

Best Practices for Traditional Cheese Processing in English (USA)

Cheese processing

First, make sure you install a net in the processing area in case it is near a kraal to keep flies out of the area and always clean processing before processing. Sprinkle water on floor to prevent dust and make sure the process follows linear flow to prevent contamination and do not keep raw materials or finished products directly on the floor instead keep them on raised platforms.

Similarly, wear clean cloths and wash hands with soap and running water prior to processing and also observe the received milk and check for the acidity and temperature to make sure it is safe for processing. Before processing, clean the coagulant properly and use clean water to strain however do not deep fingers in the pot to check milk without washing with soap in water.

Wash all utensils after processing in 3 steps by re-rinsing, washing with soapy water and rinsing with clean water. Use brush to scrub wooden basket and finally allow all utensils to air dry before storage.