

NP2



includes sale of manufacturer packaged chilled and frozen foods plus bakers of bread and bread products, processors of nuts and seeds, frozen fruit and vegetables, manufacturers of confectionery and snack foods and shelf stable condiments ... [click more](#)

National Programme Guidance

Kiwi English

Te Reo Maori

Translated Versions

Records

Chinese (simplified)

Chinese (traditional)

Hindi

Korean

Khmer-Cambodian

Thai

Vietnamese

Required Records

Example

Only if Problem

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Checking the programme is working well			<u>17</u>	<u>17</u>	<u>19</u>	<u>19</u>	<u>17</u>	<u>19</u>	<u>19</u>	<u>19</u>	<u>19</u>			
Places and equipment			<u>21</u>	<u>21</u>	<u>23</u>	<u>23</u>	<u>21</u>	<u>23</u>	<u>23</u>	<u>23</u>	<u>23</u>			
Suitable water			<u>25</u>	<u>25</u>	<u>27</u>	<u>27</u>	<u>25</u>	<u>27</u>	<u>27</u>	<u>27</u>	<u>27</u>	guideline information self supply water only		
Competency and training		<u>30</u>	<u>30</u>	<u>33</u>	<u>33</u>	<u>30</u>	<u>33</u>	<u>33</u>	<u>33</u>	<u>33</u>				
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Maintaining equipment and facilities		<u>38</u>	<u>38</u>	<u>43</u>	<u>43</u>	<u>38</u>	<u>43</u>	<u>43</u>	<u>43</u>	<u>43</u>				
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Producing, processing or handling food		<u>47</u>	<u>48</u>	<u>53</u>	<u>53</u>	<u>47</u>	<u>53</u>	<u>53</u>	<u>53</u>	<u>53</u>				
Sourcing, receiving and tracing food		<u>50</u>	<u>51</u>	<u>57</u>	<u>57</u>	<u>50</u>	<u>57</u>	<u>57</u>	<u>57</u>	<u>57</u>			recalls	
Safe storage and display		<u>54</u>	<u>55</u>	<u>61</u>	<u>61</u>	<u>54</u>	<u>61</u>	<u>61</u>	<u>61</u>	<u>61</u>				
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Thoroughly cooking food		<u>64</u>	<u>66</u>	<u>73</u>	<u>73</u>	<u>64</u>	<u>73</u>	<u>73</u>	<u>73</u>	<u>73</u>	ECE/Kohanga reo only			
Reducing water content in food		<u>69</u>	<u>71</u>	<u>79</u>	<u>79</u>	<u>69</u>	<u>79</u>	<u>79</u>	<u>79</u>	<u>79</u>				
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Keeping foreign matter out of food		<u>74</u>	<u>76</u>	<u>85</u>	<u>85</u>	<u>74</u>	<u>85</u>	<u>85</u>	<u>85</u>	<u>85</u>				
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