



FOODSTUFFS COMPLIANCE PACKAGE

Detailing the regulatory requirements of the
Foodstuffs Approved Supplier Programme

Version: June 2021

FOODSTUFFS COMPLIANCE PACKAGE

Foodstuffs is committed to trading products compliant with all legislative requirements. This document relies on the supplier's honesty and integrity. Foodstuffs will hold the supplier responsible for any false or misleading information provided/declared.

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 to:

Foodstuffs North Island: regulatory.support@foodstuffs.co.nz

Foodstuffs South Island: foodsafety@foodstuffs-si.co.nz
rebecca.guy@foodstuffs-si.co.nz

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Checklist of forms to be completed and returned:

Page No.	Name of form to be completed
Suppliers of Food/Beverage Products (for human consumption)	
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	Compostable, Bio Based, Renewable & Oxo-Degradable Material Claims <i>(only required if making claims of this nature)</i>
10	Fresh Produce Supply <i>(only required for fresh produce suppliers)</i>
11	Policy for Receiving Product
13	Recall/Withdrawal Procedure – GS1 ProductRecallNZ
14	Recall/Withdrawal Cost Recovery Plan
Suppliers of Non-Food Products	
5	Non-Food Compliance
6	Declaration of Product To Be Supplied
7	Declaration of Product Type & Approval
8	Compliance with NZ Legislation & Foodstuffs Policies
9	Compostable, Bio Based, Renewable & Oxo-Degradable Material Claims <i>(only required if making these claims)</i>
11	Policy for Receiving Product
13	Recall/Withdrawal Procedure – GS1 ProductRecallNZ
14	Recall/Withdrawal Cost Recovery Plan

FOODSTUFFS COMPANY CONTACTS – REGULATORY / FOOD SAFETY

FOODSTUFFS NORTH ISLAND LIMITED

Mark Casey Regulatory Services Manager
DX Box CX 15021
Auckland
Phone 09 621 0633
Mobile 021 512 362
Email mark.casey@foodstuffs.co.nz



For supplier approval enquiries to Foodstuffs North Island please contact:

Position Vacant Position Vacant
Phone
Mobile
Email Regulatory.support@foodstuffs.co.nz

FOODSTUFFS SOUTH ISLAND LIMITED

Rachael Don Food Safety Compliance
Manager
Private Bag 4705
Christchurch
Phone 03 352 0820
Mobile 021 957 537
Email Rachael.don@foodstuffs-si.co.nz



Rebecca Guy Food Safety Advisor
Phone 03 353 8622
Mobile 021 726 184
Email Rebecca.guy@foodstuffs-si.co.nz

Lindsey Bartholomew Food Safety Business Partner
Phone 03 352 0835
Mobile 021 713 380
Email lindsey.bartholomew@foodstuffs-si.co.nz

FOODSTUFFS OWN BRANDS LTD

Jenny Gibson Lead Quality & Technical Manager
DX Box CX 15021
Auckland
Mobile 021 814 995
Email Jenny.Gibson@foodstuffs.co.nz



Foodstuffs Own Brands

Zabin Ali Quality & Technical Manager
Mobile 027 376 0477
Email Zabin.Ali@foodstuffs.co.nz

Alisa Paderina Quality & Technical Manager
Mobile 027 382 6901
Email Alisa.Paderina@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 legal name			
Company trading 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 <input type="checkbox"/> or			
Contract Manufacturers <input type="checkbox"/> (please tick as applicable)			

For Full Regulatory Approval, suppliers must hold an acceptable food certification (see details below).

Verification certificates must be provided to Foodstuffs Regulatory Team(s) on renewal.

I declare the Company named above has an appropriate food certification(s):

Yes		<i>Name of the food certification (above).</i> A copy of your certification must be included with the Compliance Pack.
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 (that is most appropriate for your business) to obtain FULL Regulatory Approval:

- **Food Control Plan (FCP) or National Programme (NP) Level 2/3** registered with the MPI/Council/Territorial Authority under the Food Act 2014. The Scope of your certification must be appropriate (including **wholesale** trading).
- **Risk Management Programme (RMP)** – registered with the MPI.
- **Wine Standards Management Plan (WSMP)** – registered certification or exemption with the MPI.
- **Fresh Produce** – NZGAP/GlobalGAP/EuroGAP **with** NZGAP Social Practice Add On or SMETA or an **Organic** certification against IFOAM Standard **with** NZGAP Social Practice Add On or SMETA. Organic certification is required if claiming organic produce.
- **Imported Produce** – Global GAP **with** GRASP or Rainforest Alliance certification
- **Foodstuffs Importer/Broker Standard** covering importers, brokers/distributors and companies using a contract manufacturer who do not have this activity covered under the scope of their current food safety plan. For information contact Rachel Knapton of Assured Food Safety operations@assuredfoodsafety.co.nz; Ph: 09 846 8492; M: 021 141 6769.

