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| Food Safety Hazard Analysis Record  18: Yoghurt and Labneh | | | | | |
| Food Safety Hazards | | **Control Measures** | **Critical Control Limits** | **Monitoring** | **Corrective Actions** |
| Microbiological growth  - Pathogenic bacterial growth  - Mould growth  - Cross contamination | | Only pasteurized milk within shelf-life used  All equipment cleaned and sanitised  **Yoghurt production**  Milk heated to 85oC (does not apply to use of yogurt makers)  Milk rapidly cooled to 41-43oC (does not apply to use of yogurt makers)   * If using commercial starter manufacturer’s instructions are followed * If using commercial yoghurt as starter 3-5% by weight added * If using a yoghurt maker, manufacturer’s instructions are followed precisely   Product incubated for no longer than 12 hours  Any product that has not set after 12 hours is discarded  pH level of <4.6 achieved (measurement not required where yoghurt makers are used)  Product refrigerated after incubation completed  7-day shelf-life applied if  Shelf-life of 72 hours applied if toppings, fruit or other items are added  **Labneh production**  If used, cheesecloth is scalded immediately prior to use  Filtering takes place under refrigeration for a maximum of 24 hours  Shelf-life of 72 hours is applied | Milk temperature 85oC  Milk cooled to 41-43oC within 60 minutes  pH < 4.6 achieved  Maximum storage temperature 8oC  Shelf-life is not exceeded | .  Record temperature on **Yoghurt/Labneh Production Record**  Record cooling times and temperature on **Yoghurt/Labneh Production Record**    pH monitored recorded on **Yoghurt/Labneh Production Record**  Fridge temperatures checked twice daily and recorded on **Refrigerator/Freezer Temperature Record** | Milk heated until 85oC  Milk discarded if not cooled within 60 minutes  Product that does not achieve pH < 4.6 is discarded  Product that does not set within 12 hours is discarded  Follow fridge/freezer breakdown procedures in *GHP6: Delivery and Storage* if refrigeration/freezer temperatures outside of Critical Limits  Date expired foods are discarded |
| Physical contamination | | Equipment in good condition |  | Visual checks of equipment for potential sources of physical contamination. | Discard any contaminated food. |
| Chemical contamination | |  |  |  |  |
| Allergens | | Avoid allergen cross-contact |  |  | Discard any product where cross-contamination suspected |
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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 / Food Labelling & Shelf Life / Food Delivery & Storage / Food Preparation / Allergens** | | | | |