CODE OF PRACTICE FOR DAIRY FOOD SAFETY

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The Dairy Authority of South Australia acknowledges the assistance of Dairy Food Safety Victoria

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1. INTRODUCTION

1.1 OVERVIEW

Sections 6 and 15 of the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005 establish a food safety scheme for a dairy farmer, dairy manufacturer, dairy distributor and dairy produce carrier, and requires them to be accredited.

All South Australian food businesses, including dairy premises, are required under the Regulations under the Food Act 2001, to comply with relevant sections of the Australia New Zealand Food Standards Code – Volume 2.

This Code sets the minimum mandatory standards for the production, manufacture, storage and transport of milk and dairy foods to safeguard public health and must be used by all dairy premises in conjunction with the Australia New Zealand Food Standards Code - Volume 2 (FSANZ, 2002).

All dairy businesses are required to be accredited and have an approved Food Safety Arrangement in place. Food Safety Arrangements will be audited on a regular basis. For the purposes of the Code, a Food Safety Arrangement is an approved food safety program audited by the Dairy Authority of South Australia or an approved auditor.

This Code has been developed in consultation with the Australian and South Australian dairy industry using a risk-based approach and considering the international Codex requirements and the provisions of the Primary Produce (Food Safety Schemes) Act 2004 and the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005.

Sections 3 and 18 of the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005 require accredited businesses to comply with the Code of Practice for Dairy Food Safety, published by the Dairy authority of South Australia.

This Code was approved by the Authority and comes into operation from 1 August 2005.

1.2 POWERS OF AUTHORISED PERSONS UNDER THE PRIMARY PRODUCE (FOOD SAFETY SCHEMES) ACT 2004

The Dairy Authority of South Australia has powers under Part 3, Sections 12-22 of the Primary Produce (Food Safety Schemes) Act 2004, subject to conditions, to grant accreditation or temporary accreditation, or suspend or revoke accreditation to dairy businesses.

Section 27 of the Primary Produce (Food Safety Schemes) Act 2004 outlines the general powers of authorised persons appointed by the Minister under the Act. These powers include inspection of any place, vehicle or documents, and sampling or seizing of dairy produce.

1.3 SOUTH AUSTRALIAN DAIRY FOOD SAFETY FRAMEWORK

Section 12 of the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005 allows DASA:-

- "to administer the dairy industry food safety scheme"
- "to monitor the extent of compliance by accredited producers with the Dairy Industry Food Safety Code and to review and enforce the Code"
- "to approve food safety arrangements to be adopted by accredited producers and monitor the implementation of such arrangements"

This Code of Practice has adopted the following documents as mandatory requirements:

- *Australian Manual for Control of Listeria in the Dairy Industry (Listeria Manual),* (ADASC, 1999).
- *Australian Manual for Control of Salmonella in the Dairy Industry (Salmonella Manual),* (ADASC, 1999).
- *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

Advisory guidelines are available to assist dairy premises with the implementation of this Code of Practice. A list of the recommended guidelines is available from DASA.

2. GENERAL PRINCIPLES

The following general principles apply to all milk and dairy produce produced or manufactured in South Australia.

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

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

C. All milk and dairy produce as defined under the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005 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 farmers, dairy produce carriers, dairy produce manufacturers and dairy distributors must have an approved Food Safety program audited by an approved auditor. 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* (except for dairy farms).

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

G. Hygienic practices must be validated as effective for achieving the appropriate level of public health protection for dairy produce. 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 produce that are safe and suitable for the intended purpose.

H. Hygienic and Good Manufacturing Practices (GMP) for milk and dairy produce must be implemented within the context of HACCP as described in the *Codex Guidelines for the Application of the Hazard Analysis Critical Control Point (HACCP) System*, *Annex to the Recommended International Code of Practice – General Principles of Food Hygiene*.

3. DAIRY FARMS

3.1 INTRODUCTION

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

A. Is produced in accordance with a 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 FARMER 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 Chemical Contaminants

All veterinary, agricultural and cleaning and sanitising chemicals must be stored in a secure area.

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 of the *Australia New Zealand Food Standards Code* - Volume 2 (FSANZ, 2002).

