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| Food Safety Hazard Analysis Record18: 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 usedAll 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 hoursAny product that has not set after 12 hours is discardedpH level of <4.6 achieved (measurement not required where yoghurt makers are used)Product refrigerated after incubation completed7-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 useFiltering takes place under refrigeration for a maximum of 24 hoursShelf-life of 72 hours is applied | Milk temperature 85oCMilk cooled to 41-43oC within 60 minutespH < 4.6 achieved Maximum storage temperature 8oCShelf-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 85oCMilk discarded if not cooled within 60 minutesProduct that does not achieve pH < 4.6 is discardedProduct that does not set within 12 hours is discardedFollow fridge/freezer breakdown procedures in *GHP6: Delivery and Storage* if refrigeration/freezer temperatures outside of Critical LimitsDate 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** |
|  |  |
| 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** |