# PRODUCTION OF DAIRY PRODUCTS IN FOOD SERVICE ESTABLISHMENTS





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### **Ice Cream Batch Report** Date Made: Lot Code: Operator: Preoperational checks done Desired Batch Size (Kg) **Ingredients Used** Ingredient Supplier Amount Code/Lot Table Cream (18% BF) Skim Milk Powder Sugar Gelatin Pasteurized Liquid Whole Egg Vanilla (optional)

| Process Step                                | Time | Temp ( °C ) |
|---|------|-------------|
| Blend ingredients and start cook step       |      |             |
| Cook start                                  |      |             |
| Cook end                                    |      |             |
| CCP1B Start cool in ice bath                |      |             |
| Cool end                                    |      |             |
| Record temperature of mix after aging in co |      |             |

#### Freezing

#### **Ice Cream Freezer Sanitized**

| Flavour Preparation Used | Amount (Kg) | Code/Lot | Supplier |
|--------------------------|-------------|----------|----------|
|                          |             |          |          |
|                          |             |          |          |
|                          |             |          |          |
|                          |             |          |          |

| Observed Deviations and Corrective Action | S |                  |         |
|---|---|------------------|---------|
|   |   |                  |         |
| Verification by:                          |   | Date of Record F | Review: |

|                                       | Gelato Batch Repor  | rt             |          |
|---------------------------------------|---------------------|----------------|----------|
| Date Made:                            |                     |                |          |
| Lot Code:                             |                     | -              |          |
| Operator:                             |                     | _              |          |
|                                       |                     | _              |          |
| Preoperational checks done            |                     |                |          |
| Desired Batch Size (Kg)               |                     | ]              |          |
|                                       |                     | 4              |          |
| Ingredients Used                      | <u> </u>            | T              | T        |
| Ingredient                            | Amount              | Code/Lot       | Supplier |
| Table Cream (18% BF)                  |                     |                |          |
| Milk (2% BF)                          |                     |                | _        |
| Skim Milk Powder                      |                     |                |          |
| Sugar                                 |                     |                |          |
| Gelatin                               |                     |                |          |
| Pasteurized Liquid Whole Egg          |                     |                |          |
| Vanilla (optional)                    |                     |                |          |
|                                       |                     |                | _        |
| Process Step                          | Time                | Temp (°C)      |          |
| Blend ingredients and start cook step |                     |                |          |
| Cook start                            |                     |                |          |
| Cook end                              |                     |                |          |
| CCP1B Start cool in ice bath          |                     |                |          |
| Cool end                              |                     |                |          |
| Record temperature of mix after aging | in cooler overnight |                |          |
|                                       |                     |                |          |
| Freezing                              |                     |                |          |
| Ice Cream Freezer Sanitized           |                     |                |          |
| Flavour Preparation Used              | Amount (Kg)         | Code/Lot       | Supplier |
|                                       |                     |                |          |
|                                       |                     |                |          |
|                                       |                     |                |          |
|                                       |                     |                | 1        |
| Observed Deviations and Corrective Ad | ctions              |                | -1       |
|                                       |                     |                |          |
|                                       |                     |                |          |
| Verification by:                      |                     | Date of Record | Review:  |
|                                       |                     |                |          |

| 9                                     | Sherbet Batch Rep   | oort           |          |
|---------------------------------------|---------------------|----------------|----------|
| Date Made:                            |                     |                |          |
| Lot Code:                             |                     |                |          |
| Operator:                             |                     | <u> </u>       |          |
| •                                     |                     | <del></del>    |          |
| Preoperational checks done            |                     |                |          |
| Desired Batch Size (Kg)               |                     |                |          |
| •                                     |                     | <b></b>        |          |
| Ingredients Used                      | Amount              | Codo/Lot       | Cumplion |
| Ingredient                            | Amount              | Code/Lot       | Supplier |
| Sugar<br>Corn Surun                   |                     | _              |          |
| Corn Syrup                            |                     |                |          |
| Ice Cream Mix                         |                     | _              |          |
| Citric Acid                           |                     |                |          |
| Gelatin                               |                     |                |          |
| Draces Sten                           | Time                | Tomp (°C)      | ٦        |
| Process Step                          | Time                | Temp (°C)      | -        |
| Blend ingredients and start cook step |                     |                | -        |
| Cook start                            |                     |                | -        |
| Cook end                              |                     |                | 4        |
| CCP1B Start cool in ice bath          |                     |                | 4        |
| Cool end                              |                     |                | _        |
| Record temperature of mix after aging | in cooler overnight |                |          |
|                                       |                     |                |          |
| Freezing                              |                     |                |          |
| Ice Cream Freezer Sanitized           |                     |                |          |
| Flavour Preparation Used              | Amount (Kg)         | Code/Lot       | Supplier |
|                                       |                     |                |          |
|                                       |                     |                |          |
|                                       |                     |                |          |
| Observed Deviations and Corrective Ac | tions               |                |          |
| Verification by:                      |                     | Date of Record | Review:  |

