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1.1 OVERVIEW

All dairy premises operating in Victoria are required to be licensed with Dairy Food Safety Victoria (DFSV), under Part 3, Section 22 of the *Dairy Act* (2000).

All Victorian food businesses, including dairy premises, are required under the *Food Act* (1984), to comply with the *Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000), including Chapter 3, Food Safety Standards.

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* (ANZFA, 2000).

All dairy premises are required to hold a current industry licence and each licensee is required to have an approved Food Safety Program (FSP) in place. Food Safety Programs will be audited on a regular basis.

This Code has been developed in consultation with the Victorian dairy industry using a risk-based approach and considering the international Codex requirements and the provisions of the *Dairy Act* (2000).

Part 4, Section 31 of the *Dairy Act* (2000) authorises Dairy Food Safety Victoria to make Codes of Practice. The Minister must approve any Code of Practice made under this Part of the *Dairy Act* (2000).

The *Code of Practice for Dairy Food Safety* (DFSV, 2002) replaces the *Code of Practice for the Quality Assurance of Milk and Dairy Produce* (VDIA, 1995), which was made under the *Dairy Industry Act* (1992).

This Code was approved by the Minister for Agriculture and Aboriginal Affairs on 3rd September 2002 and comes into operation from 1st December 2002.

1.2 POWERS OF AUTHORISED OFFICERS UNDER THE DAIRY ACT

Dairy Food Safety Victoria has powers under Part 3, Section 26 of the *Dairy Act* (2000) to refuse to issue; issue or renew subject to conditions; refuse to renew; refuse to transfer; cancel; or suspend a dairy industry licence.

Part 5 of the *Dairy Act* (2000) describes the actions that may be taken by a Dairy Food Safety Victoria Authorised Officer. These include: detaining product, and placing orders on premises and equipment.

1.3 VICTORIAN DAIRY FOOD SAFETY FRAMEWORK

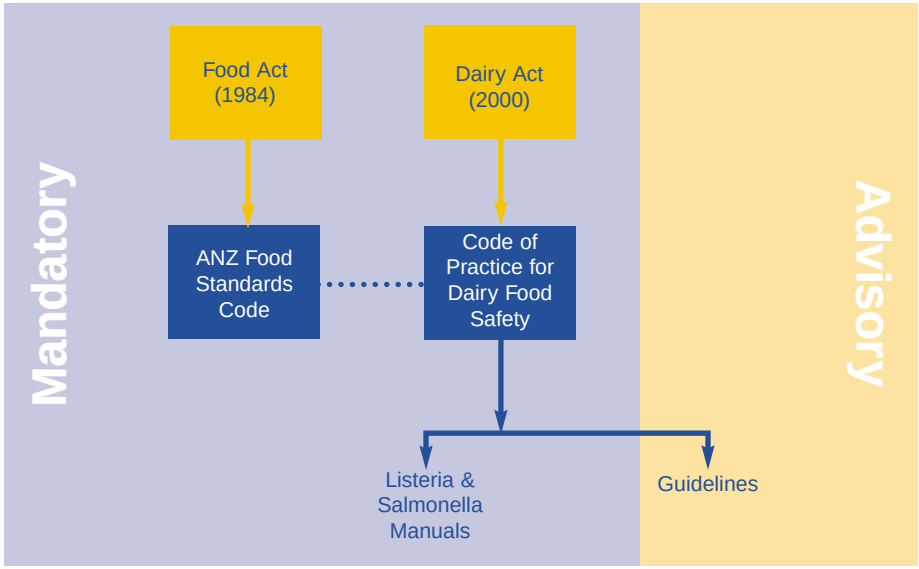
The *Dairy Act* (2000) provides for a Code of Practice to "apply, adopt or incorporate" any matter contained in other documents for the purposes of the application of the Act.

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* (ANZFA, 2000).

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 any Dairy Food Safety Victoria Office or from the DFSV website: www.dairysafe.vic.gov.au

The following diagram shows the Victorian dairy food safety framework.



GENERAL PRINCIPLES

2

The following over-arching general principles apply to all milk and dairy foods produced or manufactured in Victoria.

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

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

C. From raw milk production to the point of consumption, all dairy foods 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, milk carriers, dairy food manufacturers and dairy food distributors 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. Hygienic practices must be validated as effective for achieving the appropriate level of public health protection for dairy foods. 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 foods that are safe and suitable for the intended purpose.

H. Hygienic and Good Manufacturing Practices (GMP) for milk and dairy foods 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.*

3.1 INTRODUCTION

The owner of a dairy farm is responsible for ensuring that milk intended for sale, whether it be cow, goat, sheep or buffalo:

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 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 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 (ANZFA, 2000).

Only veterinary drugs and agricultural chemicals registered by the National Registration Authority (NRA) 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 foods must comply to Standard 1.4.1, *Contaminants and Natural Toxicants, of the Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000). 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 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. Infectious diseases are prescribed in the *Health (Infectious Diseases) Regulations* (2001).

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.

Dairy farms using reclaimed water to irrigate dairy pastures must adhere to the *Environmental Guidelines for the Use of Reclaimed Water*, (EPA, 2001) and the requirements set out in *Reclaimed water on dairy farms – General Information and Requirements for Users*, (VDIA,1999).

