

WELLINGTON CITY COUNCIL

Minutes of the Pacific Advisory Group Meeting on 21 January 2009

Present

Ida Faiumu-Isa'ako (Chairperson - Samoa)
Kolovula Murphy (Deputy – Tonga)
Martha Ahmed (Tokelau)
Mafi Katoa (Tonga)
Danny Kauraka (Cook Islands)
Titia Vaerua (Cook Islands)
Malakai Jiko (Fiji)
Tina McNicholas (Fiji)
Brenda Cottingham (Niue)
Lopati Tefoto (Tuvalu)
Avia Liai (Tuvalu)
Kelisiana Alefaio (Tokelau)

Deputy Mayor Ian McKinnon
Councillor Leonie Gill
Vasi Siohane
Marie Retimanu-Pule
Harry Tauafiafi
Varie Parker
Alice Cowan
Phoebe Velova'a
Billie Tait-Jones
Catherine Dawson
Trudy Jenkins

Welcome

Warm pacific greetings from the Chairperson who wished everyone a happy New Year and welcomed attendees to the first PAG meeting for 2009. She also welcomed all the Pasifika Festival food stall holders and thanked them for attending this meeting.

Opening Prayer

Councillor McKinnon

Apologies

Ana To'o, Pisa Alaifea, Jennifer Rains, Bessie Fepulea'i

CONFIRMATION OF THE MINUTES

Ida Faiumu Isa'ako suggested that the confirmation of The Minutes be deferred to the next PAG meeting due to this meeting being a special meeting with stall holders. This was agreed by members of PAG and moved by Malakai Jiko and seconded by Brenda Cottingham.

MATTERS ARISING FROM THE MINUTES

This again will be deferred to the next meeting.

PASIFIKA FESTIVAL HEALTH & SAFETY

Catherine Dawson, Environmental Health Officer said that this is the second Pasifika Festival that she has been involved with and said that she has a special interest in Pacific Island culture having 4 Tongan and 3 Rarotongan cousins and also having had many years involvement with the Wesley Church. She explained that she has an official warrant to carry out her job and she showed the group her temperature device that she will be using to check food temperatures on the day which is the main part of her job.

She handed out a copy of the food safety requirements for the day. She explained that she does not want to close stalls down if possible and will be checking and trying to fix problems on the day. If she cannot fix a particular problem then she may have to take the non complying food off the stall and the stall will have to sell a smaller menu. If the stall still does not comply then it will have to be shut down but she will try and work this out with stall holders. She noted that cakes are okay to sell without being temperature tested unless they have cream in them and the main foods that will have to be tested are the meat and rice dishes.

Stall holders also need to protect their food supplies from customers being able to sneeze or cough over them. Different types of food need to be kept separate to enable them to be kept at the correct temperature and she suggested that smaller plates be made up of food that can be sold within half an hour. Gloves can be used but must be used in conjunction with regular handwashing.

If food is brought in early then there is only a two hour window when between the time when the food is prepared and sold. It would be good if food can be stored in fridges or can be kept hot until sold as food must either be kept really hot or really cold.

Danny Kauraka asked about taro. Catherine Dawson said that if this can be cooled down and kept cool and does not contain coconut cream then it should be okay.

The question was asked whether or not ice would be an option. Catherine Dawson said that if you can keep the food cool, replenish the ice on a regular basis and only have thin layers of food between ice layers all the way around the food then this may work but stall holders will need to show that it will work.

Danny Kauraka said that last year ice and a freezer were provided by Council and he did not see why this could not be done again.

The question was asked whether ice packs could be used. Catherine Dawson said that these will defrost in two hours and would need to be used under the same principles as ice.

Catherine Dawson said that there was some concern about the menus and about how stall holders were going to fit all the items into the tent or fridge. She noted that no food is allowed to be kept in car boots during the event and all food must be out. She also noted that it would be good if stall holders could provide some sort of cover on the ground in case it is raining on the day.

Brenda Cottingham asked what the rules were about tea and coffee and keeping this hot. Catherine Dawson said that it would be good to try not to have too much sitting out at one time and that sugar needed to be covered and not sitting around in bowls.