|                                       | Kulfi Batch Report |                |          |
|---------------------------------------|--------------------|----------------|----------|
| Date Made:                            |                    |                |          |
| Lot Code:                             |                    | •              |          |
| Operator:                             |                    | •              |          |
|                                       |                    | •              |          |
| Preoperational checks done            |                    |                |          |
| Desired Batch Size (Kg)               |                    |                |          |
| Ingredients Used                      |                    |                |          |
| Ingredient                            | Amount             | Code/Lot       | Supplier |
| Milk (3.25% BF)                       |                    |                |          |
| Khoya                                 |                    |                |          |
| Sugar                                 |                    |                |          |
| Ground pistachio                      |                    |                |          |
| Cardamom                              |                    |                |          |
| Saffron                               |                    |                |          |
|                                       |                    |                |          |
| Process Step                          | Time Start         | Temp ( °C )    | Comments |
| Heat Milk                             |                    |                |          |
|                                       |                    |                |          |
|                                       |                    |                |          |
|                                       |                    |                |          |
| Add ingredients                       |                    |                |          |
|                                       |                    |                |          |
| CCP1B Start cool in ice bath          |                    |                |          |
| Cool end                              |                    |                |          |
|                                       | 1                  |                |          |
| Number of molds filled:               |                    |                |          |
| Number of molus filled.               |                    |                |          |
| Observed Deviations and Corrective Ac | ctions             |                |          |
|                                       |                    |                |          |
| Verification by:                      |                    | Date of Record | Review:  |

#### **Yogurt Batch Report**

| Date Made:                            |            |                |             |    |
|---------------------------------------|------------|----------------|-------------|----|
| Best Before Date:                     |            | <br>Lot Code:  |             |    |
| Operator:                             |            |                |             | _  |
| •                                     |            | <del></del>    |             |    |
| Preoperational checks done            |            |                |             |    |
| Ingredients Used                      |            |                |             |    |
| Ingredient                            | Amount     | Code/Lot       | Supplier    | ]  |
| Homo Milk (3.25%BF)                   |            |                |             |    |
| Skim Milk Powder                      |            |                |             |    |
| Yogurt Culture                        |            |                |             |    |
| Process Step                          | Time Start | Time End       | Temp ( °C ) | рН |
| Heat Milk                             |            |                | . , ,       |    |
| CCP1B Cool to Inoculation Temperature |            |                |             |    |
| Record Temperature of incubator       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
| CCP2B Monitor pH                      |            |                |             |    |
| Transfer to Cooler                    |            |                |             |    |
| CCP3B Final temperature in cooler     |            |                |             |    |
| Yield                                 | 500 g tub  | 2 Kg Tub       | 1           |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             |    |
|                                       |            |                |             | 7  |
| Total Amount Made (kg)                |            |                |             |    |
| Observed Deviations and Correctiv     | e Actions  |                |             |    |
|                                       |            |                |             |    |
| Verification by:                      |            | Date of Record | Review:     |    |

#### **Kefir Batch Report**

| Date Made:                              |                    |                |          |           |    |
|---|--------------------|----------------|----------|-----------|----|
| Best Before Date:                       |                    | Lot Code:      |          |           |    |
| Operator:                               |                    | •              |          | •         |    |
|   |                    | •              |          |           |    |
| Preoperational checks done              |                    |                |          |           |    |
| Ingradianta Haad                        |                    |                |          |           |    |
| Ingredients Used Ingredient             | Amount             | Code/Lot       | Supplier |           |    |
| Homo Milk (3.25%BF)                     | Amount             | code/ Lot      | Зиррпет  |           |    |
| Kefir Grains                            |                    |                |          |           |    |
| Kem Grams                               |                    |                |          |           |    |
| Process Step                            | Date               | Time Start     | Time End | Temp (°C) | рН |
| Heat Milk to inoculation<br>Temperature |                    |                |          |           |    |
| Record Temperature of incubator         |                    |                |          |           |    |
|   |                    |                |          |           |    |
|   |                    |                |          |           |    |
|   |                    |                |          |           |    |
|   |                    |                |          |           |    |
| CCP1B Monitor pH                        |                    |                |          |           |    |
| Final temperature in cooler             |                    |                |          |           |    |
| Yield                                   | Number of 2 L jugs |                |          |           |    |
| Observed Deviations and Corrective      | Actions            |                |          |           |    |
|   |                    |                |          |           |    |
| Verification by:                        |                    | Date of Record | Review:  |           |    |

