



# FOODSTUFFS COMPLIANCE PACKAGE

Detailing the regulatory requirements of  
Foodstuffs Approved Supplier Programme

**Version:**

Sep 2016

This Pack contains forms/declarations to be returned to Foodstuffs along with information provided for the supplier's reference. Please find below the index of pages along with a checklist of the forms which must be completed and returned depending on the products supplied.

All Foodstuffs suppliers must review and submit the (current) Compliance Pack every two years:

Foodstuffs North Island: [regulatory.support@foodstuffs.co.nz](mailto:regulatory.support@foodstuffs.co.nz)

Foodstuffs South Island: [amanda.butler@foodstuffs-si.co.nz](mailto:amanda.butler@foodstuffs-si.co.nz)

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**Checklist of forms to be completed and returned:**

Page No.	Name of form to be completed
<b>Suppliers of Food Products Only</b>	
4	Food Safety Compliance
6	Declaration of Product To Be Supplied
7	Declaration of Product Type & Approval
8	Compliance with NZ Legislation & Foodstuffs Policies
9	Fresh Produce Supply <i>(only required for fresh produce suppliers)</i>
10	Policy for Receiving Product
12	Declaration of Registration with GS1 ProductRecallnz
13	Recall/Withdrawal Cost Recovery Plan
<b>Suppliers of Non-Food Products Only</b>	
5	Non-Food Compliance
6	Declaration of Product To Be Supplied
7	Declaration of Product Type & Approval
8	Compliance with NZ Legislation & Foodstuffs Policies
10	Policy for Receiving Product
12	Declaration of Registration with GS1 ProductRecallnz
13	Recall/Withdrawal Cost Recovery Plan

FOR YOUR ASSISTANCE (please refer to the below links for information regarding NZ food regulations):

- General <http://www.foodsafety.govt.nz/industry/sectors/>
- Food Act 2014 <https://www.mpi.govt.nz/food-safety/food-act-2014/>
- Fresh Produce <http://www.newzealandgap.co.nz/>

**FOODSTUFFS COMPANY CONTACTS – REGULATORY / FOOD SAFETY**

**FOODSTUFFS NORTH ISLAND LIMITED**

Mark Casey  
Regulatory Services Manager  
DX Box CX 15021  
Auckland



DDI 09 621 0633  
Mobile 021 512 362  
Email [mark.casey@foodstuffs.co.nz](mailto:mark.casey@foodstuffs.co.nz)

For supplier approval enquiries to Foodstuffs North Island please contact:

Lauren Foreman  
Regulatory Services  
DDI 09 621-1222  
Mobile 021 714 980  
Email [lauren.foreman@foodstuffs.co.nz](mailto:lauren.foreman@foodstuffs.co.nz)

**FOODSTUFFS SOUTH ISLAND LIMITED**

Jocelyn Thornley  
Food Safety Manager  
Private Bag 4705  
Christchurch



Phone 03 353 8700  
Fax 03 353 8195  
Mobile 021 957 537  
Email [jocelyn.thornley@foodstuffs-si.co.nz](mailto:jocelyn.thornley@foodstuffs-si.co.nz)

Amanda Butler  
Food Safety Advisor  
Phone 03 353 8700  
Mobile 021 713380  
Email [amanda.butler@foodstuffs-si.co.nz](mailto:amanda.butler@foodstuffs-si.co.nz)

**FOODSTUFFS OWN BRANDS LTD**

Rebecca Soares  
Technical Manager – Grocery & Frozen  
DX Box CX 15021  
Auckland



Foodstuffs Own Brands

DDI 09 621 0346  
Mobile 021 112 5205  
Email [Rebecca.Soares@foodstuffs.co.nz](mailto:Rebecca.Soares@foodstuffs.co.nz)

Jill Soufflot  
Technical Manager – Chilled & Fresh  
DDI 09 621 0967  
Mobile 021 532 832  
Email [Jill.Soufflot@foodstuffs.co.nz](mailto:Jill.Soufflot@foodstuffs.co.nz)

**FOOD SAFETY COMPLIANCE**

All food suppliers must abide by the appropriate legislative requirements for their business and products.

NB: Food products are defined here as being products for human consumption (including beverages and liquor).

