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| Food Safety Hazard Analysis Record  17: Flavoured Oils | | | | | |
| Food Safety Hazards | | **Control Measures** | **Critical Control Limits** | **Monitoring** | **Corrective Actions** |
| Microbiological growth  - Pathogenic bacterial growth  - Cross contamination | | For oil made with **fresh soft herbs:**   * Herbs are thoroughly washed, then blanched. * Excess moisture removed manually.   For oil made with **fresh vegetables** (e.g. chillis, garlic):   * Vegetables washed or peeled and thoroughly and cooked to 75oC   For oil made with **woody herbs** or **fresh vegetables**:   * Herbs and vegetables are thoroughly washed (or peeled) and dried * Flavoured oil is heated to 75oC or to 70oC for 2 minutes   Shelf life of **7 days** is applied | Herbs heated to boiling  Fresh vegetables cooked to:   * 75oC or   Flavoured oil heated to:   * 75oC or * 70oC for 2 minutes   Shelf-life not exceeded | Cook time and temperature recorded on **Pickle, Chutney, Jam, Syrup and Flavoured Oil Record Form** | Continue to cook until 75oC or 70oC for 2 minutes achieved  Date expired food discarded |
| For oil made with **dried herbs** and **spices**:  Flavoured oil is heated to 75oC or to 70oC for 2 minutes  Shelf life of **1 month** is applied | Flavoured oil heated to:   * 75oC or * 70oC for 2 minutes   Shelf-life not exceeded | Cook time and temperature recorded on **Pickle, Chutney, Jam, Syrup and Flavoured Oil Record Form** | Continue to cook until 75oC or 70oC for 2 minutes achieved  Date expired food discarded |
| Glass bottles, rubber seals and lids sterilised and thoroughly dried |  |  | Rewash and sterilise any potentially contaminated container and seals |
| Physical contamination | | Glass bottles inspected for signs of damage before and after sterlisation  Rubber seals and lids inspected regularly  Glass stored in designated areas |  | Check glass bottles, rubber seals and lids for potential sources of physical contamination.  . | Discard damaged bottles.  Replace damaged /perished rubber seals or lids  Discard any contaminated food. |
| Chemical contamination | |  |  |  |  |
| Allergens | | Recipes/specs followed |  | 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** | |
|  | | | |  | |
| Magnifying glass | **Also refer to the following *Good Hygiene Practice* guides for additional guidance:**  **Cross Contamination / Cooking / Allergens** | | | | |