#### **Daily Lassi Production Record**

| Date       | Dairy Ingredient            | Source           | Lot Code/BBD | House Made Flavour<br>Preparation Used | Allergen<br>(yes/no) * | Date Made |
|------------|-----------------------------|------------------|--------------|--|------------------------|-----------|
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
| Observed D | eviations and Corrective Ac | tions            |              |  |                        |           |
|            |                             |                  |              |  |                        |           |
|            | Da                          | te of Record Rev | view:        | Verification by                        | :                      |           |

## Dahi Batch Report

| Production Date                                    |          |          |          |          |          |          |          |
|--|----------|----------|----------|----------|----------|----------|----------|
| Use by Date:                                       |          |          |          |          |          |          |          |
| Preop Checks done:                                 |          |          |          |          |          |          |          |
| Operator:  |          |          |          |          |          |          |          |
| No. of Batches                                     |          |          |          |          |          |          |          |
| Standard Batch                                     | Code/Lot |
| 10 L Homo Milk (3.25% BF)                          |          |          |          |          |          |          |          |
| 250 g Skim Milk Powder                             |          |          |          |          |          |          |          |
| 5 g Bacterial Culture                              |          |          |          |          |          |          |          |
| Processing   |          |          |          |          |          |          |          |
| Time Start Heat milk                               |          |          |          |          |          |          |          |
| Time End   |          |          |          |          |          |          |          |
| Temp ( °C )  |          |          |          |          |          |          |          |
| <b>CCP1B</b> Cool to Innoculation Temperature (°C) |          |          |          |          |          |          |          |
| Record pH  |          |          |          |          |          |          |          |
| Time Start Incubation                              |          |          |          |          |          |          |          |
| Record Temperature of incubator at start           |          |          |          |          |          |          |          |
| Record Temperature of incubator at 12 hours        |          |          |          |          |          |          |          |
| CCP2B Monitor pH                                   |          |          |          |          |          |          |          |
| Time Transfer to Cooler                            |          |          |          |          |          |          |          |

# Dahi Batch Report

| Production Date                            |  |  |          |             |             |  |
|--|--|--|----------|-------------|-------------|--|
| Cooler Record                              |  |  |          |             |             |  |
| CCP3B Break Set/Cool                       |  |  |          |             |             |  |
| Temperature after 12 hours in cooler       |  |  |          |             |             |  |
| pH after 12 hours in cooler                |  |  |          |             |             |  |
| Inventory Record                           |  |  | Always u | se oldest [ | Dahi first. |  |
| Amount Made (L)                            |  |  |          |             |             |  |
| Amount Used Day 1                          |  |  |          |             |             |  |
| Amount Used Day 2                          |  |  |          |             |             |  |
| Amount Used Day 3                          |  |  |          |             |             |  |
| Total Amount Used (L)                      |  |  |          |             |             |  |
| CCP4B Amount Disposed of:                  |  |  |          |             |             |  |
| Date finished or disposed of:              |  |  |          |             |             |  |
| Observed Deviations and Corrective Actions |  |  |          |             |             |  |
|  |  |  |          |             |             |  |
|  |  |  |          |             |             |  |
| Date of Record Review: Verification by:    |  |  |          |             |             |  |