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 NRA. 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* (ANZFA, 2000); 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

   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.

4

4.1 INTRODUCTION

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

A. Transporting the dairy food 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 FOOD CARRIER FOOD SAFETY PROGRAM

A dairy food 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.

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

Dairy food carriers using reclaimed or recycled water to wash the outside of tankers must adhere to the *Environmental Guidelines for the Use of Reclaimed Water*, (EPA 2001).

4.2.4 Cleaning and Sanitising

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

Recycled processing water may be used to clean dairy transport vehicles. The system must be validated to ensure that this water is of suitable quality and ongoing verification of the quality of the water demonstrated.

Dairy food carriers using reclaimed water must adhere to the *Environmental Guidelines for the Use of Reclaimed Water*, (EPA, 2001).

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

A. Milk must be collected at a temperature not exceeding 5^{0}C and kept at or below this temperature; or

   If milk is collected above 5^{0}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

5.1 INTRODUCTION

The owner of a dairy manufacturing premises is responsible for ensuring that dairy foods are 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 MANUFACTURING PREMISES FOOD SAFETY PROGRAM

The Dairy Manufacturing 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. Provide for the following.

5.2.1 Physical Contaminants

Contamination of dairy foods 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 foods 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* (ANZFA, 2000), 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 foods must comply with *Standard 1.4.1, Contaminants and Natural Toxicants, of the Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000). Dairy foods 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 manufacture dairy foods 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* (ANZFA, 2000) are to be used in the manufacture of dairy foods.

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 foods 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* (ANZFA, 2000).

5.2.3 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 *Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000) and the User Guide, *Microbiological Limits for Foods* (ANZFA, 2000).

All dairy products must be processed according to *Standard 1.6.2, Processing Requirements, of the Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000) 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 foods 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 foods, 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

Dairy manufacturers 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^{0}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 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 Dairy Food Safety Victoria 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.

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

Dairy manufacturing premises using reclaimed water must adhere to the *Environmental Guidelines for the Use of Reclaimed Water*, (EPA, 2001).

5.2.6 Cleaning and Sanitising

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

The risk of contaminating dairy foods 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 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 *Environment Protection Act* (1970). Product under orders must be disposed of under direction of a Dairy Food Safety Victoria 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 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 conducting a food recall*, (ANZFA, 2001) 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 Dairy Food Safety Victoria of:

A. Finished product for human consumption contaminated with notifiable public health organisms as listed in the *Health (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, 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 foods 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* (ANZFA, 2000).

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* (ANZFA, 2000).

D. *Standard 1.4.1, Contaminants and Natural Toxicants, Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000).

E. *Standard 1.4.2, Maximum Residue Limits, Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000).

F. *Standard 1.3, Substances Added to Food, Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000).

G. *Standard 1.2.3, Mandatory Advisory Statements and Declarations, Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000).

For the purposes of Section 36 1 (a) of the *Dairy Act* (2000), dairy food must be treated in accordance with the following standard:

H. *Standard 1.6.2, Processing Requirements, Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 2000).

6.1 INTRODUCTION

A dairy distributor is responsible for ensuring that dairy foods in a dairy distribution system are 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 foods 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 food, 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 food.

Dairy distributors must, when storing and transporting dairy food:

A. Store it under temperature control; and

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

For products that need to be maintained under temperature control, temperature control means maintaining food at a temperature of:

A. 5^0C, 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.

6.2.4 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 conducting a food recall*, (ANZFA, 2001) 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 distribution 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 *Dairy Act* (2000), *Food Act* (1984), and the *Australia New Zealand Food Standards Code – Volume 2* (ANZFA, 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.

Food Safety Program (FSP)

(as defined under Standard 3.2.2 Food Safety Practices and General Requirements, Australia New Zealand Food Standards Code – Volume 2 ANZFA, 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.

APPENDIX I - DEFINITIONS

Owner

The owner of any business required to be licensed under the Dairy Act (2000), is the person (s) in whose name (s) the license 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, ANZFA, 2001)

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).

Reclaimed Water

(as defined under Reclaimed water on dairy farms, General information and requirements for users, VDIA, 1999)

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.

Recycled Water

(as defined under Proposed Draft Guidelines For The Hygienic Reuse Of Processing Water In Food Plans, Codex Alimentarius Commission, CX/FH 01/9, July 2001)

Water, other than first use or reclaimed water, that has been obtained from a food processing operation.

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
ANZFA	Australia New Zealand Food Authority
AQIS	Australian Quarantine and Inspection Service
DFSV	Dairy Food Safety Victoria
EPA	Environment Protection Authority (Victoria)
FAO	Food and Agricultural Organisation
FSP	Food Safety Program
GMP	Good Manufacturing Practice
HACCP	Hazard Analysis and Critical Control Point
MRL	Maximum Residue Limit
ML	Maximum Level
NRA	National Registration Authority
QA	Quality Assurance
VDIA	Victorian Dairy Industry Authority
WHO	World Health Organisation

APPENDIX III - DFSV CONTACTS

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