



Guidelines on how to use the Hazard Database

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Contents		Page
1	Introduction	1
2	Functions	1
3	Searching for a food type	2
4	Searching for a food hazard	2
5	Hazard detail	3
6	Quick search tips	4

1 Introduction

This document explains how to use the Hazard Database. It sets out how you can search for a food type, or a hazard.

We would appreciate your comments on the database. If you would like to comment, or recommend additions, please let us know by filling in the Feedback Form. Feedback will be considered on a case-by-case basis.

2 Functions

This hazard database has two primary functions:

1. To assist food business operators to write their custom-made Food Control Plan.
2. To underpin off-the-peg Food Control Plans published for a particular food sector by MPI.

The Hazard Database fulfils these functions by providing information on food safety hazards found in food in New Zealand. Search results list the hazard(s) associated with the food, the source of the hazard, the regulatory limit (if applicable) as well as actions a food operator can take to control the hazard. Please note that the control measures given are not all inclusive.

When the new Food Bill is enacted, the database will become a valuable tool for food business operators when they develop their own custom-made Food Control Plan. For now, it will be useful for food operators developing risk-based programmes such as Food Safety Programmes and Risk Management Programmes, and other people such as regulators, auditors, students and consumers.

Note: Imported food hazards are not specifically covered by this database. However, some types of food mentioned in the database may contain imported food ingredients and any hazard mentioned in association with these ingredients has been reported as occurring in New Zealand.

Below is a screen shot of the opening page of the Hazard Database.

Hazards Database

Updated 28 January 2009 at 06:00 AM

Or search for a food type

Food Type

Or select a hazard

-- Biological --

-- Chemical --

-- Physical --

3 Searching for a food type

Consider what ingredient(s) make up your food. Food types covered in this database consist of ingredients rather than the end product. To review the complete list of food types in alphabetical order, you can select the “Search” button without entering any text. Or, if there is a particular type of food you’re interested in, type in the name of that food and click “Search”. See “Quick search tips” below for more tips on searching.

Below is a screen shot of the results page after entering “Chicken” in the “Food Type” field.

Hazards Database

7 search results:

[Show details for all items below](#)

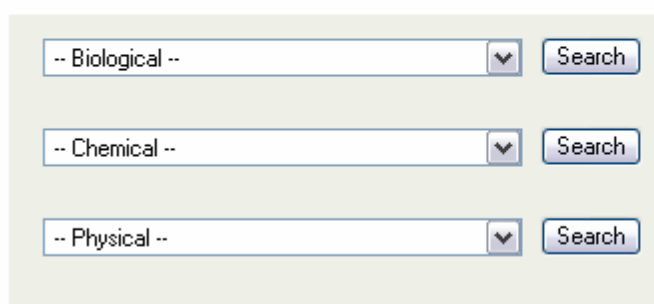
Food Type	Hazard	
Chicken (raw)	Listeria monocytogenes	Detail
Chicken (raw)	Campylobacter jejuni	Detail
Chicken (raw)	Salmonella	Detail
Chicken (raw)	Clostridium perfringens	Detail
Chicken (raw)	Environmental chemical contaminants	Detail
Chicken (raw)	Antibiotics	Detail
Chicken (raw)	Anthelmintics	Detail

[Return to search page](#)

4 Searching for a food hazard

If you would like to find out what types of food are associated with a particular hazard, select the hazard from the “Biological”, “Chemical” or “Physical” drop-down menus. Selecting a particular hazard from the drop-down menu will provide all entries within the database relating to that hazard.

Or select a hazard



The screenshot shows a light beige background with three identical search rows. Each row consists of a white drop-down menu with a blue border and a small downward arrow on the right. The first row has the text "-- Biological --", the second has "-- Chemical --", and the third has "-- Physical --". To the right of each drop-down menu is a blue button with the word "Search" in white text.

5 Hazard detail

Detailed hazard information is available by selecting “Detail” on a particular food type and hazard.

Selecting “Detail” will provide the following information, if applicable:

- source of the hazard;
- justification for the inclusion of the hazard, including links to related documents on MPI’s website;
- any regulatory limit that applies to the hazard;
- control measures for the hazard (not all inclusive);
- other references, including links to specific off-the-peg Food Control Plan templates published by MPI.

e.g. to find detailed hazard information on *Campylobacter jejuni* and chicken click on “Detail” alongside this food type and hazard in the search results screen.

Hazards Database

7 search results:

[Show details for all items below](#)

Food Type	Hazard	
Chicken (raw)	Listeria monocytogenes	Detail
Chicken (raw)	Campylobacter jejuni	Detail
Chicken (raw)	Salmonella	Detail
Chicken (raw)	Clostridium perfringens	Detail
Chicken (raw)	Environmental chemical contaminants	Detail
Chicken (raw)	Antibiotics	Detail
Chicken (raw)	Anthelmintics	Detail

[Return to search page](#)

This will provide the following information, including links to other relevant information (e.g. Microbial Pathogen Data sheet) on MPI’s website.

Hazards Database

Hazard detail

Food Sector : Food Service - General

Food Type : Chicken (raw)

Hazard:	Biological -- Proteobacteria -- Campylobacter jejuni
Source:	Raw broiler chicken meat is frequently contaminated from faeces, ingesta, feathers, skin.
Justification:	Generic HACCP Plan for the Slaughter, Dressing, Portioning and Deboning of Chicken (Broilers) - see annex *RISK PROFILE: CAMPYLOBACTER JEJUNI/COLI IN POULTRY (WHOLE AND PIECES) *NZFSA Microbial Pathogen Data Sheet
Regulatory Limit:	Schedule 1 National Microbiological Database
Control Measure:	Critical Control Point at cooking step. Cook all poultry products thoroughly to 82 deg C thickest meat portion (see data sheet for guidelines). Prevent cross-contamination by using separate cutting boards for foods of animal origin and other foods and by carefully cleaning all cutting boards, counte
Reference:	See Food Control Plan - Food Service and Catering

[Return to search page](#)

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6 Quick search tips

1. When searching for a type of food, remember to consider what ingredient(s) make up your food; e.g. a search on “Chicken pie” will not return any results, whereas a search on “Chicken” returns several results.
2. If you are unsure of the spelling, just type in the first two or three letters; e.g. if you’re unsure of how to spell “squid”, a search on “squ” returns one result for squid.
3. To view all food types in the database, leave the search field clear and hit the “Search” button. This will return an alphabetical list of all food types included in the database.
4. Some types of food include a description or examples that are covered by that particular food type; e.g. the entry for “fruit (raw)” includes ‘banana’ in its description. This way, if you search for “banana”, the database will return the result for “fruit (raw)” which includes the word “banana” in its description.