Scope of Operations



What does 'Scope of Operations' mean?

The term 'Scope of Operations' is used to describe the activities of your food business and also includes:

- the sector(s) a food business operates under the Food Act 2014,
- what products a food business makes and/or sells,
- · how products are sourced and/or supplied,
- · how products are processed, if applicable, and
- how products are sold.

Why do I need to complete a 'Scope of Operations'?

If you are operating a food business you need to tell Wairoa District Council exactly what your business does. One way to do this is by filling out the 'Scope of Operations' cards.

You need to complete the 'Scope of Operations' before you register. If you decide to do this by filling out the following 'Scope of Operations' cards, make sure you include your completed 'Scope of Operations' cards with your application form. Businesses that are exempt from registration are defined in section 31 and Schedule 3 of the Food Act 2014. You can view these exemptions at www.legislation.govt.nz.

What do I need to do?

You can do this by completing the appropriate 'Scope of Operations' cards for your business and submitting them with your application for registration to Wairoa District Council.



ALL BUSINESSES MUST COMPLETE THIS CARD.

1. Trading Operations – how you source and	supply your products / services
Tick at least one of the trading operations from this section. If you relevant activities.	r business is involved in more than one trading operation tick all the
Caterer - Provides food, supplies and services for a social occasion or function or within an education or other facility.	Mobile - Example: Food truck.
Eat-in premises - Examples: Restaurant, café, residential care early childhood education (ECE) centres and kōhanga reo.	On-licence - Eat-in premises that sell alcohol for consumption at the same location.
Export	Retail - Examples: Supermarket, dairy or other premises selling direct to the consumer.
Home delivery - Examples: Pizza delivery, meals-on-wheels and grocery delivery.	Storage provider - Examples: Cold stores and warehouses.
Import - Either as a registered food importer or through an agent who is a registered importer.	Takeaway - Ready-to-eat meals sold for immediate consumption at another location.
Internet - On-line selling of food products.	Transport provider - Ambient or temperature-controlled transport.
Market - Example: Stall at farmers' or other market.	Wholesale - Premises selling to retailers.
2. What processes do you use in your food bu	ısiness?
Acidification - Using acid (low pH) to preserve food products. Exa	amples: Mayonnaise, pickles and shelf stable condiments.
Aseptic processing/ packaging - Apply heat treatment to preser Examples: Ultra-High-Temprature (UHT) milk, UHT beverages, UH	•
Canning/ retorting - Apply high temperature and pressure to ma Examples: Canned baked beans/spaghetti, canned fish, and canned	
Concentration - Increase the thickness of food products by remo	ving water for example malt extract or condensed milk.
Drying - Remove moisture from food to make products such as dri	ied meat, milk powder and vegetable powder.
Fermentation - Using micro-organisms to make or preserve food fermented meats and salami.	products. Examples: Kimchee, yoghurt,feta cheese, uncooked comminuted
Handling chilled RTE products - Handling chilled ready-to-eat cooked ham.	(RTE) products with a shelf-life of more than 5 days. Example: Sliced
High-pressure processing - Using high pressure to extend shelf-and meat.	-life of food. Examples: Salad dressing, juice, salads, guacamole, smoothies
Holding at serving temperature - Holding at serving temperatu	rre in a pie warmer or bain-marie.
Irradiation - Apply radiation to preserve food products, or destro	y pathogens. Examples: Irradiated herbs and spices.
	to food products: Ohmic, cold plasma, ultrasonication,hydrodynamic, ultraviolet (UV) etc), microwave pasteurisation,experimental cuisine
Pasteurisation (with heat) - Apply heat treatment to preserve fo	od and drink products. Examples: Milk, beer, juice or meat (pâte').
Processing chilled RTE (ready-toeat) products - Processes to product - Processes to processes	produce chilled ready-to-eat products with a shelf-life of more than 5 days. perature combinations to control pathogens such as Listeria).
Reheating - Reheating a food that has been previously cooked for ready-to-eat meal.	r immediate consumption. Examples: Reheating a frozen cooked
Slow or low temperature cooking - Examples: Sous vide, hangi	i, umu and smoking.
None of the above - None of the above processes are used	

