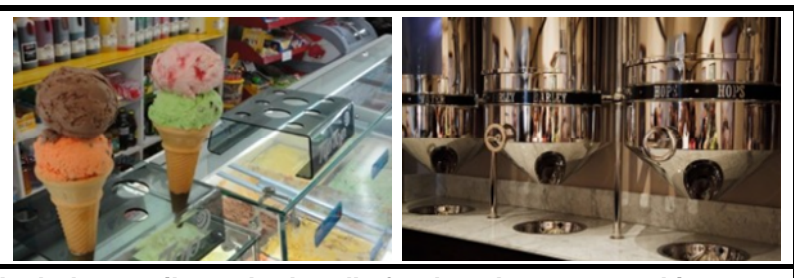


NP3

National Programme Guidance



Includes retailers who handle food such as scooped icecream or reheating pies (eg dairies and service stations) and includes manufacturers of non-alcoholic beverages, brewers, distillers, processors of herbs and spices, and food additives ...click more

Kiwi English

Te Reo Maori

Translated Versions

Chinese (simplified)	Chinese (traditional)	Hindi	Korean	Khmer-Cambodian	Thai	Vietnamese
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Records

Required Records	Example	Only if Problem
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Topics [Click page for topic or flag for complete guide](#)

Topic	Topic Icons	Kiwi English	Te Reo Maori	Chinese (simplified)	Chinese (traditional)	Hindi	Korean	Khmer-Cambodian	Thai	Vietnamese	Required Records	Example	Only if Problem
Contents		2	3	3	3	2	3	3	3	3			
What is a National Programme?		4	5	5	5	4	5	5	5	5			
Instructions		6	7	7	7	6	7	7	7	7			
Overview of getting started		8	9	9	9	8	9	9	9	9			
Records required		9	10	10	10	9	10	10	10	10			
Top 5 requirements		10	11	11	11	10	11	11	11	11			
Taking responsibility		11	13	13	13	11	13	13	13	13			
Checking the programme is working well		17	19	19	19	17	19	19	19	19			
Places and equipment		21	23	23	23	21	23	23	23	23			
Suitable water		25	27	27	27	25	27	27	27	27	guideline information self supply water only		
Competency and training		30	33	33	33	30	33	33	33	33			
Cleaning and sanitising		33	37	37	37	33	37	37	37	37			
Checking for pests		37	41	41	41	37	41	41	41	41			
Maintaining equipment and facilities		38	43	43	43	38	43	43	43	43			
Personal Hygiene		42	47	47	47	42	47	47	47	47			
Producing, processing or handling food		47	53	53	53	47	53	53	53	53			
Sourcing, receiving and tracing food		50	57	57	57	50	57	57	57	57			recalls
Safe storage and display		54	61	61	61	54	61	61	61	61			
Knowing what's in your food		58	65	65	65	58	65	65	65	65			
Separating foods		62	69	69	69	62	69	69	69	69			
Thoroughly cooking food		65	73	73	73	65	73	73	73	73			
Reducing water content in food		69	77	77	77	69	77	77	77	77			
Making food acidic		72	81	81	81	72	81	81	81	81			
Keeping foreign matter out of food		74	83	83	83	74	83	83	83	83			
Packaging and labelling		77	87	87	87	77	87	87	87	87	guide:		
Transporting food		82	93	93	93	82	93	93	93	93			
When something goes wrong		84	95	95	95	84	95	95	95	95			
Recalling food		86	97	97	97	86	97	97	97	97	recalls		