

HACCP for cold pickled vegetables

Hazard	Control measures	Monitoring	Corrective action
Basic ingredients not of authorised quality	Only use products from selected suppliers Stock rotation systems in place	Checking invoices Stocks rotated correctly	If in doubt, discard/reject suspect stock
Presence of pathogenic bacteria (<i>Clostridium Perfringens</i> / <i>Clostridium Botulinum</i> / <i>Bacillus Cereus</i>)	Store unwashed vegetables separately from other raw food or wash immediately on delivery	Regular checks of fridges	If in doubt, discard suspect stock
Survival of pathogenic bacteria	Wash and peel vegetables before processing them and carefully discard peelings and stems. If not peeling before processing (eg. beetroot) ensure it is kept separate from other washed vegetables. Vegetables baked before pickling to be cooked thoroughly. Use food grade vinegar, salt and sugar to create the pickling liquid	Following a sensible and vigorous cleaning process Follow the approved recipe Follow the approved recipe	If in doubt re-clean the surfaces, utensils and any machinery with hot water mixed with a suitable detergent, followed by a disinfectant or sanitizer
Contamination from food preparation surfaces	Ensure all surfaces are cleaned and disinfected before use	Following a sensible and vigorous cleaning process	If in any doubt, discard the mix
Contamination from food handlers	Good personal hygiene	Trained staff	

Multiplication of bacteria due to poor storage	Keep prepared packs below 4°C – prepare small amounts Strict “use by” policy – preparation in small packs	Regular checks of fridge temperatures Regular checks on dates	If in any doubt, discard the mix
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