

- TOP 5 FOOD SAFETY FACTORS -

NP2

❄️ Retailers of manufacturer-packaged chilled and frozen food ❄️

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

Bugs can be found everywhere - even on surfaces that look clean.

Bugs on packaging may be spread onto the food inside when opened.

Bugs can survive up to 2 hours on hard surfaces.



Temperature Control

Store potentially hazardous food at the right temp to stop bugs growing.



Over 5°C DANGER ZONE

Chilled food must **not** go above 5°C for more than 2 hours if you want to put it back in the chiller and sell it.



5°C and under CHILLED FOOD



Frozen Solid FROZEN FOOD



Sourcing and receiving

You need to know your products are safe and suitable for your customers to eat.

Where did my product come from?

Did it arrive cold enough?

Has it passed its' use by / best before date?

Is it properly labelled?



Hygiene

Avoid spreading bugs by keeping hands clean, wearing suitable clothing and not going to work sick.

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