meat in a covered container in the fridge and heat the marinade before pouring over cooked foods
- Keep food covered and cool.

On the record

Keep records to show verifiers how your kitchen works. Make a note of how you:

- Keep hot food hot and cold food cold
- Keep the fridge from being too full
- Keep food covered until it's time to eat
- Transport foods safely e.g. in a chilly bin or cooler bag packed with ice bricks or frozen water bottles.



Smokin' hot

Follow the rules

You can hot smoke your food but there are rules, depending on whether you are cooking it or adding flavour.

Hot smoke cooking: Do internal temperature checks with a probe thermometer. Meats should reach 75°C. For seafood, it depends on what type you are cooking. Head to the Ministry for Primary Industries (MPI) [food control plan](#) to find out more.

Hot smoke flavouring: No internal temperature checks are needed but monitor and record the smokehouse air temperature and the time it takes.

Keeping records of hot smoking temperatures is a mandatory requirement.

Cold smoking is not allowed under the Simply Safe and Suitable template so contact [MPI](#) for more information.

Changing times?

Are you moving on to a new business venture? Whether you are selling up or



Winner, winner, chicken dinner Don't just wing it...

If it's chicken on the menu, take extra care to prevent any risk of campylobacteriosis, particularly in the warmer months. No one wants to be sick over summer.

Follow these easy steps to keep chicken meals fresh and tasty.

- ✓ Pat chicken dry with a paper towel if you want to remove juices - washing in water won't kill bacteria.
- ✓ Wash your hands in warm, soapy water for at least 20 seconds before and after handling raw chicken and dry on a clean towel.
- ✓ Separate raw chicken from other foods and use separate chopping boards and utensils or wash them in hot, soapy water between uses.
- ✓ Use separate plates for raw and cooked food.
- ✓ Cook chicken thoroughly before serving – the juices should run clear. Use a meat thermometer to ensure it is more than 75°C all the way through.
- ✓ If you're cooking on a barbecue, turn the chicken often so it cooks evenly.



Egg safety is no yoke

Like chicken, eggs should be handled, stored and prepared safely.

- Buy clean, uncracked eggs within the 'best before' date
- Store in the fridge in their carton
- Cook until hot all the way through.

Remember to keep staff up to date with food hygiene training.

Know your sources

- Source food from trusted suppliers so you know it's safe and suitable for your business.
- Make sure your suppliers are registered, and

get verification if they claim to be gluten-free, vegan, halal, etc.

- If importing, either register as a food importer with the **MPI** or only buy from a registered food importer.
- Check and record the temperature of food on delivery. This can be done using an MPI Trust Supplier record template or recorded on delivery documents along with invoices.
- If receiving live shellfish, check it's been chilled to 10°C and comes with a harvest declaration.



It's all in the detail

Keep up-to-date with any changes to your registration. Any updates, big or small, contact us at 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.



Featured business

Greens Thai Restaurant
504 Kerikeri Road, Kerikeri
11.30am-9.30pm, dailys

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