



**New Zealand Food Safety**

Ministry for Primary Industries  
Manatū Ahu Matua

# COVID-19 Alert Level 2 & 3

## **PACK 2**

## **Delivery**

---

Unite  
against  
COVID-19



## Packaging



Know

### What do you need to know?

- Unsafe and/or unsuitable packaging can make your food and drink unsafe. You need to know that the packaging you use is suitable for use with food and drink, so it keeps your product safe.
- Only use packaging that doesn't cause, or contribute to, food or drink becoming unsafe or unsuitable.
- Check that packaging is intended for your type of foods or drink or use.
- Handle and store packaging with the same care as a food or drink, ingredient or input.

### Why is packaging important?

- Packaging protects your food or drink from becoming unsafe or unsuitable.
- Anything that touches your packaging (i.e. bugs, chemicals or foreign matter) can make your food or drink unsafe or unsuitable.



Do

---

### What do you need to do?

#### Package

- If you are packaging food or drink you must:
  - implement procedures for ensuring packaging will not cause, or contribute to, food or drink becoming unsafe or unsuitable,
  - only use packaging that is suitable for use with food and drink. Either:
    - purchase packaging labelled as being suitable for food or drink, or
    - get an assurance from your supplier that it is food grade.



Show

---

### What do you need to show?

- Show your verifier:
  - your packaging and how you know it is safe and suitable for the foods you are packaging.



## Transporting food



### Know

#### What do you need to know?

- If a food needs to be kept under temperature or humidity control to stop bugs from growing to levels that will make people sick, it is important to make sure temperature/humidity is kept constant through the whole chain – including while being transported.
- While food is being transported, the vehicle it's being transported in should be considered a food premises or food room – keep it clean and separate food as you would in a kitchen or store room.
- If you are contracting someone else to transport food, you need to check that they are a registered food business.
- Food and non-food goods need to be kept separate.
- Only use vehicles suitable for the type and amount of food being transported.

#### Why is it important to transport food and drink safely?

- Food or drink can become unsafe at any point in the supply chain, including during transport.



### Do

#### What do you need to do?

- If transporting food that must be kept cold always use (tick which one you/your staff use):
  - a freezer/chiller vehicle
  - a chilly bin with ice blocks in an insulated container

## Producing, processing and handling food



Do

other (write the method you/your staff use here:\_\_\_\_\_)

- All parts of the vehicle that you use to transport food or food equipment must be clean (and sanitised if going to be in direct contact with ready-to-eat food).
- Always transport and deliver food at the correct temperature:
  - keep frozen food frozen,
  - transport chilled food cold (at or below 5°C) and monitor this regularly (using a thermometer or equivalent),
  - transport hot food hot (above 60°C),
  - only deliver food in the temperature danger zone (5°C-60°C) if it's going to be eaten within 4 hours of entering the temperature danger zone.
- Control and check humidity or atmosphere conditions where this is required to keep food safe.



Show

---

### What do you need to show?

- Show your verifier:
  - how you check food is kept at the correct temperature and/or humidity when being transported,
  - how you control temperatures and keep foods separate while transporting food,
  - your vehicle(s) used for transporting food.
- Your verifier will ask to see your temperature and/or humidity **records** for each transport vehicle and transport run, where these are required to be controlled.