

6 Appendix 2: Marae Survey



Te Pou Oranga Kai o Aotearoa



Ngā Pātai / Questionnaire

For

Te Kai Manawa

Ora

Marae Food Safety Initiative

**Kia whakapaingia te Atua, te Mātāpuna o te ora, te Kaihanga o ngā mea katoa
Noreira, korōria ki te Atua i runga rawa
He maungārongo ki te mata o te whenua
He whakaaro pai ki ngā tāngata katoa
Ngā tini mate hoki o ngā Marae puta noa i te motu
Haere koutou, haere, haere ki te Matua nui i te Rangī, ki te kainga tūturu anō hoki
mo tātou, mo te tangata
Rātou te hunga wairua ki a rātou, tātou te hunga ora ki a tātou**

Tihei wā Mauri ora!

E nga iwi, e nga reo, e nga mana

Tēna koutou, tēna koutou, tēna koutou katoa

NZFSA is conducting a questionnaire to inform the development of a safe food and catering plan for marae. Your feedback is very important to help us to assess the work we have done and to develop future work in this area - Te Kai Manawa Ora programme for marae.

The New Zealand Food Safety Authority (NZFSA) offers a strategy to work with marae, including kaumātua, whānau, hapu and iwi to promote greater awareness of food safety and catering issues in order to:

- raise awareness about food safety and the risks of foodborne illness on marae
- provide a resource which will help to manage food safety on marae
- highlight the need to focus on consumer and food education/training policies for Māori
- raise awareness of food standards in relation to those impacting on Māori catering and safe food handling
- maintain the sanctity of 'kai' from a tikanga Māori perspective

There is also an opportunity for NZFSA to work with other government agencies to complement initiatives of wider government objectives such as 'healthy eating - healthy action' or 'oranga kai – oranga pūmau' objectives to reduce obesity and nutritionally based health problems. Relevant agencies include Te Puni Kokiri, Ministry of Health, Public Health Units (PHUs), Te Hotu Manawa Māori and local government.

Interaction with marae committees, kaumātua, whānau, hapu and iwi can lead to direct input into NZFSA's work particularly in relation to consumer education in a tikanga Māori context.

In Māoridom the Marae is the foremost point for gatherings, particularly in a rural context. Subsequently the marae is the last bastion in Māoridom that has total control when making decisions concerning all things Māori. In this instance, Māori have cultural, spiritual and traditional responsibility and obligation to provide food at hui, on Marae and in a variety of settings throughout Aotearoa/NZ in order to maintain the dignity and mana of kaumātua, whānau, hapu and iwi. This requires knowledge of tikanga with regards to sustaining the sanctity of kai by continually promoting food safety and suitability, safe food handling and food hygiene practices.

Taking tikanga into account, however, foodborne illness outbreaks continue to occur on Marae. There have been examples over the last few years of foodborne illness affecting Māori. The need to lift and maintain good food safety practices on Marae is therefore imperative to reduce the risk of foodborne illness from such gatherings and to maintain the mana of the Marae.

The publication in 2004 of NZFSA's Māori food safety resources and subsequent food safety presentations throughout Aotearoa/New Zealand to Public Health Units, Māori providers and tangata whenua has highlighted the following points:

- The food safety resources ie, the hāngi guide and poster are quality resources and their food safety messages have been well received, not only by Māori groups, but also by others.
- The hāngi guide was successful in introducing food safety and giving general food safety advice on numerous Marae. Many kaumātua, kitchen and hāngi workers, local health providers, health protection officers, environmental health officers who have attended food safety presentations, have often asked:
 - how can people find out more information?
 - what training is available?
 - how can people access it?
 - is there anyone else doing what you're doing?
 - where to from here?

In order to capitalise on the interest these resources and presentations have generated over the past two years, there is a need to progress these messages from awareness through to practical implementation.

Thank you for taking the time to complete this questionnaire.

