

Evaluation of Template or Model Food
Control Plan
Bunnings Warehouse New Zealand

8 August 2018

Introduction

Section 40 of the Food Act 2014 provides that the Ministry for Primary Industries' (MPI) chief executive can approve a template or model Food Control Plan (FCP) developed outside of MPI.

This allows food businesses or commercial operations to:

- Develop a FCP and have it approved so that each business using the plan does not need to submit their plan for individual evaluation.
- Make adjustments to the MPI templates to include multi-site or multi-business specific procedures or practices, or to reflect common language/terminology used in the business and have those changes approved.

Context for this Evaluation

Bunnings Warehouse (Bunnings) has requested approval of their template FCP under Section 40 of the Food Act 2014.

The Bunnings template FCP is based on the Simply Safe & Suitable template FCP and sets out procedures for managing hazards in their on-site cafés. Food is purchased and delivered to the cafés as ready to eat. The cafés receive, store, and serve hot and cold food and make and sell hot and cold beverages. No food preparation is done in Bunnings' Cafes.

Bunnings' Cafes fall under a National Programme 3 risk-based measure for handling and retailing food, and National Programme 1 for making and serving hot beverages.

Evaluation Conclusion (Summary)

The manual, if followed as written, is sufficient to adequately control the relevant food safety hazards.

Several matters were raised for Bunnings' consideration and have been or are being addressed:

1. Update the list of allergens to include lupin.
COMPLETE
2. Recommended minor adjustments to better reflect the specific requirements of Bunnings' Cafes (e.g. management of cross contamination risk from surrounding areas and products).
COMPLETE.
3. Clarify wording around management of identified risks so that the risk and associated actions are clear.
FOR CONSIDERATION.
4. Recommended removal of pages not applicable to Bunnings' Cafes (e.g. "Cooking food", "Cooking poultry") the page titled "Preparing food" be reworded to better reflect the activities carried out in Bunnings' Cafes and that page references be updated.
FOR CONSIDERATION.

The evaluator recommends that MPI's chief executive approves the Bunnings' template FCP as a template or model FCP under section 40 of the Food Act 2014.

The Bunnings' template FCP will be subject to National Programme 3 verification frequency and can be verified by verifiers recognised for any of the following categories:

- custom FCPs
- template FCPs

- businesses under a National Programme – General, or
- businesses under a National Programme – Limited¹

¹ 'Limited' means food service, retail and logistics businesses only

Bunnings Warehouse New Zealand Evaluation Report

<i>Ref: FR15 Regs for custom plan evaluation</i>	<i>Evaluation criteria</i>	<i>Evaluation findings – Bunnings warehouse New Zealand</i>
10(3)(a)	Name of evaluator	Janet Lymburn
10(3)(b)	Name of food business	Bunnings Warehouse New Zealand (Bunnings)
10(3)(c)	Name of operator of food business	Bunnings on-site cafés
10(3)(d)	Type of food to which the procedure applies	<p>A range of foods are delivered ready-to-eat to Bunnings on-site cafés. These include: Pies, savoury tarts, rolls and sandwiches, soups (tetra packed), salad packs, slices, muffins and cakes. Where appropriate foods are unpacked and/or heated.</p> <p>Bunnings' Cafes also make and sell hot and cold beverages.</p> <p>The purchase and on-selling of these foods are covered under Schedule 2 Part 3 under:</p> <ul style="list-style-type: none"> • National Programme 3 'Retailers that handle food (but do not prepare or manufacture food). • National Programme 1 'Retailers of hot beverages and shelf-stable manufacture-packaged foods only'.
10(3)(e)	Description of practices and activities carried out	<p>A summary of practices carried out under the Food Control Plan (FCP) is provided in the Template FCP index.</p> <p>Activities include: Hygiene, food handling including receiving, storage, temperature control, reheating, display of and serving food, cleaning and maintenance.</p>

