

know risk

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Food preparation and hygiene

Provided certain basic precautions are followed, there is no reason why charities should not be involved with the preparation and sale of food.

This may range from the one-off annual event such as a fête, a weekly coffee morning or lunch, or a full scale catering operation providing a large number of meals on a daily basis.

What the law says

The law relating to food safety is covered by [The Food Safety Standards](#) and include requirements for the handling, storage, transport and display of food.

A copy of the Food Safety Standards is available from the NZFSA website at www.nzfsa.govt.nz and may also be available from your local council or health authority.

In the Standards, a food business is identified as a business, enterprise or activity (other than primary food production) that involves:

- a. the handling of food for sale, or
- b. the sale of food,

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only. This definition of a 'food business' includes all food activities involved in fundraising, including preparation of the food before it is sold. The definition of 'sale' covers fundraising activities. Food has been sold even if you just ask for a donation.

Food Safety Standards

A series of fact sheets produced by Food Safety Standards New Zealand are available at www.nzfsa.govt.nz

They are an excellent resource covering the following aspects of food safety:

Notification

What is a food business?

What is the enforcement agency?

How to notify

Skills & Knowledge

Ensuring your food handlers and supervisors have appropriate skills and knowledge

Labelling

Why label food?

How to label food

Foods or ingredients that are likely to cause allergic reactions

Temperature Control

What foods are potentially hazardous?

Keeping food cold

Cooling fluids

Keeping food hot

The 2 hour / 4 hour guide

Why have a thermometer?

New Zealand

0800 123 344
ansvar.co.nz

How to clean and sanitise your thermometer

Checking temperatures of food

How to check the accuracy of your thermometer

Sausage sizzles and barbeques

Preparing and cooking food safely

Disposable utensils

Water

Hand washing facilities

Preparing and cooking food

Buying food

Preparing food

Preventing food from becoming contaminated during preparation

Cleaning and sanitising utensils

Cooking

Cooling food

Reheating food

Keeping food hot

Making sandwiches

Transporting food

Protecting food from contamination

Temperature control

Transport considerations

Camping

Temperature control

Water supply

Health and hygiene for food handlers

Health requirements

Hygiene requirements

Hand washing

More information

New Zealand Food Safety Authority www.nzfsa.govt.nz

This material is for information purposes only. It is not intended to give specific legal or risk management advice nor are any suggestions, checklists or action plans intended to include or address all possible risk management exposures or solutions.