The Cheese Chain: HACCP and Traceability from Farm to Fork
The “New” Food Safety

Allen Sayler
RAI Consult
The Role of the Producer

Kristine DeMaria
Rogue Cremery
Certifications:

Steritech

Food Alliance Certified

Oregon Tilth

Gluten Free

American Cheese Society
HACCP

GMPs  SSOPs

Logs  Training

Environmental Testing

Pest Control  Test Recall

Inspections  Product Testing
Traceability

Ingredient Receiving
- Milk Load Sheet
- Milk Receiving & Antibiotic Testing Report
- COA’s
- Analytical Data

Production
- Make Sheets

Aging
- Aging Tag
- Pallet Tag (Inventory Log)
- Analytical Data Reports
- Sensory Reports

Packaging

Transform Log

Sales/Shipping
- Invoices
- Finished Goods Inventory Report
Cold Storage Inspection Scorecard

Benefits:
- Visual Snap Shot
- Accountability
- Team Members Response

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## RC Inspection Scorecard

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The Farms

- Rogue Creamery partners exclusively with two cow dairies
- Quality starts at the farm
- Testing
- Inspections
Additional Programs

- Facility Security & Food Defense Program
- Bioterrorism Compliance Plan
- Visitor Policy & Restricted Access Policy
- Food Allergen Program
- Ingredient Traceability & Recall Program
- Receiving Goods Inspection & Storage Program
- Finished Product Storage & Shipping Program
- Label Approval Program
- Glass & Hard Plastic Program
- Foreign Material Detection Program
- OSHA Hazardous Communication
- Chemical Spill/ Discharge Procedures
- Maintenance Program
- Pest Prevention & Pest Maintenance Program
- Water Quality Control & Discharge Program
- Customer Response Policy
- Retail Store Guidelines
The Role of the Distributor

Jonathan Richardson
Zuercher & Co.

zuercher & co.
Cheese & Specialty Food • Est. 1921
Zuercher and Company have been importing and distributing fine cheeses from around the world since 1921.
How does Zuercher control for quality and safety?
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
So, your new customer really wants...
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
3. Understand the cheeses you sell
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<th>#</th>
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<tr>
<td>20</td>
<td>FRESH ROUNDS PLAIN</td>
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<td>22</td>
<td>FRESH ROUNDS HERB</td>
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<td>35</td>
<td>PIPER'S PYRAMID</td>
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<td>10</td>
<td>WABASH CANNONBALL (ripened)</td>
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**PLEASE NOTE:** Due to their delicate nature, the Wabash Cannonballs must be shipped immediately after arrival to our dock.
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
3. Understand the cheeses you sell
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
3. Understand the cheeses you sell
4. Do not obstruct great cheese
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
3. Understand the cheeses you sell
4. Do not obstruct great cheese
5. Receive hold and ship cheese within temp limits
How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
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How does Zuercher control for quality and safety?

1. Select cheese from reliable, reputable producers
2. Select cheese that are suitable for distribution
3. Understand the cheeses you sell
4. Do not obstruct great cheese
5. Receive hold and ship cheese within temp limits
6. Traceability- Lot tracking and stock rotation
   1. Traceability: Oregonzola Lot #1257
| BILL TO: | \[C.E. Zuercher & Co. Inc.\]  
\[7415 North St. Louis\]  
\[Skokie, IL 60076\] |
|———|———|
| SHIP TO: | \[C.E. Zuercher & Co. Inc.\]  
\[7415 North St. Louis\]  
\[Skokie, IL 60076\]  
\[(847) 324-0400\]  
\[(847) 324-0396\] |
<p>| QTY | DESCRIPTION | LOT NUMBER |
|———|———|———|
| 6/5# RW Oregonzola wheels | 101110V2 ST051311 |
| | 011011V2 ST051311 |
| | 120410V1S111 ST042111 |
| | 102710V2 ST051911 |
| | 102910V1 ST052411 |
| | 103010V1 ST052411 |</p>
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12.57

13.12 #

OREGNZOLA - ROUGE

2172 00P

4.95 5.29 #

ROASTED RICOTTA ITALIAN

1.02 00
0178 U960
OREGONZOLA - ROGUE

C5 (STOCK: C5)
U: 2.00 2.00 .00 #
#: 10.24 10.24 .00 .00

P (STOCK: P)
C:
LST: 9.80 STD: .00 BOX: - 2

LOT: 2077470010 1 - O: 06/06/11 Q: 2.00
1257

# LINES FOR CATCH WEIGHTS:
1
The Role of the Retailer

Matthew Wiant
Murray’s Cheese
2 Realities ........
Especially important at Retail

1. You inherit “All Evils” up-stream from you in the supply chain

2. You are the last point of contact before a consumer consumes

You are the last critical control point !!
The 3 Deadly Sins
(for a food retailer)

Despite all that can go wrong in the supply chain, the most common food safety issues in past 10 yrs boil down to THREE very basic causes:

1. Dirty Hands
2. Foreign material dropping into uncovered food
3. Cross contamination from other tainted or uncooked food

ex: approx 50% of raw chicken carries salmonella
Avoiding these “Sins” is really simple

1. **Training on why washing hands is important.**
   People can die from e-coli, allergens on hands

2. **Keep food covered /make sure nothing can fall into it**
   If anything can fall into the food, it will (eventually)
   This includes drips, broken light bulbs, loose ceiling materials

3. **Clean counters between EVERY food product**
   And designate specific, easily cleanable areas for high risk foods like raw meats / fish / peanuts / other allergens
   When cutting cheese, clean every 4 hours max
So, what is the NEW Safety focus?

