THE TASMANIAN CODE OF PRACTICE FOR DAIRY FOOD SAFETY

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FOREWORD

Compliance with the enclosed Tasmanian Code of Practice for Dairy Food Safety will be a pre-requisite for the granting and renewal of licences issued by the Tasmanian Dairy Industry Authority (TDIA) under the *Dairy Industry Act 1994*.

The Code is a key part of the Tasmanian dairy industry's food safety program and a fundamental concept of such programs is the need to achieve continuous improvement in order to attain world's best practice.

To be competitive we must meet or exceed the quality standards of our competitors.

Implementing effective dairy food safety practices will assist licensees to:

- comply with relevant legislative and company standards;
- achieve continuous improvement in quality and safety;
- reduce wastage; and
- ultimately, maximise profitability.

Development of this Code of Practice and audit procedures are based on Hazard Analysis Critical Control Point (**HACCP**) concepts. HACCP is a risk management system which identifies, evaluates and controls hazards which are significant in food safety. A **hazard** is any condition, physical, chemical or biological, or a situation or condition which **may cause a food safety risk**.

The Tasmanian Code of Practice for Dairy Food Safety is designed to assist the Tasmanian dairy industry to demonstrate its high standards to the world marketplace. It is a vital component of the dairy industry's food safety program.

This Code will only succeed with the full commitment and involvement of everyone in the dairy industry.

We ask that you do your part.

Rod Gobbey
Chairman
Tasmanian Dairy Industry Authority

Bryan Green
Minister
Primary Industry Water and Environment

The Tasmanian Dairy Industry Authority kindly acknowledges Dairy Food Safety Victoria for the use of their Code of Practice for Dairy Food Safety in developing the Tasmanian Code of Practice for Dairy Food Safety.

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1. INTRODUCTION

1.1 OVERVIEW

To hold a dairy licence in Tasmania, it is necessary to comply with the current legislation administered by the Tasmanian Dairy Industry Authority (TDIA), under Part 3, section 17, of the *Dairy Industry Act 1994*.

Licences are required to operate as a dairyfarmer, dairy processor, dairy manufacturer, dairy store or depot and dairy distributor. A Certificate of Competency is required to act as a Farm Bulk Milk Tanker Driver.

This Tasmanian Code of Practice for Dairy Food Safety sets the minimum mandatory standards for the production, manufacture, processing, storage and transport of milk and dairy products to safeguard public health and must be used by all dairy licensees in conjunction with the Australia New Zealand Food Standards Code – Volume 2 (2000).

Each licensee is required to hold a current industry licence and have an approved Food Safety Program in place. Food Safety Programs will be registered with the Tasmanian Dairy Industry Authority and audited on a regular basis.

This Code has been developed in consultation with the Tasmanian dairy industry using a risk-based approach and considering the international Codex requirements and the provisions of the *Dairy Industry Act 1994*.

This Code of Practice has adopted the following dairy specific documents as mandatory requirements for specific industry sectors, as relevant:

- *Dairy Industry Act 1994*
- *State Food Act 2002*
- *Export Control (Processed Food) Orders,* published by AQIS
- *Australian Manual for Control of Listeria in the Dairy Industry* (ADASC, 1999)
- *Australian Manual for Control of Salmonella in the Dairy Industry* (ADASC, 1999)
- *Food Standards Australia New Zealand Food Standards Code* (2000)
- *Code of Practice for Farm Dairy Premises - Tasmania (1998)*
- *Managing Dairy Farm Effluent in Tasmania Code of Practice (1997)*

Useful websites include:

Department of Primary Industries Water and Environment	www.dpiwe.tas.gov.au
Dairy Australia	www.dairy.com.au
Dept of Health & Human Services	www.dhhs.tas.gov.au/publichealth/foodsafety
Australian Dairy Corporation	www.dairycorp.com.au
Dairy Research and Development Corporation	www.drdc.com.au
Food Standards Australia New Zealand	www.foodstandards.gov.au

2. GENERAL PRINCIPLES

The following over-arching general principles apply to all milk and dairy products produced, transported, or manufactured in Tasmania.

