

Department of Primary Industry

**AUSTRALIAN CODE OF PRACTICE
FOR DAIRY FACTORIES**

June 1986

Produced Under the Auspices of:
Chief Dairy Officers Committee

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Introduction

General

The Australian Code of Practice for Dairy Factories was first developed over the period 1971–74 under the auspices of the Standing Committee on Agriculture. It was prepared through a co-operative effort of State and Commonwealth Dairy Officers in consultation with industry. The Code, which was adopted from July 1974, represented a considerable step towards uniformity in practice and in regulatory requirements throughout the various States and between domestic and export requirements.

Some ten years after the Code was introduced, the Standing Committee on Agriculture recognised that considerable progress had been achieved under the Code. However, it also recognised that it was timely for the Code to be reviewed and it agreed to a recommendation from the Chief Dairy Officers' Committee that the Code be reviewed and a national workshop on the Code be conducted.

The Chief Dairy Officers' Committee subsequently appointed an organising committee to conduct the review and the national workshop. This committee first met in January 1984. Steps in the review process included:

- comment from industry and Government on the existing Code obtained and considered July 1984;
- first draft of revised Code prepared January 1985;
- national workshop on the Code conducted in Brisbane, 15–19 April 1985 (proceedings of Technical Session published by the Queensland Department of Primary Industries);
- second draft prepared June 1985 and circulated to industry and Government for comment; and
- third draft prepared in August 1985 in the light of comments on the second draft, and adopted by the Chief Dairy Officers' Committee in October 1985.

The Code sets out uniform standards for buildings, facilities and practices for the Australian dairy manufacturing industry and provides useful advice on procedures for factory management to adopt to ensure the requirements of the Code are met.

Interpretation and administration of the Code

The Chief Dairy Officer of the appropriate State Dairy Authority (refer Appendix I for listing) has responsibility for implementation of legislation related to standards of all dairy factories in that State, regardless of whether dairy produce is being manufactured for domestic or export markets. This responsibility includes interpretation and administration of the Australian Code of Practice for Dairy Factories. Accordingly, general enquiries related to interpretation and administration of the Code should initially be directed to the Chief Dairy Officer of the State in which the factory is situated.

However, it should be noted that where a dairy factory is engaged in manufacture of dairy produce for export, the Chief Dairy Officer of the Commonwealth Department of Primary Industry also has responsibility for implementation of Commonwealth legislation related to standards of dairy factories manufacturing dairy produce for export. As this legislation also incorporates the mandatory requirements of the Code, a joint Commonwealth–State approach towards administration of the Code is adopted.

Organisation of the Code document

The Code is divided into Sections A to K, and Appendices I to VIII. Each Section is divided into clauses and sub-clauses, using a decimal numbering system. In some cases explanatory notes follow a clause. *All clauses and sub-clauses in Sections A, B and C are mandatory.* Sections A, B and C have been printed on gold coloured paper to allow easy identification of the mandatory sections of the Code. Other Sections and the Appendices are included for advisory or information purposes only.

Mandatory clauses (gold pages)

The mandatory provisions set out in Sections A, B and C specify the requirements which will be implemented under relevant Federal and State dairy legislation. Generally, the mandatory clauses specify standards to be met rather than the methods by which the standards should be met. This approach will be least restrictive with respect to future developments in materials and methods of construction.

The holder of a licence and/or a registration of a dairy factory shall be responsible for ensuring full compliance by the dairy factory with mandatory clauses and sub-clauses.

Notes

Notes are indented and are only intended as a guide to, comment on, or as an example to illustrate the application of the clause they follow.

Advisory or information sections (white pages)

Material contained in Sections D to K and the Appendices has relevance not only for those directly involved with implementation of the Code requirements, but for those with responsibility for production and general plant management as well.

In particular, attention is drawn to the information on hygienic manufacturing practices for various products set out in Sections F to I. Adherence to the manufacturing guidelines for each product will help ensure consistent production of high quality product.

Reference to the Introduction in each section will indicate the scope of that Section.

Amendments to the Code

The Code will be amended from time to time as new trends, processes, techniques and quality requirements arise.

The amendments or additions will be implemented as substitutions for existing numbered sections or sub-sections or additional numbered sections or sub-sections, as appropriate.

Any interested person, company or organisation may at any time submit a case for amendment of the Code. Full details of the proposed amendment with supporting justification should be forwarded to the Secretary, Chief Dairy Officers' Committee, Department of Primary Industry, Barton ACT 2600.

Bibliography of standards

The full titles of standards for equipment, test methods, etc., to which reference is made in the text are set out in Section K. References to standards shall be to the latest published edition.

List of other authorities

The Code sets out only the requirements of Dairy Authorities (Appendix I). Dairy factories must meet the requirements of a number of other authorities. For the guidance of management, other types of authorities which could have requirements which dairy factories must meet are listed in Appendix II of the Code. It should be emphasised that the list of other authorities is not necessarily comprehensive and that it is the responsibility of management to be aware of the other authorities, whether or not they are listed, and their requirements.

Definitions

The following words shall have the meanings assigned to them:

"AS" means Australian Standard issued by the Standards Association of Australia.

"Approved" means approved by the relevant Dairy Authority.

"Clean" means:

- (1) for product contact surfaces, a surface which:
 - (a) is free from visible film or soil when viewed under good lighting conditions with the surface wet or dry;
 - (b) does not emit any objectionable odour;
 - (c) does not give a greasy or rough feeling to clean fingers when they are rubbed onto the surface;
 - (d) does not discolour a new white facial tissue wiped several times over the surface;
 - (e) does not show any sign of excessive water break while water is draining from it; and
 - (f) does not contaminate food products in contact with it.
- (2) for other surfaces, "clean" means a surface which is free from visible dust or dirt. and "Cleaned" and "cleaning" shall be construed accordingly.

"Dairy Authority" means any Australian Government or State Government Department or Authority having jurisdiction over the manufacture of dairy produce and which is responsible for implementing legislation with respect to standards for buildings and equipment in the dairy industry throughout Australia or in a State or Territory as the case may be. (See Appendix I for list.)

"Dairy Produce" means the products as defined in the appropriate legislation concerning registration of dairy premises in the State or Territory in which the factory is located or, in the case of factories seeking export registration, the *Export Control Act 1982* and related Orders. (See Appendices III and IV for list of definitions and relevant legislation respectively).

"Factory" means any establishment, premises or building where dairy produce is manufactured.

"Impermeable" where used in this Code to refer to a material means any material deemed to be impermeable by the Dairy Authority.

Note:

An impermeable or impervious material is one that substantially resists penetration by moisture and fat under conditions of normal use.

"Manufacture" includes receipt, storage and treatment of raw milk or cream; heat treatment of milk or cream; processing of milk, cream or other ingredients of dairy produce into dairy produce; and packaging of milk, cream or dairy produce; and "manufactured" shall have a corresponding meaning.

"Pests" includes insects, rodents, birds, vermin and other animals.