3. How do I complete the remaining cards?	
In which sector does your business operate?	
Step 1: Select (tick) all that apply to you.	
Step 2: For the ones you have (ticked) complete those card(s)	
Card 2 page 4 Retail food - Sells food or drink directly to customers in a retail store or shop. Examples: Bakeries, dairies, fishmongers, retail butche and supermarkets that have an on-site butchery, bakery, or delicatessen .	rs,
Card 3 page 6 Food service – serves / sells food directly to customers to be eaten straight away - Examples: Cafés, restaurants / hospitals / takeaway shops, pubs that prepare food.	
Card 4 page 7 Manufacture, bake or process food - Food not for direct sale to consumers.	
Card 5 page 15 Grow and / or pack fresh fruit or vegetables - Businesses that grow, harvest, and/or minimally process horticultural produce followand harvest. Examples: Drying of nuts in their shells, or wholesale of horticultural produce that was grown by others.	owing
Card 6 page 16	
Transport, distribute or warehouse food - Where these are the only / main activities of your food business.	
Card page 17 Provide food to pre-school children - Businesses providing food as part of paid service in a centre-based service settings. Example childhood education (ECE) centres and kōhanga reo.	es: Early
Extracts and packs honey	
Exempt - Part of my business is exempt from registration as referenced in Schedule 3 of the Food Act 2014.	

Where can I go for assistance?

Contact Wairoa District Council.

Card 2

Retail — Sell food or drink to customers in a retail store or shop

Step 1: Tick the boxes beside each of the section titles (1-5) to show what your business sells.

Step 2: For each section you have selected tick the products that you sell, or make and sell. If the food products don't seem to be those you make or sell then re-consider whether this card is relevant or not as there could be a better match.

1. Sell only hot beverages and shelf-stable pre-packed food				
		which does not require chilling or freezing.	•	
		Hot beverage - Examples: Coffee, tea and cocoa.		Packaged food (shelf-stable products) - In manufacturers' packaging.
2.	Sel	l only ice cream and iced confectionery		
	(In m	nanufacturers' packaging).		
		Ice Cream		Iced confectionery - Examples: Ice blocks, frozen yoghurt.
3.	Sel	l only manufacturer packaged chilled or	froz	en food
		which requires chilling or freezing including raw and heat procumption (excluding ice cream, iced confectionery and iced dess		foods that must be kept chilled or frozen to ensure safety on
		Baked products (without filling or icing) - Examples: Parbaked b	read a	nd rolls.
		Baked products, with filling or icing - Examples: Iced cake, custa	rd squ	are, cream bun, sandwiches and filled roll.
		Dairy products - Examples: Cheese, yoghurt, curd, smoothie, milks	hake a	nd cut cheese.
		Eggs - Pickled eggs.		
		Processed fruits & vegetables - Processed and/ or cooked fruit & v rice salad, coleslaw, pasta salad.	egetab	le products. Examples: Pesto, juice, frozen vegetables, fruit salad,
		Processed meat, poultry & seafood products - Chilled or frozen, Smoked chicken, cold smoked fish, salami, sausages, fish fingers, pro		
		Raw meat, poultry & seafood - Chilled or frozen poultry, meat, ins	ects, fi	sh, shellfish, live shellfish.
		Ready-to-eat meals & snacks - Examples: Ready-to-eat meal, pizza	a, meat	pie, savoury, filled roll, sandwiches and filled wrap.
		Sauces, soups, dressings & toppings - Not shelf-stable. Examples:	Dress	ing, dip, stock, bouillon and gravy.
4	Sel	ll products made by others		
•		may open and handle these products. Examples reheating, repa	cking	or thawing.
		Baked products (without filling or icing)		Processed fruits & vegetables
		Baked products, with filling or icing		Processed meat, poultry & seafood products
		Dairy products - Example: Scooping ice cream.		Raw meat, poultry & seafood
		Eggs		Ready-to-eat meals & snacks
		Infant formula - Examples: Infant formula, follow-on formula and infant formula products for special dietary use.		Sauces, soups, dressings & toppings
		Minimally processed fruits & vegetables - Examples: Washed apple and trimmed beetroot.		Shelf-stable products - Under ambient conditions. Examples: Packet of biscuits, can of tomato soup and jar of mayonnaise. They may be sold in manufacturers' packaging or removed from the manufacturers' packaging. Example: Bulk bin foods.