Ma te Atua koutou, e tiaki, e manaaki

Tēna koutou, tēna koutou, tēna ano tātou katoa

Ma te tika o muri, ka tika a mua

It is only through the efforts of those who work out the back, will the front flourish

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Ngā Pātai / Questionnaire for Te Kai Manawa Ora: Marae Food Safety Initiative

General Information

Contact details of person being interviewed

Contact Name:

Name of Marae:

Physical address:

Postal Address:

Phone number/s:

Email address:

Date of Visit

Interviewee:

Marae Activities				
Is the Marae used as a Civil Defence post?	Yes/No			
Which of the following events/functions have been hosted by your Marae in the last 12 months?	Tangi	<input type="checkbox"/>	Educational programmes	<input type="checkbox"/>
	Unveilings	<input type="checkbox"/>	(Wānanga)	<input type="checkbox"/>
	Schools visits/sleepovers	<input type="checkbox"/>	Weddings/21 st birthday parties	<input type="checkbox"/>
	Workshops	<input type="checkbox"/>	Hui/ Meetings	<input type="checkbox"/>
	Tourist venue	<input type="checkbox"/>	Other (list)	<input type="checkbox"/>
What is the average number of events per month the Marae is used?	Average number for month:			

<p>From the above list of events:</p> <p>What has been the least number of people catered for?</p> <p>What has been the largest number of people catered for?</p>	Least:
	Most:

Marae Activities

<p>Is food often given to the Marae as a koha?</p>	<p>Yes/No</p> <p>If Yes list types of food provided through the koha process? e.g., meat, seafood....</p> <p>What guidelines/practices does the Marae undertake to ensure the above foods are safe?</p>
<p>Is there a kōhanga reo attached to the marae?</p>	<p>Yes/No</p> <p>Comments regarding provision of food (e.g., prepared on site, children bring own from home).</p>
<p>Is the marae hired out to manuhiri? (visitors)</p>	<p>Yes/No</p> <p>If Yes does the marae have a policy to maintain the sanctity/safety of kai? Yes/No</p> <p>(If Yes, record policies included or attach copy of policy)</p> <p>Who prepares the kai when manuhiri hire the marae?</p> <p>Marae/Manuhiri/other (give examples)</p> <p>Who has responsibility for the safe handling and preparation of food?</p> <p>Marae or manuhiri</p>
<p>Does your whanau/hapu sell food that has been prepared and cooked in</p>	<p>Yes/No</p>

your marae kitchen?	
Is the marae kitchen currently registered by the Council?(under the Food Hygiene Regulations)	Yes/No If yes what activities are you registration for?
Does the marae have any future plans to sell food that has been prepared from the marae kitchen?	Yes/No (if yes you may like to give them contact details for Council)

Source of Food (non-commercial outlets)

Wild foods – collected or gathered or sourced from home or friends (not commercial outlets).	Pūha	<input type="checkbox"/>	Oysters	<input type="checkbox"/>	Others (list):
	Watercress	<input type="checkbox"/>	Cockles	<input type="checkbox"/>	
	Vegetable	<input type="checkbox"/>	Tuatua	<input type="checkbox"/>	
	Fruit	<input type="checkbox"/>	Mutton birds	<input type="checkbox"/>	
	Fish	<input type="checkbox"/>	Pig -wild	<input type="checkbox"/>	
	Whitebait	<input type="checkbox"/>	Goat -wild	<input type="checkbox"/>	
	Mussels	<input type="checkbox"/>	Deer - wild	<input type="checkbox"/>	
	Pipi	<input type="checkbox"/>	Meat & poultry – own or friends	<input type="checkbox"/>	

Types of food preparation

Traditional foods - It would be good to have some HACCP process flows completed or recipes for the	Hāngi	<input type="checkbox"/>	Others (list):
	Traditional or gas?	<input type="checkbox"/>	
	Toroi (mussels & pūha)	<input type="checkbox"/>	
	Tītī (muttonbirds)	<input type="checkbox"/>	
	Kanga Kōpiro (fermented corn)	<input type="checkbox"/>	

<p>traditional foods (however this information may be considered Tapu to the Marae).</p>	<p>Kina (sea urchins/eggs) <input type="checkbox"/></p>		
<p>All other Foods (Please include or attach sample menus if possible).</p>	<p>Meat dishes <input type="checkbox"/></p> <p>Shellfish <input type="checkbox"/></p> <p>Salads <input type="checkbox"/></p> <p>Vegetables <input type="checkbox"/></p> <p>Fruit <input type="checkbox"/></p> <p>Desserts <input type="checkbox"/></p>	<p>Sandwiches <input type="checkbox"/></p> <p>Cakes/biscuits <input type="checkbox"/></p> <p>Pies/savouries <input type="checkbox"/></p> <p>Soups <input type="checkbox"/></p>	<p>Other (list)</p>
<p>Does the marae have access to kaumātua advice in regards to traditional food preparation?</p>	<p>Yes/No</p>		
<p>What tikanga best-practices for safe kai does the Marae support?</p>	<p>Leftover food not served to guests</p>		<input type="checkbox"/>
	<p>Cooking utensils – separate for cooked & raw foods</p>		<input type="checkbox"/>
	<p>Staying out of kitchen if not well</p>		<input type="checkbox"/>
	<p>Separate preparation areas for different types of foods</p>		<input type="checkbox"/>
	<p>Food basins are not used for washing hands or the body</p>		<input type="checkbox"/>
	<p>Soap used for washing dishes is not used for washing clothes for the body</p>		<input type="checkbox"/>
	<p>No food gathering when ill</p>		<input type="checkbox"/>