Catherine Dawson said that if groups have lids on pots and food is brought in hot then this can be placed on barbeques to keep hot. Any food that is brought in must be wrapped appropriately or in containers with lids. Groups need to make sure that they have suitable facilities and containers. The only food that can be put on display on the tables are things like cakes and raw fish that must be placed in an iced chilly bin and you must be very careful with fresh cream. Brenda Cottingham said asked what groups were supposed to do with fresh cream items. Catherine Dawson said that any fresh cream items would need to be refrigerated.

Catherine Dawson suggested that groups could provide sample meals for display only so that people can see what they are buying or another alternative would be to write down what is in the food. She suggested that groups could make up about 10 plates at a time that must be sold within half an hour.

Marie Retimanu-Pule said that it would be better if groups could bring their own mats for the ground as Metro are not supplying these.

Kolovula Murphy said that all these requirements sound a bit hard and that people are not happy with them. Many of these people are involved in other stalls and they do not have the same requirements. People are conscious of hygiene. She noted that trying to minimise what you can sell on the day depends on what we can get to sell and we want to be able to raise money for our people. Catherine Dawson said that if groups want to sell a wider range and you can keep the food safe then there is no problem with this but groups may not have the space to keep everything safe. She noted that over the last 12 months there has been increasing surveillance on fairs selling food and that they are not picking on anyone in particular. Wellington has a high percentage of bacteria than anywhere else and we are trying to help people meet standards.

The question was asked why the food stalls were only 3x3 and the craft area is bigger. Marie Retimanu-Pule said that there is a limit on space and we have 19 food stalls to accommodate. This is a huge outlay and we have to fit all the food stalls on the same

site and everything will be at capacity on the day. Billie Tait-Jones said that the reason the layout is this way is if anything happens on the day like a fire then there is easy access for fire trucks and the evacuation of people. Stalls that require power need access to the electrical points which are situated on this side of the park. Ida Faiumu-Isa'ako said that maybe we could look at this for next year at the next PAG meeting. Kolovula Murphy said that we have already given feedback about this and said that we wanted to increase the size of the stalls.

Catherine Dawson said that any fruit items can be left at room temperature, fruit drinks and coconut buns can be sold at tent temperature as well.

Titia Vaerua questioned the use of the temperature device and asked how this can set the temperature of food. Catherine Dawson said that this device measures the temperature of food and if the food is above 4° or below 60° then it is not at the correct temperature and if the food is perishable then this will need to be fixed. Titia Vaerua said that we know our own food and sometimes the food would only need to be tasted to make sure it is okay. Catherine Dawson said that her concern is that food is at the correct temperature.

Catherine Dawson suggested that if groups could bring more food in during the day that would be really helpful. Varie Parker said that there would be access problems with this because there is no vehicle access to the site and security would need to know. Marie Retimanu-Pule said that she would look into providing passes for stall holders.

Marie Retimanu-Pule said that we would like food stalls to be opening around 10.00am and she will get back to stall holders with the times for packing in and out. Malakai Jiko asked what time the Pacific Health providers would be able to set up. Marie Retimanu-Pule said that she would confirm this time as soon as it is available.

Avia Liai asked if there would be areas to park behind the stalls and if there would be storage areas outside of the tents. Marie Retimanu-Pule said that groups will possibly be able to roll up the marquees at the back but we do not want a lot of items to be stored around this area. Catherine Dawson said that there must be free access to the handwashing facilities and that groups would be limited to what could be stored on a trailer. Avia Liai said that they would only want to put a fridge there and possibly storing drinks as well.

Malakai Jiko asked who he would need to go to on the day with any food stall holder complaints. Marie Retimanu-Pule said that Varie Parker will be the point of contact.

Catherine Dawson said that groups would need a sign to say who they were and what they are selling.

Councillor McKinnon said that he found the information given out by Catherine Dawson interesting and he could understand how people feel about these regulations but in a city there have to be regulations and if we do not have regulations we will get into trouble as a city. He said that the way he sees this is that it comes down to four things – personal hygiene; storage and temperature of food; recognition of different types of food and the care of your displays.

It was noted that people should remember that we are not just preparing food for our culture but for other people as well.

Varie Parker said that for anyone serving fish on the day it should be noted that there are new rules about the sale of fish. You cannot sell fish that have been recreationally caught and that you need to be able to provide a legal commercial receipt for fish bought from shops. She then handed out a press release from the Ministry of Fisheries regarding this topic.