A. Hygienic practices must be applied throughout the food chain so that milk and dairy products are safe and suitable for their intended use.

B. Milk and dairy products must be produced, handled, stored and transported under conditions which prevent contamination of the product.

C. From raw milk production to the point of consumption, all dairy products must be subject to a combination of control measures, and these control measures must be shown to achieve the appropriate level of public health protection.

D. All dairy farms, distributors, depots, stores, manufacturers and processors must have an approved Food Safety Program. The requirements of a Food Safety Program are specified in this Code for each industry sector.

E. The Food Safety Program must be based on the Codex HACCP principles as outlined in *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application*.

F. The Food Safety Program must include a mechanism for making and validating changes to the program.

G. Tanker drivers collecting and transporting milk and milk products must demonstrate their competency and hold an approved Certificate.

H. Hygienic practices must be validated as effective for achieving the appropriate level of public health protection for dairy products. Risk assessment based on Codex principles and methodologies must be used where possible as the basis for:

    a. Validation of selected control measures; and

    b. Evaluation of new technologies, processes and product formulations to ensure that they are consistent with production of milk and dairy products that are safe and suitable for the intended purpose.

I. Hygienic and Good Manufacturing Practices (GMP) for milk and dairy products must be implemented within the context of HACCP as described in the Annex to the *Recommended International Code of Practice – General Principles of Food Hygiene*.

A **Food Safety Program** is required to: -

(a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;

(b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;

(c) provide for the systematic supervision and monitoring of those controls;

(d) provide for appropriate corrective action when a process is found not to be under control;

(e) provide for the regular review of the program by the food business to ensure its adequacy;

(f) be regularly audited by an approved food safety auditor at a frequency to be determined by the risk associated with the dairy activity;

(g) provide for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program;

(h) provide for food handlers and their supervisors to have skills and competencies in food hygiene matters commensurate with work activities; and,

(i) provide a system for the recall of unsafe food.

(Standard 3.2.2 Food Safety Practices and General Requirements, FSANZ Food Standards Code, 2000)

In simple terms, Food Safety Programs consist of the following:

1. **Say what you do**
2. **Do what you say**
3. **Record what you did**
4. **Check on the results**
5. **Act on the difference to improve the system**

(acknowledgements to *CattleCare*)

3. DAIRY FARMS

3.1 INTRODUCTION

The owner of a dairy farm is responsible for ensuring that milk intended for sale:

A. Is produced in accordance with an approved Food Safety Program described in Section 3.2; and

B. Meets the standards described in Section 3.3.

Non-compliances with the Food Safety Program, or this Code or other regulatory requirements must be investigated to determine the root cause. Action must be taken to correct the non-compliance and to prevent a recurrence of the non-compliance.

3.2 REQUIREMENTS OF A DAIRY FARM FOOD SAFETY PROGRAM

A dairy farm Food Safety Program must provide for the following:

3.2.1 Physical Contaminants

Milk produced for human consumption must be clean and free from foreign matter that would render the milk unsafe.

3.2.2.1 Chemical Contaminants

All veterinary, agricultural, cleaning and sanitising chemicals used must be registered by the National Registration Authority (NRA) and stored safely and securely in a manner that does not pose a risk of contamination to milk or the immediate surrounds. They must only be used in accordance with label instructions, including adherence to the withholding periods.

3.2.2.1 Veterinary and Agricultural Chemicals

Milk from animals that have been treated with antibiotics or other veterinary drugs must not contain residues at levels exceeding the Maximum Residue Limit (MRL) as specified in Standard 1.4.2, Maximum Residue Limits (Australia Only), of the *Food Science Australia and New Zealand Food Standards Code* Volume 2(2000), as amended.