5. Sell products that you prepare and / or make

Minimally processed fruits & vegetables

Select this section if your business prepares or manufactures / makes products from the list below: If your business is: 3 Making food only to serve for immediate consumption go to card 3 4 A wholesale bakery go to card 4.18 A bakery that makes only bread and bread products go to card 4.2 If your business prepares or manufactures or makes meat, poultry, or fish products you also need to complete go to card 4.22 If you business makes shelf-stable grain-based products go to card 4.5 **Baked products (without filling or icing) Processed fruits & vegetables** Baked products, with filling or icing Processed meat, poultry & seafood products **Dairy products** Raw meat, poultry & seafood **Eggs** Ready-to-eat meals & snacks **Infant formula** Sauces, soups, dressings & toppings

Shelf-stable products



Serve/ sell food directly to customers to be eaten straight away

Select this card if your business prepares or manufactures and /or serves meals, snacks, or beverages, e.g. cafés, restaurants / hospitals / takeaway shops.

- If your business prepares meals, snacks or beverages for immediate consumption to vulnerable populations go to card 4.19
- 7 If you are only serving food to pre-school children in a early childhood education setting go to card 7.1

1. What types of food does your food service produce?

Ready-to-eat meals & snacks - Examples: Restaurant meal, of fresh juice.	catered food, takeaway, sandwiches, pie, filled roll, smoothies, milkshake and
If you are doing any of the other foods below, also tick them.	
Chinese style roast duck	Minimally processed fruits and vegetables - Example: Washed apples.
Doner meat - Meals or snacks made using doner meat. Examples: Kebab and wrap.	Sushi - Sushi rolls and sashimi.

Note: If all the food you make is for serving you're done now.



Manufacture, bake or process food

Step 1: Complete this card if your business is involved in any of the listed activities (these food products are not usually for direct sale to consumers).

National Programme 1 go to page 7

· Make sugar related products

National Programme 2 go to page 7

- Makes bread, grain-based products and / or confectionery
- Processes fruits and vegetables, nuts and seeds and / or shelf-stable condiments

National Programme 3 go to page8

- Makes dry mixes or food additives
- Makes liquids or spices

Food Control plan go to page 11

- Makes ready-to-eat food and/or prepare meals
- Makes commercially sterilized, cold processed, and / or protein foods
- Dairy products

Step 2: Tick the boxes besides each of the section titles (1-27) to show what your business manufacturers / makes or processes.

Step 3: If you have not selected a product find a different card that applies to you.

1. Manufacture / make sugar or related products

National Programme 1 — Make sugar related products

1 If your business is involved in extracting and packing honey, you only need to <i>tick section 1.3 in card 1</i> .	
Sugar - Raw, brown, white and caster sugar.	
Sugar products - Examples: Syrups (glucose), molasses, golden syrup and treacle.	

National Programme 2 — Makes bread, grain-based products and / or confectionery

2. Bake only bread and bread products

You should select this section if you bake bread and bread products only.

If you make other products such as cakes, muffins, slices, biscuits or filled sandwiches or rolls then you should consider the following sections to see if they are more relevant.

2 Retail bakery go to 2.5.
4 Wholesale bakery go to 4.18.
Breads - Examples: Bread, bread rolls, bagels, pita bread and raisin bread.

3. Manufacture / make confectionery

4 If your business makes ice, iced confectionery, and iced desserts or water based products go to 4.6.	
	Chocolate & cocoa products - Includes chocolate, carob and compound chocolate products such as individual chocolates, blocks and bars, filled or enrobed products. Example: Scorched almonds.
	Sugar confectionery - Examples: Caramels, toffees, hard boiled sweets, gums & jellied sweets, liquorice, fudge, marshmallow, nougat, icing, frosting, chewing gum and sherbet.

