



Summary of submissions

Proposal for preparing red meat mince safely

Template Food Control Plans: Simply Safe & Suitable and Food Service and Food Retail
Specialist section

This document provides a summary of submissions for the consultation on a specialist page for 'preparing red meat mince' safely, so that it can be prepared for mincing and serving lightly-cooked or raw when using the template Food Control Plans. It also outlines comments on the guidance that goes with the specialist page.

Submissions were made by email and by an online survey. This summary document includes:

- the number of submissions, how submissions were made and who submitters were,
- graphs conveying the results from questions asked,
- submissions and outcomes for template pages,
- general comments for both the specialist and guidance sections.

Proposal for preparing red meat mince safely

<p>Formal consultation period: 25 July 2017 – 8 August 2017</p>	<p>55 Submissions:</p> <ul style="list-style-type: none"> • 14 from email • 41 from online survey 	<p>Submissions:</p> <ul style="list-style-type: none"> • Business operators • Environmental health officers • Consumers • Ministry for Primary Industries
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Overview of online survey submissions

Note: not all submitters answered every question. These graphs show the total number of responses to each question.

Does the section include everything you need to know?



19 - Yes
9 - I'm not sure
11 - No

Does the order of the steps make sense?



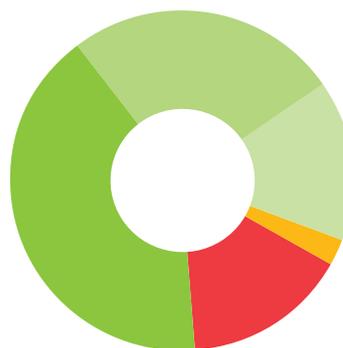
28 - Yes
7 - I'm not sure
4 - No

Does the section give you all the information you need to prepare red meat mince safely?



20 - Yes
7 - I'm not sure
10 - No

After reading the section, do you understand what you have to do?



16 - Yes, totally
10 - Mostly
6 - A little
1 - I'm not sure
6 - No, not at all

Would it be practical to use in your business?



12 - Yes
8 - I'm not sure
17 - No

Would you use the sanitising method?



4 - Yes
15 - I'm not sure
18 - No

Submissions and outcomes for specialist page

“Include information on why food safety is so important when preparing meat mince.”

This is covered in the ‘Know’ section.



Key



Change made



Change not made

“There needs to be more detail (process and technical) for the sanitising method.”

The technical processes for using the sanitising method have now been scientifically validated and written into the specialist section.



“What are the time/temperature guidelines for ‘rapid chill’?”

These are covered in detail in the Making and cooking sections in the template Food Control Plans.



“It is essential that people using this method are competent and know what to do – especially the requirements to clean and sanitise equipment and surfaces.”

The template Food Control Plans require that people know and can put into practice, food safety requirements relating to the work they do.



“Add requirement to check and record the core temperature of the meat with a clean, calibrated thermometer.”

Cooking food safely is covered in the template Food Control Plans. There is no requirement in the Act to calibrate a thermometer, but it is best practice to calibrate your thermometer.



“Businesses should be required to use proven, reliable suppliers and quality cuts of meat.”

The template Food Control Plans require that people use proven, reliable suppliers, this however doesn't change the need to have procedures for preparing red meat to be minced and served lightly-cooked or raw.



“Make the time frames for using the minced meat clearer”

The time frames have been reworded.



“Make clear cooked and raw meats must be treated differently.”

Requirements for the preparation and handling of raw and cooked foods are covered in detail in the template Food Control Plans.



“Control points must be recorded and be available during verification.”

We added a requirement to the ‘Show’ section that food business operators can show or describe to your verifier how you do this.



“Change ‘sealed bag’ to ‘vacuum sealed’ bag”

We have changed this.



General comments on the specialist page

“Please explain how we can safely get our butcher to follow the steps and provide safe meat other than relying on kitchen staff to mince meat. Our current butcher freshly minces the meat and then vacuum packs it for staff to form patties daily.”

As long as your butcher is using the template Food Control Plan for retail businesses, it is OK for them to prepare your red meat mince using one of the procedures outlined in the specialist section.

“I can see a lot of people ticking boxes but not following it correctly”

It is the responsibility of everyone preparing food for sale to make sure it is safe to eat. The template Food Control Plans are one of the easiest ways for people to meet those responsibilities.

“Why would you want to sanitise the meat? It doesn't appeal to me.”

Nearly half of you said you wouldn't use this method. The processes for using the sanitising method have been scientifically validated, so we have left these options in for chefs who choose to use them.

“I feel there are a number of variables (e.g. hand washing, cooking temperature, chilling, thawing and 'use by' time frames) that are not covered here.”

These are food safety basics and are covered in the *Basics* sections of both template Food Control Plans.

“There are a lot of things to do and it will be too time consuming and impractical in my kitchen. Is there any way to reduce the number of steps?”

MPI worked with chefs, environmental health offers and food scientists to develop and trial the specialist section. The process has the minimum steps required to reduce the food safety risks associated with the preparation of red meat mince for cooking medium/medium rare.

Alternatively you can to cook the mince thoroughly following the process outlined in the template Food Control Plans.

“Why is searing on a hot grill for one minute per side considered equivalent to 30 seconds immersion in boiling water or 60 seconds in a bag in boiling water. For that matter if 30 seconds in boiling water is acceptable, is steaming acceptable? ”

MPI worked with chefs, environmental health offers and food scientists to develop the specialist section. Practical tests were carried out that showed these time frames were the minimum required for each of the methods. Steaming was not considered as an option so has not been included in this section.

“I would never serve anything but well done minced meat as the risk it too high”

You can continue to do this using the template Food Control Plans.

General comments on guidance

“Let people know that when cooking to 75°C the mince could look fully cooked or slightly pink”

That’s correct. The only way to know for sure that your minced meat is cooked to the right degree of ‘done’ is to check the temperature. The graphic demonstrates checking the temperature.

“The graphic in the guidance says you should cook meat patties in a certain way.”

The graphic shows one way that a chef may cook mince patties. You may choose to use a different cooking method.

“‘Mincing your own’ should include an introduction that explains the types of foods to use this method, and the importance of cleaning and sanitising equipment”

The reformatted guidance makes these points clearer.