

## Site activist's guide to:

# Health Licensing



Image courtesy of streetza.com

## LIFE IN VACANT SPACES

### Useful links

Foodsmart Food Safety Tips

[www.foodsmart.govt.nz](http://www.foodsmart.govt.nz)

NZ Food Safety

[www.foodsafety.govt.nz](http://www.foodsafety.govt.nz)

NZ Food Standards

[www.foodstandards.govt.nz](http://www.foodstandards.govt.nz)

**Site activation!  
Be safe, secure  
and sorted.**

**[www.livs.org.nz](http://www.livs.org.nz)  
[info@livs.co.nz](mailto:info@livs.co.nz)**

**Safe storage, safe service, safe food!**  
**Safe food starts with you, so make sure  
you keep your work surfaces clean and  
your food at a safe temperature.**

### What's this all about?

Any time you are serving or selling food or beverages you must fulfil certain health requirements.

For temporary sites, you'll need to pass a health inspection, and for permanent sites, you'll need to gain a full registration.

To find out the basics on vending, refer to the Foodsmart Guide online.

### LiVS' top tips

- When you are transporting or storing food, ensure that hot foods stay hot and cold foods stay cold.
- Keep displayed food covered.
- Make sure you use separate equipment to serve raw and cooked foods.
- Have one person handling food and another person handling money.

### High five! The key things to consider

1. **Hygiene:** Make sure that anyone preparing or serving food is healthy and able to wash their hands (or change their gloves) often.
2. **Storage:** Ensure that you can keep hot food above 60C and cold food below 40C (to prevent the growth of harmful bacteria).

3. **Preparation:** Food must be made in a registered, non-home kitchen. Contact your local church group, community centre or sports club to ask about using theirs.
4. **Registering a kitchen:** You can apply to register a public (non-home) kitchen provided it has a basin to wash hands, a sink to wash dishes, and ample space.
5. **Allergens:** Make sure you know your ingredients and the most common allergens – nuts, gluten, shellfish, seafood, eggs, dairy, and bee products – and label your food appropriately.