Only veterinary drugs and agricultural chemicals registered by the Australian Pesticides & Veterinary Medicines Authority (APVMA) may be used. Agricultural chemicals and veterinary drugs must also be used according to label instructions, including adherence to the withholding periods.

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 sold 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 the milk.

The risk of contaminating milk by pesticides must be prevented.

3.2.2.3 Environmental Contaminants

Hazards relating to the location, water source, previous use of and activities of neighbouring properties of a dairy farm must be identified and managed in order to prevent the risk of environmental contamination of the milk.

Milk and dairy produce must comply with Standard 1.4.1, *Contaminants and Natural Toxicants*, of the *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002). Dairy foods 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 ML must not be used to manufacture dairy foods 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 animals must not be used for human consumption when, such milk presents a risk to human health.

3.2.3.2 Environmental Contaminants

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

Hazards relating to the location, water source, previous use of and activities of neighbouring properties of a dairy farm must be identified and managed in order to prevent the risk of environmental contamination of the milk.

3.2.4 Dairy Milking Premises, Storage and Equipment

Premises used for the production 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.

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 micro-organisms.

A person must not be involved in milking if the person is known to be or suspected to be suffering from a foodborne illness, especially if suffering from vomiting or diarrhoea. Food handlers suffering from the following diseases are also a risk to food contamination:-

- Hepatitis A
- Norwalk virus
- Salmonella
- Shigella
- Staphylococcus aureus
- Streptococcus pyogenes
- Campylobacter jejuni

3.2.6 Water Supply and Quality

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

3.2.7 Cleaning and Sanitising

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

Detergents and sanitisers used on surfaces that come into contact with the milk must be approved by the APVMA. 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 Program 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

Records must be maintained to demonstrate that the Food Safety Program has been complied with.

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 the standards listed below.

A. Standard 1.4.1 and 1.4.2 of the *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002) as amended from time to time; 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 (except during milking) until collected; or

   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.

3.4 DAIRY FARMS SELLING RAW OR UNPASTEURISED GOAT MILK

3.4.1 Dairy farms approved to sell raw or unpasteurised goat milk are exempt from 2.3.3.1, ie the need for pasteurisation.

3.4.2 In addition to complying with all relevant sections of this Code, dairy farms approved to sell raw or unpasteurised goat milk must comply with:-

- The pathogen testing program and standards as outlined in the "Guidelines for Raw or Unpasteurised Goat Milk"
- The packaging and storage requirements of a dairy manufacturing premises.

4. DAIRY PRODUCE CARRIERS

4.1 INTRODUCTION

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

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

B. 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 DAIRY PRODUCE CARRIER FOOD SAFETY PROGRAM

A liquid dairy produce 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

Liquid dairy produce must be collected and transported without undue delay, and in a manner that prevents the introduction of contaminants and the growth of pathogenic micro-organisms and production of their toxins.

Liquid dairy produce containing detectable taints or extraneous matter must not be collected if its use would pose a potential food safety risk.

A dairy produce 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 or food grade liquids that will not contaminate milk and milk products or leave residues.

Milk tankers or vessels used to transport food grade liquids must be washed and sanitised prior to carrying milk and milk products.

4.2.2 Transport Vehicles, Equipment and Vessels

Dairy food 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 increase.

4.2.3 Water Supply and Quality

Dairy produce carriers must ensure enough water, of suitable quality is used on product contact surfaces and to clean the transport vehicles, equipment and vessels.

4.2.4 Cleaning and Sanitising

Dairy produce carriers must have an adequate supply of suitable quality water to clean the dairy transport vehicle and equipment.

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

4.2.5 Identification And Traceability

The Food Safety Program must ensure traceability of:

A. Milk and milk ingredients from suppliers to dairy manufacturers; and

B. Transport vehicles, equipment, vessels and vats.

4.2.6 Records

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 liquid dairy produce in a bulk container must ensure that persons driving the transport vehicle and/or collecting bulk milk can demonstrate competency in skills and knowledge in food safety and food hygiene matters relevant to the activities undertaken in the job performed.