Milk contaminated with residues exceeding the MRL must be managed in an environmentally responsible way. Milk contaminated with residues exceeding the MRL must not contaminate the food chain.

Milk that does not comply with the above must not be used for human consumption.

3.2.2.2 Pest Control

Pests must be controlled to prevent contamination of the milk by pests or pest activities, such as faeces, urine, hair and nesting material, and in a way that does not result in pesticide residues in milk.

The risk of contaminating milk by pesticides must be prevented.

3.2.2.3 Environmental Contaminants

Appropriate action must be taken with respect to the location, water source, previous use of and activities of neighbouring properties of a dairy farm in order to prevent the risk of environmental contamination of the milk.

Milk and dairy products must comply to Standard 1.4.1, *Contaminants and Natural Toxicants*, of the Food Standards Code (2000). Dairy products containing contaminants exceeding Maximum Levels (MLs) must be excluded from sale for human consumption.

Milk containing metal contaminants non-metal contaminants and natural toxicants at levels exceeding the MLs must not be used in dairy products for human consumption.

3.2.2.4 Animal Feeds

All animal feeds including pasture given to milking animals must not present a risk of introducing, directly or indirectly, microbiological or chemical hazards to the milk at levels that present a health risk to the consumer or lead to contaminants in excess of MRLs or MLs.

3.2.3 Microbiological Contaminants

3.2.3.1 Animal Health

The health status of milking animals must be managed in a manner that prevents the introduction of hazards to the milk.

Milk from diseased and unhealthy animals must be excluded when such milk presents a hazard to human health.

3.2.3.2 Environmental Contaminants

Water and environmental factors must not be a source or vehicle for transmission, directly or indirectly, of environmental pathogenic microbiological contaminants to the milk.

3.2.4 Dairy Milking Premises, Storage and Equipment

Premises used for the production, harvesting and storage of milk and milking equipment, must be designed, constructed, situated and maintained in a manner that will prevent the introduction of hazards and contaminants to the milk.

Refer to the *Code of Practice for Farm Dairy Premises - Tasmania*, which is available from dairy company field officers or the Tasmanian Dairy Industry Authority.

3.2.5 Hygienic Milking

Milking must be carried out in a manner that will prevent the microbiological, chemical and physical contamination of the milk.

Adequate sanitation and employee practices must prevent contamination of milk with undesirable or pathogenic microorganisms.

A person must not be involved in milking if the person is known to be or suspected to be suffering from an infectious disease, or is a known carrier of an infectious disease where there is a reasonable likelihood of milk contamination (Refer to the Department of Health and Human Services website).

3.2.6 Water Supply and Quality

Dairy farms must have enough water, of suitable quality to clean the premises, animals, equipment and for cooling of the milk to prevent the risk of contamination of the milk.

Dairy farms using reclaimed water to irrigate dairy pastures must adhere to the *Guidelines for the Use of Reclaimed Water in Tasmania.*

3.2.7 Cleaning and Sanitising

Premises and equipment must be cleaned and sanitised to prevent the risk of contamination of milk.

Only detergents and sanitisers approved by the National Registration Authority must be used for surfaces that come into contact with the milk. The risk of contaminating milk with detergents and sanitisers must be prevented.

Cleaning and sanitising programs must be documented and validated to ensure their effectiveness, and an ongoing verification program implemented.

3.2.8 Traceability

The Food Safety Plan must ensure adequate traceability of:

A. The use of all agricultural and veterinary chemicals;

B. The purchase and distribution of animal feed; and

C. The identification and treatment of individual animals.

3.2.9 Records

Appropriate records must be maintained to demonstrate that the Food Safety Program has been complied with. Records pertaining to the Food Safety Program must be kept for a minimum of three (3) years. Individual company, and statutory requirements may require longer retention periods.

Company field officers can provide examples of proformas of appropriate records necessary to meet the requirements of their Food Safety Program.