An Interim Regulatory Approval timeframe for prospective suppliers may be granted to gain an acceptable certification (as above). This will only be offered on receipt of the Compliance Pack, screen shot showing GS1 ProductRecallNZ registration/RecallReady status and (if appropriate) product label verification against the Food Standards Code. Interim Approval will not be provided to fresh produce suppliers or importers.

Foodstuffs reserves the right to revoke the Approval status of suppliers who allow their food safety 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:

1. Certification of packaging or food contact safe test results (for food packaging suppliers)
2. SDS for chemicals
3. Evidence of compliance to relevant local and/or international Industry Standards and appropriate certification for this

If you are supplying / intending to supply any of the following products, please declare:

	Toys for children aged 0-3 years
	Baby cots or baby walkers
	Children’s clothing (nightwear or daywear)
	Hot water bottles
	Cigarette lighters
	Kitchenware including plastic/Tupperware containers, cutlery, utensils, ice trays
	Cleaning chemicals for use in kitchens or food premises
	Other please specify: _____

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	

DECLARATION OF PRODUCT TYPE & APPROVAL

Product Packaging & Labelling Declarations (√ tick where appropriate)	
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are PACKAGED AND FULLY LABELLED 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, will be sold PACKAGED . 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, will be sold in the retail stores UNPACKAGED by fresh departments serve-over or customer self-serve cabinets. The products are supplied with all appropriate labelling information.
	I hereby declare that products supplied into Foodstuffs Warehouses and/or Member Stores by the Company named below, are for further processing in store departments and not for direct retail sale . The products are supplied with all appropriate labelling information.

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

Product Approval Declarations	
I hereby declare that all products supplied into Foodstuffs Warehouses and Member Stores by the Company named below have been approved by the appropriate regional Category Manager or Store Representative (Store Specific Suppliers only) . 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 Food Certification (Audit Certificate) with an appropriate Scope covering the product(s) 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>

Legislation & Foodstuffs Policy Declarations (✓ 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 ANZ Food Standards Code for all food products supplied.
	I hereby declare that the Company named below will be fully compliant and certified against an appropriate standard for any organic/free range claims made.
	I hereby declare that the Company named below will be fully compliant with the Fairtrade Standards for any Fairtrade claims made.
	I hereby declare that the Company named below will be fully compliant with the requirements detailed in the Weights and Measures Act 1987 , for all packaged products supplied.

Health and Safety Obligation Declarations (✓ 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 times when working in store. www.safeinstorepass.co.nz




Alcohol Declarations (✓ tick where appropriate)	
	I hereby declare that the Company named below complies and subscribes to the ANZA Liquor Advertising & Promotion Pre-vetting System (LAPPS). https://www.anza.co.nz/lapps
	I hereby declare that the Company named below complies with the Advertising Standards Authority (ASA) Code for Advertising and Promotion of Alcohol. http://www.alcohol.org.nz/management-laws/nz-alcohol-laws/advertising-alcohol
	Alcohol demonstrators must comply with the Sale and Supply of Alcohol Act 2012 – Demonstrator Responsibilities

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	

COMPOSTABLE, BIO BASED, RENEWABLE & OXO-DEGRADABLE MATERIAL CLAIMS

Foodstuffs supports WasteMinz's [terminology and best practice guidance](#) and encourages suppliers to adopt best practice in this area regarding substantiation of claims.

Foodstuffs requires suppliers who are making compostable, bio based, renewable material or similar claims on their product or packaging to provide at least one of the following **Home** Compostable certifications to verify that the product/s or packaging meet these claims.