4.3 STANDARDS

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

A. Liquid dairy produce must be collected at a temperature not exceeding 5°C and kept at or below this temperature; or

B. If liquid dairy produce 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 PREMISES

5.1 INTRODUCTION

The owner of a dairy manufacturing premises is responsible for ensuring that dairy produce is manufactured:

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. Action must be taken to correct the non-compliance and to prevent a recurrence of the non-compliance.

5.2 REQUIREMENTS OF A DAIRY MANUFACTURER FOOD SAFETY PROGRAM

The Dairy Manufacturer 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.

5.2.1 Physical Contaminants

Contamination of dairy produce during manufacturing must be prevented.

Product produced for human consumption must be free from foreign matter that would render the product unsafe. Manufacturing 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.

Where this is not practicable, 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 MRLs as specified in *Standard 1.4.2, Maximum Residue Limits, of the Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002), must be excluded from sale for human consumption.

5.2.2.2 Pest Control

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

Pests must be controlled in a way that does not result in residues in the milk or dairy products.

Pesticides must not be stored in the manufacturing premises. 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 *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002). Dairy produce containing contaminants exceeding 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 to process dairy produce for human consumption.

5.2.2.4 Processing Chemicals

Only processing aids used in accordance with *Standard 1.3, Substances Added to Food*, of the *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002) are to be used in the manufacturing of dairy produce.

All processing chemicals (eg. processing aids, refrigerants and 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 produce with allergens (eg. eggs, nuts, seafood and 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 *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

5.2.3 Microbiological Contaminants

5.2.3.1 Pathogen Control

All dairy produce 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 *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002) and the User Guide, *Microbiological Limits for Foods* (FSANZ, 2002).

All dairy produce must be processed according to *Standard 1.6.2, Processing Requirements*, of the *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002) or by an approved alternative process that has been validated to ensure an equivalent outcome.

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

5.2.3.2 Storage and Temperature Control

Dairy manufacturers must, when storing raw milk, raw materials, intermediate products and dairy produce, 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 produce; and

Dairy manufacturers must, when storing potentially hazardous produce, including non-dairy ingredients:

A. Store it under temperature control; and

B. If it is produce intended to be stored frozen, ensure the produce remains frozen during storage.

Temperature control means maintaining produce at:

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

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

5.2.4 Dairy Manufacturing Premises and Equipment

Dairy manufacturing 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 reviewed by DASA prior to construction.

5.2.5 Water Supply and Quality

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

5.2.6 Cleaning and Sanitising

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

The risk of contaminating dairy produce 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 and storage of product for rework (eg. reconstituted product, holdover, pump out and other work in progress) are adequate to ensure that the finished product is safe for human consumption.

Reworked 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 dairy produce.

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 must be disposed of under direction of a DASA Authorised Person 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 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 for raw materials through to finished product.

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 Writing a Food Recall Plan and Conducting a Food Recall*, (FSANZ, 2002) must be followed.

5.2.12 Records

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

5.2.13 Notification

Dairy manufacturers must notify DASA of:

A. Finished product for human consumption contaminated with foodborne pathogens such as:-

- Hepatitis A
- Norwalk virus
- Shigella
- Staphylococcus aureus
- Streptococcus pyogenes
- Campylobacter jejuni

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, 1999) and the *Australian Manual for Control of Salmonella in the Dairy Industry* (ADASC, 1999).

5.2.14 Personnel Competency

The owner of a dairy manufacturing 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 in the job performed.

5.3 STANDARDS

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

A. *Standard 1.6.1, Microbiological Limits for Food*, *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

B. *Australian Manual for Control of Listeria in the Dairy Industry* (ADASC, 1999), *Australian Manual for Control of Salmonella in the Dairy Industry* (ADASC, 1999).

C. Pathogen levels specified in the User Guide, *Microbiological Limits for Foods* (FSANZ, 2002).

D. *Standard 1.4.1, Contaminants and Natural Toxicants*, *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

E. *Standard 1.4.2, Maximum Residue Limits*, *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

F. *Standard 1.3, Substances Added to Food, Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

G. *Standard 1.2.3, Mandatory Advisory Statements and Declarations, Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

H. *Standard 1.6.2, Processing Requirements*, *Australia New Zealand Food Standards Code – Volume 2* (FSANZ, 2002).

6. DAIRY DISTRIBUTOR

6.1 INTRODUCTION

A dairy produce distributor is responsible for ensuring that dairy produce in a dairy distribution system is sold and/or distributed:

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

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.

