

5a. Monitoring and Corrective Actions - Honey Harvest

Control Point	Monitoring - What and When	Monitoring - Who	Corrective Action
CP 1	After clearing examine supers to ensure most bees are gone and physically clear any stragglers.	Name..... Date.....	Re-apply porter bee escapes and leave for a further 24 hours.
CP 2	Check supers are kept off the ground, a clean barrier is used for transport and supers are covered during movement from the apiary.	Name..... Date.....	Brush off any visible particles and place on a clean barrier material.
CP 3	Check frames for insect incursion before moving to extraction room.	Name..... Date.....	Brush off any insects before entering the extraction room.

5b. Monitoring and Corrective Actions - Honey Extraction

Control Point	Monitoring - What and When	Monitoring - Who	Corrective Action
CP 4	Visual check of all work surfaces and equipment before starting extraction.	Name..... Date.....	Repeat cleaning as necessary.
CP 5	Visual check to ensure no insects present before extraction begins.	Name..... Date.....	Remove any insects found and re-check sealing of extraction room.
CP 6	Visual check of work surfaces for evidence of contaminants brought in with supers.	Name..... Date.....	Remove dirty frames out of extraction room to clean and then re-clean work surfaces affected.
CP 7	Visual check that honey bucket is standing on clean barrier and that contents have not been contaminated.	Name..... Date.....	Re-adjust honey bucket correctly. If contamination found in honey either feed it back to the bees or discard.

5c. Monitoring and Corrective Actions – Filtering and Bottling

Control Point	Monitoring - What and When	Monitoring - Who	Corrective Action
CP 8	Visual check of filter before starting and visual check of honey after filtration.	Name..... Date.....	Replace or repair faulty filter. Feed back to bees or discard if any glass, wood or metal found in honey.
CP 9	Visual inspection of storage buckets before use to ensure they are both clean and dry.	Name..... Date.....	Re-wash any dirty buckets and dry thoroughly.
CP 10	Check moisture content of honey with a refractometer prior to bottling.	Name..... Date.....	If moisture content is too high feed honey back to bees, use for home consumption or sell as bakers honey if appropriate.
CP 11	Prior to storage check buckets are filled to top and fully sealed. Check conditions in intended storage area to ensure it is dark, cool and vermin proof.	Name..... Date.....	Fully fill buckets, re-seal and store in area with appropriate environmental conditions.
CP 12	Monitor any heating of the honey closely to ensure temperature is kept to 40 deg C or below.	Name..... Date.....	Any honey accidentally overheated should be fed back to the bees.
CP 13	Visual inspection of jars and lids before and after sterilisation. Ensure jars are cooled before filling.	Name..... Date.....	Reject any jars or lids found to be damaged. If damage found after bottling discard honey or feed it back to the bees. Any dirty jars or lids should be re-washed and sterilised before use.
CP 14	Check product labels are compliant with current regulations and tamper labels have been fitted.	Name..... Date.....	Failure to label correctly means product must not be sold but can be used for own personal consumption.