Card & continued

4. l	Manufacture / make crisps, popcorn, pretzels or similar snack products
4	If your business makes or manufacturers nut snacks go to 4.10
F	or other snack products use this section.
	Crisps & chips - Examples: Potato and reconstituted potato chips, cassava and vegetable chips, rice crisps,corn chips, extruded chips and snacks, pretzels, bagel/ pita chips and crisps.
	Snack products - Includes: Dried fruit and nut mixes and puffed wheat. Baked, fried and or curried pulses, popped corn and rice. Include examples: Bhuja mixes, rice snacks (nuts/seeds may be a minor component), curried peas, roasted chickpeas, 'popped' popcorn and puffed rice.
5. N	Manufacture / make shelfstable grain-based products
4	If your business makes snacks such as popcorn, rice crisps, cassava and vegetable chips, corn chips, extruded chips, bagel/ pita chips and/ or crisps, or pretzels go to 4.4
	Baked products (without filling or icing) - Shelf-stable. Examples: Savoury biscuits, sweet biscuits, enrobed biscuits, crackers, crispbreads, corn cakes, rice cakes, wafers, shelf-stable wraps, shelf-stable fruit cakes, panforte, panettone, cereal/muesli bars that contain fruit, nuts, seeds etc as minor components.
	Baked products, with filling or icing - Shelf-stable. Baked products that are filled or iced after baking. Example: Iced cake.
	Breakfast cereals - Examples: Muesli, cornflakes and extruded brans.
	Pasta - Shelf-stable pasta.
(I If	Manufacture / make waterbased products ncluding ice, iced confectionery, and iced desserts) your business manufactures / makes: Dairy desserts go to 4.27 Fruit or vegetable juice based products go to 4.13 under non-alcoholic beverages Ice - Ice for direct consumption or to be used in packing or processing operations (party ice, bulk ice, salt-flaked ice) or water-based product (frozen or to be frozen). Water-based desserts - Water-based chilled desserts or confections. Example: Jelly.
	ational Programme 2 — Processes fruits and vegetables, nuts and eds and / or shelf-stable condiments.
7. N	Ianufacture / make dried or dehydrated fruit or vegetables
	If your business processes herbs or spices go to 4.16
	If your business grows and packs fresh fruit or vegetables go to 5.1
	Dried fruit & nut mixes - Examples: Peanuts and raisins, mixed fruit and nut combination and scroggin mix.
	Processed fruits & vegetables - Dried, dehydrated or candied fruits and vegetables. Dried split lentils or pulses. Examples: Fruit chips, crystallised fruit, fruit leather, desiccated coconut and split peas.
8. l	Manufacture / make frozen fruit or vegetables
S	elect this section if you are cutting, shelling, dicing, and blanching fruit and / or vegetables and then freezing them.
4	If your business makes dry or dehydrated fruit or vegetables <i>go to 4.7</i>
	Processed fruits & vegetables - Frozen fruit & vegetables. Examples: Frozen beans, frozen mixed vegetables, frozen stir-fry vegetables, frozen berry pulp, frozen chips, frozen hash browns.