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		<p>The FCP requires people storing, reheating and serving food products to follow good operating practices relevant to each production process. For example:</p> <ul style="list-style-type: none"> • Equipment being used must be clean and staff competent for the task. • Ingredients must be obtained from approved sources. • Where temperature control is important, foods are delivered and stored at the correct temperature. • All food must be stored in a manner that ensures reduction or prevention of bacterial growth. • Measures must be taken to prevent cross-contamination during preparation, storage, and service. This includes cross contamination from surrounding areas and products. • Operators are required to follow established personal hygiene procedures. • Operators are required to maintain records where applicable.
10(3)(f)	List of documents assessed	<p><i>Bunnings Warehouse New Zealand template FCP</i> – May 2018.</p> <p>Consisting of the following sections:</p> <ul style="list-style-type: none"> • Index • Introduction • Business details and layout • Training and competency • Water supply • Washing hands • Protecting food from contamination by staff • Keeping food cold • Checking for pests • Separating food • Preparing food safety (recommended title be reworded) • Sourcing, receiving and storing food • Cooking food (recommended this be removed)

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Ref: FR15 Regs for custom plan evaluation	Evaluation criteria	Evaluation findings – Bunnings warehouse New Zealand
		<ul style="list-style-type: none">• Reheating food• Keeping food hot• Displaying food and customers serving themselves• Knowing what's in your food (includes allergens)• Cleaning up• Maintaining equipment and facilities• When something goes wrong• Dealing with customer complaints• Tracing your food• Recalling your food
10(3)(g)	The name and address of the place assessed on site	N/A (Evaluation did not include an on-site assessment)
10(3)(h)	Places exempted from on-site assessment	N/A
10(3)(i)	Technical expert/s who provided information used in the evaluation process	N/A
10(3)(j)	Copies of the technical expert's reports	N/A

Ref: FR15 Regs for custom plan evaluation	Evaluation criteria	Evaluation findings – Bunnings warehouse New Zealand
10(3)(k)	Information about the competency of the technical experts	N/A
10(3)(l)	Evaluator's views and reasons on Reg 9(1)(a) requirements (does the plan meet the applicable requirements of the Act)	<p>(i) Identification of all hazards and other factors that are reasonably likely to occur or arise under S. 42(g):</p> <p>The bulk of the procedures used in the Plan are drawn from the MPI Simply Safe & Suitable template. MPI has evaluated the Simply Safe & Suitable template which, when followed, manages hazards and other factors that are reasonably likely to occur in the food service and retail sectors.</p> <p>It is recommended that:</p> <ol style="list-style-type: none"> 1. The food allergens list be updated to include lupin. Completed 2. Minor adjustments be made to better reflect the specific requirements of Bunnings' Cafes (e.g. management of cross contamination risk from surrounding areas and products). Completed 3. In the 'Managing risks' section the steps to manage any potential risks from the gardening section of the site (e.g. dust and chemicals) be reworded so they are easier to follow. For consideration 4. Pages not applicable to Bunnings' Cafes (e.g. cooking food, cooking poultry) be removed, the page titled "Preparing food" be reworded to better reflect the activities carried out in Bunnings' cafés and that page references be updated. For consideration

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		<p>(ii) the validation information set out in the plan demonstrates as required by regulation 7(2) that:</p> <p>(a) the procedures and activities of the food business set out in the FCP will enable safe and suitable food to be traded: Yes</p> <p>(b) practices carried out will enable safe and suitable food to be traded: Yes</p> <p>(c) the facilities, equipment and essential services used in relation to those procedures, practices, and activities will enable safe and suitable food to be traded: Yes</p>
10(3)(l)	Evaluator's views and reasons on Reg 9(1)(b) requirements	<p>Is the information believed to be accurate?</p> <p>Information is believed to be accurate.</p> <p>Any other information provided to the evaluator for assessment under 9(1)(a)?</p> <p>None provided.</p>
10(2)(a)	Statement of Validity	I state that the plan is valid in terms of s.41 of the Act (it is in writing and acceptable form).

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		I state that the plan is valid in terms of s42 of the Act (has all FCP Contents required by that section and FR15 reg 6).
10(2)(a)	Statement of Validity	The Bunnings Warehouse New Zealand template FCP is valid.
10(2)(b)	What conditions does the evaluator recommend to be imposed on the registration of the plan?	No registration conditions are recommended.
112-113 or 115-116	ISO requirements	N/A
11(2)(a)-(c)	Endorsement	I state that the manual is assessed by me as the Evaluator. I state that this evaluation report is as prepared by me as the Evaluator.
11(2)(a)-(c)	Signed and dated	<i>Janet Lymburn 27/08/2018</i>