

S40 Food Safety Template for Lavender Growers

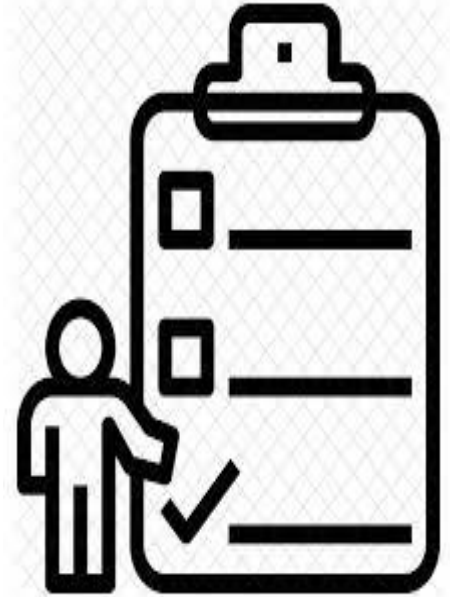
Tracy Voice
NZLGA



NZLGA Section 40 Template Food Control plan:

Reminder food control plan is a legal instrument:

- Used for identifying, controlling, managing, eliminating or minimising hazards or other relevant factors
- You may recall MPI visited our AGM in 2020 and commented that a Section 40 can be developed by a person other than the Chief Executive of MPI
- NZLGA have created a S40 for our association members.
- **10th August 2022** CEO of MPI approved this template.
- Our Plan has expired **but MPI is processing for reapproved, so we can keep using the existing**



NZLGA S40 Template Food Control plan entails:

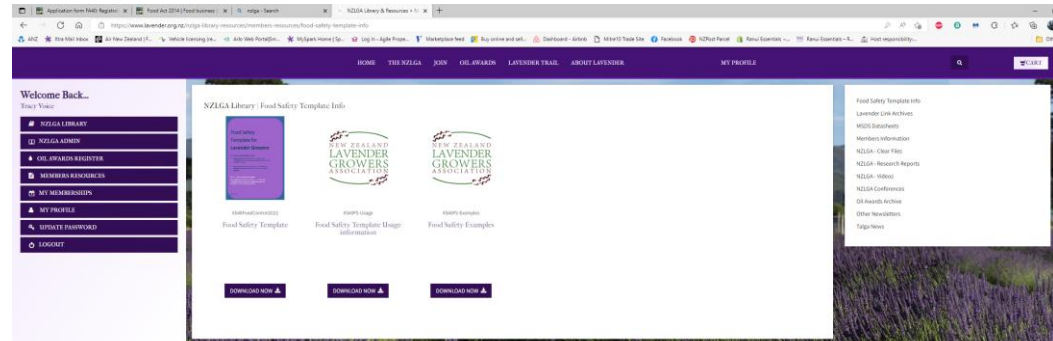
1. **Approved Variety Only** – *Lavendula angustifolia*
2. **Drying and Microbial Safety** - Dried lavender must have water activity < 0.85 to prevent microbe growth. Use a contained drying room, pest-proof with air circulation. Store dried lavender in the freezer to extend shelf life.
3. **Distillation Safety** - Distilling units must be cleaned with steam. Keep distilled oil below 25°C to maintain shelf life and quality. Ensure the distillery is registered under the Food Act 2014.
4. **Avoid Contaminants** - Keep lavender free from chemicals, foreign matter, pests, dust, and unsuitable packaging. Store food-grade lavender away from non-food products like cleaning agents or cosmetics.
5. **Water Use** - Self-supply water must be tested yearly to meet safety standards (e.g., no *E. coli*).

Continues:

6. **Traceability** - Record supplier, batch ID, date, and all processing steps. Be prepared to recall batches if contamination is suspected.
7. **Hygiene and Staff** - Wash hands properly; don't handle food when sick. Wear clean clothing and gloves in preparation areas. Train all staff in hygiene and food safety.
8. **Packaging and Labelling** - Use food-grade packaging. Clearly label with Variety, Batch number, Best-before/use-by date.
9. **Pest Control** - keep lavender areas pest-free; clean droppings or signs of infestation immediately.
10. **Compliance** - Register your business and plan with MPI. Get verified and keep all records for 4 years. Conduct simulated recall exercises regularly.

