

New Zealand Food Safety

Haumaru Kai Aotearoa

The DPC's have been withdrawn. For more information on these changes:

[Approved criteria, codes of practice, and guidance for dairy](#)

WITHDRAWN



DPC 4: Animal Products (Dairy): Approved Criteria for Storage and Transportation of Dairy Material and Products

Pursuant to clause 9 of the Animal Products (Dairy Processing Specifications) Notice 2006, I, Carol Barnao, Director (Standards) issue the "DPC 4: Animal Products (Dairy): Approved Criteria for Storage and Transportation of Dairy Material and Products" for the purpose[s] of-

- (1) Setting out additional criteria for the general dairy processing of dairy material or dairy products that are valid and appropriate requirements against which to assess such operations.
- (2) The criteria in this document are to be used by recognised agencies and persons when evaluating or verifying a risk management programme covering dairy processing activities unless alternative criteria have been recognised as valid and appropriate, and approved.

Signed at Wellington this 31st day of October 2008

(Signed)

Carol Barnao
Director (Standards)
New Zealand Food Safety Authority
(Acting under delegated authority)

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Notice

1 Title

WITHDRAWN

- (1) This document sets out additional criteria for the storage and transportation of dairy material or dairy products that, in the view of the Director-General, are valid and appropriate requirements against which to assess such operations.
- (2) These criteria are applicable to—
 - (a) Dairy processors who store or transport dairy material or dairy products
 - (b) Dairy risk management programme Operators (RMP Operators)
 - (c) Recognised agencies and persons who evaluate and verify dairy risk management programmes.

These criteria are to be read in conjunction with all other requirements and criteria applicable under the Animal Products Act 1999. Other related criteria can be found on the NZFSA website at www.nzfsa.govt.nz/dairy.

2 Outcome

- (1) This document sets out the approved criteria for the storage and transportation of dairy material and dairy products against which a risk management programme, risk management programme operator or dairy processor will be assessed and judged to meet the requirements of the Animal Products Act 1999 applicable to dairy processors.
- (2) The criteria in this document are to be used by recognised agencies and persons when evaluating or verifying a risk management programme covering dairy processing activities unless alternative criteria have been recognised as valid and appropriate, and approved as set out under clause 3.

3 Approval of Alternative Criteria

Alternatives to the approved criteria in this document may be recognised as valid and appropriate by the Director-General and approved in writing. Any approved alternative must be kept with the programme and made available during evaluation or verification of the programme.

4 Interpretations

Unless the context otherwise requires, the interpretations used by this document are detailed in the NZFSA document “Glossary of Terms for Dairy” provided on the NZFSA website at www.nzfsa.govt.nz/dairy.

5 Export Requirements and Official Assurances

- (1) Processors, RMP operators and exporters of dairy material and dairy product intended for export must identify and ensure compliance with all relevant export requirements in accordance with Part 5 of the Animal Products Act 1999. The relevant export requirements can be obtained from the NZFSA website <http://www.nzfsa.govt.nz>.

6 Hygiene Criteria for Premises

- (1) Where a dairy processor has a premise, this premise meets the following criteria, as appropriate, to the satisfaction of the Director-General.

Location

- (2) Premises are located away from:
 - (a) environmentally polluted areas and industrial activities which pose a serious threat of contaminating dairy material or dairy product;
 - (b) areas subject to flooding, unless sufficient safeguards are provided;
 - (c) areas prone to infestations of pests; and/or
 - (d) areas where wastes, either solid or liquid, cannot be removed effectively.

Design and Layout

- (3) The internal design and layout of premises permits good food hygiene practices, including protection against cross-contamination of dairy material or dairy product between and during operations.

