

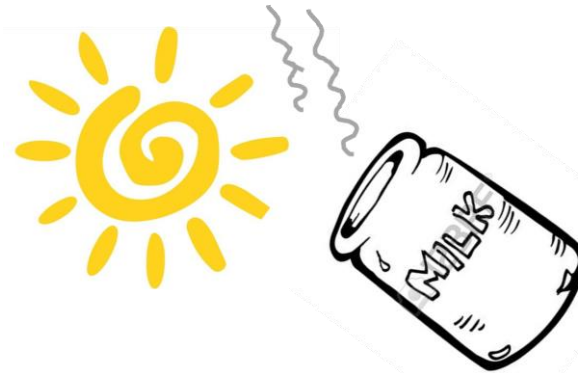
# GOOD HYGIENE PRACTICES



Use clean (boiled) water



Clean all equipment



Dry all equipment



Use liquid soap



Wash hands



Wear clean clothes  
and hair cover



Clean floors with JIK



No cobwebs or dust  
on the ceiling

# GOOD HYGIENE PRACTICES



Metal mixing spoon



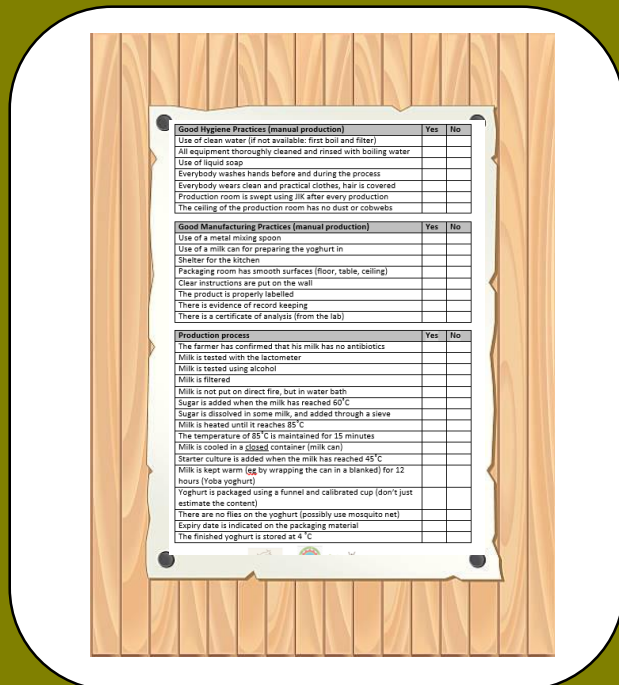
Use a milk can



Kitchen shelter



Smooth surfaces for packaging



Instructions on wall



Proper labelling

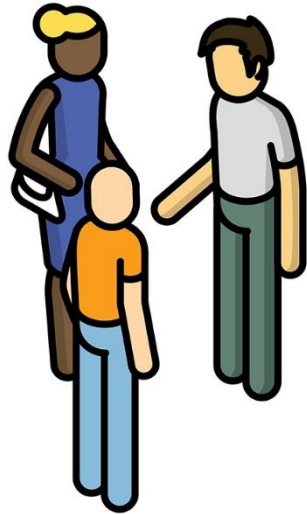


Record keeping

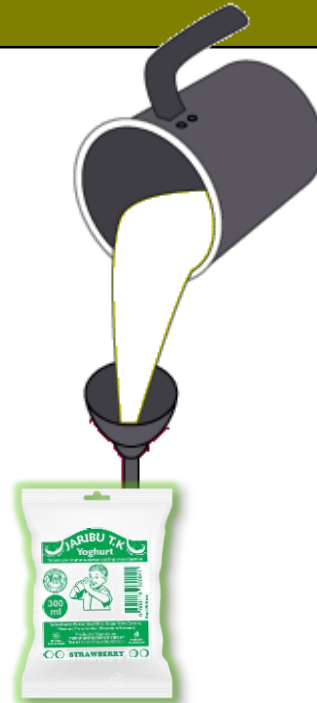


Certificate of analysis

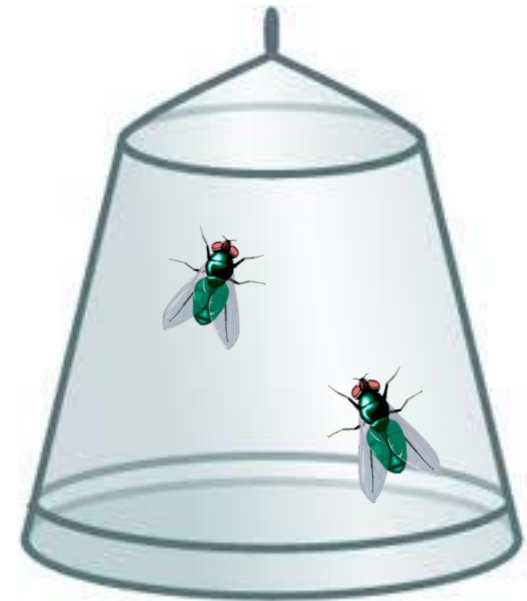
# TAKE NOTE WHEN PROCESSING



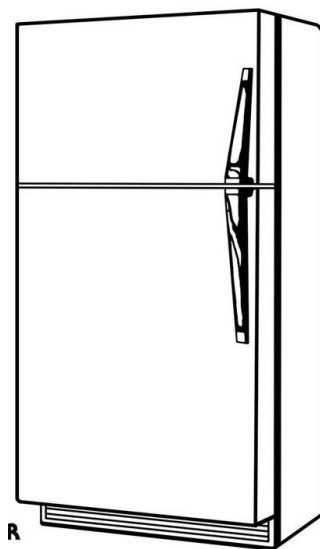
No antibiotics in the milk (ask farmer)



Filling using a funnel



No flies, pack under a net



Store finished yoghurt in fridge immediately



Indicate expiry date