

All Systems Go Ltd



Complete IT and Compliance Solution Providers

APRIL – Issue 20



MD's Blog:

I think I blinked and summer is almost over. With sport, work and social events coming one on top of the other, 2015 has already been action packed. Only just recently getting to take time out with a great bunch of people from the Landcare Research department, who with Auckland Museum were running a Bio Blitz in the Keka Road Bush. This is our back garden and the size of the Sheet Web Spiders in there has really got my attention. Special thanks to Ruud Kleinpaste and Peter Fife for so lovingly introducing us to our hairy neighbours. The weekend spent exploring the bush really brought out my inner geek.

On the IT front there has been some excitement about the release of the .NZ domain extension. While for many of us this may seem like another unnecessary expense this is something worth knowing about. The date for reserving the domain extension has now passed and for anyone whose domain is recognised as a brand or product hopefully you have been able to reserve the new .NZ name. Going forward depending on the level of uptake we could expect to see some companies opting for dropping the .co portion of their name as their main address. They would still have the existing .co.nz address but ultimately we all would like a shorter email address and here is the perfect way of chopping three characters out of your existing address. Possibly more relevant if the business operation isn't a company as well. Rather than trying to fit into a genre (like .net, .org, .edu) we can now just be .nz which I think is a good thing.

Please call us if you would like help getting a new domain name configured as an email address option, domain redirection or any other services.

Charles is doing really well, calling him Turtle boy after getting this great photo at Amedee in New Caledonia



OUR PRODUCTS AND SERVICES

IT

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COMPLIANCE

❖ Project Management ❖ GMP, HACCP or Quality Systems Development ❖ Training ❖ Internal Audits ❖ Standard Operating Procedure (SOP) Development ❖ Quality Monitoring ❖ Food Labelling Legislation ❖ Health & Safety Programmes for ACC WSMP Audit ❖ MPI Food Safety Programme Auditing ❖

- from the Compliance Team - Introducing the Food Act 2014

The new Food Act aims to help food businesses manage food safety based on the level of risk associated with their business. This means there will be a shift from the old Act and its one-size-fits-all approach to food safety.

New businesses, as of 1 March 2016 will have approximately a three year transitional period to move to the new requirements. Food businesses will be categorised as to the “risk” involved in the process of products for food safety. Businesses that are higher risk from a food safety point of view will operate under more stringent food safety requirements and checks than lower risk food businesses. Businesses that are performing well will be rewarded with less frequent checks.

There will be four main categories for food businesses:

Higher-risk food businesses – that prepare and sell Ready-to Eat meals, products that support the growth of pathogenic bacteria, e.g. *Listeria monocytogenes*, *Salmonella Spp.*, for example – will operate under a written Food Control Plan (FCP). These businesses will identify food safety risks and steps to manage these risks. The FCP can be based on a template or businesses can develop their own plan to suit their individual business.

Food businesses that do not operate under an FCP will fall under the National Programmes (NP). These are numbered based on the food production type and risk:

NP1: Packed horticultural foods, transport of products.

NP2: Manufactures of nuts/seeds, shelf stable foods, frozen fruit and vegetables, dried or dehydrated fruit/vegetables.

NP3: Manufacture of beverages, processing of herbs/spices.

Home base businesses will still need to meet the Health Act, Resource Management Act and local council bylaws for noise, access and waste. These Acts and bylaws will be assessed by the Council Environmental Health Officers (EHOs) and placed on the public register.

The new Act provides exemption to allow Kiwi traditions like fundraising sausage sizzles or home baking at school fairs to take place. The only rule will be that food that is sold must be safe.

Growing food for personal use and sharing it with others, including ‘Bring a plate’ meetings or social events are outside the scope of the Food Act. The Act only covers food that is sold or traded.

The purpose of the new Act is to ideally impose less costs on operators as each business operates and functions differently and away from the one-size-fits-all approach to food safety. This puts the control in the hands of the operator to produce safe food while managing the “risk”.

More information will be released by the Ministry for Primary Industries (MPI) over the next 21 months. However food businesses starting now, can start to operate under the current rules and prepare for the upcoming changes. For help and to be a step ahead, contact our Compliance Team for assistance.

Reference: MPI Food Act 2014 Overview

By Nathan Scott - Compliance Systems Specialist

09 557 4200

www.allsystemsgo.co.nz

10A Te Apunga Place, Mt Wellington, Auckland 1060
PO Box 112286, Penrose, Auckland, 1064

From the IT team – Specials not to be missed!



Rapoo E6300 Bluetooth Keyboard \$45 + GST

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People typing a word but their phone or tablet's auto correct
feature suddenly has a mind of its own.
We can't promise you that this mini keyboard can do this
But it might help reduce the typing errors!!

Keep It Safe – Item Here....



Toshiba Satellite Pro NB10t-A

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A great all-rounder that combines performance,
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Satellite Pro products enable you to stay connected wherever you're working
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Introducing the newest addition to the ASG family



**It's
a
Boy!**

Congratulations to Mohsin and his wife on the safe arrival of Mubin.
Mubin has already visited the ASG Office and was greeted with lots of cuddles.
We look forward to many more visits.

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10A Te Apunga Place, Mt Wellington, Auckland 1060

PO Box 112286, Penrose, Auckland, 1061

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