

How do you comply with the Law – The Food Act 2014

A Mystery many Food operators are puzzled about

This webinar is for you if you:

- Need simple and easy way to comply with the law
- Want an A grade Food rating (may not apply to all councils)
- **Want to display your Food Hygiene Rating certificate on your business premises, just like your local competitors do! Would this be something you would like?**

- Like to have good food hygiene standards maintain a competitive business edge over your local competitors and attract their customers
- Avoid potential damage to your local business reputation.
- Confidently deal with the Regulatory Authorities in the event of malicious allegations of [food poisoning](#).
- Need to avoid the embarrassment of bad publicity in the both printed and [online media](#).

- **Need to avoid potential fines, expensive [legal costs](#) and valuable time spent in court or Closure of Premises. I have had to help out owners of food premises which were shut down by the council. The owners were completely stressed out for they have to pay rent, staff and all other outgoing and have no income when they are shut down.**
- **To Minimise [staff turnover](#).**

What led me to this Webinar?

- **Been in the Food Industry for over 30 years**
- **As an Inspector and as a trainer and a consultant**
- **Trained people to run a hygienic kitchen around the country and abroad. Trained the highest number of people in New Zealand**
- **Work included setting up food factories large and small for our customers**

- **Helped customers pass their audit (verification) by doing internal audit (verification) before the external verification**
- **People lose business when they get a bad grade especially D or an E grade or get a “Closure Notice” as mentioned above**
- **We have helped customers get an A Grade**
- **Set up your new food (and alcohol) business so you can sell food. This includes sale of food from carts, markets shops and homes.**

No Agency to help you??

- **Recently realised there is no agency that helps operators run a kitchen according to the new law – The Food Act 2014 which came in force in 2016. We are answering calls every day from confused operators**
- **Many have printed the Template Food Control Plans but do not know how to implement it. The training some councils gave was inadequate. Are you able to implement the Food Control Plan yourself?**

Here is what we can do for you

- **Visit your premises**

Do an Internal Verification which includes:

Talking to the staff

Looking at the current system and records

- **Write a report**
- **All non-compliances recorded**
- **All recommendations are stipulated**
- **Train the staff especially the supervisor/operator**
- **Give you a Mock Grading**

- **Do a revisit to see all works have been rectified**

Site Visit

- **Spend at least 1 hour at your premises to look at Compliance with the Food Act:**
- **All aspects Temperature Control**
Includes: thawing, reheating, cooling and cooking temperatures
- **Staff Personal Hygiene – the important aspects that the Regulatory Authorities are looking at**

Site Visit

- **Cleaning (why do you fail cleaning?)**
- **Records/ Procedures**

- **Pest Control**

Write a Report

- **Based on the findings we write a detailed report on the status.**
- **The report is discussed with the supervisor/operator so there is no misunderstanding as to what is required**
- **Train staff especially if they have had no formal training.**

Write a Report

- **We give the premises a mock grading so the owners have an understanding of the position the establishment is in.**
- **Have you often wondered what grade you will get if a verification was done without notice.**

Revisit to Site

- **A revisit to the site is made to see all works are fully done and the establishment is fully compliant with the plan or programme.**
- **Note: Food establishments can work under the following:**
- **A custom Food Control Plan**
- **A Template Food Control Plan**
- **A National Programme - can be 1, 2 or 3**
- **You can see there are 5 categories in which food businesses can fit into. Is this confusing or what? You can get you in the right category.**

Guaranteed Success

- You will get an A grade
- The premises will be compliant with the law

Where do you fit

- **Note: Food establishments can work under the following:**
- **A custom Food Control Plan**
- **A Template Food Control Plan**
- **A National Programme - can be 1, 2 or 3**
- **You can see there are 5 categories in which food businesses can fit into. Is this confusing or what? You can get you in the right category.**

Let us Recap as to what we are about:

- **Visit your premises**
Do an Internal Verification which includes:
Talking to the staff
Looking at the current system and records
- **Write a report**
All non-compliances recorded
Recommendations are stipulated
Train the staff especially the supervisor/operator
Give you a Mock Grading

What can we do for you?

- **Do a visit to see all non-compliances**
- **have been rectified**

The Law causes stress to you, does it?

- **Yes you can spend sleepless nights wondering.**
- **You can get staff to do it but do they know the ins and the outs of it.**
- **You can spend hours and hours trying to comply with the Law and still not get the results you want**

Do not be stressed, help is here

- **That is why we are giving you a special offer today. Valid for a short while only:**
- **Lets look at our current charges**
- **The currently charge are:**

- **Site Visit** **\$250.00**
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- **Getting you Template**
- **Food Control**
- **Plan/ National Programme** **\$517.50**

Current Charges

- **Training per person** **\$160.00**
- **Assessment Report** **\$250.00**
- **Revisit and report** **\$250.00**
- **Total** **\$1427.50**

But do you pay that if you

- **What would you pay for all of it?**
- **\$1000**
- **\$900**
- **\$800**
- **\$600**
- **\$500**

Offer For a Limited Time

- **First Offer**
- **Today its \$485.00** (We write your Template Food Control Plan or National Programme)
- **Second Offer**
- **You already have a Template Food Control Plan or a National Programme.**
- **Your cost is \$330.00**

Extra Bonus

- **Oh yes there is a bonus if you pay today: it comes with a Laser Thermometer (worth \$100.00) that all food outlets need.**

Pay by 30th November and Save

- Total Cost \$1527.50
- How much are you paying?
- Today for \$485 (we do all the paperwork) OR
- \$330. (you have a current Plan/Programme