Kombucha

Written process is required and would need to identify unique end products and associated production process. If storing at room temperature lab testing requirements for pH would be required.

SCOBY (symbiotic culture of bacteria and yeast) must come from an approved commercial source that is properly licensed.

Written process must be reviewed for items that could increase risk or require additional HACCP.

- Added ingredients such as juice, pulp or fruit that could change pH levels. The pH cannot rise above 5.0 after the introduction of additional ingredients.
- Juicing

Flavored Kombucha

Option A:

Includes boiling water for tea, adding SCOBY and fermenting at room temperature. Flavors, commercially pasteurized juice, dried fruit, and commercially processed fruit can be added to Kombucha. Whole fresh fruit may also be added to the Kombucha as long as the juice is not extracted from the fruit (no pressing of fruit).

This scenario would require:

1. Submit SOPs (standard operating procedures)
2. Identify source for SCOBY
3. Obtain a pH meter that is NSF approved and maintain a calibration log for the meter
4. Fermentation HACCP plan required. Operator must ensure final pH of finished product is below 4.2 and above 2.5. Operator shall maintain a pH log. No juice HACCP required. If storing at room temperature lab testing requirements for pH would be required. This product can be sold wholesale.

Option B:

Includes making of the Kombucha and flavoring with fresh fruit juice or unpasteurized juice. This may include adding whole fruit that is squeezed or pressed. Juicing is defined as extracting the aqueous solution from the fruit.

This scenario would require:

1. Submit SOPs (standard operating procedures)
2. Identify source for SCOBY
3. Obtain a pH meter that is NSF approved and maintain a calibration log for the meter
4. Fermentation HACCP required:

   a. Juice ingredient must be pasteurized by heating to at least 180°F to obtain a 5 log reduction. Juice HACCP required – plan must be approved by the Department of Public Health and Environment. This product could be sold wholesale

   b. If facility does not want to pasteurize fresh juice then product must be stored at 41°F or below and include a warning label per 3-312B. Unpasteurized Kombucha must be sold directly to consumers and CANNOT be wholesaled. No Juice HACCP required.

5. If storing at room temperature lab testing requirements for pH would be required to determine pH is 4.2 or below.

Packaging: Due to pH deeming end product non-PHF, bottling or storing in a keg is not considered ROP for this product. No ROP HACCP required.