Company trading name			
Company legal name			
Your postal address	PO Box/Private Bag no.		
	Suburb		
	Town/City		Postal code
Contact details	Contact name		
	Phone number		Mobile number
	Email address		
Additional Production Sites or Contract Manufacturers			

The Company named above has an appropriate food certification (see below) covering the scope of the food operation:

Yes		<i>Name of the food certification (above).</i> A copy of your certification must be included with the Compliance Pack. <b>NB: Your audit certificate must be made available to Foodstuffs on renewal.</b>
No		Agree to implement an appropriate food certification covering the scope of the food operation or to be certificated against the Foodstuffs Importer/Broker Standard (see details below).

**Foodstuffs requires all food suppliers to hold one of the following food certifications to obtain FULL Supplier Approval (that is most appropriate for your business):**

- Food Control Plan (FCP) / National Programme (NP) registered with the MPI/Council/Territorial Authority under the Food Act 2014 (Scope must include wholesale operation). Foodstuffs requires annual third party verification. Please note National Programme certification is not accepted for fresh produce suppliers (must have GAP or organic certification - see below).
- Risk Management Programme
- Food Safety Programme (being transitioned into FCP/NP under the Food Act 2014)
- Fresh Produce Suppliers – GAP (NZGAP/GlobalGAP) or Organic certification against IFOAM Standard
- Wine Standards Management Plan (WSMP)
- Foodstuffs Importer/Broker Standard (required for importers, brokers/distributors and companies using a contract manufacturer who do not have their own acceptable certification). Contact Shane Hopgood of Assured Food Safety (E: [shanehopgood@xtra.co.nz](mailto:shanehopgood@xtra.co.nz); Ph: 09 846 8492; M: 0274 726 657). NB: Importers are also required to be registered with the MPI.

NB: Suppliers making organic/free range claims must be certified against an appropriate standard and provide a copy of this certification.

Foodstuffs may grant a limited time Interim Approval for prospective suppliers to implement an appropriate certification at its discretion. Note: Interim Approval will not be granted for fresh produce suppliers or importers.

**Audit/Verification Certificates must be kept current at all times and be provided to Foodstuffs on renewal each year. Foodstuffs reserves the right to revoke the Approval status of suppliers who allow their certification to lapse without prior dispensation.**

**NON-FOOD COMPLIANCE**

All non-food suppliers must abide by the appropriate legislative and safety requirements for their business and products.

Company trading name			
Company legal name			
Your postal address	PO Box/Private Bag no.		
	Suburb		
	Town/City		Postal code
Contact details	Contact name		
	Phone number		Mobile number
	Email address		
Additional Production Sites or Contract Manufacturers			

The following information must be included in the Compliance Pack if applicable:

- Certification of packaging (for food packaging suppliers)
- MSDS for chemicals
- Relevant local and/or international Industry Standard Certification

I hereby declare that the Company named above is fully compliant with all relevant New Zealand legislative requirements and that all non-food products supplied to Foodstuffs are manufactured, labelled and handled accordingly.

Authorised Representative's Name			
Position			
Signature		Date	

Foodstuffs is committed to trading products compliant with all legislative requirements. The above declaration relies on the Supplier's honesty and integrity. Foodstuffs will not be responsible for any false or misleading information supplied/declared by the supplier.

**DECLARATION OF PRODUCTS TO BE SUPPLIED**

Please note that for each Foodstuffs sister company the supplier must obtain approval from the appropriate Category Manager & Regulatory Manager to supply product to that company. Each company may approve different products or specifications. Where products vary for each sister company the supplier must fill in the form below separately and send to the appropriate Foodstuffs Company.

All suppliers must maintain an active account on Foodstuffs 'Supplier Relationship Management' (SRM) system. Please use the following link to apply for an account: <http://suppliers.foodstuffs.co.nz/srm-login.aspx>

Circle the product type(s) your company proposes to supply / currently supplies and provide details:

**Food                  Produce                  Alcohol                  Packaging                  Non-Food                  Other**

Product Name/Description	Packaging Format & Branding

**Supply of product outside the scope of your regulatory approval will result in immediate suspension. The supplier must notify Foodstuffs of any product found to be non-compliant.**

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	

**DECLARATION OF PRODUCT TYPE & APPROVAL**

<b>Product Packaging Declarations</b> (√ tick where appropriate)	
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are <b>PACKAGED</b> and ready for immediate trade. No further packaging or re-labelling of the products supplied is required in the retail stores.
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are <b>PACKAGED</b> . However further packaging or re-labelling of the products supplied is required in the retail stores.
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are <b>UNPACKAGED</b> and will require labels to be applied by Retailers prior to trade.
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are for further processing in store and <b>not for direct retail sale</b> . The products are supplied with all appropriate labelling information.

