

**SAMPLE DOCUMENTATION
PRODUCTION OF DAIRY PRODUCTS IN FOOD SERVICE
ESTABLISHMENTS**



Ministry of
Health

Production of Burrata in Food Service Establishment

Burrata is a soft stretched-curd pouch filled with pieces of mozzarella, marscapone or ricotta cheese. It is best served fresh and slightly warm. When the closed pouch is cut the filling oozes out. To make the pouch, mozzarella curd is stretched and flattened into a slab and after addition of filling it is sealed. Traditionally, the pouch was tied with the stem of the asphodelus flower which was used as a shelf life indicator. When the stem had lost its colour the cheese was considered too old.

Burrata has a very short shelf life and is best used immediately so that the filling is still soft. It is a high moisture cheese and should be stored in cool, boiled water and used quickly. This recipe starts after the mozzarella curd is formed. Shelf life traceability is a CCP in this process.



STANDARD RECIPE

Follow recipe for mozzarella to the forming ball stage. After the curd has been cooled in ice bath it is divided into portions and filled. Filling can be mozzarella scraps cut up and mixed with cream, ricotta cheese or marscapone cheese.

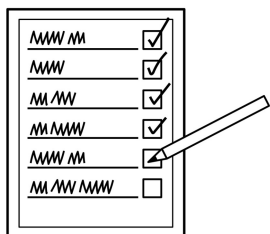
Mozzarella curd will be divided into 100 g portions and filled with 30 - 40 g of cheese filling. Finished product is stored in water.

Equipment List

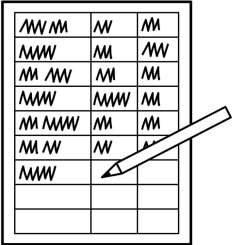

Thermometer	Whisk	Measuring spoons	Kettle/Pot
Curd knife	Colander	Cheese cloth	Catch bowl for whey
pH meter	Cutting board	Ice Bath	Neoprene gloves
Skimmer or perforated ladle	String or twine		

PROCESS BASED FOOD SAFETY PLAN

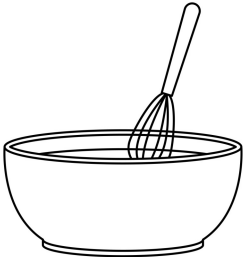
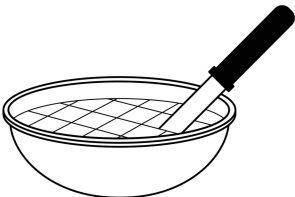
Step #	Process Step	Potential Hazards	Instructions and Outcomes
1	Preoperational Checks	<p><u>Biological</u></p> <p>Pathogen contamination due to incomplete sanitation procedures.</p> <p><u>Chemical</u></p> <p>Cross contamination due to improper separation of activities.</p> <p>Contamination with non-food chemicals due to residual cleaners or sanitizers.</p> <p>Contamination with non-food chemicals due to mishandling of sanitizer spray bottles during use or filling.</p>	<ul style="list-style-type: none"> • Inspect, clean and sanitize designated work area. • Inspect equipment, utensils, and processing areas (clean and sanitized). • Use written recipe each time you make the product to ensure consistency of measurements and that all steps in the production process are followed. • Label the sanitizer spray bottles to indicate the content (non-food chemical).



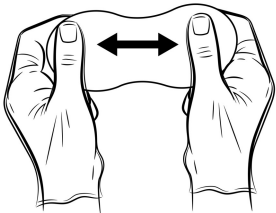

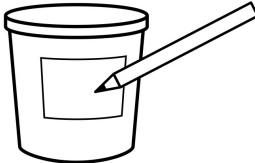
PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
2	Follow steps 1-17 Mozzarella 	<p><u>Biological</u></p> <p>Pathogen contamination due to contaminated water</p> <p>Pathogen growth due to time/temperature abuse.</p> <p>Pathogen contamination due to poor hygiene and improper handling by employees.</p> <p>Pathogen contamination due to unsanitary equipment.</p> <p><u>Allergens</u></p> <p>Contamination by allergens due to improper separation of activities.</p>	<ul style="list-style-type: none"> • Follow the procedure for Mozzarella. Record the lot code of the mozzarella batch that is used. • Food service establishments may prepare a separate batch of mozzarella curd for use in burrata or divide a batch of curd and use a portion for burrata. The Burrata Batch Report is used to record curd used. • At this step the curd is one large ball held in ice water until forming of burrata pouch.
3	Stage Ingredients 	<p><u>Biological</u></p> <p>Pathogen growth due to time/temperature abuse.</p> <p>Pathogen contamination due to unsanitary equipment.</p> <p>Pathogen cross-contamination due to improper employee handling practices.</p> <p><u>Chemical</u></p> <p>Contamination with non-food chemicals due to residual cleaners or sanitizers.</p> <p><u>Allergens</u></p> <p>Allergen cross contamination due to improper separation of activities.</p>	<ul style="list-style-type: none"> • Time and temperature control are key success factors when making burrata cheese pouches. • Organize work area. Handy access to ice bath and hot water bath is essential when making burrata. Follow batch report.

PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
4	Prepare Filling 	<p><u>Biological</u> Pathogen contamination due to improper employee hygiene practices. Pathogen contamination due to contaminated or past code dairy ingredient Pathogen contamination due to unsanitary equipment.</p> <p><u>Allergens</u> Allergen cross contamination due to improper separation of activities. Contamination by allergens due to unsanitary equipment. Allergen cross contamination due to improper employee handling practices.</p>	<ul style="list-style-type: none"> • Clean and sanitize work area before preparation of fillings. • Record lot code of filling ingredients on batch report. • Hold in refrigerator until ready to use.
5	Portion and hold in hot water 	<p><u>Biological</u> Pathogen contamination due to contaminated water Pathogen contamination due to unsanitary equipment. Pathogen growth due to time/temperature abuse due to taking too long to complete step</p>	<ul style="list-style-type: none"> • Prepare hot water for use with curd. • Divide the large ball of curd into portions. The burrata pouch will be made from approximately 50-80 g curd, a 10 cm square of curd will be produced. • Place the curd balls in a large bowl and cover with hot water 77-82°C • Allow to sit for 5 minutes until the curd become pliable.

PROCESS BASED FOOD SAFETY PLAN

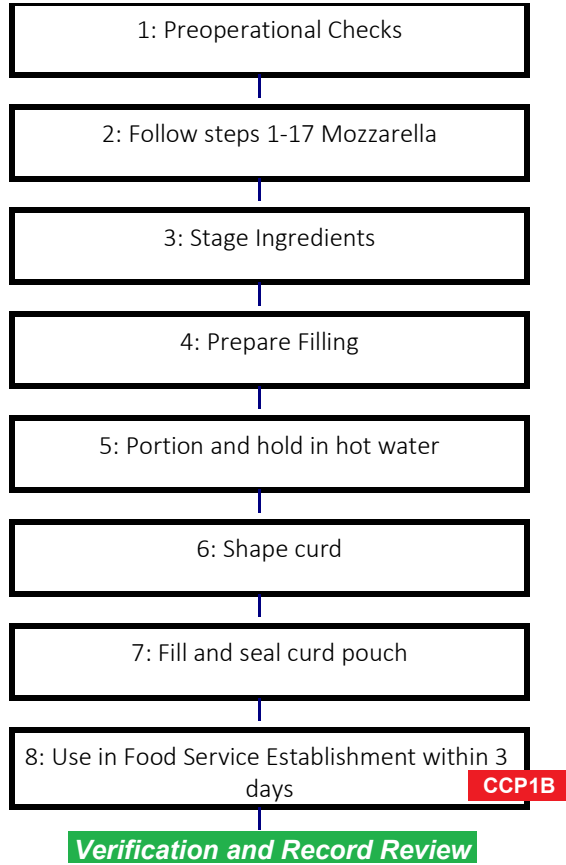
Step #	Process Step	Potential Hazards	Instructions and Outcomes
6	Shape curd 	<p><u>Biological</u> Pathogen contamination due to poor hygiene and improper handling by employees. Pathogen contamination due to unsanitary equipment.</p> <p><u>Allergens</u> Contamination by allergens due to improper separation of activities.</p>	<ul style="list-style-type: none"> • Wash hands and wear protective gloves during this step. • Remove from water and stretch to a 10 cm square. This can be done by cupping in the palm of hand or pressing into shape on a board. • The pouch can also be shaped by forming in the cup of a ladle. Dip the ladle in the hot water as needed to keep the curd elastic.
7	Fill and seal curd pouch 	<p><u>Biological</u> Pathogen growth due to time/temperature abuse due to taking too long to complete step Pathogen contamination due to unsanitary equipment. Pathogen contamination due to contaminated or past code dairy ingredient</p> <p><u>Physical</u> Hazardous extraneous material contamination due to poor hygiene and improper handling by employees.</p>	<ul style="list-style-type: none"> • Wash hands and wear protective gloves during this step. • Fill stretched curd with prepared filling (about 30-40 g). Fold over the two opposite corners of curd to enclose filling • Bring the other two flaps over and seal by pinching closed. • Use a slotted spoon and dip the pouch into the hot water to seal. • Tie closure with twine if desired. • Place pouch in ice bath to cool for 2-3 minutes.
8	Use in Food Service Establishment within 3 days 	<p><u>Biological</u> Pathogen contamination due to using product that is past best before date. Pathogen growth due to time/temperature abuse.</p> <p>Pathogen contamination due to condensation falling onto/into uncovered product.</p>	<p>CRITICAL CONTROL POINT (CCP1B)</p> <ul style="list-style-type: none"> • Use immediately or store in boiled, cooled water in a lidded container. • Date product with 3-day use by date. • Store at 4°C. • Use in Food Service Establishment within 3 days. Record on Batch Report.