3.2.10 Personnel Competency

The owner of a dairy farm must ensure that persons undertaking and supervising the milking operations and the management of the dairy farm Food Safety Program can demonstrate competency in:

A. Skills and knowledge in the hygienic milking of dairy animals;

B. Skills and knowledge in the administration of veterinary drugs and application of agricultural chemicals; and

C. Skills and knowledge of food safety and food hygiene matters relevant to the activities undertaken at the premises .

3.3 STANDARDS

All raw milk produced must comply with individual company requirements and the standards listed below.

A. Standard 1.4.1, Contaminants and Natural Toxicants, and 1.4.2, Maximum Residue Limits (Australia Only), of the FSANZ *Food Standards Code;* and

B. Milk must be cooled within 3.5 hours of the commencement of milking to a temperature not exceeding 5°C and kept at or below this temperature until collected;

or,

C. If milk is collected above 5°C it is the dairy manufacturer's responsibility to ensure that temperature control procedures are validated and equivalence demonstrated to ensure the minimisation of pathogenic microbiological growth.

Contact your dairy company representative for information on how to obtain copies of the latest references and resources mentioned in this Code of Practice.

4. BULK DAIRY PRODUCT CARRIER

4.1 INTRODUCTION

The owner of any business engaged in the transport of liquid dairy products in a bulk container in Tasmania, is responsible for:

A. transporting the dairy produce in accordance with a Food Safety Program described in Section 4.2;

B. employing suitably qualified employees, certified by and registered with the TDIA; and

C. for ensuring that the standards described in Section 4.3 are met.

Non-compliances with the Food Safety Program, or this Code or other regulatory requirements must be investigated to determine the root cause. Action must be taken to correct the non-compliance and to prevent a recurrence of the non-compliance.

4.2 REQUIREMENTS OF A BULK DAIRY PRODUCT CARRIER FOOD SAFETY PROGRAM

A bulk dairy product carrier Food Safety Program must:

A. be based on Codex HACCP principles as outlined in *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application*; and

B. provide for the following:

4.2.1 Delivery and Collection

Milk and milk products must be transported without undue delay, and in a manner that prevents the introduction of contaminants and the growth of pathogenic microorganisms and production of their toxins.

Milk and milk products containing detectable taints or extraneous matter must not be collected if its use would pose a potential food safety risk. *If in doubt, leave it out*.

A dairy product carrier must ensure that any milk tanker or vessel used for the bulk transport of milk and milk products is used only to:

A. Collect milk from dairy farms; and/or

B. Transport milk and milk products; and/or

C. Transport potable water.

4.2.2 Transport Vehicles, Equipment and Vessels

Dairy product transport vehicles, equipment and vessels must be designed, constructed and maintained in a manner that will prevent the introduction of contaminants to milk or milk products and temperature increases. They must be designed and constructed so that they are able to be effectively cleaned and sanitised.

4.2.3 Cleaning and Sanitising

Cleaning and sanitising programs must be documented and validated to ensure their effectiveness, and an ongoing verification program is implemented.

4.2.4 Water Supply and Quality

Dairy product carriers must ensure potable water is available at a volume, temperature and pressure to adequately clean and sanitise transport vehicles, equipment and vessels.

Dairy product carriers using reclaimed or recycled water to wash the outside of tankers, must adhere to the *Guidelines for the Use of Reclaimed Water in Tasmania*.

4.2.5 Identification and Traceability

The Food Safety Program must ensure traceability of:

A. Milk from suppliers to the manufacturer or processor; and

B. Transport vehicles, equipment, vessels and vats.

4.2.6 Records

Appropriate records must be maintained to demonstrate that the Food Safety Program is complied with.

4.2.7 Personnel Competency

The owner of a business engaged in the transport of dairy products in a bulk container must ensure that persons driving the transport vehicle and/or collecting bulk dairy products can demonstrate their competency in skills and knowledge in food safety and food hygiene matters relevant to the activities undertaken in the job performed.