#### **Buttermilk Batch Report**

| Date Made:                                |                    |                  |          |             |    |
|---|--------------------|------------------|----------|-------------|----|
| Best Before Date:                         |                    | Lot Code:        |          |             |    |
| Operator:                                 |                    | _                |          | _           |    |
| Preoperational checks done                |                    | _                |          |             |    |
| Ingredients Used                          |                    |                  |          |             |    |
| Ingredient                                | Amount             | Code/Lot         | Supplier |             |    |
| Homo Milk (3.25%BF)                       |                    |                  |          |             |    |
| Skim Milk Powder                          |                    |                  |          |             |    |
| Buttermilk Culture                        |                    |                  |          |             |    |
| Process Step                              | Date               | Time Start       | Time End | Temp ( °C ) | рН |
| Heat Milk                                 |                    |                  |          |             |    |
| Record heat treatment                     |                    |                  |          |             |    |
| CCP1B Cool to Innoculation Temperature    |                    |                  |          |             |    |
| Add bacterial culture                     |                    |                  |          |             |    |
| Record Temperature of incubator           |                    |                  |          |             |    |
|   |                    |                  |          |             |    |
|   |                    |                  | <u> </u> |             |    |
|   |                    |                  | -        |             |    |
|   |                    |                  | +        |             |    |
| CCP2B Monitor pH                          |                    |                  |          |             |    |
| CCP3B Break Set/Cool                      |                    |                  |          |             |    |
| Final temperature in cooler (at 24 hours) |                    |                  |          |             |    |
| Yield                                     | Number of 2 L jugs |                  | _        |             |    |
| Deviations and Corrective Actions         |                    |                  |          |             |    |
|   |                    |                  |          |             |    |
| Date of Record Review:                    |                    | Verification by: |          |             |    |

#### **Sour Cream Batch Report**

| Date Made:                                      |                        |                  |          |           |    |
|---|------------------------|------------------|----------|-----------|----|
| Best Before Date:                               |                        | <br>Lot Code:    |          |           |    |
| Operator:                                       |                        | _                |          |           |    |
|   |                        |                  |          |           |    |
| Preoperational checks done                      |                        |                  |          |           |    |
| Ingredients Used                                |                        |                  |          |           |    |
| Ingredient                                      | Amount                 | Code/Lot         | Supplier |           |    |
| Coffee Cream (18 %BF)                           |                        |                  |          |           |    |
| Skim Milk Powder                                |                        |                  |          | 1         |    |
| Sour Cream Culture                              |                        |                  |          | 1         |    |
|   |                        |                  |          |           |    |
| Process Step                                    | Date                   | Time Start       | Time End | Temp (°C) | pН |
| Heat Cream                                      |                        |                  |          |           |    |
| CCP1B Cool to Innoculation                      |                        |                  |          |           |    |
| Temperature                                     |                        |                  |          |           |    |
| Add bacterial culture                           |                        |                  |          |           |    |
|   |                        |                  |          |           |    |
|   |                        |                  |          |           |    |
|   |                        |                  |          |           |    |
| CCP2B Monitor pH                                |                        |                  |          |           |    |
| CCP3B Final temperature in cooler (at 24 hours) |                        |                  |          |           |    |
|   | 1                      | -                | 1        |           |    |
| Yiel  | d Package in 500 mL co |                  |          |           |    |
|   | Number of container    | rs               | _        |           |    |
| Observed Deviations and Correct                 | tive Actions           |                  |          |           |    |
|   |                        |                  |          |           | •  |
|   |                        |                  |          |           |    |
| Date of Record Review                           | <i>r</i> :             | Verification by: |          | _         |    |

#### **Crème Fraiche Batch Report**

| Date Made:                             |                         |                   |          |           |    |
|--|-------------------------|-------------------|----------|-----------|----|
| Best Before Date:                      |                         | Lot Code:         |          |           |    |
| Operator:                              |                         | <del>-</del><br>- |          | _         |    |
| Preoperational checks done             |                         | _                 |          |           |    |
| Ingredients Used                       |                         |                   |          |           |    |
| Ingredient                             | Amount                  | Code/Lot          | Supplier |           |    |
| Whipping Cream (33 %BF)                |                         |                   |          |           |    |
| Bacterial Culture                      |                         |                   |          |           |    |
|  | <b>D</b> .              | I                 | T        |           |    |
| Process Step Warm cream to Inoculation | Date                    | Time Start        | Time End | Temp (°C) | рН |
| Temperature                            |                         |                   |          |           |    |
| Add bacterial culture                  |                         |                   |          |           |    |
|  |                         |                   |          |           |    |
|  |                         |                   |          |           |    |
|  |                         |                   |          |           |    |
|  |                         |                   |          |           |    |
| CCP1B Monitor pH                       |                         |                   |          |           |    |
| CCP2B Final temperature in             |                         |                   |          |           |    |
| cooler (at 24 hours)                   |                         |                   |          |           |    |
| Yield                                  | Prepare in 1 L Mason ja | rs                |          |           |    |
|  | Number of containers    |                   | _        |           |    |
| Observed Deviations and Correcti       | ve Actions              |                   |          |           |    |
|  |                         |                   |          |           |    |
| Date of Record Review:                 |                         | Verification by:  |          |           |    |

