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Page 3/25

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Hazards and Controls Guide For Dairy Foods

HACCP, Guidance for
Processors, Version
1.1; References.

Analysis and Critical
Control Point Principles
and Application
Guidelines -- National
Advisory ...

Meat and Poultry Hazards and Controls Guide

Office of Plant and
Dairy Foods Center for
Food Safety and ... plan

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to control hazards that
may arise from ...

Policy Guide 555.425).

A third way to control
metal fragments
involves ...

European Guide for Good Hygiene Practices in the ...

Hazards and Controls
Guide For Dairy Foods
HACCP Guidance for
Processors Version 1.1
June 16, 2006 LIST OF
REASONS FOR
REVISIONS TO THIS

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HAZARD GUIDE DATE
REASON 03/21/2006

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06/16/2006 Title
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Foods HACCP Hazards
and Controls Guide” to
“Hazards and Controls
Guide Dairy Foods
HACCP”

**Hazards & Controls
Guide For Dairy**

Page 6/25

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Dairy pathogen manual

The guide lists
potential biological,
physical, and chemical

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hazards and frequently used controls and preventative measures for each step . FSIS has updated the guide to include slaughter sections for beef, swine, and poultry. FSIS has also updated this guide to provide additional examples of potential hazards and frequently used controls.

**NASD - Dairy Farm
Safety: Key Hazards**

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A food safety hazard is a biological, chemical, or physical agent that, if not properly controlled, can cause illness or injury to the individual who consumes the food.

The main task of a Food Safety/HACCP plan is to prevent, eliminate, or reduce to an acceptable level those food safety hazards that are “reasonably likely to

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occur” and could cause disease or injury if they are not ...

Dairy Grade A Voluntary HACCP | FDA

Hazards & Controls
Guide For Dairy Foods
HACCP Guidance for
Processors Version 1.1
June 16, 2006 Table of
Contents I. Introduction
Page 2 A. Status B.
Purpose C. Comparison
with the FDA Juice
HACCP Regulations D.

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For Dairy Foods
I. Scope and Limitations
II. Terms and
Definitions Page 5 III.

DAIRY SAFETY: A PRACTICAL GUIDE

Consumers of dairy products expect them to be safe and suitable.

A Dairy Food Safety
Victoria licensed dairy manufacturing business must have a food safety program (FSP) in place to demonstrate compliance with the

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Australia New Zealand
Food Standards Code
(the Code). The
requirements are
described in Standard
4.2.41 and Standard
3.2.12 of the Code.

Hazards | Dairy Extension

As communities across
the United States take
steps to slow the
spread of COVID-19 by
limiting close contact,
people are facing new
challenges and

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questions about how to meet basic household needs, such as buying groceries and medicine, and completing banking activities. The following information provides advice about how to meet these household needs in a safe and healthy manner.

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document. This section

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details the main chemical, physical and microbiological hazards that concern dairy products, and lists the more relevant ones that are referred to in the other sections of the document. For each hazard, the section details its nature, its characteristics and provides concise advice for prevention or control.

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For Dairy Foods **Juice HACCP Hazards and Controls Guidance First Edition**

2 WORKSAFE

VICTORIA/ DAIRY

SAFETY_A PRACTICAL

GUIDE This guide was

produced with the

dairy industry in

response to requests

from farmers for

straightforward

information to help

them make working in

the dairy safer. It

provides practical

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safety solutions to specific hazards, and information on how to control or eliminate safety hazards.

Developing a food safety program: guidelines for dairy

...

This guidance represents the agency's current thinking on the hazards associated with fish and fishery products and appropriate

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controls for those hazards. This guidance is intended to assist ...

56991158-NCIMS-Hazard-Guide-Version-1-1-Revised-6-16-06

...

in dairy products, they can lead to foodborne illness. These organisms may originate in the raw milk or they may be introduced via ingredients, people, environmental sources

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or packaging materials. To maximise the safety of a dairy product, manufacturers exercise control over incoming raw materials, ingredients,

Fish and Fishery Products Hazards and Controls | FDA

Chemical hazards can be unintentionally introduced into milk and milk products, making them unsafe and unsuitable for

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consumption. Milk can be contaminated when the milking animals consume feed and/or water that contain chemicals. Other causes of contamination may be inadequate control of equipment, the environment and milk storage facilities.

Dairy production and products: Health hazards

Too often, hazards are

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discovered or addressed only after a worker is harmed or dies. Becoming aware of possible hazards is the first step to preventing tragic incidents that can have devastating impacts on workers, farmers, and even the community.

Top 3 Sources for Hazards at Dairy Farms

Ev

**Running Essential
Errands | CDC**

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7 Controlling food safety hazards A dairy transport business must control its potential food safety hazards by implementing a documented food safety program. 8 Specific requirements For clause 7, the control measures must manage hazards arising from - (a) transport vehicles, equipment and containers used in the

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collection and
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**STANDARD 4.2.4
PRIMARY
PRODUCTION AND
PROCESSING
STANDARD ...**

issues related to
quality control program
and hazard analysis
critical control points
system. Its application
will promote
production of high
quality and safe milk
products. The purpose
of this guide is to assist

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milk processors in
applying basic quality
tools for continuous
product and process
improvement so as to
assure quality targets
are ...