

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



Ministry of
Health

Production of Lassi in Food Service Establishment

Lassi is a fermented beverage made by diluting yogurt (or buttermilk) with potable water (ice) and adding flavouring and salt. Popular flavours include mango, cilantro, cardamon. The quality attributes of Lassi are dependent on the yogurt used (%BF, % Total Solids). Lassi is usually made fresh and served immediately. It has a short shelf life. A stabilizer may be needed to prevent sedimentation and separation in Lassi.



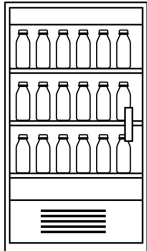
STANDARD RECIPE

- 500 mL yogurt
- 250 mL cold water or milk
- Ice cubes
- Sugar
- Flavourings - cardamon powder, cumin powder, cardamoms, mint leaves, saffron strands, chopped nuts (cashews, almonds, pistachios).

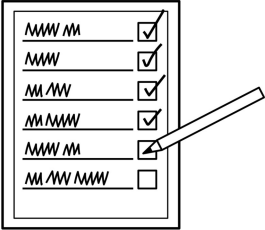

Equipment List

Scale	Measuring cups	Spoon	Bowls
Blender			

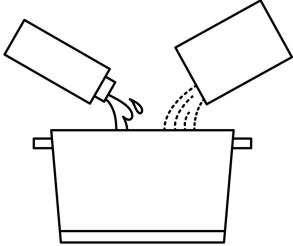
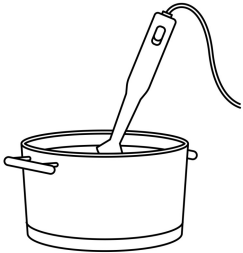
PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
1	Purchase and refrigerate yogurt 	<u>Biological</u> Pathogen contamination due to using product that is past best before date. Pathogen growth due to time/temperature abuse. Pathogen contamination due to condensation falling onto/into uncovered product.	<ul style="list-style-type: none"> Purchase and use only pasteurized dairy ingredients from approved sources. Keep pasteurized dairy ingredients in original commercial packaging, as purchased, until use. Store at 4°C or colder. <p style="text-align: center;">Do not use products where the best before date has expired.</p>

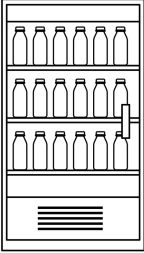
PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
2	Preoperational Checks 	<p><u>Biological</u> Pathogen contamination due to incomplete sanitation procedures.</p> <p><u>Chemical</u> Cross contamination due to improper separation of activities. Contamination with non-food chemicals due to residual cleaners or sanitizers. 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)
3	Stage Ingredients 	<p><u>Biological</u> Pathogen growth due to time/temperature abuse. Pathogen contamination due to unsanitary equipment. Pathogen cross-contamination due to improper employee handling practices.</p> <p><u>Chemical</u> Contamination with non-food chemicals due to residual cleaners or sanitizers.</p> <p><u>Allergens</u> Allergen cross contamination due to improper procedures (production scheduling, improper sanitation procedures between allergen containing products)</p>	<ul style="list-style-type: none"> • Lassi flavourings include sweet, salted and masala (spice). • Ensure nuts, herbs, fruit and other added ingredients are purchased from an approved supplier. • Flavour preparations may be a source of contamination (B,C,P). <ol style="list-style-type: none"> 1. Wash fruit and herbs 2. Use cooked fruit preparations 3. Spices may require roasting and crushing prior to use, e.g. green cardamon pods are crushed lightly using a mortar and pestle. Remove the husks (P) and crush the seeds to a fine powder. 4. Control nut allergen cross contamination between nut ingredients (e.g. cashews, pistachios and almonds.) Clean area and utensils following four step sanitation procedure between nut containing products. • Add using sanitized supplementary utensils

PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
4	Add water/ice and flavouring ingredients 	<p><u>Biological</u></p> <p>Pathogen contamination due to contaminated water or ice</p> <p>Pathogen contamination due to poorly prepared (staged) flavouring ingredient (pits, nut shells, packaging)</p> <p>Pathogen contamination due to unsanitary equipment.</p> <p>Pathogen contamination due to poor hygiene and improper handling by employees.</p> <p><u>Allergens</u></p> <p>Allergen cross contamination due to product accumulation.</p>	<ul style="list-style-type: none"> • These ingredients can be a source of contamination and may affect the food safety and shelf life stability of the product. • Ensure flavours, fruit and other added ingredients are a low microbial risk: <ol style="list-style-type: none"> 1. Wash fruit 2. Use cooked fruit preparations 3. Add using sanitized supplementary utensils • Control nut allergen cross contamination between nut ingredients (e.g. cashews, pistachios and almonds.) Clean area and utensils following four step sanitation procedure between nut containing products. • Ensure flavouring ingredients are within code. Use FIFO inventory control.
5	Blend 	<p><u>Biological</u></p> <p>Pathogen contamination due to unsanitary equipment.</p> <p>Pathogen growth due to poor inventory control (use of FIFO)</p> <p>Pathogen contamination due to poor hygiene and improper handling by employees.</p> <p>Pathogen growth due to time/temperature abuse.</p> <p><u>Chemical</u></p> <p>Contamination with non-food chemicals due to residual cleaners or sanitizers.</p> <p><u>Physical</u></p> <p>Hazardous extraneous material contamination due to improper preparation of ingredients.</p>	<ul style="list-style-type: none"> • A blender is used for this step in the process when making small batches of lassi. • Sanitize the blender before use. This can be done in a chlorine sanitizer solution (200 ppm). Allow to dry or shake residual sanitizer. • Use a 4 part sanitation program on the work surface and equipment between allergen containing flavours of lassi.