Product Description Form (Foodservice)

Product Category	Fresh Cheese
1. What is your product name and weight/volume?	Burrata
2. What type of product is it (e.g. raw, ready-to-eat, ready-to-cook, or ready for further processing)	Ready to Eat (RTE), consumed fresh.
3. What are your product's important food safety characteristics (e.g. acidity, water activity, salinity, etc.)?	Pasteurized, cultured, stored in water.
4. What allergens does your product contain?	Milk
5. What restricted ingredients (preservatives, additives, etc.) does your product contain, and in what amounts e.g. grams)	None
6. How do you store your product e.g. keep refrigerated, keep frozen, keep dry) in your establishment and when you ship your product?	Store in water in lidded container in refrigerator.
7. What is the shelflife of your product under proper storage conditions?	3 days refrigerated (4°C).
8. Who will consume your product (e.g. the general public, the elderly, the immunocompromised, infants?)	Food Service customers.
9. How might the consumer mishandle your product and what safety measures will prevent this?	Mishandled in kitchen.
10. Where will the product be sold?	At own facility.
11. What information is on your product label?	Keep refrigerated, production date (lot code).

Burrata

Process Flow Table



Critical Control Points Table: Burrata

1. Identifying Hazards	2. Identifying Critical Control Points (CCP)	3. Establishing Critical Limits:	4. Establishing Monitoring Procedures (who, what, how and when)	5. Establishing Corrective Actions:	6. Establishing Verification Procedures (who, what, how and when)	7. Keeping Records
Pathogen contamination due to product past use date.	<p>CCP1B</p> <p>Use in Food Service Establishment within 3 days</p>	Burrata must be used within 3 days of production.	Production worker checks inventory as part of daily preoperational checklist.	<p>When critical limits are not being met for one or more product samples.</p> <ol style="list-style-type: none"> 1. Report poor inventory control to owner. 2. Discard product that is past code and record on batch report. 3. Review FIFO procedures with employees. 4. Record all non-conformances and corrective actions on batch report. 	<ol style="list-style-type: none"> 1. Owner reviews and signs batch report once per week. 2. Once per week, the Operator ensures that the inventory preoperational checks follow the procedure (observes production worker in their task). 3. Operator reviews and signs batch report and preoperational checklist once per week. 4. If a non-conformance is found during the verification procedure, immediately investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. 5. Record all observations on the batch report, including the date, the time and initials. 	Burrata Batch Report Preoperational Checklist Cooler temperature Log

Note: CCPs are points in your process where controls are essential to preventing hazards or reducing them to acceptable levels. You may not be able to prevent or reduce the risk of the hazard at any later step. A CCP is measureable. Some examples of measureable CCPS in dairy processing are the time and temperature of pasteurization, the pH of a fermented dairy product and the water activity of a dried product such as skim milk powder. Foodservice establishments may include additional preparation steps as CCPs particularly when there is no cook step in the operation. These additional CCPs control the hazards associated with crosscontamination due to sanitation and personnel.

Cheese Batch Report

Cheese Type Burrata Lot Code: 22118
 Date Made: 4/28/2022 Cheesemaker: Joe
 Best Before Date: 22 MA 01

Preoperational checks done Yes, JG

Staging Ingredients

Dairy Ingredient	Amount	Code/Lot	Supplier
Mozzarella curd	1800 Kg	22 MA 01	Internal
Marscapone	1 Kg	22 MA 23	TreStelle

Process Step	Time	Temp. (°C)	Comments
Portion and hold in hot water	9:00	79	
Fill and seal curd pouch	9:45	37	
Time out of ice water and into cooler	10:15	4	

Inventory Record

Always use oldest Burrata first.

Amount Made	
Amount Used Day 1	24
Amount Used Day 2	14
Amount Used Day 3	10
CCP1B Amount Disposed of:	0
Date Finished	30-Apr-22

Observed Deviations and Corrective Actions

Date of Record Review: 3-May-22 Verification by: M. Smith