

# Updating your template food control plan

## Why the need for change/updates?

As new food trends emerge and MPI learns about new ways to manage food safety risks, MPI can update the official template food control plans (FCP), to make it easier, or provide different options, for food businesses to cook the types of food they want.

## Who does this affect?

- All food businesses using a template FCP.
- Food businesses using a template FCP who choose to add a new approved process (e.g. Preparing red meat for mincing and serving lightly-cooked or raw) to their existing plans.
- Local councils who verify template FCPs.

## What do I need to do?

- Make sure you regularly check the MPI website ([www.mpi.govt.nz](http://www.mpi.govt.nz)) or with your local council for updates.
- Make sure your plan is up to date by:
  - downloading the new page(s) to add to your plan from [www.mpi.govt.nz](http://www.mpi.govt.nz), or
  - asking MPI or your local council for the updated page(s) to add to your plan,
  - adding and implementing the new page(s) to your plan and removing any pages that have been replaced in the update,
  - telling your verifier that you have made a change to your plan.

