Ministry for Primary Industries
Manatū Ahu Matua

8:30am, 14 February 2019 - Day 10

Keeping stock levels appropriate in dry conditions

MPI is working closely with Tasman District Council, Rural Support Trust and other local agencies to ensure rural communities are supported as fire and drought conditions continue.

This is a very challenging time for farmers, the horticulture and wine industries in the region and, of course, for the whole community who have been affected by wildfire and drought conditions. We urge people to access support where needed.

With no rain respite expected, and further water restrictions now in place, it's imperative to conserve as much water as possible while still providing for your animal and human welfare needs. It is also critical stock levels on properties are appropriate to the water restrictions in place. Farmers and lifestyle block owners need to be making active destocking decisions.

Animal welfare continues to be our focus, and we are in a good space with the number of animal welfare concerns and calls to the 0800 number continuing to slow and no further concerns reported to our people at the cordons. The number of animals at the showgrounds is also continuing to reduce, however there are still over 500 animals being looked after.

With longer access hours for residents today (with the exception of Redwood Valley) our animal welfare officers will again be at the cordons and we encourage people to approach the MPI staff there if they have any concerns. They are there to make sure MPI is aware of any issues. For any animal welfare advice or assistance please contact MPI's animal welfare team on **0800 008 333 (Option 4)**.

For those returning home, please ensure food is still safe to eat. Inspect the food: does it smell or appear different? Defrosted food cannot be refrozen. Ultimately, if you think or suspect that food is not safe, throw it out. More information on what may or may not be safe to eat can be found on our website at https://www.mpi.govt.nz/protection-and-response/responding/adverse-events/food-safety-in-adverse-events/.