THE SPECIALIST CHEESEMAKERS CODE OF BEST PRACTICE

Order Form

The Specialist Cheesemakers Code of Best Practice (revised, 2007) is now available. Its main aim is to provide guidance on good hygiene practice and it covers all stages from raw milk production through to the retail sale of cheese. Good hygiene practice is vital for specialist cheese production and the Code addresses hazard analysis, hygiene pre requisites, the law and food inspections.

There is a special price of £12.00 per copy with order for members of the SCA (provided the membership subscription for the current year has been paid). For non-members, the cost is £80.00. It is free of charge for Environmental Health Officers. The copy(ies) will be sent out on receipt of payment.

Name ……..……..

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I would like ……Copy(ies) of the Code of Best Practice at **£**……each

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