

HAZ5 – Cheese use

Cheeses, particularly those made with unpasteurised milks, offer the potential for contamination with a variety of micro-organisms, e.g. *Salmonella sp.*, *Listeria sp.*, *Staph aureus* toxin, *E coli* O₁₅₇, albeit a rare event because of the competitive nature of the starter organisms used in cheese manufacturer. Cheese manufacturers are subject to their own risk-assessments and HACCP systems.

Controls:

- a. When part of a cooked dish, bacteria will be destroyed by cooking so long as dish managed in accordance with HAZ2**
- b. When used cold, reliance is placed on manufacturers control systems and awareness of national notifications via. news items, recall notices by suppliers. Confidence is available by purchase of all cheese items from suppliers listed on HAZ1, who have their own quality control systems by the very nature of their large supply chain and subsequent reputation issues.**