

All Systems Go Ltd



Complete IT and Compliance Solution Providers



July – Issue 21

MD's Blog:

The next big date in the calendar for those among us who are the tech savvy early adopters is the 29th of July which is the official release date for Windows 10. We should have stock in early August for supply with any new computers and it will be available in a Home version as well as a Pro (for computers on a work domain).

Windows 10 brings back the Start menu which many of us missed from Windows 8. It is faster than ever before, with quick startup and resume. And Windows 10 provides the most secure platform ever, including Windows Defender for free anti-malware protection, and being the only platform with a commitment to deliver free ongoing security updates for the supported lifetime of the device. Some of the other new goodies included are:

- **Cortana**, the world's first truly personal digital assistant helps you get things done. Cortana learns your preferences to provide relevant recommendations, fast access to information, and important reminders. Interaction is natural and easy via talking or typing. And the Cortana experience works not just on your PC, but can notify and help you on your smartphone too.
- **Microsoft Edge**, is an all-new browser designed to get things done online in new ways, with built-in commenting on the web – via typing or inking – sharing comments, and a reading view that makes reading web sites much faster and easier. With Cortana integrated, Microsoft Edge offers quick results and content based on your interests and preferences. Fast, streamlined and personal, you can focus on just the content that matters to you and actively engage with the web.

So on July 29, you can get Windows 10 for PCs and tablets by taking advantage of the free upgrade offer, or on a new Windows 10 PC from us. If you purchase a new Windows 8.1 device between now and then, the Windows 10 upgrade will be available to you.

The Windows 10 upgrade is designed to be compatible with your current Windows device and applications and you can find more details on the upgrade at Windows.com. However it may be a good idea to check with us first that your applications will all be ok prior to taking the jump.

In the office, Tricia has departed and we welcome Sylvia in the reception role. We still have a great office space and excellent coffee so if you haven't visited for a while let's organise a catch up. You can even bring your technology for a check-up.

Home renovations are ongoing for us at the moment but steady progress now means it is warmer inside than the outside temperature which with the current winter climate is a big deal.



OUR PRODUCTS AND SERVICES

IT

❖ Hardware And Software Installation ❖ Microsoft 365 ❖ Network Troubleshooting ❖ Email And Internet Problems And Setup ❖ Securing Wireless Networks ❖ Peripheral Setup Of Printers ❖ Cameras And Other External Devices ❖ Viruses, Spyware, And Adware Removal ❖ Server Installation ❖ Small Business Management ❖ Forensic Recovery ❖

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 2014 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 MPI food safety requirements. Businesses that are performing well will be rewarded with less frequent checks.

There will be four main categories for food businesses:

Food Control Plan for Low Risk food businesses – that prepare and sell Ready-to Eat foods for immediate consumption, 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 a 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 as it is released. However food business 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.

All Systems Go can provide assistance and documentation to help food business develop there FCP. We also provide a Basic Food Hygiene Course that has been approved by the Auckland Council, either onsite or in our MT Wellington Office.

Reference: MPI Food Act 2014 Overview

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

From the IT team – Specials not to be missed!

This super small computer packs a lot of punch. Just attach it to a projector or flat screen television and you have the perfect way of surfing the web, streaming video content like Netflix, social media such as Facebook or whatever it would be convenient for you to have.



Entertainment

Turn your HDMI* television or monitor into a home entertainment computer.



Thin Client

Create a thin-client platform from any HDMI display with the Intel® Compute Stick.



Productivity

Transform an HDMI display into a computer with a quad-core Intel® Atom™ processor-based device.



Digital Signage

Transform a display into a fully functional digital signage solution.

Special while I have stock of **\$259.00+GST**

Product Specs:

	STCK1A32WFC (available now)	STCK1A8LFC (available now)
Operating System	Window* 8.1 with Bing* 32-bit (with free upgrade to Windows® 10 after release)	Ubuntu* 14.04 LTS 64-bit
System Memory	2 GB soldered, single channel, DDR3L memory 1.35V, 1333 MHz	1 GB soldered, single channel, DDR3L memory 1.35V, 1333 MHz
Flash Storage	32 GB eMMC storage soldered down Micro SDXC v3.0 slot with UHS I-Support	8 GB eMMC storage soldered down Micro SDXC v3.0 slot with UHS I-Support
Processor	Intel® Atom™ Processor Z3735F Supports Intel® Virtualization Technology (Intel® VT-x)	Intel® Atom™ Processor Z3735F Supports Intel® Virtualization Technology (Intel® VT-x)
Graphics	Intel® HD Graphics 1x HDMI* 1.4a	Intel® HD Graphics 1x HDMI* 1.4a
Peripheral Connectivity	Integrated 802.11bgn Wireless Connection One USB 2.0 Bluetooth* 4.0 Micro SD card slot	Integrated 802.11bgn Wireless Connection One USB 2.0 Bluetooth 4.0 Micro SD card slot
Audio	Intel® HD Audio via HDMI, supporting multi-channel digital audio	Intel® HD Audio via HDMI, supporting multi-channel digital audio
Mechanical Chassis Size	103.4 mm x 37.6 mm x 12.5 mm	103.4 mm x 37.6 mm x 12.5 mm
Power Requirements	5V, 2A wall-mount AC-DC power adapter	5V, 2A wall-mount AC-DC power adapter
Environment Operating Temperature	0° C to +35° C	0° C to +35° C
Storage Temperature	-20° C to +40° C	-20° C to +40° C

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Introducing the newest staff members at ASG

Tiago Trindade Leite

Senior Food Safety and Quality Compliance Specialist

Tiago has a Master's Degree in Science and Food Technology and a Bachelor's Degree in Biochemical Pharmacy, both from the Federal University of Santa Maria (Brazil).

Tiago has been working in Food Industries and Food Laboratories in Brazil, USA, and New Zealand. Also, he has been working for the New Zealand Government in Food and Biosecurity areas.



Raymond Lee

Continual Improvement Manager

Raymond Lee has over 25 years' experience drawn from a Bachelor in Food Science and Technology; Lead Auditor qualifications in FSSC 22000; and the corresponding ISO management systems - 9001; 14000 and 18000.

(Note: FSSC is the Food Safety System Certification, and ISO is the International Organization for Standardization in Quality Environment, and Occupational Safety and Health respectively).

Being widely travelled, Raymond has visited / worked in over 125 operations in the various countries. That includes food and beverage manufacture (including fish factory trawlers); plantations; gas sources; raw materials and packaging suppliers; laboratories (microbiological; organic to inorganic); and customers' facilities (both in retail, head office, and commercial kitchen).



Sylvia Zheng

Administrative Assistant

Sylvia was House Prefect at Macleans College and Class Representative at Auckland University. She has two and a half years' experience in administration in both New Zealand and China.

She recently returned from working in Suzhou, China as Secretary for a broker company.



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