Farm bulk milk graders and drivers of bulk milk and liquid milk product vehicles must be deemed competent by the TDIA and have their names listed on a register maintained by the TDIA.

4.3 STANDARDS

All dairy food carriers must ensure compliance with the standards listed below.

A. Milk must be collected at a temperature not exceeding 5°C and kept at or below this temperature until collected;

or,

B. If milk is collected above 5°C it is the dairy manufacturer's responsibility to ensure that temperature control procedures are validated and equivalence demonstrated to ensure the minimisation of pathogenic microbiological growth.

5. DAIRY MANUFACTURING AND MILK PROCESSING PREMISES

5.1 INTRODUCTION

The owner of a dairy manufacturing or a milk processing premises is responsible for ensuring that dairy product is manufactured or processed:

A. in accordance with a Food Safety Program described in Section 5.2; and

B. to meet the standards described in Section 5.3.

Non-compliances with the Food Safety Program, or this Code or other regulatory requirements must be investigated to determine the root cause. Corrective action must be taken to correct the non-complianceand to prevent the recurrence of the non-compliance.

5.2 REQUIREMENTS OF A DAIRY MANUFACTURING OR MILK PROCESSING PREMISES FOOD SAFETY PROGRAM

A dairy manufacturing or milk processing premises Food Safety Program must:

A. be based on Codex HACCP principles as outlined in *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application*; and,

B. comply with the relevant provisions of the Export Control (Processed Food) Orders and the FSANZ Food Standards Code, and,

C. provide for the following:

5.2.1 Physical Contaminants

Contamination of dairy produce during manufacturing or processing must be prevented.

Product produced for human consumption must be free from foreign matter that would render the product unsafe. Equipment, processes and systems must be designed and operated to prevent physical contaminants in product.

Where possible, all products must be filtered or passed through a device that detects foreign matter that would cause harm to the consumer. Product contaminated with foreign matter must be isolated and treated in accordance with documented procedures.

Where this is not possible, equipment must be inspected to detect contamination of the product with foreign matter that would cause the product to be unsafe.

5.2.2 Chemical Contaminants

5.2.2.1 Veterinary And Agricultural Chemicals

An antibiotic testing program of individual farm vat milk and/or bulk tanker milk must be implemented to verify the effectiveness of the on-farm food safety program with respect to antibiotic usage and management.

Dairy produce containing residues of antibiotics, veterinary drugs or agricultural chemicals at levels exceeding the MRL as specified in Standard 1.4.2, *Maximum Residue Limits*, of the ANZ Food Standards Code (2000), must be excluded from sale for human consumption.

Dairy products contaminated with residues of antibiotics, veterinary drugs or agricultural chemicals exceeding MRLs must be excluded from sale for human consumption.

5.2.2.2 Pest Control

Pests must be controlled to prevent contamination of product, and all product handling and storage areas.

Pests must be controlled and eradicated in a way that does not result in residues in milk or dairy product.

Pesticides must not be stored in food handling areas. They must be stored in a manner that prevents cross contamination with other dairy chemicals.

5.2.2.3 Environmental Contaminants

Milk and dairy produce must comply with Standard 1.4.1, *Contaminants and Natural Toxicants*, of the Food Standards Code (2000). Dairy products containing contaminants exceeding MLs must be excluded from sale for human consumption.

Milk containing metal contaminants and non-metal contaminants and natural toxicants at levels exceeding the MLs must not be used to manufacture or process dairy products for human consumption.

5.2.2.4 Processing Chemicals

Only processing aids used in accordance with Part 1.3, *Substances Added to Food*, of the ANZ Food Standards Code (2000) are to be used in the manufacture or processing of dairy products.