What do you need to know

- As mentioned the Food Plan is currently being updated and reapproved, current plan is still valid to use.
- Login to your **Profile on the NZLGA website**
- Click on **Members Resources** and to your right a box will pop up
- Click on Food Safety Template Info
- Make yourself familiar with the content and have a read.



Things you must do

- First you will need to Fill out the FA40 form
- Attach your site plan(s)
- Attach a letter from your verification agency
- Attached your membership of the Association (which all members will receive)
- Attach completed the scope of operations document
- There is a cost to register
- Initial verification \$\$ must be completed
 - ✓ Within 3 months for new business
 - ✓ Within 6 months for existing business
- Annual renewal \$\$ with MPI

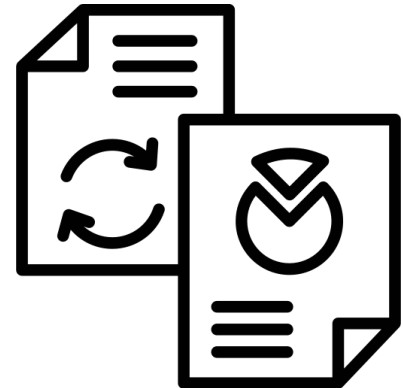


What has changed from 2022 to 2025 version

- **Date, version, terminology** (Food Control Plan (FCP) for lavender growers)
- **Structure and content** – more detailed card structures
- **Processing and Selling section** (rather than processing and producing)
- More emphasis on **moisture testing and water activity** and **distillation** hygiene
- Keep records for **4 years**
- Internal **self-verification** (self auditing) strengthened
- **Water Safety**
- New emphasis on **allergens, safe storage, transport and recalls**

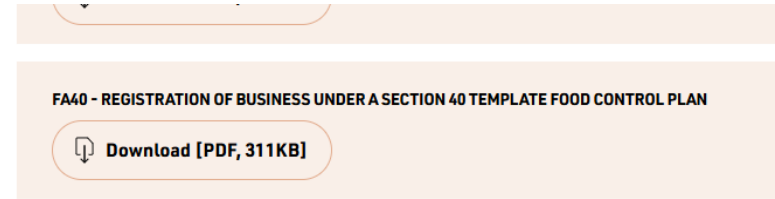
WHAT HAPPENS NEXT

- Consultation
- MPI - CEO signs
- New template issued
- **Verifiers** notified of change
- Update NZLGA website



Some tips and Examples

- Use MPI's website as follows [Forms and documents for Food Act plans and programmes | NZ Government \(mpi.govt.nz\)](#)
- Download the PDF and follow the instructions
- Scope of operation form [Scope of Operations for NP1 Businesses \(mpi.govt.nz\)](#)
- Search for a verifier, you contact them (Independent or Council)
- MPI are very helpful.



☐ A copy of site plan(s) for your business locations.

☐ NZ Lavender Growers Association (NZLGA-s40-0014)

☐ Copy of a letter/email attached from a template FCP Verification Agency(ies).

☐ A completed Scope of Operations form providing a description of your business operations.

☐ A copy of site plan(s) for your business locations.

Act: Food Act 2014 Recognition Function: Food Act Verification - custom FCP Activity: --None-- Location:

[Search Agency](#) [Search Person](#) [Search Laboratory](#) [Reset](#)

