



II

Good Hygiene Practises (GHP)

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Reminder: what are Good Hygiene Practices?

Good Hygiene Practices (GHP) and Good Manufacturing Practices (GMP) = Prerequisite Programs (PRPs - “HACCP language”), defined as*:

- *“Prior to application of the HACCP-based procedures (...), [the producer] should have implemented the PRPs.*
- *PRPs are not specific for a given hazard, but apply generally.*
- *The PRPs provide the foundation for effective HACCP implementation (...).”*

*Ref: COMMISSION NOTICE on the implementation of food safety management systems covering prerequisite programs (PRPs) and procedures based on the HACCP principles (...) (2016/C 278/01)

<https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=uriserv:OJ.C .2016.278.01.0001.01.ENG>



Good Hygiene Practices

6 chapters with advices and suggestions in the Guide:

- GHP staff: general hygiene, training and health
- GHP premises and equipment
- GHP cleaning
- GHP disinfection
- GHP pest control
- GHP water quality



Staff: general hygiene, training and health

- Behaviour and practices to avoid contamination/cross-contamination
- Behaviour in case of disease of someone working in the dairy
- Training

Recommendations

- Handwashing with soap and water before handling food and ingredients and after handling potentially contaminated or dirty material
- Specific and clean clothes and footwear in the dairy
- Training on food hygiene internally (experienced colleague)
- Staff should exclude themselves in case of disease likely to be transmitted through food handling
- Visitors should benefit from equipment and information



Premises and equipment

Design, layout, dimensions organisation of the dairy and of adjacent areas, equipment and materials

Layout and/or organisation avoiding cross-contamination

- Process-flow from raw materials to dispatch of goods, or
- Separation of processes in time, or in space



2.3



2.4

Different means to store and transport milk (bulk tank, buckets, churns,...)

Premises and equipment well maintained

- Smooth, easy to clean materials, or
- Traditional materials



2.2



Premises and equipment (continued)

Premises with appropriate equipment

- Toilets available
- Ventilation system
- Light: sufficient, and as possible, avoiding breakage

Appropriate areas

- Cleaning area
- Packaging area
- Sales area

Waste handling





Premises and equipment (continued)

Some details about flexibility / traditional materials, equipment



- European regulation gives the possibility to use materials and equipment that are **not smooth, resistant to corrosion or impermeable** (ripening natural caves, stone walls and floors, wooden shelves, coating plant leaves, etc.).
- For ‘Cheeses with traditional characteristics’
 - Recognised historically as traditional products.
 - Or protected. Eg: PDO, GPI, PAT, etc.
 - Or with practices that are codified or registered as traditional. Eg; in France: all farmhouse cheeses are considered “cheeses with traditional characteristics”
- Authorisation from competent authorities is necessary



Premises and equipment (continued)

Maintenance of equipment and installations



Condition of premises and equipment should be periodically inspected by the producer (the frequency is his responsibility)

Maintenance work in case of deficiency

The producer can carry out the verification and calibration, seeking external advice in case of non-compliance.



Premises and equipment (continued)

Maintenance of equipment and installations



Some recommendations for important stages:

- **Milking machine** (eg. Check of final unit after each cleaning ; general inspection of the machine once per year...)
- **Pasteurizer** (check of the diverter valve, the flow and the temperature sensor)
- **Thermographs and thermometers** (with a reference thermometer or checking with multiple thermometers, or using iced-water (0°C) and steam/boiling water (100°C))
- **pH meter**: calibration with two buffer solutions.

For routine maintenance and calibration of devices **for monitoring of CCP** > **frequency recommended:**

- Pasteurizer: annually
- Thermographs or thermometers: annually.



Difference between Cleaning and Disinfection

Cleaning means to eliminate visible dirt deposits :

- Organic deposits (fat, protein, lactose ...)
- Mineral deposits (limescale, milk stone...)

Disinfection means to eliminate or reduce to acceptable level the invisible microorganisms



Recommendations

- In cheese production, **thorough cleaning without disinfection is better than systematic disinfection** of equipment and materials in order to **preserve the natural flora and the balance of the microbial ecosystem**.
- **The use of disinfection is a decision for the professional cheesemaker.**
- Disinfection may be necessary in the short term to clear up accidents in production facilities or in case of sanitary problems.
- For dairy products other than cheese, and in particular for non-fermented products, regular disinfection is recommended.



Cleaning

The guide provides information on:

- Choice of cleaning products
- Cleanings' parameters : « TACT » (Time Action Concentration Temperature)
- Cleaning equipment
- Water quality
- Protocol for cleaning
- Recommendation for cleaning traditional materials
- Recommended Frequencies for Cleaning Surfaces and Equipment
- Cleaning plans (templates of tables)



Disinfection

The guide provides information on:

- Choice of disinfectant
- Protocol for disinfection
- Disinfection plans
- Checking the disinfection plan



Pest control plan

Rodents, insects and birds = possible source of pathogenic microorganisms causing contamination of raw materials or products or infectious disease among workers.

Prevention and elimination of pest: **by the producer himself OR by professional pest control contractor**

Recommendations for prevention of pest activity

- Outside the premises (eg. surroundings clean and dry ; traps or other means chosen by the producer)
- Within the premises (eg. Fly-paper, UV insect killers or other means chosen by the producer ; dense insect-proof mesh in opened windows ; etc.)

Recommendations for corrective actions where pest activity is identified (thoroughly clean and disinfect ; review procedures)



Water quality

2 possible sources of water:

Public network supply

- No sampling plan required (this is case in most countries)
- GHPs concern **transport, storage or simple treatments and maintenance of the water installation**

Own supply

= wells and bore holes, surface water, rainwater, snow, etc.,

- Meanings to **protect and maintain the sources** are required
- **Samplings and analysis on chemical and microbiological criteria** are required
(annual analysis determined in each national regulation)



Tools available for Good Hygiene Practices

1.2 Power Point Flexibility

2.2 Power Point What means contact material?

2.3 Power Point Premises and Equipment


2.4 Power Point What should be taken into account when buying new equipment?


2.5 Power Point Maintenance of equipment

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Checking Thermometers

- Follow the instruction manual or video done by the manufacturer
- Video examples:
 - [How to calibrate a digital thermometer](#) (DeltaTrak Inc, 2:59)
 - [Calibrating a thermometer](#): boiling water and ice water methods (2:20 min)
 - [How to calibrate COMARK pocket thermometers](#) (Manish Engineering Company, 3:18 min)
- Reference thermometer
- Use several thermometers



Teachesy 

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High risk for migration

Foods with high fat and/or moisture content
 Foods with long shelf life
 Foods exposed to heat in its packaging



Teachesy 

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Area or receptacle for storage of ingredients and packaging



- Different kind of products can be stored in the same cold room if conditions of storage are respected and there is no cross contamination
- Packaging and ingredients can be stored:
 - in the same room if they are protected from contamination
 - in "containers", "closet" or others
 - In an adjacent or in a building annexed

Teachesy 

Equipment and materials

Wooden material and equipment



Teachesy 