Milk transport (for transport of milk for raw milk cheese)

Specific requirements can be grouped as follows:

Documented food safety program (FSP)	Temperature control	Segregation of milk of raw milk cheese quality

Requirement (Standard 4.2.4)	Expectation	Limit/evidence	Desk audit	Ongoing auditing
Documented FSP	Documented and validated FSP addressing additional requirements under 4.2.4	Required	FSP in place (Including a detailed HACCP process and identification of CCPs)	✓ Evidence that FSP is in operation
Temperature control	Transport milk cold	Milk for raw milk cheese must not exceed 8°C at any point between collection from the producer and the delivery to a dairy processing business	Documented in FSP	✓ Alternative compliance needs to be approved
Segregation of milk of raw milk cheese quality	Segregate milk	Transporter must ensure milk for raw milk cheese is kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese	Documented in FSP	✓

The above are in addition to standing requirements under Standard 4.2.4, which include pre-requisite program requirements such as servicing and maintenance of transport equipment, calibration of measuring equipment, and cleaning and sanitation.