#### **Clotted Cream Batch Report**

| Date Made:                                      |                 |                  |                            |
|---|-----------------|------------------|----------------------------|
| Best Before Date:                               |                 | Lot Code:        |                            |
| Operator:                                       |                 | <u> </u>         |                            |
| Preoperational checks done                      |                 | <u></u>          |                            |
| Ingredients Used                                |                 |                  |                            |
| Ingredient                                      | Amount          | Code/Lot         | Supplier                   |
| Whipping cream (34 % BF)                        |                 |                  |                            |
| Process Step                                    | Time Start      | Time End         | Temp of Bain<br>Marie (°C) |
| Prepare Bain Marie                              |                 |                  |                            |
| CCP1B Bake                                      |                 |                  |                            |
|   |                 |                  |                            |
|   |                 |                  |                            |
|   |                 |                  |                            |
|   |                 |                  |                            |
| CCP2B Final temperature in cooler (at 24 hours) |                 |                  |                            |
|   |                 |                  | •                          |
| Number of portions (sea                         | aled and dated) |                  | _                          |
| Observed Deviations and Corrective              | ve Actions      |                  |                            |
|   |                 |                  |                            |
| Date of Record Review:                          |                 | Verification by: |                            |

| Ghee Production Log  Amount in Inventory (Kg) |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|---|--------------|-----------------------|------------------------|-------------------|--|---------------------------------------|--|-------------|--|--------------------------------|-----------|
| Date  | Batch<br>No. | Pre-op checks<br>done | Unsalted Butter Source | Butter Lot Code   | # of 1 lb<br>(454 g)<br>packages of<br>butter used | Kgs Used<br>(packages used<br>X .454) | Temp (°C) at<br>end of heating<br>step | Yield ( Kg) | Amount used in food preparation          | Amount in<br>Inventory<br>(Kg) | Operator: |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
| All butter use                                | d in Ghe     | e is from feder       | al establishments. The | e lot code provid | les establishm                                     | nent ID                               |  |             | in Inventory (Kg).<br>ext batch record.) |                                |           |
| Observed Devi                                 | ations an    | nd Corrective A       | ctions                 |                   |  |                                       |  |             |  |                                |           |
|   |              |                       |                        |                   |  |                                       |  |             |  |                                |           |
| 1   | Date of R    | Record Review:        |                        | Verification by:  |  |                                       |  |             |  |                                |           |

# **Khoya Batch Report** Date Made: Lot Code: Best Before Date: Operator: Preoperational checks done **Ingredients Used** Ingredient Supplier **Amount** Code/Lot Full Fat Milk (3.25% BF) Temp (°C) **Process Step** Comments **Time Start** Heat Milk CCP1B Final temperature in cooler (at 24 hours) Number of portions (sealed and dated) **Observed Deviations and Corrective Actions**

Date of Record Review: Verification by:

#### **Ricotta Cheese Batch Report**

| Cheese Type   |                        |                  | Lot Code:    |          |
|---|------------------------|------------------|--------------|----------|
| Date Made:  |                        | -                | Cheesemaker: |          |
| Best Before Date:                                       |                        | _                |              |          |
| Preoperational checks done                              |                        | ]                |              |          |
| Staging Ingredients                                     |                        | -                |              |          |
| Dairy Ingredient  | Amount                 | Code/Lot         | Supplier     |          |
| Homo Milk (3.25%BF)                                     |                        |                  | Сирриск      |          |
| Whipping Cream (34%)                                    |                        |                  |              |          |
| Citric Acid   |                        |                  |              |          |
| Salt  |                        |                  |              |          |
|   |                        |                  |              | l        |
| Process Step  | Time                   | Temp (°C)        | рН           | Comments |
| Combine milk and cream, acidulant and half of the salt. |                        |                  |              |          |
| Start Heating   |                        |                  |              |          |
|   |                        |                  |              |          |
| Rest  |                        |                  |              |          |
| Drain Curd  |                        |                  |              |          |
| Add Salt  |                        |                  |              |          |
| Hang draining bag                                       |                        |                  |              |          |
| Package   |                        |                  |              |          |
| Temperature after 6 hours in storage                    |                        |                  |              |          |
| Yiel  | d Number of 250 g tubs |                  | _            |          |
|   |                        |                  | _            |          |
| Observed Deviations and Correctiv                       | ve Actions             |                  |              |          |
|   |                        |                  |              |          |
| Date of Record Review                                   | ·:                     | Verification by: |              |          |