6.2 REQUIREMENTS OF A DAIRY DISTRIBUTOR FOOD SAFETY PROGRAM

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. Provide for the following.

6.2.1 Contaminants

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

6.2.2 Pest Control

Pests must be controlled to prevent contamination of product, distribution, and storage areas and transport vehicles.

Pests must be controlled in a way that does not result in residues in the milk or dairy products.

Pesticides must be stored in a manner that prevents cross contamination with other chemicals.

6.2.3 Temperature and Storage Control

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

A. It is protected from the likelihood of contamination; and

B. The environmental conditions under which it is stored and transported will not adversely affect the safety of the produce.

Dairy distributors must, when storing and transporting dairy produce:

A. Store it under temperature control; and

B. If it is produce intended to be stored frozen, ensure the produce remains frozen during storage and transport.

For produce that needs to be maintained under temperature control, temperature control means maintaining produce at a temperature of:

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

B. Another temperature, if the dairy distributor can demonstrate that the maintenance of the produce 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.

6.2.4 Cleaning and Sanitising

Dairy distribution premises and vehicles must be designed and constructed to be easily and properly cleaned.

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

Residues of detergents and sanitisers in dairy distribution premises and vehicles must be prevented.

6.2.5 Identification and Traceability

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

All dairy distributors must have in place a product recall plan that is validated to ensure its ongoing effectiveness. *The Food Industry Recall Protocol, A Guide to Writing a Food Recall Plan and Conducting a Food Recall*, (FSANZ, 2002) must be followed.

6.2.6 Records

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

6.2.7 Personnel Competency

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

APPENDIX I DEFINITIONS

The definitions in the Primary Produce (Food Safety Schemes) Act 2004, Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005, and the *Australia New Zealand Food Standards Code - Volume 2* (FSANZ, 2002) 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.

Food Safety Program (FSP)
(as defined under Standard 3.2.1 Food Safety Programs, Australia New Zealand Food Standards Code – Volume 2 FSANZ, 2000)

A program set out in a written document, including records of compliance and other related action that:

(a) Systematically identifies the potential hazards that may be reasonably expected to occur in all food handling operations of the dairy premises;

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

(c) Provides for the systematic monitoring of those controls;

(d) Provides for corrective action when that hazard, or each of those hazards, is found not to be under control;

(e) Provides for the regular review of the program to ensure its adequacy; and

(f) Provides for records to be made and kept by the dairy premises demonstrating action taken in relation to, or in compliance with the Food Safety Program.

Owner

The owner of any business required to be accredited under the Primary Produce (Food Safety Schemes) (Dairy Industry) Regulations 2005, is the person(s) in whose name(s) the accreditation is issued. Where the "person" named is a body or association (corporate or unincorporate), it will include the person controlling the body or association, be it, the manager, secretary or some other controlling officer of that body.

Potable Water
(as defined under A Guide To the Food Safety Standards, FSANZ, 2002)

Water that is acceptable for human consumption. In cases where there is doubt as to the acceptability of a particular water supply, reference should be made to the *Australian Drinking Water Guidelines* (NHMRC, 1996).

APPENDIX I DEFINITIONS (CONT.)

Validation
(as defined under Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application)

Obtaining evidence that the elements of the Food Safety Program are effective.

Verification
(as defined under Codex Alimentarius, Basic Texts on Food Hygiene, FAO/WHO, Annex Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for Its Application)

The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the Food Safety Program.

APPENDIX II ABBREVIATIONS

ADASC	Australian Dairy Authorities Standards Committee
AQIS	Australian Quarantine and Inspection Service
DASA	Dairy Authority of South Australia
FAO	Food and Agricultural Organisation
FSP	Food Safety Program
FSANZ	Food Standards Australia New Zealand
GMP	Good Manufacturing Process
HACCP	Hazard Analysis and Critical Control Point
MRL	Maximum Residue Limit
ML	Maximum Level
APVMA	Australian Pesticide & Veterinary Medicines Authority
QA	Quality Assurance
WHO	World Health Organisation