Varie Parker then handed out a spreadsheet detailing the information on stalls, what information still remains outstanding and points to remember. She said that the issue at the moment is around electrical requirements we do not have this information and if you do not get this to her by the end of the week then your stall will not have a power supply on the day.

Marie Retimanu-Pule said that an information pack and a carparking plan will be made available before the day. She then handed out a copy of the draft programme for the main stage items.

Malakai Jiko asked if the City Council will be providing tables for corporate marquees. Marie Retimanu-Pule said that these items would be provided.

Makakai Jiko noted that there was only one Fijian item noted on the draft programme. Marie Retimanu-Pule said that she would look into this and confirm the items.

Avia Liai whether equipment needed to have an up-to-date safety tag. Varie Parker said that ideally we would like to have this but we are more concerned about food temperature and safety. She also noted that we will be providing two trailer fridges on the day but there is not enough room in them for everyone as they have no shelving. Marie Retimanu-Pule said that we will also provide ice on the day. Tina McNicholas asked whether we could provide some sort of shelving to go into the trailer. Varie Parker said that one of the conditions of hiring these trailers was that we did not put any shelving into them.

The question was asked who would be supplying power on the day. Marie Retimanu-Pule said that Metro would be supplying power and that groups would need to supply their own extension cords.

Ida Faiumu-Isa'ako suggested that people go and look at the park when the tents are set up the two days before the festival. She said that she thought the meeting tonight was really good. We want to make sure that the festival is a success but she felt that people were not quite on the level with requirements for the day. It is the responsibility of PAG to get in contact with people and thank them for coming into the meeting and we need to make sure people are happy and understand the requirements for the day.

Ida Faiumu-Isa'ako asked when she would get the mats from PAG members to decorate the main stage.

Marie Retimanu-Pule said, with regard to the VIPs, after the opening ceremony they will be invited to go to the VIP tent next to the main stage. Currently we have about 60 VIPs who have sent in RSVPs. Alice Cowan will be looking after this tent.

The question was asked who will be on the main stage. Marie Retimanu-Pule said that this has not been decided yet.

Councillor McKinnon suggested that the number of Councillors on the main stage should be limited as this will give more impact if there are smaller numbers. He suggested that people on the stage should include PAG members, MPs, the Mayor and Councillor Gill.

Marie Retimanu-Pule said that she will confirm the day that the marquees will be set up. Ida Faiumu-Isa'ako suggested that PAG members suggested that PAG members have a meeting on the site on Thursday. Marie Retimanu-Pule will confirm this.

Tina McNicholas said that we need to start to foster a stronger relationship with Pacific Affairs. Vasi Siohane will follow this up.

Danny Kauraka said PAG members should be given a copy of the programme in advance to give to their groups who are performing so that they know what time they are on stage.

The question was raised about advertising as PAG members have not heard anything on the radio. Vasi Siohane said that she had heard the festival advertised on the radio, it has been advertised in the Pasifika Magazine and on Nui FM. Tina McNicholas said that we should be trying to reach mainstream radio as well. Marie Retimanu-Pule said that this has been taken care of but she would look into this to confirm.

Councillor McKinnon suggested that we get in touch with a radio talk show for them to interview Ida Faiumu-Isa'ako about the festival.

Marie Retimanu-Pule confirmed that payments for performers will be made on the day as cheques have been organised.

Ida Faiumu-Isa'ako then confirmed a site meeting for PAG members to see the layout for 5.30 on Thursday, 29 January.

Marie Retimanu-Pule said that Council will have a stall on the day for the LTCCP. Deputy Mayor Ian McKinnon explained that the LTCCP is the Council's 10 year plan and went on to explain about this plan and what it means to the City and the community.

Kolovula Murphy said that the Tongan community were on the programme three times and they would like to keep the slots at 11.20am and 1.20pm. It was agreed that the Fijian performers would take the 2.20pm slot.

Avia Liai asked when Ida Faiumu-Isa'ako's speech would be ready for PAG members to look at. He also noted that it would be good to acknowledge the VIPs in this speech.

Closing Prayer

Danny Kauraka

Next Meeting: 18 February 2009

Meeting Closed: 7:55pm