



HDC NEWS



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Taiwan experience boosts appreciation of home

A recent week-long trip to Taiwan was no holiday for nine rangatahi (youth) from Ngati Tawhaki Kapa Haka. As cultural exchange ambassadors they had an exhaustive itinerary of twice daily performances, and engagements with local students and residents in between.

The tour schedule was challenging even for the four accompanying adult supporters, let alone 11 to 20 year-olds from small-town Paeroa, says tutor Tuatea Chapman Watarawi. "But we were there to do a job and I was absolutely proud of all the roopu" – whose focus was on nurturing international cultural partnerships through kapa haka.

A visit to Mailliao Yunlin County High School on the first day was among the highlights, he says. "It was out in the countryside and we were treated like celebrities. Everyone wanted photographs and autographs, which made us all treasure our own culture and identity more."

That feeling was strengthened throughout the trip, during visits to densely populated cities and areas where rural traditions and urban life were compacted together. "We would see a residential apartment with a rice field next to it and then another apartment," recalls Tuatea. "And the unseen things that we take for granted, like sewerage systems, might not be working. It certainly helped us appreciate New Zealand and the importance of looking after what we have."

Meeting indigenous people sparked a sense of connection, he says. As well as schools and universities, the rangatahi performed at the Formosan Aboriginal Culture Village in Nantou County; and on the eve of the Rugby World Cup final even gave an impromptu show in a car park, complete with flash-mob haka.

Council community support officer John McIver, who travelled with the group, says the young people's confidence grew as



YOUNG AMBASSADORS: Ngati Tawhaki Kapa Haka members at the Formosan Aboriginal Culture Village, where they performed twice.

each day went by, as evident from the way they taught songs or haka in classroom settings and interacted with their hosts. "A lot was expected of them, and even with interpreters they had to overcome a language barrier. But they stepped up to the mark, and got a real experience of Taiwanese life – from staying in university dormitories to eating the provided school lunches and tasting tea galore."

Some of the Taiwanese students had already spent a few weeks in the Hauraki District, as part of cultural exchanges which have particularly developed since the Waihi Academy opened.

While a Council grant assisted toward the group's travel, most of the costs were being met through whanau contributions, fundraising events and generous community sponsorships.

New food safety rules on the way

Many of our cafes and restaurants have VIPs in their sights. Not celebrity customers – though they may have those too – but Voluntary Implementation Programme food control plans. Food businesses have a last chance to participate in these before new food safety rules progressively kick in from 1 March next year, making food control plans and national programmes compulsory.

What's changing?

Under the Food Act 2014, unlike the old Food Act 1981, a sliding scale of food control plans will apply. A food control plan is a risk-based template developed by the Ministry of Primary Industries that helps food operators meet their food safety obligations. It concentrates on the processes and procedures that need to be in place to keep food safe.

A food control plan will help your business meet its food safety and suitability requirements. By using the plan you will be meeting requirements of new legislation, the Food Act 2014, which comes into force in 2016.

Food businesses which have a higher food safety risk, for example meat pie manufacturers, will be subject to stricter requirements than lower risk food businesses like dairies which heat the packaged pies.

Who's affected?

Higher risk type businesses, such as restaurants with a liquor licence, will need to have an approved template food control plan in place by April 2017, and register and be audited annually. Food retailers such as cafes, butchers, fishmongers, delis and supermarkets will be required to have an approved template food control plan in place by April 2018 and likewise need to register and be audited annually.

Some specialised food businesses, for example manufacturers of dairy products, will operate under individually developed food control plans.

Lower risk businesses will operate under three levels of national programmes. For instance Level 1 (lowest food safety risk) will cover for example horticultural pack houses, and retailers who sell only hot drinks and shelf-stable products. Level 2 will include for example bread bakeries, and manufacturers of jams, dried potato chips, confectionery, sauces and spreads. Level 3 will for example include brewers and distillers, food additive manufacturers, and fruit drink and flour manufacturers. National programme food businesses must transition to the rules between 2016 and 2019. Food premises operating under national programmes will be required to register and be audited every two years.