All processing chemicals (eg. processing aids, refrigerants, lubricants) are to be used in a way that ensures that the risk of residues of these chemicals is prevented.

5.2.2.5 Allergens

Cross contamination of dairy products with allergens (eg eggs, nuts, seafood, soy products) must be prevented by the implementation of a validated equipment cleaning program or other validated procedure, and through the control of rework.

Product containing allergens must be labelled according to Standard 1.2.3, *Mandatory Advisory Statements and Declarations*, of the ANZ Food Standards Code (2000).

5.2.3.1 Microbiological Contaminants

5.2.3.1 Pathogen Control

All dairy products must be treated to control the presence of pathogenic organisms to acceptable levels as stated in Standard 1.6.1 , *Microbiological Limits for Food*, of the Food Standards Code (2000) and the User Guide, *Microbiological Limits for Foods* (ANZFA).

All dairy products must be processed according to Standard 1.6.2, *Processing Requirements*, of the Food Standards Code (2000). Alternative processes must be validated and approved to ensure an equivalent outcome.

Effective measures must be taken to prevent cross contamination of dairy products from raw product, the manufacturing environment, water, and personnel.

5.2.3.2 Storage and Temperature Control

Dairy manufacturers and processors must, when storing raw milk, raw materials, intermediate products and dairy products, store them in such a way that:

A. they are protected from the likelihood of contamination; and

B. the environmental conditions under which they are stored will not adversely affect the safety of the food; and

C. any product not intended for human consumption must be stored in conspicuous containers and segregated from any dairy food at all times.

Dairy manufacturers and processors must, when storing potentially hazardous food, including non-dairy ingredients:

A. store it under temperature control; and

B. if it is food intended to be stored frozen, ensure the food remains frozen during storage.

Temperature control means maintaining food at:

(a) a temperature of 5°C, or below if this is necessary to prevent the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or

(b) another temperature, if the dairy food manufacturer can demonstrate that the maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

5.2.4 Dairy Manufacturing and Processing Premises and Equipment

Dairy manufacturing and processing premises and equipment must be designed, situated, constructed and maintained in a manner that prevents the introduction of hazards, contaminants and the cross-contamination of finished product and allows adequate cleaning and sanitising.

Plans for the construction of new or significantly altered manufacturing premises must be approved by Tasmanian Dairy Industry Authority prior to construction.

5.2.5 Water Supply and Quality

Dairy manufacturing and processing premises must have an adequate supply of potable water to clean the manufacturing premises and equipment and for incorporation as an ingredient where required.

Recycled processing water may be used to clean the premises and equipment. The system must be validated to ensure that this water is potable and ongoing verification of the quality of the water demonstrated.

Dairy manufacturing and processing premises using reclaimed water must adhere to appropriate standards.

5.2.6 Cleaning and Sanitising

Dairy manufacturing and processing premises and equipment must be cleaned and sanitised to prevent the risk of contamination of dairy products.

The risk of contaminating dairy products with detergents and sanitisers must be prevented. Cleaning and Sanitising programs must be documented and validated to ensure their effectiveness and an ongoing verification program implemented.

5.2.7 Rework Controls

Controls must be in place to ensure that the segregation, identification, traceability, storage and reprocessing of rework (e.g. reconstituted product, holdover, pump out and other work in progress) are adequate to ensure that the finished product is safe for human consumption.

Rework product must meet the microbiological limits in Section 5.2.3.1.

5.2.8 Hold And Release

A hold and release system must be in place to prevent the release or distribution of unsafe food.

5.2.9 Disposal Of Product

Product which has been identified as unsafe for human consumption may be reprocessed in a manner that ensures the food safety of the final product.

Where this cannot be achieved, the product is to be managed according to the *Environmental Management and Pollution Control Act(1994)*. Product for disposal must be disposed of under direction of a Tasmanian Dairy Industry Authority Authorised Officer and in a manner where it cannot contaminate or re-enter the food chain.