9. Manu	facture / make shelfstable condiments
(Including	g sauces, spreads or preserves)
If your bus	siness only makes or manufacturers:
4 Dairy d	esserts <i>go to 4.27</i>
•	ine or vegetable oils <i>go to 4.14</i>
_	elf-stable condiments go to 4.25
Fer	rmented fruit & vegetable products - Shelf-stable. Examples: Sauerkraut, kimchee and pickle.
Fer	rmented sauces - Shelf-stable. Examples: Soy sauce and black bean sauce.
Nut	t & seed products - Shelf-stable nut & bean-based butters, spreads & pastes. Examples: Peanut butter and sweet bean paste.
	ocessed fruits & vegetables - Shelf-stable. Examples: Jam, fruit puree, relish, pickle, chutney, preserve, marinade, sauce, salsa, hummus, sto tapenade, tahini, guacamole and mustard.
Pro	ocessed meat, poultry & seafood products - Shelf-stable. Example: Fish paste in a jar.
	aces, soups, dressings & toppings - Shelf-stable. Examples: Mayonnaise, aioli, tartare sauce, hollandaise sauce, béarnaise sauce, stock, aillon, gravy, fruit topping for ice-cream and honey-based spread.
10. Proc	ess nuts, seeds and / or coffee
Select this	s section if you carry out processes such as coating, roasting, salting or mixing or make bars where nuts or seeds are the main ingredient.
4 If your	prepare nut or seed confectionery such as scorched almonds <i>go to 4.3</i>
Coi	ffee bean products - Coffee beans whether raw, roasted or ground. Examples: Roasted and ground coffee beans.
Dri	ed fruit & nut mixes
Nu	t & seed products - Examples: Nut or seed flour and nut/seed snack bars (where nuts/seeds are the principle component).
	ts & seeds - Mixed nuts or seeds, whether raw, roasted, ground, flavoured or salted excluding raw nuts or seeds of one type only. amples: Roasted almonds and spiced cashews.
Natio	nal Programme 3 — Makes dry mixes or food additives
11. Mani	ufacture / make dry mix products
Select this	s section if your business prepares, manufactures / makes, blends, or packs dry mix powder products, including powdered desserts, wouring, soups or sauces.
If your bu	siness only makes or manufacturers:
Oairy p	owders / blends go to 4.27
Dried fr	ruit or vegetable powders <i>go to 4.7</i>
Infant o	or follow-on formula go to 4.19
	neat powders <i>go to 4.22</i>
Dried e	gg products <i>go to 4.23</i>
	ed mixes containing animal products - Dried soups and stocks, meal bases, sauces and gravies containing meat, poultry or seafood. ample: Gravy powder.
coa	ted mixes not containing animal products - Dried soups, meal bases, sauces and gravies, baking mixes, beverage mixes, batter mixes, atting and stuffing mixes and dessert mixes. Examples: Bread mix, cakes mix, pancake mix, breadcrumbs, custard powder, flavoured drink wder, sports drink powder, milkshake mix, instant tea and coffee mix, tea bags, chocolate and malt drink powder, coffee substitute powder and n-dairy coffee whitener.

Card 4 continued

12. Manufacture / make food additives, processing aids, vitamins, minerals, or other nutrients for adding to food
Food additives - Examples: Acidity regulators, anti-caking agents, antioxidants, bulking agents, colourings, colour fixatives, emulsifiers, firming agents, flavours and flavour enhancers, foaming agents, gelling agents, glazing agents, humectants, intense sweeteners, preservatives, propellants, raising agents, sequestrants, stabilisers and thickeners.
Processing aids - Examples: Isinglass, (clarifying agent), Hydrogen peroxide (bleaching agent). Enzymes of animal origin. Example: Pepsin. Enzymes of plant origin. Example: Actinidin.
Vitamins & minerals - Examples: Folic acid, iodine and vitamin C.
Yeast & yeast products - Examples: Baker's and brewer's yeast.
National Programme 3 — liquids or spices
13. Manufacture / make non-alcoholic beverages mix products
If your business manufactures or makes:
 Freshly squeezed juices served directly to customers go to 3.1 Ultra-High-Temperature (UHT) processed beverages go to 4.24
Dairy beverages go to 4.27
Infant or follow-on formula go to 4.19
Formulated drinks - Examples: Energy, sports and electrolyte drinks.
Fruit & vegetable juice - Shelf-stable or non-shelf-stable. Examples: Fruit and vegetable juices, juice concentrates, berry juice smoothie drink and chilled juice.
Soft drinks - Examples: Cola drinks, soft drinks, mixers, cordials, post mix syrup, ready-to-drinks based on coffee, tea or herbs, kombucha, Wate Kefir and traditional brewed ginger beer.
Water - Bottled water - still, carbonated, flavoured.
14. Manufacture / make oils or fats for food
Select this section if your business prepares, manufactures / makes oil or fat-based products or oil or fat products derived from vegetable or animal sources (including a mixture of those sources).
4 If you make dairy-based fats or spreads go to 4.27
Animal fats - Examples: Tallow, lard and duck fat.
Edible oils - Vegetable/ Seed/ Fruit/ Nut oils. Examples: Canola, sunflower, rice bran, olive, avocado, coconut, hazelnut oils, also oils infused with flavouring (and may contain the flavouring product e.g. cloves of garlic).
Margarine & table spreads - Fat and oil based products.