Kiwi traditions like fundraising sausage sizzles and cake stalls, and marae and sports club activities, won't have to meet the new requirements – but the food prepared must be safe and suitable.

What's the time frame?

The new law will be progressively implemented. Anyone who starts a food business from 1 March 2016 must register a Food Control Plan from that date.

If you're starting a new business before 1 March 2016 you can register with the Council and start to operate under the current rules. Alternatively, if your business will need a food control plan under the new Act, you can choose to begin operating under a VIP.

Existing food businesses must transition to the rules between 2016 and 2019, or if you're already using an approved food control plan, you can get a head start with a VIP. So far, 26 cafes and restaurants around the Hauraki District have opted to do this.

For more information or a template food control plan, visit <http://www.mpi.govt.nz/food-safety/food-act-2014/>; or contact the Council if you have questions about the changes will affect your business.

Will this affect the Food premises fees?

The new Food Act 2014 has resulted in change to the way food premises operate and are regulated. The Council is proposing to review the fees charged for food premises to recover the costs of carrying out its functions for inspecting and monitoring food premises under the new Act for the commencement date of 1 March 2016. Please see the public notice on this page for more information.

PUBLIC NOTICE

REVIEW OF FOOD PREMISES FEES

Statement of Proposal

The new Food Act 2014 has resulted in a change to the way food premises operate and are regulated. The Council is proposing to set fees to recover the costs of carrying out its functions for food premises under the new Act for the commencement date of 1 March 2016.

Pursuant to section 205 of the Food Act 2014 notice is given that Hauraki District Council has prepared a Statement of Proposal (in accordance with section 83 of the Local Government Act 2002) for the review of fees and charges for **Food Premises** to take effect from 1 March 2016.

Copies of the full Statement of Proposal are available from the Hauraki District Council website www.hauraki-dc.govt.nz and at the Hauraki District Council Offices in: William St, Paeroa; Seddon St, Waihi and Orchard Rd, Ngatea.

Council staff are available to discuss the proposed content of the proposal during the submission period – please call our offices to speak with a staff member or make an appointment.

Submission period

Friday, 11 December 2015 to Friday, 29 January 2016 - 4.30pm.

Hearing of Submissions

Submissions will be considered by elected members at the Council meeting on Wednesday, 24 February 2016, to be held at the Paeroa Council Chambers, William Street, Paeroa.

LD Covers
Chief Executive
Hauraki District Council



Note: Hauraki District Council public notices for the **Liquor Ban 2015/16** and the **Council Land Drain Maintenance** can be located in the classified section of this newspaper.

Do you have a bonfire planned?

Do you have greenwaste to burn after a pre-Christmas clean-up of your property?

We recommend that you plan ahead and do it soon, before the annual summer fire ban across the Hauraki and Thames Coromandel Districts begins on December 20. This is usually in force until early February, when it may be replaced by a restricted fire season, if the fire danger ratings allow.

NIWA's latest report predicts below normal rainfall levels for the north and east of the North Island over the next three months as a result of the predicted El Nino.

At present most of the Hauraki District is in an open fire season and no permit is needed. If you have a permitted or unpermitted fire the person lighting the fire is still legally responsible for supervising, controlling and extinguishing it.

We ask that you also notify neighbours as a courtesy, and avoid smoke nuisance by not burning freshly cut greenwaste and safety risks by not lighting a fire if strong winds are blowing or forecast. Tyres, plastics, bale wrap and similar materials should not be burnt at any time of the year.

If you have any questions, call our friendly customer services team on 0800 734 834 (from within the district).

Anyone who sees smoke or is in doubt about a fire should "ring it in" by calling 111.

C'mon **Keep it Green**



Spot the difference at the Paeroa War Memorial Hall!

We've removed the small stage in the supper room so there'll be no more clambering underneath for tables and chairs.

The chairs there are now openly accessible, and most of the tables have been moved to a storage area off the entrance foyer. This will make it much easier for hall hirers to get out and put away the furniture; and reduce the chance of accidents or damage.

Our halls are popular community event venues, and this improvement is one way we can make the Paeroa facility more user friendly!

The Karangahake Tunnel will close on 16 & 17 December for the replacement of tunnel lights for further information see our Facebook page