Home Compostable Standard Certification Held (✓ tick where appropriate)				
✓	Description	Logo	Verification	Over Arching Standard
	Australian Seedling Home Composting		Australasian Bioplastics Association / Din Certco	Standard AS 5810
	Ok Home Composting		TUV Austria	Variation of standard EN 13432
	DIN Home		DIN Certco	Standard AS 5810NF T 51-800

Bio Based or Renewable Material (✓ tick if appropriate)	
	I hereby declare that all material composition claims I am making are true. I will provide material composition data sheets for the products I intend to supply to support any claims that are made.

Oxo-degradable Materials (✓ required field)	
	I am not supplying any product packaged in Oxo-degradable materials or any product made of Oxo-degradable materials.

Foodstuffs policy is to **avoid** bioplastics only certifiable as **commercially** compostable or that claim to be 'biodegradable'.

Please note that provision of certification for products other than products which you intend to supply will result in Foodstuffs rejecting your application or placing a block on your account.

I hereby declare that the Company named below will hold and maintain appropriate certification as required for compostable, bio based, or renewable materials suppliers:

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	

FRESH PRODUCE SUPPLY

Foodstuffs requires fresh produce suppliers to hold one or more of the following certification combinations to obtain FULL Supplier Approval:

- NZGAP/ GlobalGAP / EuroGAP **or** Organic certification against IFOAM Standard **and** one of:
 - NZGAP Social Practice (Add On) certification
 - SMETA verified by Sedex or an approved Affiliate Audit Company
 - GRASP certification
 - Rainforest Alliance certification

For processed/ready to eat product – GAP & Social Practice certification (Add on) or SMETA, GRASP or Rainforest Alliance certification in addition to an appropriate processing certification (e.g. Food Control Plan or National Programme under the Food Act 2014 - Scope covering wholesale)

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

Traceability Docket Example:

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

<h1>Foodstuffs</h1>	
Product	Item Number
Count / Weight	Grower
Size	Supplier Details
Dispatch Date	NZ Gap No

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:

Company Name			
Authorised Representative's Name			
Position			
Signature		Date	

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.
3. All packaging of food products must be food grade (including recycled packaging).
4. Goods are appropriately labelled and within acceptable Use By Dates / Best Before Dates (as applicable).
5. Goods must be appropriately segregated to prevent cross-contamination and tainting.
6. 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 12).
7. Should product not meet Foodstuffs required standard, the supplier will be notified by telephone and in writing with Foodstuffs copied in.
8. 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 Name			
Authorised Representative's Name			
Position			
Signature		Date	

INWARDS GOODS TEMPERATURE LIMITS

The following temperature limits must be adhered to:

- Where temperatures are at or above the Reject 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
CHILLED PRODUCTS			
All Products	0°C - 4.9°C	5.0°C - 6.9°C	7°C
Sushi/Nigiri/Meals – chilled	0°C to 4.9°C	5 – 6.9	7 15
Sushi/Nori – temperature managed	7°C to 14.9		
FSSI: Sushi (pH Controlled)	0°C - 14.9°C	N/A	15 °C
Carcass Meat	1°C to 7°C surface temperature <i>(will achieve deep meat temperature of 10 °C)</i>	7.1°C – 9.9°C	10°C
Fish (fillets and whole)	0°C - 4°C <i>(Ideal 0°C - 2°C)</i>	4.1°C – 4.9°C	5°C
Fresh/Raw Meat	0°C - 4°C <i>(Ideal 0°C - 2°C)</i>	4.1°C – 6.9°C	7°C
Live Shellfish i.e. Mussels	6°C - 10°C <i>2 °C - 10 °C (clams only)</i>	10.1°C - 15.9°C	<6°C or 16°C <2°C or 16°C <i>(clams only)</i> FSSI: 4°C or 16°C 1°C or 16°C
FROZEN PRODUCTS			
All Products (Except Ice-Cream)	< -18°C	-17.9°C – -12.1°C	-12°C
Ice-Cream	< -18°C	-17.9°C – -15.1°C	-15°C

RECALL/WITHDRAWAL PROCEDURE

In the event of a product recall or withdrawal (including a precautionary action), the supplier must first notify the affected Foodstuffs entities according to the contact details specified on pages 14/15.

Recall/Withdrawal details provided shall include:

- Product name and description, including identifiers and traceability information where applicable
- Nature of issue – full transparency required
- Strategy for the handling of stock & reimbursement (procedure to be agreed on with Foodstuffs)

Following this communication, Foodstuffs Regulatory Team(s) will then work with the supplier to support the efficient handling of the withdrawal/recall action.