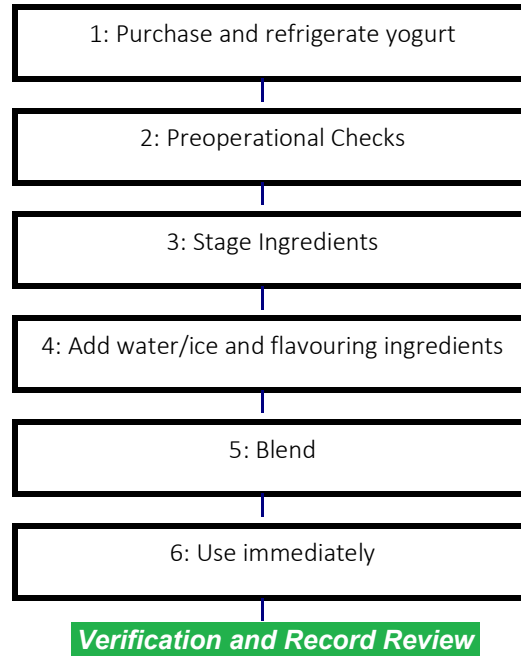
PROCESS BASED FOOD SAFETY PLAN

Step #	Process Step	Potential Hazards	Instructions and Outcomes
6	Use immediately 	<u>Biological</u> Pathogen contamination due to poor hygiene and improper handling by employees. Pathogen growth due to time/temperature abuse.	• Pour mixture over ice cubes in tall glasses and serve

Product Description Form (Foodservice)

Product Category	Cultured Products
1. What is your product name and weight/volume?	Lassi
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).
3. What are your product's important food safety characteristics (e.g. acidity, water activity, salinity, etc.)?	Pasteurized, cultured, stored refrigerated, pH \leq 4.6.
4. What allergens does your product contain?	Milk See list of flavouring ingredients used in Lassi for potential allergens.
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 lidded container in refrigerator.
7. What is the shelflife of your product under proper storage conditions?	Use immediately.
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).

Lassi
Process Flow Table



Critical Control Points Table: Lassi

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
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CCPs are points in the process where controls are essential to preventing hazards or reducing them to acceptable levels. It may not be possible to prevent or reduce the risk of the hazard at any later step. A CCP is measurable. Some examples of measurable 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.

Lassi does not have a cook step. Operators must control cross contamination with well developed

- Ingredient selection and handling (including traceability) procedures
- Sanitation program
- Employee training in hygiene and food handling
- Time and temperature control throughout the process.

These preventive controls are key to food safety for this product.

Daily Lassi Production Record

Date	Dairy Ingredient	Source	Lot Code/BBD	House Made Flavour Preparation Used	Allergen (yes/no) *	Date Made
15-May-22	Yogurt (2% BF)	Internal	22134	Blueberry and Basil		15-May-22
				Cardamom Pistachio	yes	15-May-22
				Fig Almond	yes	15-May-22
16-May-22	Yogurt (2% BF)	Dairyland	22 MA 25	Blueberry and Basil		15-May-22
				Cardamom Pistachio	yes	15-May-22
17-May-22	Yogurt (2% BF)	Dairyland	22 MA 25	Mango		16-May-22
				Fig Almond	yes	16-May-22
				Blueberry and Basil		16-May-22
				Strawberry		17-May-22
18-May-22	Yogurt (2% BF)	Internal	22135	Fig Almond	yes	17-May-22
				Cardamom Pistachio	yes	17-May-22
				Mango		17-May-22

This example batch report provides a record of the traceability information for the dairy ingredient and flavour preparations. Amount of each ingredient used is also important. Food service establishments could record daily beginning and ending inventory of ingredients, number of blender batches per flavour, or number of servings prepared.

Observed Deviations and Corrective Actions

Date of Record Review: 25-Mar-22

Verification by: M. Smith