



HDC NEWS



Festivities over but liquor is still banned in public places

We hope you had a happy Christmas and New Year, and are enjoying summer with family members and friends – whether at home or on holiday here.

Please remember that a permanent 24-hour liquor ban in public places is in force in the towns of Ngatea, Paeroa and Waihi.

This means it's prohibited to drink alcohol on streets, reserves, and all other public areas; or bring liquor or even empty liquor containers to these places. Generally this applies within the 50km speed limit areas in each town, and also in the 70km speed limit area at Seddon Ave in Waihi.

At Whiritoa, the Christmas and New Year liquor ban finished on January 6. The seasonal ban will apply again over Auckland Anniversary weekend – see the public notice on this page.

Why the bans?

They've been effective in reducing alcohol-related crime since being put in place under the Council's Consolidated Bylaw seven years ago. They are a tool for the Police, and aim to make our public places exactly that – places for everyone to freely and safely enjoy!

Hauraki liquor ban rules are in keeping with those of neighbouring Districts. Breaching the ban can result in conviction and a fine of up to \$20,000.

However, organisers of special or annual events, ranging from weddings to Paeroa's Battle of the Streets motorcycle racing, can apply for an exemption for a specific place and time period. Applications must be received at least 20 working days before an event begins. For further information on applying for a special license please contact Council on 0800 734 834 (from within the District).



Heat is on pool owners over safety



It's swimming season – time for pool owners to check that the fences around the pool meet safety standards, and that entry gates and doors (and lockable spa pool covers) are in good working condition.

If you have a swimming or spa pool at home, you are responsible for a number of safety measures to prevent young children gaining unsupervised access, including:

- Fencing the immediate pool area, to a height of at least 1.2m. The fence must not have any toeholds or climbable rails. The maximum gap allowed between vertical bars or slats, and between the ground and the fence, is 100mm.
- Gates must open outwards, close automatically, and be self-latching. Any ranch sliders, doors, and windows opening into the pool area must have locking devices.

Any ranch sliders, doors, and windows (without restrictors), opening into the pool area must have written dispensation from Council in the form

of a waiver from the fencing requirements of the Fencing of Swimming Pools Act. Waivers are also available for spa pool with lockable covers.

- Above-ground pools should have smooth vertical sides at least 1.2m high, no projections that could be used for climbing, for example the housing for the pool pump and the steps for pool access must be removed when not in use.

These are government rules, not ours. However we administer the Fencing of Swimming Pools Act and the Building Act, so all swimming pools and spa pools must be registered with the Council. Each year Council staff inspect a number of pools on the register.

Inflatable toddlers' paddling pools don't need to be fenced or registered as long as the depth of water does not exceed 400mm but children still need to be supervised when playing in the water. Don't forget to empty these types of pools when not in use.

Keep summer treats safe

Sharing festive food and barbecues with family and friends is a Kiwi summer tradition, but you don't want to share foodborne illness!

Local food sellers such as restaurants, cafes, pubs, clubs, takeaways, bakeries, butchers, supermarkets, dairies and caterers must comply food safety requirements with the Hauraki District Food Safety Bylaw. The Council operates a food grading system – with premises required to display their grading certificates – and encourages food handlers to be trained in food hygiene practices.

However, of the estimated 119,000 cases of food poisoning in New Zealand every year, about 40% are believed to be caused by unsafe food handling in homes. Bacteria multiplies faster in warm summer temperatures – and combined with outdoor cooking and with foods like chicken, salads and leftovers, the risk is higher.

To prevent making people sick, follow these four Cs:

Clean – wash hands with soap and dry them with a clean towel before handling food, and after handling raw meat or poultry. Also wash your hands after using the toilet, changing nappies, touching pets, or gardening. Wash utensils and chopping boards between preparing raw and cooked foods. Keep your barbecue grill and your fridge clean.

Cover – keep food covered in the fridge, cupboards and in the open. Raw meat and poultry should be stored away from ready-to-eat food, fruit and vegetables. When cooking outdoors, ensure that all food is covered until it's ready to barbecue or eat.

Cook – defrost frozen foods completely before cooking, especially when using a barbecue. If barbecuing sausages, minced meat or poultry, precook them first. Cook sausages and minced meat thoroughly (they shouldn't be pink) and poultry until the juices run clear. This kills bacteria. Keep hot foods steaming hot.

Chill – keep cold foods cold. Ensure your fridge is operating at a temperature between 0 and 4°C. Store all perishable foods in the fridge until you're ready to use them, with raw meat and poultry in the bottom so their juices can't drip on to other food. Marinate food in the fridge, not on the bench. Never leave perishables at ambient temperature for more than two hours. When picnicking or shopping, transport cold food in a chilly bin.

We wish everyone a happy and healthy summer!

PUBLIC NOTICE

LIQUOR BANS 2015

Notice is hereby given pursuant to the Hauraki District Council Consolidated Bylaw that the consumption of alcoholic liquor, the bringing of liquor or of empty liquor containers and the possession of liquor or empty liquor containers in the public places identified below is hereby prohibited during the periods identified below.

LIQUOR BANS - WHIRITOA

All public places including roads, beaches and reserves are included in the prohibition for the Auckland Anniversary weekend public holiday.

Dates and Times – Whiritoa Liquor Ban

During the Auckland Anniversary weekend public holiday being from 4.00pm Friday 23 January 2015 to 4.00am Tuesday 27 January 2015 inclusive.

LIQUOR BANS – PAEROA, NGATEA AND WAIHI

That the consumption and bringing into and possession of liquor in all public places including, roads and reserves are prohibited at all times within areas of the townships listed below:

Waihi

- within the 50 kilometre speed limit areas of Waihi township, and
- within the 70 kilometre speed limit of Seddon Avenue, East from the Margaret Street/ Toomey Street intersection to the 50 kph speed limit sign East of the Martin Road/ Baber Street intersection.

Paeroa and Ngatea

- within the 50 kilometre speed limit areas of the Paeroa and Ngatea townships.

PENALTIES

Any person who commits an offence against the prohibition may be convicted and fined up to \$20,000.00.

POWERS OF POLICE

The Hauraki District Council Consolidated Bylaw authorises any member of the New Zealand Police to act under sections 169 and 170 of the Local Government Act 2002, including the exercise of the power under section 170(2) to immediately and without further notice search a container or vehicle.

L D Cavers

Chief Executive

Hauraki District Council

Take care on roads

Summer holidays are a time to drive with particular care, when more people than usual are sharing the roads.

On rural roads, we ask people to watch out for seasonal spraying of noxious weeds along the verges. Please slow down when approaching or passing spray vehicles – as a courtesy and for everyone's safety!

Quick Tips for Smart Water Use

Fill 'er up

When using the washing machine or dishwasher, **run full loads.**

Stop that trickle

Turn the tap off when brushing your teeth or shaving. Even leaving the tap trickling wastes about five litres of water a minute.

For more tips, click the smart water use logo on the Council website.