	Food containers not used for any other purpose	
	Sitting on tables is not permitted	
	Combing of hair is not allowed near tables	
	Others:	
Storage	Type of storage – chilled / frozen / dry goods. Is food bought especially for functions/events or held all the time?	
Do you defrost/thaw food?	Yes/No If yes specify how? (benchtop/fridge/microwave)	
How far ahead of an event is food prepared?	Same day/day before/several days ahead If foods are made in advance which ones?	
Cooking- types of food cooked	Hāngi traditional	
	Hāngi – gas	
	Liquid dishes (eg soups, sauces, gravies)	
	Whole cuts and whole joints of meat?	
	Poultry (roast chicken, turkey etc)	
	Processed meat products (eg sausages, burgers)	
	Livers	
	Shellfish	
	Pulses (eg, beans, chickpeas)	
Do you cool down hot food?	Yes/No How? (on bench, fridge, deep containers, shallow containers)	
Do you reheat food?	Yes/No Method? (stove top/oven/bain marie/pie warmer)	

<p>Do you keep food hot on display?</p>	<p>Yes/No</p> <p>If yes how is food kept hot? (bain marie/pie warmers/gas hob)</p>
<p>Are perishable foods (e.g., salads, cold meat, sandwiches, and cream desserts) displayed?</p>	<p>Yes/No</p> <p>How is it displayed ? refrigerated display unit/on ice/ room temperature</p> <p>If room temperature is there any guidelines on the length of time food is on display? Yes/No</p>
<p>Do you transport/deliver food?</p> <p>(e.g., food taken from one Marae to another)</p>	<p>Yes/No</p> <p>Where to, how?</p> <p>How do you keep the temperature safe (hot enough or cold enough) of food during transport?</p>
<p>Kitchen Facilities</p> <p>Opinion by the FAO on adequacy of kitchen facilities. (i.e., compliance with FHR first schedule?)</p>	<p>Yes/No</p> <p>Comments? (Big enough for the scale of catering e.g., numbers & frequency, is it clean, in good condition?)</p>
<p>Are there any plans to upgrade the kitchen?</p>	<p>Yes/No</p> <p>If Yes when and how?</p>
<p>Does the Marae have any written policies</p>	<p>Yes/No</p> <p>If Yes, what policies?</p>

currently in place? e.g., nutrition or food hygiene	
Water Supplies	
What is the source of water used on the marae? Record any further details.	Council Water Supply or own supply (self supply)? If own supply please indicate source: bore/stream/river/spring/roof
If it is the Marae's own-supply (not council) is there any treatment of the water?	Yes/No If yes, how is it treated? Filtration /Chlorine/UV/Ozone/boil water (give details if possible) Who is responsible for the treatment? Are there any written instructions? Yes/No Is this person trained? Yes/No
Is the water tested?	<i>E coli</i> Yes/No FAC (free available chlorine) (if relevant) Other? Frequency of tests? Who does the testing? Marae/TA/PHU/Other (list)
Is there any on-site water storage?	Yes/No Volume?
Is there an adequate supply of water available? (i.e., is there any	Yes/No If no what do you do?

<p>issue with getting a constant supply of water?)</p>	
Food Hygiene Training	
<p>How many people are involved in food preparation on the Marae?</p>	
<p>Have any of the food handlers/cooks completed food hygiene training courses?</p>	<p>Yes/No</p> <p>If yes please give detail - what courses, number of people trained.</p>
<p>Is there any interest by the Marae or cooks in completing food hygiene training in the future?</p>	<p>Yes/No</p> <p>If yes what type of training is important e.g., formal training with a nationally recognised certificate (e.g., NZQA qualification or informal training (no formal qualification).</p>
<p>Have you heard of the Food Safety Authority and the Domestic Food Review?</p>	<p>NZFA - Yes/No</p> <p>Domestic Food Review - Yes/No</p> <p>Wild Food Review Yes/No</p>
<p>Would you be interested in a food safety</p>	<p>Yes/No</p> <p>What do you think should be in a resource?</p>

resource covering Marae catering?	Comments?
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