



Media Release  
Monday 13 October 2014

## **Selwyn Businesses Recognised for Food Safety Excellence**

Five Selwyn businesses have received an excellence award for food safety at a recent Council meeting.

Otahuna Lodge, Melton Estate, Darfield Bakery, and The Vineyard@Rossendale (function centre) were presented with the awards by Mayor Kelvin Coe. Coffee Culture Lincoln also received an excellence award but were unable to attend the Council meeting.

The businesses are among 76 Selwyn food operators who have adopted a Food Control Plan. From 2016, all food operators will need to have these plans in place when changes to the Food Act are introduced.

Food Control Plans cover all aspects of food safety including staff training, food storage, cleaning, personal hygiene, food temperature monitoring and pest control. The plans are developed by the businesses and adapted to the nature of their operation. Businesses are then audited by the Council on the plans and their implementation, for example through observing staff, food preparation and storage areas and questioning employees about their processes.

The five businesses received their awards for demonstrating excellence in developing and implementing their Food Control Plans.

Local businesses are some of the best prepared in New Zealand for upcoming changes to food legislation. Last year, Selwyn was one of a few areas to be granted innovation funding from the Ministry for Primary Industries to promote district-wide uptake of Food Control Plans and offer training on the new plans. The Ministry made the funding available as it has a shared responsibility with Councils for food safety.

The funding enabled three seminars to be run in Selwyn by Food and Health Standards (2006) Limited who deliver food and health safety services for the Council. The seminars helped businesses to understand, develop and implement food safety plans. The Ministry for Primary Industries is now considering using the seminar model and content developed for Selwyn businesses across the rest of New Zealand.

Selwyn now has one of the highest proportions of food businesses with Food Control Plans in New Zealand. Around 70% of food service sector businesses in Selwyn have a plan in place, eighteen months before they are required to do so.

Ian Shaw of Food and Health Standards (2006) Limited says the new plans provide a partnership approach to food safety. "Under the previous food licensing system the Council's role was just to inspect the premises at a particular point in time and determine whether they complied with food safety requirements."

Mr Shaw says that under the new system regular audits will still check that businesses are observing safe food practices, but the new systematic approach is based on all the staff understanding and following the procedures set out in their food safety plan.

“So Council food regulators and auditors now spend more time talking to people in order to understand their business, so they can give advice on how to tailor their plans to the issues that are relevant to their situation. They also spend time talking to staff in the businesses to check they are following the right procedures.”

Ends

*Photos of businesses who were presented with food safety excellence awards are available on request.*

For media enquiries please contact:

Allanah Jarman  
Selwyn District Council  
Phone 03 347 2807  
[Allanah.jarman@selwyn.govt.nz](mailto:Allanah.jarman@selwyn.govt.nz)