

Farmhouse and Artisan Cheese and dairy producers' European Guide to Good Hygiene Practices ("FACE-GGHP")

***Procedure SANCO/2014/G4/019 concerning European guidelines for good hygiene practices in
artisanal production of cheese***

The guide will be structured as follows:

1. INTRODUCTION

This part will explain who the guide is intended for, who wrote it and how the content should be used. An emphasis will be made on flexibility concerning premises for farmhouse and artisan cheese and dairy producers.

2. GOOD PRACTICES OF HYGIENE

This part will describe good hygienic practices including those relating to equipment and premises; general hygiene; staff training and personal health and hygiene; cleaning and disinfection; maintenance of traditional equipment, pest control and water supply (covering overall principles and referencing national regulations).

3. HEALTH CONTROL PLAN FOR EACH FAMILY OF PRODUCTS

Different products, representing farmhouse and artisan cheese and dairy production within Europe, will be covered:

- Milk production and storage on the farm
- Milk collection, storage and treatment
- Lactic coagulation cheeses
- Enzymatic coagulation cheeses
- Mixed coagulation cheeses
- Whey cheeses and others
- Milk (for direct consumption)
- Butter and cream
- Fermented milk products (e.g. yogurts, kéfir)
- Non fermented milk products (e.g. Ice cream, custard)

4. HEALTH CONTROL PLANS FOR SPECIFIC OPERATIONS

As many processes are common to different technologies, they will be described in this section of the guide. Specific operations include:

- Cultures: production, storage and use
- Coagulants: production, storage, and use
- Other added ingredients (e.g. colour, chemical preservatives, herbs and spices, seeds and nuts): risk of contamination and allergy.
- Dry salting and brining
- Curd handling (Cheddaring, pressing, piercing, cutting, milling and mixing)

- Cheese surface treatments for development of the rind or coat (rind washing, mould ripening, wax or plastic coating cloth binding)
- Cheese maturation, storage and sale

5. TRACEABILITY

Best practice for traceability will be covered by the guide.

6. SELF-MONITORING PLANS

A method to develop self-monitoring plans, adapted to farmhouse cheese makers and small scale dairies, will be proposed with emphasis on the appropriate application of flexibility.

7. NON CONFORMITY MANAGEMENT

8. HAZARDS DESCRIPTION FOR MILK PRODUCTS

9. GLOSSARY, BIBLIOGRAPHY