Product can be sold or reprocessed for stock feed provided it meets the stock feed requirements and does not contaminate the human food chain.

5.2.10 Testing Programs

A testing program must be implemented to verify the effective operation of the Food Safety Program.

5.2.11 Identification And Traceability

A program must be in place to ensure identification and traceability at all stages of manufacture and storage of raw materials through to finished product.

Any dairy based product not intended for human consumption must be clearly labelled as such.

The program must allow trace back and trace forward of all dairy product and ingredients and must be validated. An ongoing verification program must be implemented to ensure its effectiveness.

All dairy manufacturers must have a product recall plan that is also validated to ensure its ongoing effectiveness. *The Food Industry Recall Protocol, A guide to conducting a food recall*, (ANZFA, 2001) must be followed.

5.2.12 Records

A dairy manufacturing Food Safety Program must ensure that appropriate records are maintained for a minimum of 3 years to demonstrate compliance to this Code of Practice.

5.2.13 Notification

Dairy manufacturers and processors must notify the TDIA of:

A. Finished product for human consumption contaminated with notifiable public health organisms as listed in the current Health and Infectious Diseases Regulations (2001); and,

B. *Listeria* spp. and *Salmonella* spp. detections according to the mandatory sections of the *Australian Manual for Control of Listeria in the Dairy Industry* (ADASC) and the *Australian Manual for Control of Salmonella in the Dairy Industry* (ADASC);

5.2.14 Personnel Competency

A. The owner of a dairy manufacturing or processing premises must ensure that persons employed at the premises can demonstrate competency in skills and knowledge in food safety and food hygiene matters in relevant activities undertaken as part of the job performed.

5.3 STANDARDS

All dairy products must be produced to comply with the standards listed below:

A. Standard 1.6.1, *Microbiological Limits for Food*, ANZ Food Standards Code (2000)

B. *Australian Manual for Control of Listeria in the Dairy Industry* (ADASC),

C. *Australian Manual for Control of Salmonella in the Dairy Industry* (ADASC).

D. Pathogen levels specified in the User Guide, *Microbiological Limits for Foods* (ANZFA).

E. Standard 1.4.1, *Contaminants and Natural Toxicants*, ANZ Food Standards Code

F. Standard 1.4.2, *Maximum Residue Limits*, ANZ Food Standards Code

G. Standard 1.6.2, *Processing Requirements*, ANZ Food Standards Code.

H. Standard 1.3, Substances added to Food, ANZ Food Standards Code

I. Standard 1.2.3 Mandatory Advisory Statements and Declarations, ANZ Food Standards Code

J. The Export Control (Processed Food) Orders, Australian Quarantine and Inspection Service

K. The Building Code of Australia

5.4 STANDARDS

a. AS 3993.1

b. Validation of Pasteurisers and Pasteurisation

c. Minimum Sampling Guidelines for Dairy Products

6. DAIRY DISTRIBUTION - DEPOTS AND DISTRIBUTORS

6.1 INTRODUCTION

The owner of a dairy distribution premises or distribution vehicle is responsible for ensuring that dairy products are sold and/or distributed:

A. in accordance with a Food Safety Program described in Section 6.2; and

B. to meet the standards described in Section 6.3.

Non-compliances with the Food Safety Program, or this Code or other regulatory requirements must be investigated to determine the root cause. Corrective action must be taken to correct the non-compliance. Preventive action must be implemented to prevent the recurrence of the non-compliance.

6.2 REQUIREMENTS OF A DAIRY DISTRIBUTOR

The Dairy Distributor Food Safety Program must:

A. be based on Codex HACCP principles as outlined in *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application*; and

B. comply with the relevant provisions of the Export Control (Processed Food) Orders and the FSANZ Food Safety Standards; and,

C. provide for the following:

6.2.1 Contaminants

Dairy products must be protected during storage and distribution to prevent chemical, microbiological or physical contamination and deterioration.