| M   | ozzarella Batch | Report           |              |          |
|---|-----------------|------------------|--------------|----------|
| Cheese Type   |                 |                  | Lot Code:    |          |
| Date Made:  |                 |                  | Cheesemaker: |          |
| Best Before Date:   |                 | _                | •            |          |
| Preoperational checks done                                  |                 |                  |              |          |
| Staging Ingredients   |                 |                  |              |          |
| Dairy Ingredient  | Amount          | Code/Lot         | Supplier     |          |
| Homo Milk (3.25%BF)   |                 |                  |              |          |
| Bacterial Culture   |                 |                  |              |          |
| Calcium Chloride  |                 |                  |              |          |
| Rennin  |                 |                  |              |          |
| Salt  |                 |                  |              |          |
| Whey  |                 |                  |              |          |
| Process Step  | Time            | Temperature      | pH           | Comments |
| Heat Milk   | 111110          | Temperature      | βii          | Comments |
| Add Bacterial Culture and ripen                             |                 |                  |              |          |
| Add Calcium Chloride  |                 |                  |              |          |
| Add Rennin  |                 |                  |              |          |
| Cut Curd  |                 |                  |              |          |
| Rest  |                 |                  |              |          |
| Heat slowly and stir  |                 |                  |              |          |
|   |                 |                  |              |          |
|   |                 |                  |              |          |
|   |                 |                  |              |          |
| Orain in cheese cloth                                       |                 |                  |              |          |
| ncubate/Ferment to pH 4.9-5.2                               | +               |                  |              |          |
|   |                 |                  |              |          |
|   |                 |                  |              |          |
|   |                 |                  |              |          |
| Stretch and chill in ice bath                               |                 |                  |              |          |
| Store in brine (record time ransferred to storage next day) |                 |                  |              |          |
| Observed Deviations and Correctivations (ield               | ve Actions      |                  |              |          |
|   |                 |                  | <del>-</del> |          |
| Observed Deviations and Correction                          | ve Actions      |                  |              |          |
|   |                 |                  |              |          |
|   |                 |                  |              |          |
| Data of Pacard Paviou                                       | ,.              | Varification by: |              |          |

| Во  | cconcini Batch | Report           |              |          |
|---|----------------|------------------|--------------|----------|
| Cheese Type   |                |                  | Lot Code:    |          |
| Date Made:  |                |                  | Cheesemaker: |          |
| Best Before Date:   |                |                  |              |          |
|   |                |                  |              |          |
| Preoperational checks done                                  |                |                  |              |          |
| Staging Ingredients   |                |                  |              |          |
| Dairy Ingredient  | Amount         | Code/Lot         | Supplier     |          |
| Homo Milk (3.25%BF)   |                |                  |              |          |
| Bacterial Culture   |                |                  |              |          |
| Calcium Chloride  |                |                  |              |          |
| Rennin  |                |                  |              |          |
| Salt  |                |                  |              |          |
|   |                |                  |              |          |
| - 1   | l              |                  |              |          |
| Process Step  | Time           | Temperature      | рН           | Comments |
| Heat Milk   |                |                  |              |          |
| Add Bacterial Culture and ripen                             |                |                  |              |          |
| Add Calcium Chloride  |                |                  |              |          |
| Add Rennin  |                |                  |              |          |
| Cut Curd  |                |                  |              |          |
| Rest  |                |                  |              |          |
| Heat slowly and stir  |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
| Orain in cheese cloth                                       |                |                  |              |          |
| ncubate/Ferment to pH 4.9-5.2                               |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
| stretch and chill in ice bath                               |                |                  |              |          |
| store in brine (record time ransferred to storage next day) |                |                  |              |          |
| ransferred to storage next day)                             |                |                  |              |          |
| 'ield   |                |                  |              |          |
|   |                |                  | -            |          |
|   |                |                  | -            |          |
| Observed Deviations and Corrective                          | ve Actions     |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
|   |                |                  |              |          |
| Data af Daniel Dail   |                | Monification In  |              |          |
| Date of Record Review                                       | /:             | Verification by: |              |          |

