

NZIEH National Webinar series September 2026

Join us online for an exciting and informative National Webinar series. This is a free of charge virtual event for NZIEH members only.

Tuesday 1 September
10.00am - 12.00pm

Wednesday 2 September
10.00am - 12.00pm

(All times are approximate, programme line-up subject to change)

What is on offer?

Welcome to our 2026 webinar series. The NZIEH National Executive team have organised a duo of virtual webinars covering topics members have recently requested training on.

How do I join?

Register in advance via the zoom links below:

DAY ONE REGISTRATION

DAY TWO REGISTRATION

After registration you will receive a confirmation email containing information about joining the meeting. For more information you can email: info@nzieh.org.nz

Programme

Day 1 - Tuesday 1 September

10.00am - Dr Farnaz Pourzand, University of Otago, Wellington: 'Unsafe Waters? The hidden Campylobacter risk in rural New Zealand' - *What epidemiological evidence tells us about private drinking water supplies*

11.00am - Professor Miranda Miroso & Professor Phil Bremer, Otago University: 'When the Inspector Walks Out: Auditing for Resilient Human Systems in Food Safety'

Day 2 - Wednesday 2 September

10.00am - Taumata Arowai: 'The Drinking Water Regulatory Regime'

11.00am - Lisa Hughes, GTK Consulting, Australia: 'From Chaos to Compliance: Running Safe Large-Scale Food Events'

DAY ONE SPEAKERS

Dr Farnaz Pourzand



Dr. Farnaz Pourzand is a Senior Research Fellow in the Department of Public Health at the University of Otago, Wellington. She is leading a University of Otago-funded research project using machine learning to predict microbial contamination and related health risks in New Zealand's drinking water systems. Her research focuses on environmental epidemiology, drinking water quality, climate change, and infectious diseases to inform evidence-based public health policy.

Presentation: **'Unsafe Waters? The hidden Campylobacter risk in rural New Zealand'** - What epidemiological evidence tells us about private drinking water supplies.

Professor Miranda Mirosa



Professor Miranda Mirosa is the Head of the Department of Food Science at the University of Otago. A Behavioural Food Scientist with 15+ years of research experience, her work delivers insights to improve food system safety and sustainability. She co-leads the Food Safety Culture Lab, which conducts research to inform the behavioural and human dimensions of food safety, and sits on the Strategic Leadership Team of the New Zealand Food Safety Science Research Centre. Miranda is also the Director of the Food Waste Innovation Research Theme and served as the Specialist Advisor to Parliament's Environmental Select Committee. She is a Fellow of the New Zealand Institute of Food Science and Technology, a Chartered Member of the Institute of Directors, and has been named one of Aotearoa New Zealand's TOP 50 most influential and inspiring women in food and drink by Cuisine Magazine.

Presentation: **'When the Inspector Walks Out: Auditing for Resilient Human Systems in Food Safety'**. Traditional food safety management relies heavily on checklists, documented procedures, and formal compliance auditing. Yet, experience shows that businesses with immaculate paper records can still suffer catastrophic food safety failures. This webinar shifts the conversation from strict technical compliance to the human dimensions of food safety. Presenters will explore how organisational behaviour, workplace norms, and management choices drive daily habits on the kitchen floor. Designed specifically for Environmental Health Officers and regulatory practitioners, this session will provide concrete, observable cultural indicators to look for during site visits and introduce open-ended diagnostic strategies to evaluate a business's true hidden system. Ultimately, the session equips front-line regulators with the tools to assess whether a food business possesses a resilient human system capable of protecting public health long after the inspector walks out the door.

Professor Phil Bremer



Distinguished Professor Phil Bremer is an academic in the Department of Food Science at the University of Otago, the Chief Scientist of the New Zealand Food Safety Science and Research Centre and the Otago lead for the New Zealand Product Accelerator network.

Phil has supervised 135 postgraduate students. His research spans fundamental and applied food safety and food science topics, across the dairy, seafood, red meat and horticulture sectors. He has over 290 publications on a wide range of topics including, the tracking and controlling of foodborne pathogens, new product development, the role of micro-organisms in flavour development and how to measure, improve and sustain a mature food safety culture. He is the co-lead of the Food Safety Culture Lab.

He is a former president of the New Zealand Institute of Food Science and Technology, the New Zealand Microbiological Society and the New Zealand Association of Food Protection and a Fellow of the International Academy of Food Science and Technology.

DAY TWO SPEAKERS

Taumata Arowai



Water Services Authority
Taumata Arowai

The Water Services Authority – Taumata Arowai is the water services regulator for New Zealand. We work with, regulate, and influence the water services sector to help improve outcomes for the health of the water, people and environment.

Presentation: **‘The Drinking Water Regulatory Regime’** – The team will provide updates and key changes.

Lisa Hughes



Lisa is an Environmental Health Practitioner with almost 25 years experience and is a Fellow of Environmental Health Australia. Lisa has worked for Local and State Governments as well as Academia and is a Director of her family’s consultancy. Lisa currently is a member of the Standards Australia review committee into AS4674-2004: Design, construction and fitout of food premises. Lisa has worked on numerous temporary food events, both from a regulatory perspective and for the organiser as the food safety advisor.

Presentation: **‘From Chaos to Compliance: Running Safe Large-Scale Food Events’**