<b>Non Food Declaration</b> (√ if applicable)	
	I hereby declare that all products supplied into Foodstuffs Warehouses and Member Stores by the Company named below, are <b>NON FOOD</b> and/or <b>NOT intended for human consumption</b> and are therefore exempt labelling requirements under the ANZ Food Standards Code.

<b>Product Approval Declarations</b> (√ both required fields)	
	I hereby declare that all products supplied into Foodstuffs Warehouses and Member Stores by the Company named below have been <b>approved by the appropriate regional Category Manager and Regulatory/Food Safety Manager</b> . Supply of any other product without additional approval will mean immediate suspension of supply to Foodstuffs NZ.
	I hereby confirm that the below named Company has a current <b>Food Certification (Audit Certificate) with an appropriate Scope covering the product(s)</b> that the company proposes to supply to Foodstuffs NZ.

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	

## **COMPLIANCE WITH NZ LEGISLATION & FOODSTUFFS POLICIES**

Your company must comply with all relevant New Zealand legislation as applicable for your business and products. For information on some key NZ legislations please refer to the following websites:

ANZ Food Standards Code: <http://www.foodstandards.govt.nz/code/Pages/default.aspx>

Weights and Measures Act 1987: <http://www.legislation.govt.nz/act/public/1987/0015/latest/DLM102242.html>

Fair Trading Act 1986: <http://www.legislation.govt.nz/act/public/1986/0121/latest/DLM96439.html>

<b>Legislation &amp; Foodstuffs Policy Declarations</b> (✓ tick where appropriate)	
	I hereby declare that the Company named below will be fully compliant with all relevant sections of Chapter 1 and Chapter 2 of the <b>ANZ Food Standards Code</b> for all food products supplied.
	I hereby declare that the Company named below will be fully compliant and <b>certified against an appropriate standard for any organic/free range claims made.</b>
	I hereby declare that the Company named below will be fully compliant with the <b>Fairtrade Standards for any Fairtrade claims made.</b>
	I hereby declare that the Company named below will be fully compliant with the requirements detailed in the <b>Weights and Measures Act 1987</b> , for all packaged products supplied.
	I hereby declare that the Company named below will be fully compliant with the <b>Fair Trading Act 1986</b> and the <b>Fair Trading Amendment Act 2013.</b>

<b>Health and Safety Obligation Declarations</b> (✓ tick where appropriate)	
	I hereby declare that the Company named below will be fully compliant with all obligations under the Health and Safety at Work Act 2015, and will ensure that all Company Representatives and / or Merchandisers will hold a current Safe In-Store Pass (see website link below), will complete an induction at each of the Foodstuffs stores that they will be conducting work in and will sign the visitors log book noting the Safe In Store Pass number. The Safe In Store Pass will be worn and visible at all time when working in store. <a href="http://www.safeinstorepass.co.nz">www.safeinstorepass.co.nz</a>

<b>Alcohol Declarations</b> (✓ tick where appropriate)	
	I hereby declare that the Company named below complies and subscribes to the ANZA Liquor Promotion Code Prevetting System (LPPS) and have appointed Delegated Authorities to manage promotions and / or the naming, packaging and labeling of product prior to supply to Foodstuffs / Members.
	I hereby declare that the Company named below complies with the Advertising Standards Authority (ASA) Code for the Naming, Labeling and Promotion of Liquor.
	Alcohol demonstrators must comply with the Sale and Supplies of Alcohol Act -Demonstrator Responsibilities

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	



**FRESH PRODUCE SUPPLY**

Foodstuffs requires fresh produce suppliers to implement one of the following certifications to obtain FULL Supplier Approval:

- NZ GAP (Horticulture New Zealand)
- GlobalGAP / EuroGAP
- Organic certification against IFOAM Standard

Fresh Produce suppliers making organic claims must hold an appropriate organic certification.

For processed/ready to eat product – GAP in addition to an appropriate processing certification (e.g. Food Control Plan or National Programme under the Food Act 2014 - Scope covering wholesale and verified/audited annually).

**Traceability Docket Example:**

Products delivered through Foodstuffs DCs must be accompanied by a traceability docket (attached to crate), example below.

