

FCP template

Simply
Safe & Suitable



Includes food service restaurants, cafes, takeaways and caterers and retail food businesses such as butchers, delicatessens, retail bakeries and sale of wet fish and includes supermarkets with these activities... click more

Kiwi English	Te Reo Māori	Translated Versions							Records	
		Chinese (simplified)	Chinese (traditional)	Hindi	Korean	Cambodian	Thai	Vietnamese	Record Blanks	Record Examples

Topics	Click page for topic or flag for complete guide												
Contents	Topic verified each time	★	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1		
Day cycle			1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1	1.1		
Business details			1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2		
Business layout		↓	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3	1.3		
Checking the plan is working well			1.4	1.4	1.4	1.4	1.4	1.4	1.4	1.4	1.4		
Training and competency	★		1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5	1.5		
Water supply: Registered supplier			1.6	1.6	1.6	1.6	1.6	1.6	1.6	1.6	1.6		
Water supply: Roof water and Surface or ground water			1.7	1.7	1.7	1.7	1.7	1.7	1.7	1.7	1.7	roof water	surface: ground:
Wash hands	★		2.1	2.1	2.1	2.1	2.1	2.1	2.1	2.1	2.1		
Protecting food from contamination by staff			2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2		
Keeping food cold			2.3	2.3	2.3	2.3	2.3	2.3	2.3	2.3	2.3		
Checking for pests			2.4	2.4	2.4	2.4	2.4	2.4	2.4	2.4	2.4		
Separating food	★		3.1	3.1	3.1	3.1	3.1	3.1	3.1	3.1	3.1		
Preparing food safely			3.2	3.2	3.2	3.2	3.2	3.2	3.2	3.2	3.2		
Sourcing, receiving and storing food			3.3	3.3	3.3	3.3	3.3	3.3	3.3	3.3	3.3		
Cooking food			4.1	4.1	4.1	4.1	4.1	4.1	4.1	4.1	4.1		
Cooking poultry, minced meat and chicken liver			4.2	4.2	4.2	4.2	4.2	4.2	4.2	4.2	4.2		
Proving the method you use to kill bugs works every time			4.3	4.3	4.3	4.3	4.3	4.3	4.3	4.3	4.3		
Reheating food			4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4		
Cooling freshly cooked food			4.5	4.5	4.5	4.5	4.5	4.5	4.5	4.5	4.5		
Defrosting food			4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6		
Using water activity, acid or hot-smoking to control bugs			4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.7		
Keeping food hot			5.1	5.1	5.1	5.1	5.1	5.1	5.1	5.1	5.1		
Transporting your food			5.2	5.2	5.2	5.2	5.2	5.2	5.2	5.2	5.2		
Displaying food and customers serving themselves			5.3	5.3	5.3	5.3	5.3	5.3	5.3	5.3	5.3		
Knowing what's in your food			5.4	5.4	5.4	5.4	5.4	5.4	5.4	5.4	5.4		
Packaging and labelling your food			5.5	5.5	5.5	5.5	5.5	5.5	5.5	5.5	5.5	guide:	
Selling food to other businesses			5.6	5.6	5.6	5.6	5.6	5.6	5.6	5.6	5.6		
Cleaning up	★		6.1	6.1	6.1	6.1	6.1	6.1	6.1	6.1	6.1		
Maintaining equipment and facilities			6.2	6.2	6.2	6.2	6.2	6.2	6.2	6.2	6.2		
When something goes wrong			7.1	7.1	7.1	7.1	7.1	7.1	7.1	7.1	7.1		
Dealing with customer complaints			7.2	7.2	7.2	7.2	7.2	7.2	7.2	7.2	7.2		
Tracing your food			7.3	7.3	7.3	7.3	7.3	7.3	7.3	7.3	7.3		
Recalling your food			7.4	7.4	7.4	7.4	7.4	7.4	7.4	7.4	7.4	recall:	
Making sushi with acidified rice			8.1	8.1	8.1	8.1	8.1	8.1	8.1	8.1	8.1		
Making Chinese style roast duck			8.2	8.2	8.2	8.2	8.2	8.2	8.2	8.2	8.2		
Making doner kebabs			8.3	8.3	8.3	8.3	8.3	8.3	8.3	8.3	8.3		
Cooking using sous vide			8.4	8.4	8.4	8.4	8.4	8.4	8.4	8.4	8.4		
Preparing red meat for mincing and serving lightly-cooked or raw			8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5		