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| Food Safety Hazard Analysis Record  16: 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 packer  Glass jars, rubber seals and lids are sterilized  Shelf life of 6 months (3 months in Ireland) is applied where pH is the control measure  Once opened a shelf life of 1 month is applied where pH is the control measure  Shelf life of 3 months applied where aw is the control measure  Once opened a shelf life of 7 days is applied where aw is the control measure | pH = or < 4.3 achieved or  aw < 0.97 achieved  Foods cooked for at least 10 min at 90oC or above  Shelf-life not exceeded | Recipes validated to demonstrate they achieve Critical Control Limits  Cook 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 discarded  Continue to cook until 90oC achieved for at least 10 min  Food discarded in mould growth observed  Date expired food is discarded |
| Physical contamination | | Inspect glass jars for signs of damage before and after sterlisation  Inspect rubber seals and lids regularly  Glass 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 lids  Discard 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** | | | | |