Internal Structures and Fittings

- (4) Internal structures and fittings are soundly built of durable materials and are easy to maintain, clean and, where appropriate, can be disinfected. In particular, the following specific conditions are satisfied, where necessary, to protect the safety and suitability of dairy material and dairy product.
- (5) The surfaces of walls, partitions and floors are made of impervious materials with no toxic effect in intended use.
- (6) Walls and partitions have a smooth surface up to a height appropriate to the operation.
- (7) Floors are constructed to allow adequate drainage and cleaning.
- (8) Ceilings and overhead fixtures are constructed and finished to minimise the build-up of dirt and condensation, and the shedding of particles.
- (9) Windows are easy to clean, are constructed to minimise the build-up of dirt and, where necessary, are fitted with removable and cleanable insect-proof screens. Where necessary, windows are fixed.
- (10) Doors have smooth, non-absorbent surfaces, and are easy to clean and, where necessary, disinfected.

Food Control and Monitoring Equipment

- (11) In addition to the general requirements above, equipment used to cook, heat treat, cool, store, or freeze dairy material or dairy product is designed to achieve the required food temperature as rapidly as necessary in the interests of food safety and suitability, and maintain it effectively. Such equipment is also designed to allow temperatures to be monitored and controlled. Where necessary, such equipment has effective means of controlling and monitoring humidity, air-flow and any other characteristic likely to have a detrimental effect on the safety or suitability of the dairy material or dairy product.
- (12) These requirements are intended to ensure that:
- (a) harmful or undesirable micro-organisms or their toxins are eliminated or reduced to safe levels, or their survival and growth are effectively controlled;
 - (b) where appropriate, critical limits established in HACCP plans can be monitored; and
 - (c) temperatures and other conditions necessary to food safety and suitability can be rapidly achieved and maintained.

Facilities

Temperature Control

- (13) Depending on the nature of the food operations undertaken, adequate facilities are available for storing refrigerated or frozen foods; monitoring food temperatures; and when necessary, controlling ambient temperatures to ensure the safety and suitability of food.

Air Quality and Ventilation

- (14) Adequate means of natural or mechanical ventilation are provided, in particular, to:
- (a) minimise air-borne contamination of food, e.g. from aerosols and condensation droplets;
 - (b) control ambient temperatures;
 - (c) control odours which might affect the suitability of food; and
 - (d) control humidity, where necessary, to ensure the safety and suitability of food.

Lighting

- (15) Adequate natural or artificial lighting is provided to enable the undertaking to operate in a hygienic manner. Where necessary, lighting is not such that the resulting colour is misleading. The intensity is adequate to the nature of the operation. Lighting fixtures are, where appropriate, protected to ensure that food is not contaminated by breakages.

Storage

- (16) Where necessary, adequate facilities for the storage of dairy material or dairy product, ingredients, and non-food chemicals (e.g. cleaning materials, lubricants, and fuels) are provided.
- (17) Where appropriate, food storage facilities are designed and constructed to:
- (a) permit adequate maintenance and cleaning;
 - (b) avoid pest access and harbourage;
 - (c) enable food to be effectively protected from contamination during storage; and
 - (d) where necessary, provide an environment that minimises the deterioration of food (e.g. by temperature and humidity control).
- (18) The type of storage facilities required will depend on the nature of the food. Where necessary, separate, secure storage facilities for cleaning materials and hazardous substances are provided.

7 Requirements of Transport Operators

- (1) A risk management programme covering the transport of dairy material or dairy products within New Zealand territory must cover the following:—
 - (a) Maintenance, housekeeping, and hygiene — procedures used to assess and ensure the suitability and cleanliness of all containers and vehicles used for the transportation of dairy material or dairy products.
 - (b) HACCP and product fitness for purpose — the Hazard Identification and Analysis or HACCP plan for ensuring any dairy material or dairy products is, and remains, fit for the intended purpose and must be developed in compliance with the Animal Products (Dairy Processing Specifications) Notice 2006, and validated, evaluated and verified as part of the risk management programme. The Hazard Identification and Analysis or HACCP Plan must provide for dairy material and dairy products to be kept clean, and in a manner that minimises:
 - (i) the risks of contamination and spoilage;
 - (ii) the proliferation of pathogenic micro-organisms; and
 - (iii) the development of toxins.

