

Guidance notes about your cheesemakers template

- 1 The template only includes the requirements you need to meet to make safe and suitable cheese. If you follow these rules you will be meeting the law and making it safely.

In better understanding how to meet these rules you may want to read some guidance. The template does not contain guidance but all that information still exists. It can be found at <https://www.mpi.govt.nz/growing-and-harvesting/dairy/>

- 2 Using a template for making cheese means you don't have to do your own Hazard Analysis and Critical Control Point plan or identify the control points in your process. We've done that for you.

You will need to identify the pages of the plan that apply to your business, and follow what it says every time you make cheese.

- 3 This template covers the making of any type of cheese (including raw milk cheese) from farm to sale. It includes the general requirements for export, but you may have additional Overseas Markets Access Requirements to meet.

- 4 The verifier's job is to make sure you are meeting all of the requirements in your plan (the **DO** section).

- 5 Where a **record** is required, you need to be able to produce it if asked by your verifier. A **record** can be kept in the way that works for you. For example, you can use laminated card, notes in a notepad electronic records, your cheesemaking log, or the templates we have provided.

- 6 This template may be registered as a food control plan, a risk management plan, or both:
 - if exporting cheese it will need to be registered as a RMP,
 - if milking animals and cheesemaking it will be registered as both FCP & RMP,
 - if only making cheese for sale in NZ or Australia you can choose whether to register as FCP or RMP.