|  | Burrata Batch | Report           |          |
|--|---------------|------------------|----------|
| Cheese Type                                |               | Lot Code:        |          |
| Date Made:                                 |               | Cheesemaker:     |          |
| Best Before Date:                          |               |                  |          |
|  |               |                  |          |
| Preoperational checks done                 |               |                  |          |
| Staging Ingredients                        |               |                  |          |
| Dairy Ingredient                           | Amount        | Code/Lot         | Supplier |
| Mozzarella curd                            |               |                  |          |
| Marscapone                                 |               |                  |          |
|  |               |                  |          |
|  |               |                  |          |
|  | •             |                  | •        |
|  |               |                  |          |
| Process Step Portion and hold in hot water | Time          | Temp. (°C)       | Comments |
|  |               |                  |          |
| Fill and seal curd pouch                   |               |                  |          |
| Time out of ice water and into             |               |                  |          |
| cooler                                     |               | ļ.               |          |
| Inventory Record                           |               |                  |          |
| Always use oldest Burrata                  | ı first.      |                  |          |
| Amount Made                                |               |                  |          |
| Amount Used Day 1                          |               |                  |          |
| Amount Used Day 2                          |               |                  |          |
| Amount Used Day 3                          |               |                  |          |
| CCP1B Amount Disposed of:                  |               |                  |          |
| Date Finished                              |               |                  |          |
| Observed Deviations and Correcti           | ve Actions    |                  |          |
|  |               |                  |          |
| Date of Record Reviev                      | v:            | Verification by: |          |

# **Dulce de Leche Batch Report**

| Date Made:                        |                 |                  |             |         |
|-----------------------------------|-----------------|------------------|-------------|---------|
| Lot Code:                         |                 |                  |             |         |
| Operator:                         |                 | <del></del>      |             |         |
|                                   |                 |                  |             |         |
| Preoperational checks done        |                 |                  |             |         |
| Ingredients Used                  |                 |                  |             |         |
| Ingredient                        | Amount          | Code/Lot         | Supplier    |         |
| Full Fat Milk (3.25% BF)          |                 |                  |             |         |
| Sugar                             |                 |                  |             |         |
|                                   |                 |                  |             |         |
| Process Step                      | Time            | Temp (°C)        | Brix ( °B ) | Comment |
| Add sugar, milk and baking soda   |                 |                  |             |         |
| to saucepan                       |                 |                  | +           |         |
| CP1B Cook and hold long time      |                 |                  |             |         |
|                                   |                 |                  |             |         |
|                                   |                 |                  |             |         |
|                                   |                 |                  |             |         |
|                                   |                 |                  |             |         |
| Finished Product (at 24 hours)    |                 |                  |             |         |
|                                   |                 |                  |             |         |
|                                   |                 |                  |             |         |
| Number of 250 ml jars (se         | aled and dated) |                  | _           |         |
| Observed Deviations and Correctiv | e Actions       |                  |             |         |
|                                   |                 |                  |             |         |
| Date of Record Review:            |                 | Verification by: |             |         |
| Date of Necola Neview.            |                 | vernication by.  |             |         |

# **Custard Batch Report**

| Date Made:                                |              |                         |                      |          |
|---|--------------|-------------------------|----------------------|----------|
| Best Before Date:                         |              | Lot Code:               |                      |          |
| Operator:                                 |              | _                       |                      |          |
| Preoperational checks done                |              | ]                       |                      |          |
| Ingredients Used                          |              |                         |                      |          |
| Ingredient                                | Amount       | Code/Lot                | Supplier             |          |
| Full Fat Milk (3.25% BF)                  |              |                         |                      |          |
| Sugar                                     |              |                         |                      |          |
| Pasteurized Liquid Whole Egg              |              |                         |                      |          |
| Vanilla (optional)                        |              |                         |                      |          |
|   |              |                         |                      |          |
| Process Step                              | Time         | Bain Marie Temp<br>(°C) | Custard Temp<br>(°C) | Comments |
| Prepare Bain Marie                        |              |                         |                      |          |
| CCP1B Bake                                |              |                         |                      |          |
|   |              |                         |                      |          |
|   |              |                         |                      |          |
|   |              |                         |                      |          |
| CCP2B Cool in refrigerator                |              |                         |                      |          |
|   |              |                         |                      |          |
|   |              |                         |                      |          |
| Final temperature in cooler (at 24 hours) |              |                         |                      |          |
| Number of portions (sealed                | d and dated) |                         |                      |          |
| Observed Deviations and Correctiv         | e Actions    |                         | •                    |          |
|   |              |                         |                      | _        |
| Date of Record Review:                    |              | _Verification by:       |                      |          |