Search Results

RECOGNITION ID	AGENCY NAME	NZBN	ACT	FUNCTION	STATUS
ASGA01	All Systems Co Auditing Limited	9429031217934	Food Act 2014	Food Act Verification - custom FCP	Recognised
YELLOWWWB9	Assured Audits New Zealand Limited	9429036376513	Food Act 2014	Food Act Verification - custom FCP	Recognised
AQ1	AssureQuality Limited	9429037757434	Food Act 2014	Food Act Verification - custom FCP	Recognised
FHS16	Auditing Solutions NZ Limited	9429042490036	Food Act 2014	Food Act Verification - custom FCP	Recognised
FSQLNZ1	Food Safety Quality & Labelling Limited	9429042292401	Food Act 2014	Food Act Verification - custom FCP	Recognised
NZFSANA1	Ministry for Primary Industries - Verification Services	9429000096157	Food Act 2014	Food Act Verification - custom FCP	Recognised
QA5100	Quality Auditing Specialists Limited	9429032952933	Food Act 2014	Food Act Verification - custom FCP	Recognised
SNAP15	Sandra de Vries trading as SNAP Audits NZ	9429042952933	Food Act 2014	Food Act Verification - custom FCP	Recognised
SGS1	SGS New Zealand Limited	9429040169583	Food Act 2014	Food Act Verification - custom FCP	Recognised
TEL1	Telarc Limited	9429038122767	Food Act 2014	Food Act Verification - custom FCP	Recognised
TFAL15	The Food Auditor Limited t/a NSF The Food Auditor	9429041746523	Food Act 2014	Food Act Verification - custom FCP	Recognised
VERITAG15	VeritAg Limited	9429041753341	Food Act 2014	Food Act Verification - custom FCP	Recognised

Some tips

- You don't want any bugs growing in your dried lavender
- So useful to get a yearly check as water activity needs to be below 0.85
- Labs who can help with this:
 - ✓ Matt Solutions Limited (Christchurch) charge \$36 per test
 - ✓ Assure Quality (charge \$38 per test
 - ✓ 10g is the sample size
 - ✓ 3 samples of your process useful
- Keep a record of your batches

Sample Identification	Water activity	Temperature
	aw	°C
SAMPLE 1	0.511	25.10
SAMPLE 2	0.401	25.07
SAMPLE 3	0.293	25.07

RANUI ESSENTIALS CONTROL RECORDS

Product Made	Product	Horticulture	Packaged	Purpose Use	Dispatched to	Moisturer	Batch	Dispatched	Quantity	Dispatch Date
		Spray	and Storage (Freezer)			Test			kg	

Success is when you get your Registration



Ministry for Primary Industries
Manatū Ahu Matua



NOTICE OF REGISTRATION

Food Control Plan

A food control plan is designed to identify, control, manage, and eliminate or minimise hazards or other relevant factors for the purpose of achieving safe and suitable food, and is based on the principles of HACCP (or an equivalent programme). Pursuant to section 59 of the Food Act 2014, the Chief Executive has registered a food control plan in respect of the following operator:

Neat Trustee Limited

This registration applies to the following business:

Neat Trustee Limited, trading as Ranui Essential Limited

located at

**284c Dry River Road
RD1
5781
Martinborough**

This business has been assigned the following Site Registration Number:

MPI007405/1

This registration is due to expire on **23 November 2025**

The registration applies to the following scope of operations:

Sector	Product
Horticultural production and packing operations	Herbs & spices



Shaleen Narayan
Manager Approvals
(Acting under delegated authority)
25 October 2024

 **AsureQuality**
Kaitiaki Kai

Ranui Essentials Limited
284c Dry River Road, Martinborough

Has been verified by AsureQuality Limited and found to comply with the requirements of the:

FOOD ACT 2014

Incorporating the requirements of Food Regulations 2015, Food Notices and associated Standards for a:

National Programme Level 1

The National Programme Level 1 applies to the following scope of operations:

Sector: Horticultural production and packing operations. Product Type: Herbs & spices.

Registration Number: SWR000205/1
Certificate Number: SWR000205/1/2021
Verification Date: 10 December 2021

JAS-ANZ



Approved for use by the New Zealand Food Safety Authority
ISO 9001:2015 CERTIFICATION

Kim Ballinger Chief Executive Officer

This certificate remains the property of AsureQuality Ltd, 7a Pacific Place, Mt Wellington, Auckland 1060, New Zealand
484 8 073 0000, info@asurequality.com, www.asurequality.com

Our Operation at Ranui Essentials



Benefits – we can supply restaurants, distillers, etc