8 Transport of Dairy Material

- (1) A risk management programme covering the transport of dairy material must cover the following requirements for facilities and equipment:
 - (a) Procedures that ensure that:
 - (i) hygienic standards are maintained and dairy material is protected from contamination;
 - (ii) equipment is maintained;
 - (iii) regular assessments are made by suitably qualified persons at a frequency that ensures a satisfactory state of repair and hygiene is maintained;
 - (iv) deficiencies identified during the assessment are documented; and
 - (v) appropriate corrective action is taken in the event of non-compliance.
 - (b) Procedures which outline how equipment and material contact surfaces are cleaned and the effectiveness of cleaning is monitored.
- (2) Where raw milk is suspected not to be fit for intended purpose, the transport operator must refuse to accept and transport that milk. The transport operator must advise the affected risk management programme operators and dairy processors that they suspect the milk is not fit for intended purpose.
- (3) The HACCP plan for maintaining the safety of dairy material during collection and transportation is to be developed in compliance with Animal Products (Dairy Risk Management Programme Specifications) Notice 2005 and requirements for dairy HACCP plans contained in Animal Products (Dairy) Approved Criteria for General Dairy Processing.

9 Requirements of Store Operators

- (1) A risk management programme covering the storage of dairy material or dairy products must cover the following:—
 - (a) Maintenance, housekeeping and hygiene – procedures to ensure that:
 - (i) all areas are kept clean and tidy at all times;
 - (ii) rubbish and wastes are disposed of;
 - (iii) facilities and equipment are maintained;
 - (iv) building integrity is maintained;
 - (v) regular assessments are made and deficiencies documented; and
 - (vi) appropriate corrective actions are completed to rectify any deficiencies.
 - (b) HACCP and product fitness for purpose – the Hazard Identification and Analysis or HACCP plan for ensuring dairy material or dairy products is, and remains, fit for the intended purpose must be developed in compliance with the Animal Products (Dairy Processing Specifications) Notice 2006, and

- validated and evaluated as part of the risk management programme. The Hazard Identification and Analysis or HACCP Plan must provide for dairy material and dairy products to be kept clean, and in a manner that minimises:
- (i) the risks of contamination and spoilage;
 - (ii) the proliferation of pathogenic micro-organisms; and
 - (iii) the development of toxins.
- (c) Labelling of dairy material and dairy products – the procedures to ensure dairy material and dairy products are labelled in a manner that enables traceability to be maintained.
 - (d) Control of NZFSA marks or other alternative security devices – the procedures to ensure all NZFSA marks and devices are controlled and applied in compliance with NZFSA requirements.
 - (e) Assessment of incoming material – the procedures for:
 - (i) assessing incoming product for potential contaminants and damage; and
 - (ii) managing the disposal of dairy material or dairy product that fails this assessment.
- (2) The risk management programme must include effective pest management procedures to ensure that pests do not infest, spoil or contaminate dairy material or dairy products, and that the application of pesticides in the environment of dairy stores does not endanger the fitness for intended purpose of the dairy material or dairy products.

10 Storage and Transport of Dairy Materials Including Raw Milk

- (1) This clause applies to storage stations, bulk silos at rail heads and collection points but excludes on-farm silos. Raw milk and dairy materials reception at factories may be covered in this clause or covered by manufacturing refer to the Animal Products (Dairy) Approved Criteria for the Manufacturing of Dairy Material and Products.
- (2) A risk management programme covering the storage of raw milk and dairy materials must cover the following.
 - (a) Provision for locating produce storage facilities so as to minimise the risk of flooding, objectionable smells, smoke, dust, and other contaminants.
 - (b) Provision for ensuring that dairy material storage areas:
 - (i) protect dairy produce against manure, dust and other contamination, objectionable smells and animals, e.g. birds, rodents, and insects;
 - (ii) are easy to wash and clean;
 - (iii) have proper and adequate facilities for cooling raw milk/dairy materials ; and
 - (iv) segregate and clearly identify colostrum from white milk.
 - (c) Procedures which outline how equipment and produce contact surfaces are cleaned and how the effectiveness of cleaning is monitored.