15. Manufacture / make vinegar, alcoholic beverages or malt extract
Alcoholic Beverages - other - Products other than beer, wine, fruit & vegetables, wine or spirits. Example: Ready-to-drink.
Beer - Examples: Stout, light beer, lager, ale, pilsner and draught.
Processed cereal & meal products - Example: Malt extract.
Spirits & liqueurs - Examples: Gin and brandy.
Wine & wine products - (Excludes: Wine for export). Grape wine, fruit & vegetable wine, fruit & vegetable wine products. Examples: Cider, pear cider/ perry, innovative fruit wines with grape wine cider, beer/ grape wine and grape wine with strawberry flavouring, mead.
Vinegar - Example: Wine vinegar.
16. Processes of herbs or spices
Select this section if you prepare or manufacture spices or herbs or buy bulk herbs or spices and blend and/ or repack them.
Herbs & spices - More than minimal processing. Examples: Grinding, blending, repacking, drying or extracting.
Salt - Examples: Salt and flavoured salt.
17. Process grain
Select this section if you mill, malt, roll or roast grains.
4 If you manufacture / make breakfast cereals or muesli bars go to 4.5
If you manufacture / make popcorn go to 4.4
Processed cereal & meal products - Flours, meals, starches, malted grains, rolled/flaked grains, heat treated & torrefied grains. Examples: White and wholemeal flours, grits, semolina, polenta, cornflour, rolled oats, flaked rice, bulgur, freekeh and puffed wheat.
Whole grains - Whole grains & kibbles. Examples: Pearl barley, groats, kibbled wheat, rice, rye and maize.
Food Control Plan — Makes ready-to-eat food and / or prepare meals
18. Bake and wholesale products
Tick and complete the section of the card that is relevant to your business.
2 If your business is a retail bakery <i>go to 2.5</i>
If your business makes only bread and bread products go to 4.2 If your business prepares or manufactures only shelf stable products such as savoury or sweet biscuits go to 4.5
Baked products (without filling or icing) - Examples: Muffin, slice, cake and biscuits.
Baked products, with filling or icing - Baked products that are filled or iced after baking. Examples: Iced cake, custard square, cream bun, sandwiches and filled roll.
Breads - Examples: Bread, bread rolls.
Ready-to-eat meals & snacks - Examples: Meat pie, samosa, pizza and quiche.

