



Managing surplus lunches

If you find you regularly have too much kai left over, speak to your supplier. They can help by:

- Adjusting your meal orders.
- Letting you know which kai should be thrown away.
- Sharing tips on keeping kai safe until it's taken home.
- Providing information on kai with allergens.



What to do when things go wrong?

People don't always get food safety right and things may get forgotten. So please note:

- If kai should have gone in the fridge or chilly bin, but didn't, throw it away as it could make people sick. Make sure it isn't taken home by students.
- If kai is reheated, but isn't steaming hot, reheat it for longer until it is.
- If ngā ākonga receive kai that shouldn't be eaten, contact them immediately. Either get them to bring the kai back, or ask them to throw it away.

For kai safety-related questions (including allergens), contact **New Zealand Food Safety** via email info@mpi.govt.nz or phone 0800 00 83 33.

For information on the **Ka Ora, Ka Ako Healthy School Lunches programme**, visit www.education.govt.nz



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TIPS FOR KEEPING SCHOOL LUNCHES SAFE

If your school is supplied catered meals for you to serve to your ngā ākonga (learners), this guidance is for you.

You may have too many lunches provided for the number of ngā ākonga at school. These tips will help you redistribute lunches safely, so that ngā ākonga take home safe kai and you can save kai from going to waste.

KA ORA, KA AKO HEALTHY SCHOOL LUNCHES



Prevent ngā ākonga and their whānau getting sick from unsafe kai

It's important to follow these steps to make sure no one gets sick:

- Everyone involved with kai understands what they need to do to keep kai safe.
- Someone is responsible for making sure people put this guidance into action.

Keep hot kai hot, and cold kai cold

Keeping kai at the right temperature stops bugs growing and it will stay safer longer.

75°C and over
COOK KAI

60°C and over
KEEP KAI HOT

5°C - 60°C
DANGER ZONE

Where bugs thrive! Kai should not be in this zone for more than 4 hours.

5°C and under
CHILL KAI

REHEAT KAI quickly until it's steaming hot in the middle. If reheated kai has not been eaten by the time 2 hours is up – throw it away.

KEEP KAI HOT (over 60°C) in a warmer for up to 2 hours. Uneaten hot kai can be cooled quickly (e.g. in a shallow tray), covered, and put in the fridge until it's taken home OR thrown out.

COLD KAI should be eaten within 4 hours of taking it from the fridge. If it's not going to be eaten before the 4 hours is up, put it back in the fridge.

How to prevent bugs contaminating your kai

Bugs love to grow in kai, so here's what you can do to prevent that happening.



If you are sick (vomiting/diarrhea), don't handle food and stay at home.



Wash your hands before and after handling kai.



Don't let raw kai (e.g. raw meat, fish and unpeeled veggies) touch cooked kai or salads.



Make sure surfaces, utensils and kai containers are clean before using.

Managing allergens

Some people get seriously ill from eating kai containing allergens.

If in any doubt, talk to ngā ākonga and/or their whānau about their allergies. They know what's best for them.



Keep kai containing allergens (like egg) apart from other kai.



Pack allergen-free kai separately if it's being taken home.



Wash your hands before handling kai.



Make sure surfaces, utensils and kai containers are clean before use.

HIGH-RISK FOODS – foods that you need to take extra care with. It's important to cook, handle and store these correctly.



CHICKEN



MINCED MEAT (BURGERS, PIES), SAUSAGES



SEAFOOD



SLICED COOKED MEAT



ALLERGEN FOODS

COMMON FOOD ALLERGENS IN NEW ZEALAND



PEANUTS



EGGS



FISH



TREENUTS



SOY



SHELLFISH



WHEAT



SULPHITES



LUPIN



MILK



SESAME