The new Food Safety laws will focus on HACCP principles, looking for 3 Types of Hazards:

1. **Physical hazards**
   Stuff that can cut you, break teeth, or choke you

2. **Biological hazards**
   Micro... Stuff that makes you sick

3. **Chemical hazards**
   Contamination from toxic materials, or allergens
Exs of these Specific hazards

1. **Physical hazards**
   Foreign objects that can drop/fly into open food: Broken Glass, pieces of hard packaging, pests, anything between 7 mm and 20 mm is especially dangerous

2. **Biological hazards**
   Dirty hands, Micro growing on cheese, contamination from dripping refrigeration coils, dirty utensils, ineffective cleaning procedures.

3. **Chemical hazards**
   X-contamination from: Cleaning materials (by accident or improperly labeled), lubricants, Allergens, other food products.
What should Retailers do??
(And what are we doing at Murray’s)

All of us need “A Safety program” to assure that:

- Incoming products start clean (reliable sources)
- Facility: clean & pest free (records verified)
- Hygiene followed (guidelines displayed)

3 classes of hazards have been considered.
Programs in place to avoid them.
Steps to develop a Safety program

1. Determine likely sources of problems
   a HACCP principle

2. Identify SOPS to measure and control problems
   a HACCP principle

3. Write down Sanitation /Pest procedures
   GMP principles

4. Training & Documentation
   Adherence and Observation by all...
Step 1: ID Likely Sources of Issues

Receiving: Cheese is too warm / micro

Storage: too warm / micro

Cutting/shredding/food production: unclean surfaces, allergens, foreign objects

Hand / Hair/ Uniform hygiene: Filth transferred to cheese

Packaging: Uncleat packaging used

Pests: Flying, Crawling
Step 2: Identify critical areas that need attention

**Product Flow**

1. **Receiving**
   - TEMP on RECEIPT
     - Record, Reject if too warm

2. **Storage**
   - TEMP during STORAGE
     - Record daily, adjust if too warm

3. **Processing Cut/Shred**
   - SOPs to avoid cross contamination
     - Clean & Sanitize surfaces every 4 hrs MAX
     - Hand /Hair /Uniform protocols
     - All in writing: Should be displayed

4. **Packaging**
   - Pack materials protected
     - Hand/Hair /Uniform protocols
Step 3: Write down SOPS and procedures

Sanitary Operation and Production

**Summary GMPs**

**Hygiene**

1. **Personal Hygiene.**
   - Clothes must be clean.
   - Loose hair must be completely covered by adequate head covering.
   - Fingernails are to be kept trimmed short for both sanitary and safety reasons. No loose or chipping nail polish or fake nails.

2. **Hand Washing.** Hands should be washed before starting work upon entry to the production area, after coughing, sneezing, blowing nose, after eating, after using the rest room, after touching anything unsanitary
   - Thoroughly clean entire hand, wrists and in between fingers, rubbing vigorously for a minimum of 20 seconds.
   - Use single use paper towels for drying. Gloves, when used, need to follow the same hand washing process.
   - Chef coats to be removed before using the bathroom.

3. **Consuming Food and Beverages:**
   - Food and Beverages cannot be consumed in the food production area with the exception of water in sealed containers, which should be kept away from food contact surfaces.
   - Food and drinks can be consumed in the lunch room, near the water cooler or in common areas.
   - Special care is required if you have consumed an allergen. Some of our consumers can have violent reactions to allergens. Therefore, take special care to Insure that your hands and clothing are free of any remnants of Nuts, Soy products, Wheat products (bread), shellfish /fish, or egg products.

4. **Tobacco/gum.** The use of tobacco products is not permitted on the premises. Chewing gum and candy are restricted to non-food production areas.

**Hand Sanitizers**
- Hand sanitizers are provided in each room next to the hand-wash sink.
- Hand sanitizers are not a replacement for hand washing. Hands need to be clean prior to the use of hand sanitizers.

**Counters / Scales / Slicers**
- Counters, scales, slicers or any food contact surface should be cleaned and sanitized within 3-4 hours after the first contact with any food, and in no case more than 4 hours from the first contact.
- Food grade cleaners / sanitizers must be used. (see cleaning procedures)

**Allergens**
- Allergens fall into several categories besides Dairy (which is also an allergen): Tree Nuts (Almonds, cashews, walnuts), Peanuts, Shellfish, Fish, Soy, Wheat, Egg products.
- Care must be taken to assure there is no cross contamination between the Allergens and other foods where the allergen is not specified in the recipes and ingredient lines. Special care should be taken with nuts, which can result in especially serious reactions.
- If cross contamination occurs, inform your supervisor.

**Floors**
- Aisles should be uncluttered and kept free of storage materials.
- Concrete floors should be in good repair and free of any residue buildups.
- Floors should be cleaned at least weekly: Wash / Rinse / Sanitize.

**Drains**
- After cleanup drains should be clear and free of offensive odor.
- All drain traps should be cleaned and sanitized on a regular basis
- Drain covers should be in place and in good repair.

**Containers for Food Product**
- Food contact containers used for holding raw materials shall be kept clean and sanitary.
- Clean product containers should be covered or stored upside down until time of use.
Step 4: Training / Posting SOPs

Moms Rules
Wash hands before touching food
Documentation

In the eyes of the inspector..

“If it isn’t written down, it doesn’t Exist”

Pest logs
Temp logs
Cleaning logs
Training logs
Open Discussion