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

GS1 PRODUCTRECALLNZ – REGISTRATION AND USE OF SYSTEM

To support Foodstuffs process for handling product recalls & withdrawals, all suppliers are required to register with GS1 ProductRecallNZ and to utilize this system to manage these events (as affecting Foodstuffs Member Stores and/or Warehouses). For detailed information on GS1 ProductRecallNZ (including registration and pricing plans) please visit <http://www.gs1nz.org/services/productrecallnz/> or call 0800 10 23 56.

Exemption Case: Suppliers to Foodstuffs Own Brands Ltd (FOBL) **only** do not need to register with GS1 ProductRecallNZ. GS1 Recall/Withdrawal Notifications will be issued by FOBL for Foodstuffs-labelled product (please refer to page 15). The Recall Cost Recovery Plan on page 14 will still apply.

GS1 ProductRecallNZ Declarations	
I hereby declare that the Company named below has registered with GS1 ProductRecallNZ and will fully support Foodstuffs in the event of a product recall or withdrawal by using this industry supported tool.	
I hereby declare that the Company named below will attain 'Recall Ready' status and complete a minimum of 2 mock recalls on GS1 ProductRecallNZ in "mock mode" each year, to ensure capability to handle a recall or withdrawal event should the need arise.	

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 product recalls and precautionary withdrawals.

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

Recall/Withdrawal Product Details	One Co-operative Affected (Foodstuffs North Island OR Foodstuffs South Island)	Both Co-operatives Affected (National)
1-3 SKUs (product lines) affected	\$2,500	\$5,000
4+ SKUs (product lines) 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 **verbal contact is established**.

Please ensure to contact a member of the Regulatory Team below **and** the appropriate Category Manager.

If both regions are affected, the Supplier must make verbal contact with **both** Foodstuffs **North** and **South Island**.

FOODSTUFFS NORTH ISLAND LTD

Mark Casey Regulatory Services Manager	Mark.casey@foodstuffs.co.nz	(09) 621 0633	021 512 362
<i>Position Vacant</i> Regulatory Services	<i>Position Vacant</i>	<i>Position Vacant</i>	027 615 3258
Cecilia Manese Senior Regulatory Specialist	Cecilia.manese@foodstuffs.co.nz	(09) 621 0855	021 0200 6215
Maria Simpson Regulatory Specialist	Maria.simpson@foodstuffs.co.nz	(09) 621 0600 ext. 3731	027 217 5311
Zon Cayanan Regulatory Specialist	zon.cayanan1@foodstuffs.co.nz	(09) 621 0600 ext. 2565	027 543 4215
Anyes Barthelemy Regulatory Specialist	Anyes.Barthelemy1@foodstuffs.co.nz	(04) 527 2510 ext. 3979	029 2012 868
Tatiana Valdes Regulatory Specialist	Tatiana.valdes@foodstuffs.co.nz	(09) 621 1262	021 959 693
Sue Symes Regulatory Specialist	Sue.symes@foodstuffs.co.nz	(06) 351 1698	027 481 3127
Suman Dey Roy Regulatory Specialist	Suman.deyroy3@foodstuffs.co.nz	(04) 527 2510 ext. 3490	021 0297 6453

FOODSTUFFS SOUTH ISLAND LTD

Order of contact	Title and position	Day time number (8am – 5pm)	After hours contact numbers
1	Rachael Don Food Safety Manager	03 353 8700	021 957 537
2	Rebecca Guy Food Safety Advisor		021 726 184
3	Lindsey Bartholomew Food Safety Business Partner		021 713 380
4	David MacKenzie Retail Merchandise Manager		021 713 264

RECALL / WITHDRAWAL: FOODSTUFFS OWN BRANDS LIMITED

Responsibility	Sequence of required actions	Comments / details
Supplier	Private label product issue identified	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	Foodstuffs Own Brands contacted with details of the issue within 24 hours of issue being identified	Contacts: Jenny Gibson: Lead Quality & Technical Manager 021 814 995 Zabin Ali: Quality & Technical Manager 027 376 0477 Alisa Paderina: Quality & Technical Manager 027 382 6901
↓		
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 affected Foodstuffs co-operatives regarding the issue and send out the official recall/withdrawal notification on the GS1 ProductRecallNZ system	Foodstuffs Member Stores & Warehouses contacted through official GS1 ProductRecallNZ Notification
↓		
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.

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

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.