

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

Appendix B: Mandatory Requirements



Ministry of
Health

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Appendix B Basic Mandatory Requirements

The process-based food safety plans provided on this website will be used by food service establishment operators to develop their own methods for making of dairy products in house. This appendix outlines additional requirements the operator must consider when producing dairy products under the BC Dairy Plant Exemption Regulation.

- ✓ All products will be made in a food service establishment that holds a provincial license that meets the Food Premise Regulations. Before producing dairy products, the food service establishment (operator) must submit a revised food safety and sanitation plan to their EHO for approval.
- ✓ All dairy products must be made from commercially purchased pasteurized dairy ingredients from approved suppliers.
- ✓ All dairy products will be for immediate consumption and must not to be sold as finished products.
- ✓ Facilities must have a designated work area and establish a production schedule that minimizes the potential for cross contamination. Sanitation procedures must be developed that include a preoperational inspection that confirms sanitation practices. Appendix E, Dairy Chemistry Primer provides further information on challenges associated with dairy processing such as post pasteurization contamination and time and temperature abuse of dairy products.

Because of the potential for cross contamination and post pasteurization contamination of dairy products it is imperative that dairy products be made in a separate area. This follows the good manufacturing practice of separating incompatible activities. Dairy products must not be made in close proximity to other menu items.

- ✓ A pH meter (if required by process).
- ✓ Traceable thermometer and thermometer for use in kitchen.
- ✓ Batch records. Example batch records are available in Appendix C Blank Batch Reports.