<h2 style="margin: 0;">Foodstuffs</h2>	
<b>Product</b>	<b>Item Number</b>
<b>Count / Weight</b>	<b>Grower</b>
<b>Size</b>	<b>Supplier Details</b>
<b>Dispatch Date</b>	<b>NZ Gap No</b>

I hereby declare that the Company named below will hold and maintain appropriate certification as required for fresh produce suppliers by Foodstuffs, along with providing all necessary traceability information to accompany products supplied to Foodstuffs Member Stores and Warehouses:

<b>Company Name</b>			
<b>Authorised Representative's Name</b>			
<b>Position</b>			
<b>Signature</b>		<b>Date</b>	

**FOODSTUFFS POLICY FOR RECEIVING PRODUCT**

All suppliers must read and sign commitment to the following standards for products on delivery to Foodstuffs:

1. All goods are to be of the correct size, quantity and quality.
2. The presentation/packaging is to be acceptable – no damaged or dirty stock. All packaging of food products must be food grade (including recycled packaging).
3. Goods are appropriately labelled and within acceptable Use By Dates / Best Before Dates (as applicable).
4. Goods must be appropriately segregated to prevent cross-contamination and tainting.
5. Temperature sensitive products will have temperatures checked and documented on arrival to the store. Products will not be accepted if they do not meet Foodstuffs strict temperature limits (see page 11).
6. Should product not meet Foodstuffs required standard, the supplier will be notified by telephone and in writing with Foodstuffs copied in.
7. Rejected product will be marked accordingly and sent back to the Supplier.

I hereby declare that the Company named below acknowledges the required standards for delivery of goods and will endeavor to supply Foodstuffs with safe and compliant products.

Company trading name				
Company legal name				
Your physical address	Street number and name		Level	
	Suburb / RD number			
	Town/City		Postal code	
	Country			
Your postal address <i>(if different to above)</i>	PO Box/Private Bag no.			
	Suburb			
	Town/City		Postal code	
	Country			

Authorised Representative's name			
Position			
Signature		Date	

## **INWARDS GOODS TEMPERATURE LIMITS**

The following temperature limits have been approved by the Ministry of Health:

- Where temperatures are at or above the Reject Temperature product is rejected immediately.
- Where temperatures are below the Target Temperature product is rejected immediately.
- Notification of rejection will be given to the supplier in writing and copied to Foodstuffs (North Island or South Island) Food Safety departments. The supplier must provide details of corrective action taken to prevent future temperature abuse to the Member Store and Foodstuffs in writing.
- Where temperatures are in the range specified under “Temperature Range Requiring Corrective Action”, the supplier is warned that rejection will occur if temperatures are not reduced to meet the Target Temperature for future deliveries. An explanation regarding these relatively high temperatures must be provided to the store and Foodstuffs in writing.

Product group	Target Temperature	Temperature Range requiring Corrective Action	Reject Temperature
<b>CHILLED PRODUCTS</b>			
All Products	0°C - 4.9°C	5.0°C - 6.9°C	7°C
Fresh Prepared Produce	2°C - 4.9°C (FSNI)	5.0°C - 6.9°C	7°C
	0°C - 4.9°C (FSSI)		
Carcass Meat	1°C to 7°C surface temperature <i>(will achieve deep meat temperature of 10 °C)</i>	7.1°C – 10.9°C (FSNI)	11°C (FSNI)
		7.1°C – 9.9°C (FSSI)	10°C (FSSI)
Fish (fillets and whole)	0°C - 4°C	4.1°C – 4.9°C (FSNI)	5°C (FSNI)
		4.1°C – 6.9°C (FSSI)	7°C (FSSI)
Live Shellfish i.e. Mussels	6°C - 10°C	10.1°C - 15.9°C (FSNI)	16°C (FSNI)
		10.1°C – 11.9°C (FSSI)	12°C (FSSI)
<b>FROZEN PRODUCTS</b>			
All Products (Except Ice-Cream)	< -18°C	-17.9°C - 12.1°C (FSNI)	-12°C (FSNI)
		-17.9°C – -13.1°C (FSSI)	-13°C (FSSI)
Ice-Cream	< -18°C	-17.9°C – -15.1°C	-15°C

FSNI (FOODSTUFFS NORTH ISLAND) & FSSI (FOODSTUFFS SOUTH ISLAND)

**RECALL/WITHDRAWAL PROCEDURE**

In the event of a product recall or withdrawal the Supplier, i.e. the entity primarily responsible for the supply of product to Foodstuffs Ltd and/or its Member stores must notify the affected Foodstuffs entities as an initial action, according to the contact details specified (see page 14).