11 Non Operating Dairy Stores

- (1) These criteria apply where a dairy processor ceases to use premises identified under the risk management programme for the storage of dairy material or dairy products. The dairy processor may either:—
 - (a) maintain the premises, so as to be able to quickly resume storage operations as detailed under clause 11(3); or
 - (b) withdraw coverage of the premises from the risk management programme as detailed under clause 11(4), and if restarting, following the requirements set out in clauses 11(3) and 11(5).
- (2) Maintaining a Non Operating Store:—
 - (a) To maintain of a non operating store, the dairy processor must either:
 - (i) maintain the store in a fully operational state with coverage under a registered risk management programme; or

- (ii) prepare a specific “non operational store” risk management programme which includes any special arrangements made for the time that dairy material or dairy products are not stored as outlined in this clause, and submit it to NZFSA for registration.
 - (b) The risk management programme covering a non operating store must include:
 - (i) procedures for pest control (rodents, birds, insects) using traps, baits or fumigation;
 - (ii) periodic in house inspections and corrective actions;
 - (iii) verification by a recognised agency at the required frequency to ensure that minimum requirements of the risk management programme are met and any corrective actions completed.
 - (iv) resolving any pathogen tracebacks so that the store is clear before mothballing;
 - (v) keeping records of all the activities above;
 - (vi) sending exception reports to the recognised agency as they occur and sending status reports at least every 6 months.
 - (c) The dairy processor shall not use the store for storage of non food goods with a potential to contaminate future stored dairy material or dairy products, eg. chemicals, or conduct any other activity which might prejudice product safety or fitness for the intended purpose on recommissioning.
- (3) Restarting a Non Operating Store:

Before recommencing storage of dairy material or dairy products in a store covered by a “non operational store” risk management programme, the RMP Operator shall:

 - (i) ensure a pre start inspection is conducted using the recognised agency and that any corrective actions are closed out to the satisfaction of the agency;

And either:

 - (ii) make applications to NZFSA for registration of a significant amendment to the risk management programme that covered the store while non-operational (withdrawal of coverage) and to the risk management programme intended to cover the operational store; or
 - (iii) surrender the risk management programme covering the non-operational store and make application to NZFSA for registration of the operational store risk management programme; or
 - (iv) a combination of (ii) and (iii) above.
- (4) Withdrawal of risk management programme coverage:
 - (a) Where the dairy processor decides not to maintain coverage of the store under a registered risk management programme, application is to be made to NZFSA advising either:
 - (i) a significant amendment to the risk management programme withdrawing coverage of the store, using the appropriate NZFSA form;
 - (ii) or surrender of the risk management programme.
 - (b) NZFSA will cancel the applicable certificate of registration, update the NZFSA public register(s) and, where the notification is a significant amendment, issue a new certificate of registration for the risk management programme.
 - (c) A dairy processor is not permitted to use premises for the storage of dairy material or dairy products that are not covered by a registered risk management programme unless the activity is specifically provided for under the Act.

- (5) Re registration of risk management programmes:
- (a) Should the dairy processor wish to resume dairy material or dairy product storage operations at premises that have been withdrawn from risk management programme coverage, it shall:
 - (i) request reinstatement of the unique location identifier using the form provided by NZFSA, advising the previous identifier that applied to the premises.
 - (ii) have the risk management programme covering the dairy store operations evaluated by a recognised dairy evaluator.
 - (b) Submit to NZFSA either:
 - (i) an application for registration of a significant amendment to a registered risk management programme to include coverage of the store; or
 - (ii) an application for registration of a new risk management programme.

Issued under section 167 of the Animal Products Act 1999.

Date of notification in Gazette: []

This notice is administered in the New Zealand Food Safety Authority.

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