| Best Before Date: Lot Code: Cheesemaker:  Preoperational checks done Ingredients Used Ingredient  Amount Code/Lot Supplier  Process Step Time Temperature (°C) PH Comments Heat Milk Add Acidulant Form Curd Cut Curd Drain Press  |                              | Paneer Batch Rep | oort             |           |          |
|--|------------------------------|------------------|------------------|-----------|----------|
| Lot Code: Cheesemaker:  Preoperational checks done Ingredients Used Ingredient  Amount  Code/Lot Supplier  Process Step Time Temperature (°C) PH Comments Heat Milk Add Acidulant Form Curd Cut Curd Drain Press Cool After 2 hours After 6 hours  Batch Temp (°C)   | Date Made:                   |                  |                  |           |          |
| Cheesemaker:  Preoperational checks done  Ingredients Used  Ingredient   | Best Before Date:            |                  | <del>_</del>     |           |          |
| Preoperational checks done  Ingredients Used Ingredient Amount Code/Lot Supplier  Process Step Time Temperature (°C) pH Comments  Heat Milk Add Acidulant Form Curd Cut Curd Drain Press Cool After 2 hours After 6 hours  Frying Record Cooling Record Oil Temperature (°C) Temp (°C)  Batch Temp (°C)  | Lot Code:                    |                  | _                |           |          |
| Ingredients Used Ingredient Amount Code/Lot Supplier  Process Step Time Temperature (°C) PH Comments  Heat Milk Add Acidulant Form Curd Cut Curd Drain Press Cool After 2 hours After 6 hours  Frying Record Oil Temperature (°C) After 2 hours Batch Temp (°C)  | Cheesemaker:                 |                  | <u> </u>         |           |          |
| Ingredient         Amount         Code/Lot         Supplier           Image: Code of the code of | Preoperational checks don    | e                |                  |           |          |
| Ingredient         Amount         Code/Lot         Supplier           Image: Code of the code of | Ingredients Used             |                  |                  |           |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Ingredient                   | Amount           | Code/Lot         | Supplier  |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  |                              |                  |                  |           |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  |                              |                  |                  |           |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  |                              |                  |                  |           |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  |                              |                  |                  |           |          |
| Heat Milk  Add Acidulant  Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Process Sten                 | Time             | Temperature (°C) | nH        | Comments |
| Form Curd  Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Heat Milk                    | Time             | Temperature ( e) | pii       | Comments |
| Cut Curd  Drain  Press  Cool  After 2 hours  After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)   | Add Acidulant                |                  |                  |           |          |
| Drain Press Cool After 2 hours After 6 hours  Frying Record Cooling Record Oil Temperature (°C) After 2 hours After 6 hours  Temp (°C) Temp (°C) Temp (°C)   | Form Curd                    |                  |                  |           |          |
| Press  Cool  After 2 hours  After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Cut Curd                     |                  |                  |           |          |
| After 2 hours  After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)   | Drain                        |                  |                  |           |          |
| After 2 hours  After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  | Press                        |                  |                  |           |          |
| After 6 hours  Frying Record  Cooling Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Cool                         |                  |                  |           |          |
| Frying Record  Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)   | After 2 hours                |                  |                  |           |          |
| Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | After 6 hours                |                  |                  |           |          |
| Oil Temperature (°C)  Batch  Temp (°C)  Temp (°C)  Temp (°C)  Temp (°C)  | Fraing D                     | acard            | Cooling          | Dogard    | Ī        |
| Batch Temp (°C) Temp (°C)  |                              | ecord            |                  |           |          |
|  | -                            | 7 (00)           |                  |           |          |
| Observed Deviations and Corrective Actions   | Batch                        | Temp (°C)        | Temp (°C)        | Temp (°C) |          |
| Observed Deviations and Corrective Actions   |                              |                  |                  |           |          |
| Observed Deviations and Corrective Actions   |                              |                  |                  |           |          |
| Observed Deviations and Corrective Actions   |                              |                  |                  |           |          |
|  | Observed Deviations and Corr | ective Actions   |                  |           |          |
|  |                              |                  |                  |           |          |
| Date of Record Review: Verification by:  |                              |                  |                  |           |          |