19. Mar	nufacture / make food for vulnerable populations
Complete	te this section if your business manufactures or makes food products specifically for the following people:
• Childre	en under 5 • Pregnant women or
• People	• People with compromised immune systems
3 If you	ar business prepares meals, snacks or beverages for immediate consumption to consumers other than vulnerable populations <i>go to 3.1</i>
Fo	oods for infants - Examples: Puree, rusks, baby cereal, ready to eat baby food, fruit drink and vegetable drink.
	ormula meals & supplementary foods - These are foods for individuals whose dietary management can not be completely achieved withou neir use. They are intended to be used under medical supervision. Example: Powdered food contained in an individual sachet.
In	afant formula - Examples: Infant formula, follow-on formula and infant formula products for special dietary use.
	eady-to-eat meals & snacks - These prepared meals cover a large array of frozen, chilled or shelf-stable food products. They may require eating or not before consumption. Examples: Frozen heat-and-eat meal, chilled meal or snack, TV dinner or frozen pizza.
20. Mai	nufacture / make fresh ready-to-eat salads
	ruit & vegetable salads - With or without dressing. Examples: Fruit salad, green salad (bagged or binned), coleslaw, salad kit and mixed egetable salad.
	alads containing grains or animal products - Salads containing pasta, bean, rice and other grain based salads. Examples: Quinoa salad, buscous salad. Salads containing meat, poultry, seafood, cheese or eggs. Example: Caesar salad.
	nufacture / make meals and prepared foods
•	are doing ice cream and yoghurt <i>go to 4.27</i>
If you	are doing water based dessert go to 4.6
De	resserts - Frozen, chilled, or shelf-stable desserts. Examples: Shelf-stable steamed pudding, frozen juice-based sorbet or dessert.
Pa	asta - Examples: Fresh pasta and fresh noodles.
	rocessed fruits & vegetables - Frozen or chilled fruit and vegetables (or their products) that have undergone more than sorting, washing and inimal processing.
	eady-to-eat meals & snacks - Frozen, chilled, or shelf-stable ready meals, snacks or meal component. Examples: Frozen heat-and-eat meal, hilled meal or snack, TV dinner and frozen pizza.
22. Mar	nufacture / make meat, poultry or fish products
2 If you	or business manufactures or makes raw meat or poultry or fish to sell directly to consumers such as retail butchers and fish mongers go to 2.5
0	ther animal products - Examples: Gelatine powder and edible casings.
	rocessed meat, poultry & seafood products - Chilled, frozen or shelf-stable smoked, cooked, marinated, dried and processed products. xamples: Jerky, smoked chicken, cold smoked fish, salami, sausages, fish fingers and processed comminuted meat. May be cooked or raw.
R	aw meat, poultry & seafood - Chilled, frozen or shelf-stable poultry, meat, insects, fish, shellfish, live shellfish.
23. Mar	nufacture / make / processes egg products
Select th	nis section if the egg component of your product is the main ingredient.
D	ried egg products - Examples: Dried whole egg, dried egg white (albumen) and dried egg yolk.
Fr	rozen egg products - Examples: Frozen egg whites, yolks, pulp and quiche mixes.
Li	iquid egg products - Examples: Pasteurised whole egg pulp, pasteurised egg white and pasteurised egg yolk.

Processed eggs - Examples: Boiled, smoked, pickled, salted or preserved eggs. Omelette mix, scrambled egg mix and quiche mix.

Food Control Plan — Makes commercially sterilized, cold processed and / or protein foods

Ma	anufacture / make commercially sterilized food products
	Dairy products - Examples: Ultra-High-Temperature (UHT) milk, cream and custard in tetra pak.
	Fruit & vegetable products - Examples: Canned corn and canned fruit.
	Processed fruits & vegetables - Examples: Low acid canned fruit or vegetables, juice in bottles, pasta sauce in jars, UHT soy milk and UHT almond milk.
	Processed meat, poultry & seafood products - Examples: Canned fish, canned beef and canned chicken.
	Sauces, soups, dressings & toppings - Shelf stable. Examples: Curry sauce, soup or stock in a pouch.
	anufacture / make sauces, spreads, dips, soups, broths, gravies or dressings that are shelf-stable
ese	products need to be kept chilled or frozen)
our	business only makes or manufacturers:
Mar	ry products go to 4.27 'garine or vegetable oils go to 4.14 If-stable condiments go to 4.9
	Fermented fruit & vegetable products - Chilled or frozen. Examples: Sauerkraut, kimchee and pickle.
	Processed fruits & vegetables - Chilled or frozen Examples: Fruit puree, jam, relish, pickle, chutney, preserve, marinade, sauce, salsa, hummus pesto tapenade, tahini, guacamole, mustard and wasabi.
	Processed meat, poultry & seafood - Products chilled or frozen. Examples: Pâté, fish paste and potted meat.
	Sauces, soups, dressings & toppings - Chilled or frozen. Examples: Mayonnaise, aioli, tartare sauce, hollandaise sauce, béarnaise sauce, dip, stock, broth, bouillon and gravy.
Ma	anufacture / make vegetable proteins or other proteins
f yo	our business makes or manufacturers dairy 4 protein products <i>go to 4.27</i>
	Fermented fruit & vegetable products - Examples: Tempeh, natto, soy-yoghurt, fermented soy bean curd, tofu cheese, pickled tofu, soy cheese and miso.
	Non-fermented vegetable protein products - Examples: Tofu, bean curd, soy sausage, lentil patties, hydrolysed vegetable proteins, soy flour, soy protein isolate, soy paste, functional proteins, soy ice-cream, soy frozen desserts. Vegetable-based beverages that are not commercially sterilised. Examples: Soy milk, coconut milk, oat milk, rice milk. Algae and algae derived products. Examples: Spirulina, agar-agar. Gluten and gluten products.
	Yeast & yeast products - Yeast extract. Examples: Brewer's yeast extracts and yeast extract spreads.