6.2.2 Pest Control

Pests must be controlled and eradicated to prevent contamination of the product, distribution and storage areas and transport vehicles and in a way that does not result in unacceptable residues in the dairy products.

Pesticides must be stored separately from product storage.

6.2.3 Temperature and Storage Control

Dairy distributors must store and transport dairy products in such a way that:

A. it is protected from the likelihood of contamination and deterioration; and

B. the environmental conditions under which it is stored will not adversely affect the safety of the food and,

C. that prevents heat gain.

Dairy food distributors must, when storing and transporting dairy products:

A. store and transport it under temperature control; and

B. if it is food intended to be stored frozen, ensure the food remains frozen during storage.

Temperature control means maintaining food at a temperature of:

A. 5°C, or below if this is necessary to prevent the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or

B. another temperature, if the dairy food distributor can demonstrate that the maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

6.2.2 Transport Vehicles, Equipment and Compartments

Dairy distribution premises, vehicles, equipment and compartments must be designed, constructed and maintained in a manner that will prevent the introduction of contaminants to milk or milk products and will avoid temperature increases.

The distribution premises and product carrying compartment must be designed and constructed from materials that are impact resistant, smooth, free from imperfections, impervious to moisture and easily cleanable. Floors must not permit ponding of water. The compartment must be mechanically or naturally ventilated so as to prevent accumulation of condensation, heat and odours.

The compartment must be fitted with a temperature measuring device that is readily accessible and of known accuracy to within +/- 1 C.

The driver's cabin must be separate from the dairy product carrying compartment.

6.2.4 Cleaning and Sanitising

A cleaning and sanitising program must be in place to ensure the distribution premises and vehicles are cleaned to prevent the risk of contamination of dairy products.

Residues of detergents and sanitisers must be prevented.

6.2.5 Identification and Traceability

The Food Safety Program must ensure adequate traceability of product from receipt to delivery, including storage.

All dairy food distributors must have in place a documented product recall plan that is also validated to ensure it's ongoing effectiveness. *The Food Industry Recall Protocol, A guide to conducting a food recall*, (ANZFA, 2001) must be followed.

6.2.6 Records

The Food Safety Program must ensure that appropriate records are maintained to demonstrate compliance to this Code of Practice.

6.2.7 Personnel

A dairy distributor must ensure that persons employed in dairy distribution can demonstrate competency in skills and knowledge in food safety and food hygiene matters relevant to the activities undertaken for the job performed.

A dairy distributor must take all reasonable measures not to handlle items likely to come into contact with dairy products in a way that is likely to compromise the safety, suitability and presentation of dairy products.

APPENDIX I DEFINITIONS

The definitions in the *Dairy Industry Act 1994*, *Food Act* 1998, *Export Control (Processed Food) Orders (1993*), and the *FSANZ Food Standards Code (2000)* apply throughout this Code of Practice.

Further definitions are listed below:

Bulk container

A vessel, tank or other container holding liquid dairy product that is intended for further processing or manufacture.

Dairy Distributor

Any premises where packaged dairy products intended for sale to consumers are stored and any vehicle or container used to transport packaged milk and cream intended for sale to consumers

Reclaimed Water

Water, which has been derived from sewerage systems (with or without the addition of abattoir and other industrial waste) and subjected to treatment to a standard acceptable for its intended use.
(Wastewater Management Guidelines: Intensive Animal Husbandry Activities, DPIWE, June 2001)

Recycled Water

Water, other than first use or reclaimed water, that has been obtained from a food processing operation.
(Proposed Draft Guidelines For The Hygienic Reuse Of Processing Water In Food Plants, Codex Alimentarius Commission, CX/FH 01/9, July 2001)

Validation

Obtaining evidence that the elements of the Food Safety Plan are effective.
(as defined *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application)*

Verification

The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the Food Safety Plan.
(as defined in *Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application)*