



# Primer uporabe Smernic DHP



## Kako „uporabimo“ Smernice DHP?

### ► Korak 1: Proizvajalec izbere liste, ki so uporabni zanj.

- Smernice so sestavljene iz različnih listov > uporabnik izbere samo liste, ki se nanašajo na njegov proizvod in njegove proizvodne prakse
- Na primer, proizvajalec, ki predeluje svoje kravje mleko v laktične sire, uporabi samo:
  - *Vse liste DHP in DPP*
  - *List „analiza tveganja za primarno proizvodnjo“*
  - *List, ki je izdelan na osnovi HACCP-a - Siri z laktično koagulacijo*
  - *Listi, ki se nanašajo na sledljivost; samokontrola in neskladnost*



## Kako VDHP prilagoditi svoji proizvodnji?

### ► Korak 2: Proizvajalec mora GHP & GMP prilagoditi svoji proizvodni praksi:

Na vsakem listu mora proizvajalec:

- Izbrisati vse postavke, ki se ne uporabljajo v njegovi proizvodnji
- **Obdržati** priporočila, ki ustrezajo njegovi proizvodnji in celo **poudariti in podrobno predstaviti tista**, ki so zanj najpomembnejša



# Primer uporabe 1 lista v VDHP

## Section II - Good Hygiene Practices

### STAFF: GENERAL HYGIENE, TRAINING, HEALTH

Hazards posed by food handlers are easily controlled through simple good hygiene practices and the limited risk posed by the small number of personnel typically working in a small dairy/food production business may allow for some flexibility in the interpretation of regulatory requirements. These hygiene requirements apply to all food handlers – either working alone or with others.

#### General Hygiene for any Food Handler

Effective handwashing with soap and water is the principal means of infection control in a food production business. Fingernails should be clean and unvarnished and false fingernails should not be worn. Care should be taken to wash the thumbs and between the fingers. Arms should also be washed where they will come into contact with food. In the case of outdoor milking where water is not available, hand-gel or wipes can be used. However, hands should be sanitised by washing with soap and water at the next opportunity.

Staff should wash their hands:

- Before milking animals.
- Upon entering the food production area.
- Before handling food or ingredients or starter cultures.
- After going to the toilet.
- After using the phone.
- After handling potentially contaminated material.
- Whenever they are dirty.



Staff should, through their behaviour and practices, seek to avoid contamination and cross-contamination of products. In particular:

- Cuts and abrasions should be covered with a waterproof dressing or glove.
- Food handlers should refrain from smoking, spitting, chewing or eating.
- Food handlers should avoid sneezing or coughing over food products.
- Jewellery should not be permitted in production areas though sometimes exceptions are made e.g. for a plain wedding band or small earrings.
- Where accidental release may pose a risk of contamination, allergens (including cereals containing gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, celery, mustard, sesame, lupin and sulphur dioxide) should not be brought into the food-handling area unless as a declared ingredient.

#### Clothing

Staff should wear designated clothing for milking and clean clothes for food production; clothes worn in the dairy should not be the same ones worn for working on the farm. A change of outer clothing (overcoats or aprons) should be provided when entering the food production area and should be removed before leaving the premises or going to the toilet. Clothing should be in good condition - free from rips, fraying and loose buttons.

A change of footwear (or a footbath) should be provided when required to prevent dirt being brought into the dairy. Where a disinfectant footbath is used, the contents should be refreshed regularly to ensure their effectiveness.



#### Training

All food handlers and milking staff should be trained; this may be by obtaining a formal food hygiene qualification or through direct instruction by a more experienced colleague. Training should address the food safety hazards encountered in dairy production and promote understanding of good hygienic practice.

🔍 Stavek govori o: “Osebjje mora umiti roke pred molžo živali....”

> Sirar, ki ne proizvaja mleka, bo **zbrisal** „pred molžo živali“ v svojem VDHP

🔍 Stavek govori o: (glede usposabljanja) to se lahko zgodi s pridobitvijo uradne izobraževanja za **higieno živil** ali z neposrednim navodilom bolj izkušenega sodelavca“

➤ Proizvajalec naj obkroži „z neposrednim navodilom izkušenejšega sodelavca“

NB: v primeru, ko so formalno usposabljanje opravili sodelavci, se lahko potrdila združijo v prilogo VDHP, kot dokazila.

Če je besedilo v skladu z njegovimi praksami, proizvajalec nima ničesar dodati, izbrisati ali prilagoditi





# Primer uporabe VDHP na osnovi HACCP-a

## Izvleček iz načrta na osnovi HACCP-a sire z laktično koagulacijo

Proizvodni korak za nadzor	Zakaj moramo biti previdni	Preventivni ukrepi	Preverjanje/nadziranje postopka	Popravni ukrepi
Zorenje brez inokulacije	M: Rast patogenih bakterij: Mleko lahko vsebuje nezaželeno bakterije. Kadar je število mlečnokislinskih bakterij (MKB) nizko ali so pogoji za njihov razvoj neugodni, lahko prevladujejo patogene bakterije	Kjer je mogoče, spodbujajte razvoj MKB s pomočjo dobre prakse v živiloreji (glej proizvodnjo mleka). Uporabite ustrezno temperaturo zorenja in čas, da spodbudite dovolj hitro rast MKB. (2)	Izkušnje proizvajalca sira: organoleptični pregled, merjenje temperature, časa in razvoja kisline.	Dodajte odmerek kulture za kisanje. Zavržite sumljivo mleko (okus, vonj, videz). Prilagodite proizvodne parametre (čas, temperaturo). Če gre za ponavljajoč se problem, izboljšajte prakse pri proizvodnji mleka ali zamenjajte dobavitelja mleka.
Zorenje z inokulacijo	M, C: Nepravilni pogoji v procesu proizvodnje lahko omogočajo rast patogenih bakterij	Ohranite pravilno temperaturo, čas in odmerek kulture. Dodajte kulture čim prej.  <i>Evening milking: Whey added in the tank just after milking Tank's temperature adjusted to 12 °C večerna molža: Sirotka je dodana v bazen takoj po molži Temperatura v bazenu se nastavi na 12 °C ...</i>	Izkušnje proizvajalca sira: organoleptični pregled, merjenje temperature, časa, in razvoja kisline	Prilagodite proizvodne parametre: čas, temperaturo, tip in doziranje kulture.

Če proizvajalec ne uporablja zorenja brez cepljenja, mora to vrstico **izbrisat**

To vrstico obdržimo in prilagodimo (detaljno, ...) ker je običajna praksa posameznega proizvajalca...