



## **Other food safety and HACCP resources available**

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These are a few of the many resources available on food safety and HACCP. Inclusion in this list does not denote endorsement by the New Zealand Food Safety Authority.

### **Books / Manuals**

- A-Z Food Safety – 10 Steps to developing a food safety programme \$155. By Dr John Brooks published by CCH. Call 0800 500 224.\*
- 2 manuals produced by Auckland City Council:
  - User guide to HACCP and Food Safety Programmes
  - HACCP and Food Safety Workbook \$148 for both
  - Can be requested by writing to Auckland City Environments, Private Bag 92516, Wellesley Street, Auckland.
- A guide to HACCP. Hazard Analysis for Small Businesses. By Donald J MacDonald and Dagmar Engel.
- The Food Hygiene Handbook. By Richard A Sprenger.
- HACCP – A Practical Approach. By S E Mortimore and C Wallace
- HACCP – Principles and Applications. By Merle D Pierson and Donald A Cortlett Jr.
- The HACCP Food Safety Manual. By Joan K Loken
- How to HACCP. By Mike Dillion and Chris Griffith
- Safe and Sound – Food Safety for Supervisors and Managers in the Food Industry. By Johnston, Shackleton, & Duncan.\*
- Safe Food – A Food Hygiene Course for the Food Worker. By Pip Duncan and Liz Fitchett.\*
- Hygenius Food Safety Programme Manual (and Test Control Kits) by Johnson and Wax \$150, available from Waiwhetu Distributors (04) 568 8262
- RANZ “Code of Practice for the development of a Food Safety Programme for a Foodservice Operation” – Restaurant Association of NZ, PO Box 47-244, Ponsonby, Auckland. Phone (09) 378 8403, E-mail: restaurant.assoc@xtra.co.nz
- Food Industry Guide to Good Manufacturing Practice \$67.50 by NZ Institute of Food Science and Technology Inc. PO Box 495, Orewa, Auckland.
- VIDEO: Food Safety – Introductory Training for the Food Industry by NZ Institute of Food Science and Technology Inc. PO Box 495, Orewa, Auckland.

\*These books should be available from your local public library through inter-loan.

## Internet sites

- Food Standards Australia New Zealand - <http://www.foodstandards.govt.nz>
  - Contains the updated Food Standards Code that covers labelling, food compositions etc.
- New Zealand Food Safety Authority - <http://www.nzfsa.govt.nz>
- USA Government food safety information - <http://www.foodsafety.gov/foodsafes.html>
- NSF International - <http://www.nsf.org>
- USFDA Centre for Food Safety & Applied Nutrition - <http://vm.cfsan.fda.gov>
  - The USA Food and Drug Administration has a Centre for Food Safety and Applied Nutrition.
  - Has Guidelines for different food businesses eg Retail Food Establishments.
- USDA/FDA Foodborne Illness Education Information Centre – <http://www.nal.usda.gov/fnic/foodborne/foodborn.htm>
- New Zealand Institute of Environmental Health - <http://www.nzieh.org.nz>
- Meat & Livestock Australia - <http://www.safefood.net.au>
- Food Industry Training Ltd (Australia) - <http://www.foodtrain.aust.com>
- FAO/WHO Codex Alimentarius - <http://www.codexalimentarius.net>
- Our Food Database of Food & Related Sciences - <http://www.ourfood.com>

### Industry Groups

If you have an industry or trade association contact them. Many industry groups have developed, or are developing, tools such as Codes of Practice (COPs) to help businesses develop and implement Food Safety Programmes. Such tools can simplify the process and save you time and money as a lot of the background work is done for you.

## Public Health Units offer information and advice. Contact them and ask to speak to a Health Protection Officer about FSPs.

Other free resources available from your local public health unit:

- 'A Guide to Calculating the Shelf Life of Foods'
- 'Recall of Foods', Chapter 15, Food Administration Manual
- Template Sickness Policy
- Information on labelling requirements
- Summary of Common Bacteria in food
- Registers of approved auditors and premises with approved food safety programmes.



### Video - Food Safety Programmes: How to Protect Your Customers and Your Business

A video produced for small food manufacturers who want to protect their customers and their business by developing and implementing a food safety programme.

It gives an overview of implementing a HACCP based food safety programme in a small pie manufacturing business.

The video is accompanied by worksheets and is available on free loan from your local public health unit.