

Fresh Sugar Cane Juice

Good manufacturing practices

Introduction

If you prepare and serve unpasteurized sugar cane juice your customers are at risk of a food borne illness. Unpasteurized juice is a public health risk as it has not been treated to destroy disease causing organisms that may be present.

Sugar cane can become contaminated during harvesting and transportation and if dirty and diseased canes are used to prepare juice it can become contaminated. Furthermore sugar cane juice can easily become contaminated as a result of poor food handling and sanitation practices.

You can help lower the risk associated with drinking unpasteurized sugar cane juice by following the good manufacturing practices outlined below.

All individuals who prepare and serve juice must obtain a Health Operating Permit. Please contact your local Environmental Health Officer for more information.

Good Manufacturing Practices

The minimum processing and sanitation requirements for preparing sugar cane juice are outlined below.

➤ Juicing Equipment

All juicing equipment must be approved by your local Environmental Health Officer.

1. Sugar Cane Juicer

The juicer (crusher) must be designed to prepare juice that will be consumed as juice; not all sugar cane crushers are designed for this purpose.

Sugar cane juicers should be:

- Easily disassembled, cleaned and sanitized.
- Corrosion resistant, smooth and non-absorbent. Rollers should be made of stainless steel.
- Certified by a recognized agency such as NSF International.
- Operated so that lubricants do not contaminate the juice.

Do not use a sugar cane juicer if:

- Surfaces that contact juice are made of cast iron, cracked, pitted or in a condition that prevents adequate cleaning and sanitizing.
- Crushed fibre cannot be removed from in between the rollers.
- The juicer is poorly constructed and maintained.

2. Juice Filters

Juice filters must be food grade and designed so that they can be easily cleaned and sanitized.

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3. Juice Containers

Food grade containers must be used to collect and serve juice. All reusable containers must be cleaned and sanitized before use.

➤ Preparing Sugar Cane Juice

1. Cleaning and storing sugar cane

- Use only good quality cane; discard rotten and damaged canes.
- Wash canes with potable water to remove dirt and debris.
- Peel the outer layer of the cane to expose inner fibre.
- Rinse the peeled cane with potable water.
- Store the canes in clean, food grade containers at less than 4°C or freeze until juicing.



2. Extracting and storing juice

- Wash hands thoroughly before preparing juice.
- Use clean, peeled sugar cane.
- Prepare juice within 2 hours of removing the canes from refrigeration.
- Store juice at 4°C or colder if it is not served immediately.
- Discard juice and canes if unrefrigerated for more than 2 hours.
- Prepare juice in a clean and sanitary area. Crushed canes must not be stored in the juicing area as they will ferment attracting flies and other pests.

➤ Dispensing Juice

- Pour juice from the bulk container directly into the customer's cup; or
- Juice directly into the customer's cup.

Food handlers must not serve juice by dipping the customer's cup into the bulk juice container.

➤ Cleaning and Sanitizing

All equipment used to prepare juice must be cleaned and sanitized to reduce the risk of contaminating the juice. This includes sugar cane juicers, filters, bulk containers and peelers. Equipment must be cleaned and sanitized at the start and end of the day and at least every four hours while preparing juice and as specified in your Sanitation Plan.

When not in use, all equipment must be stored in a manner that protects it from contamination.

➤ Bottling and Sales

Please contact your local Environmental Health Officer if you plan on bottling and distributing sugar cane juice.

Contact your local Environmental Health Officer for additional information.

For other food related information visit the Fraser Health website at: www.fraserhealth.ca/foodsafety