Complete this section if your business prepares or manufactures products whose main ingredients are derived from dairy material or dairy products.

Food Control Plan — Dairy Products

27. Manufacture / make dairy products

Blended and / or encapsulated dairy products - Examples: Colostrum tablets, sports protein powder.

Butter products - Examples: Butter, garlic butter.

Cheese - Soft and hard cheeses, fresh and ripened cheeses.

Condensed & evaporated milk - Example: Sweetened condensed milk.

Cream products - Examples: Clotted cream, cultured cream and sour cream.

Dairy desserts - Examples: Cheesecake, mousse and custard.

Dried dairy products - Milk powder, protein powder and whey powder. Excludes infant formula.

Fermented or renetted dairy products - Examples: Yoghurt and cultured buttermilk.

Ice cream

Liquid milk - In consumer packs.

Raw milk dairy products - Any dairy product made using raw milk.

Sauces, soups, dressings & toppings



Grow and/ or pack fresh fruit or vegetables

If you are doing any of the following:

Ready-to-eat salads go to 4.20 Frozen fruit or vegetables go to 4.8 Non-alcoholic beverages go to 4.13 If you process herbs or spices go to 4.16

1. What types of food does your business grow and/ or pack?

Herbs & spices - Fresh herbs & spices, cut or planted. Handled by the grower, packer or wholesaler. Minimal processing - is limited to rinsing, trimming, planting and packing.
Minimally processed fruits & vegetables - Fresh fruit & vegetables handled by the grower, packer or wholesaler. Minimal processing - is limited to rinsing, trimming, shelling, waxing and packing. Excludes peeling and cutting. Excludes sprouts and microgreens.
Mushrooms - Mushrooms and fungi handled by the grower, packer or wholesaler. Minimal processing - is limited to rinsing and packing.
Nuts & seeds - Nuts and seeds handled by the grower, packer or wholesaler. Minimal processing - is limited to drying, shelling and packing.
Sprouts & microgreens - Growing, harvesting or processing sprouts or microgreens.



Transport and distribute or warehouse food

(Where these are the main activities of the food business)

1.	Wł	nat type of food does your business transport and distribute or store in a warehouse?
		Bulk food - Bulk food in a container for transport. Examples: Grain, honey or juice in a drum, tank or tanker.
		Chilled food - In manufacturers' packaging.
		Frozen food - In manufacturers' packaging.
		Hot food - In manufacturers' packaging.
		Shelf-stable food - In manufacturers' packaging.



Provides food to pre-school children

products that may need cooking and temperature control.

Complete this card if your business prepares or makes and / or serves meals, snacks, or beverages for immediate consumption by children of pre-school age (including children under 5 years of age) in a centre-based service setting (for example early childhood education service centres and kōhanga reo.

1. What type of food does your business provide to pre-school children?			
	Infant formula - Prepares infant formula for consumption by children attending pre-school. Examples: Infant formula, follow-on formula and infant formula products for special dietary use.		
	Ready-to-eat meals & snarks - Where the food is prepared or reheated by the food business. Examples: Meals, snarks, sandwiches or similar		