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| Food Safety Hazard Analysis Record16: Pickles, Chutneys, Jams, Syrups, Gels |
| Food Safety Hazards | **Control Measures** | **Critical Control Limits** | **Monitoring** | **Corrective Actions** |
| Microbiological growth- Pathogenic bacterial growth- Mould growth- Cross contamination | Recipes have been validated to achieve:* a pH of 4.3 or below or
* a water activity (aw) below 0.97 (as a result of a >38% sugar concentration)

Foods are thoroughly cooked Vac pack bags sealed using the ready to eat vac packerGlass jars, rubber seals and lids are sterilizedShelf life of 6 months (3 months in Ireland) is applied where pH is the control measureOnce opened a shelf life of 1 month is applied where pH is the control measureShelf life of 3 months applied where aw is the control measureOnce opened a shelf life of 7 days is applied where aw is the control measure | pH = or < 4.3 achieved oraw < 0.97 achievedFoods cooked for at least 10 min at 90oC or aboveShelf-life not exceeded | Recipes validated to demonstrate they achieve Critical Control LimitsCook time and temperature recorded on **Pickle, Chutney, Jam, Syrup and Flavoured Oil Record Form**Foods are visually inspected for mould growth  | Food that does not achieve pH<4.3 or aw<0.97 is discardedContinue to cook until 90oC achieved for at least 10 minFood discarded in mould growth observedDate expired food is discarded |
| Physical contamination | Inspect glass jars for signs of damage before and after sterlisationInspect rubber seals and lids regularlyGlass stored in designated areas |  | Check glass jars, lids and rubber seals for potential sources of physical contamination. | Discard damaged jars.Replace damaged /perished rubber seals or lidsDiscard any contaminated food.  |
| Chemical contamination | Wash vegetables and fruit thoroughly |  | Visual checks to ensure all foods thoroughly washed | Discard any contaminated food |
| Allergens | Recipes/specs followed, and batch code applied  |  | Batch code recorded on **Pickle, Chutney, Jam, Syrup and Flavoured Oil Record Form** | Discard any product where precise contents are not known. |
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| Site Specific Actions |  |
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| The above control measures and monitoring procedures are implemented within my unit |
| Name | **Date** |
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| Magnifying glass | **Also refer to the following *Good Hygiene Practice* guides for additional guidance:****Cross Contamination / Cooking / Vac Packing / Allergens** |