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| Food Safety Hazard Analysis Record17: 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 boilingFresh 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 achievedDate expired food discarded |
| For oil made with **dried herbs** and **spices**:Flavoured oil is heated to 75oC or to 70oC for 2 minutesShelf 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 achievedDate 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 sterlisationRubber seals and lids inspected regularlyGlass 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 lidsDiscard 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** |