**Recall/Withdrawal details shall include:**

- Product name and description, including identifiers and traceability information where applicable
- Reason for recall/withdrawal – full transparency required
- Strategy for the handling of stock & reimbursement (see below)

**Procedure for Consumer Level Recalls:** For product through Foodstuffs DCs, Member Stores will return affected stock to the DC for collection by the Supplier. Any product delivered directly to Stores must be collected by the Supplier at Store level.

Recalls/Withdrawals will be formally communicated to Foodstuffs Member Stores & Warehouses through the issuing of a GS1 Notification.

To support the efficient issuing of Notifications, Foodstuffs recommends all Suppliers complete a minimum 2 mock recalls/withdrawals per year.

**DECLARATION OF REGISTRATION WITH GS1 PRODUCTRECALLNZ**

Foodstuffs actively supports the efficient management of product recalls & withdrawals as this assists in minimising any further risk to the customer. To this end Foodstuffs utilizes the GS1 ProductRecallnz system to manage these events in our Warehouses and Member Stores.

To support Foodstuffs process for handling recalls & withdrawals, all Suppliers are required to register with GS1 ProductRecallnz by logging onto [www.productrecallnz.co.nz](http://www.productrecallnz.co.nz) or by calling 0800 10 23 56.

**To confirm this, a copy of your registration certificate needs to be provided before your application can be approved.**

I hereby declare that the Company named below has registered with GS1 ProductRecallnz and will support Foodstuffs in the event of a Product Recall or Withdrawal by using this industry supported tool:

Company Name			
Authorised Representative's Name			
Your Position			
Signature		Date	

**RECALL/WITHDRAWAL: FOODSTUFFS COST RECOVERY PLAN**

Foodstuffs North Island and Foodstuffs South Island have jointly implemented a Recall Cost Recovery Plan to assist our support offices, warehouses and member stores in recovering the costs incurred when managing and supporting supplier initiated product recalls and precautionary withdrawals.

In the event of a product recall/withdrawal affecting Foodstuffs, all suppliers will be charged the following recovery costs:

<b>Recall/Withdrawal Product Details</b>	<b>One Co-operative Affected (Foodstuffs North Island OR Foodstuffs South Island)</b>	<b>Both Co-operatives Affected (National)</b>
1-3 SKUs affected	\$2,500	\$5,000
4+ SKUs affected	\$5,000	\$10,000

*\*Values in NZD excluding GST*

Recall/Withdrawal updates, or the issuing of additional notifications to Foodstuffs Warehouses/Member Stores due to Supplier error, will be treated as a new action and will therefore incur additional charges as per the above fee structure.

Please note: Foodstuffs reserves the right to take additional cost recovery action should the situation warrant it.

I hereby declare that the Company named below has read the Foodstuffs Recall/Withdrawal Cost Recovery Plan and acknowledges the requirement to meet the above-stated costs for any product withdrawals/recalls affecting Foodstuffs:

Company Name			
Authorised Representative's Name			
Your position			
Signature		Date	

**RECALL/WITHDRAWAL: FOODSTUFFS REGIONAL CONTACTS**

Communication to the below Foodstuffs personnel will be in the order listed **until direct person to person contact is established and will be by landline telephone in the first instance.**

If both regions are affected, the Supplier must make direct contact with both companies.

**FOODSTUFFS NORTH ISLAND LTD**

Mark Casey Regulatory Services Manager	<a href="mailto:Mark.casey@foodstuffs.co.nz">Mark.casey@foodstuffs.co.nz</a>	(09) 621 0633	021 512 362
Lauren Foreman Regulatory Analyst	<a href="mailto:Lauren.foreman@foodstuffs.co.nz">Lauren.foreman@foodstuffs.co.nz</a>	(09) 621 1222	021 714 980
Jade-Anna Gronback Senior Regulatory Advisor	<a href="mailto:Jade-anna.gronback@foodstuffs.co.nz">Jade-anna.gronback@foodstuffs.co.nz</a>	(04) 527 2510	029 201 2868
Tatiana Valdes Regulatory Advisor	<a href="mailto:Tatiana.valdes@foodstuffs.co.nz">Tatiana.valdes@foodstuffs.co.nz</a>	(09) 621 1262	021 516 573
Caroline Roberts Regulatory Advisor	<a href="mailto:Caroline.roberts@foodstuffs.co.nz">Caroline.roberts@foodstuffs.co.nz</a>	(09) 621 0624	021 959 693
Sue Symes Regulatory Advisor	<a href="mailto:Sue.symes@foodstuffs.co.nz">Sue.symes@foodstuffs.co.nz</a>	(06) 351 1698	027 481 3127
Phillipa Doile Regulatory Advisor	<a href="mailto:Phillipa.doile@foodstuffs.co.nz">Phillipa.doile@foodstuffs.co.nz</a>	(04) 527 2510	021 849 534
Doug Cochrane General Manager - Retail		(09) 621 0600	

