



Physical hazards

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Hazard Analysis

Hazards can originate from environment, farming, processing.

- Chemical hazards
- Physical hazards
- Microbiological hazards



Physical hazards

Foreign bodies:

- Glass, wood, plastic and metal from equipment and premises
- Miscellaneous foreign bodies: from teats during milking, from personnel and visitors (like buttons, jeweler, coins, pens, hair, nail varnish, ...)



Foreign bodies: glass, plastic and metal from equipment and premises





Foreign bodies: glass, plastic and metal from equipment and premises

Hazard

- Splinters or fragments from damaged equipment or broken items pose a serious risk to human health.
- (Fragments of) packaging from starter cultures and other ingredients may pose a choking hazard.

Preventive measures

- Maintain premises and equipment in good condition.
- Check whether glass and metal components are intact before and after production.
- Glass breakage should be recorded and production suspended while breakage is cleaned up. Potentially contaminated product should be destroyed. Protective clothing should be changed after cleaning up glass breakage.
- Dispose of packaging material of starter cultures and other ingredients immediately after use.



Miscellaneous foreign bodies

Hazard

- Grass and dirt from the teat.

Preventive measures

- Careful preparation of the teat for milk, filtration of the milk.





Miscellaneous foreign bodies

Hazard

- Excrements from pests or other pest activity.

Preventive measures

- Protect production and storage area from pests, including flying insects.
- Inspect ingredients and packaging upon receipt.





Miscellaneous foreign bodies

Hazard

- Parts or components from damaged or unsuitable food contact materials.

Preventive measures

- Inspect ingredients and packaging upon receipt.
- Use appropriate food contact materials.





Miscellaneous foreign bodies

Hazard

- Items from personnel or visitors like buttons, jewellery, coins, pens, hair.

Preventive measures

- Follow a documented 'Staff and Visitor Hygiene policy', see GHP Staff Hygiene and Training.
- Ensure that clean protective clothing is used.





Summary: physical hazards

Most significant for
farmhouse and
artisan cheese and
dairy production

Foreign bodies:

- **Glass**, wood, plastic and **metal** from equipment and premises
- Miscellaneous foreign bodies: from teats during milking, from personnel and visitors (like buttons, jewelry, coins, pens, hair, nail varnish, ...)