**FOODSTUFFS SOUTH ISLAND LTD**

Order of contact	Title and position	Day time number (8am – 5pm)	After hours contact numbers
1	Jocelyn Thornley Food Safety Manager	03 353 8700	021 957 537
2	Amanda Butler Food Safety Advisor		021 713 380
3	Leigh Whakahau Food Safety Advisor		021 726 814
4	David MacKenzie Retail Merchandise Manager		021 713 264

**RECALL/WITHDRAWAL: FOODSTUFFS OWN BRANDS LIMITED**

Responsibility	Logical sequence	Comments / details
Supplier	Private label product issue identified (Through manufacture, industry and/or customer feedback)	Through manufacture, industry and/or customer feedback
↓		
Supplier	Details obtained	Batch codes Best before dates Quantity of product affected Regions where the product was sent
↓		
Supplier to Foodstuffs Own Brands	Foodstuff Own Brand Contacted with details of the issue within 24 hours of issue being identified	<b>Contact – Grocery &amp; Frozen:</b> Rebecca Soares DDI: 09 621 0346, Mob: 021 112 5205 <b>Contact – Chilled &amp; Fresh:</b> Jill Soufflot DDI: 09 621 0967, Mob: 021532832 <b>Third Contact:</b> Jocelyn McCallum DDI: (09) 621 0970, Mob: (021) 349 011
↓		
Supplier & Foodstuffs Own Brands	Issue discussed and decision made as to whether a withdrawal or full media recall is needed. Supplier to complete A&NZ PRODUCT RECALL / WITHDRAWAL FORM and return to Foodstuffs Own brands	
↓		
Foodstuffs Own Brands	Foodstuffs Own brands will contact the three regions regarding the issue and send out the Recall/withdrawal notification using GS1 ProductrecallNZ system	
↓		
Supplier	If the issue requires a media recall, supplier will notify the appropriate authorities and organize recall notices for the newspapers. Recall notices must be approved by Foodstuffs Own Brands before print. Supplier to notify Foodstuffs Own Brands with details of the newspapers the notice will be in as well as print dates.	
↓		
Supplier	Supplier to complete forms for each affected region and return them to Foodstuffs Own Brands and appropriate contacts for the regions	
↓		
Supplier	Supplier to conduct a full investigation into the issue and issue Foodstuffs Own Brands with the report outlining the issue and corrective actions	

**MICRO REFERENCE CRITERIA**

The Following levels are set as a guideline.  
Levels (counts) are unless otherwise stated per gram of product.

<b>Product</b>	<b>Total Plate Count (APC)</b>	<b>E coli</b>	<b>Staph aureus</b>	<b>Listeria /25g</b>	<b>Salmonella/ 25g</b>
<b>Bakery</b>					
1 Custard products	<10,000 Max 100,000	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>
2 Fresh Cream					
3 Store Made	<b>Not applicable</b>	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>
<b>Butchery</b>					
4 Raw Mince	<500,000 Max 5,000,000	<100 Max 1000	<100 Max 1000	Not applicable	Not applicable
5 Raw Cuts					
<b>Delicatessen</b>					
6 Heat and Eat/Ready Meals	<10,000 Max 100,000	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>
7 Cooked Chicken					
8 Cold Cuts					
9 Store Made or Supplier products	<b>Not applicable</b>	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>
<b>Seafood</b>					
10 Raw Fillets	<500,000 Max 5,000,000	<100 Max 1000	<100 Max 1000	<b>Not applicable</b>	Negative or Not detected
11 Cooked / Smoked	<10,000 Max 100,000	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>
12 Salad	<b>Not applicable</b>	<10	<100 Max 1000	Negative or Not detected	<b>Not applicable</b>

**Note:** Salmonella and Listeria are per 25g of sample

A result of <1, <3, <10 or <100 means none of the organism has been detected.

A result of 5, 10, and 100 and so on indicates the presence of the specific organism in the stated amount.