

## **DTAS ANNUAL CONFERENCE 2019**

## **DTAS Harmonisation Group update**

## **Mark Mitchell**

Quality Compliance & Operations Manager: Wincanton / Vice-chair of DTAS Management Committee





- DTAS has a number of member organisations of differing sizes and structures, each carrying out a number of standard tasks but, not necessarily, using the same procedures or equipment.
- Leads to confusion at depots where multi-contracts are based at a single location.
- It would increase simplification, save time and reduce costs if some of these tasks could be harmonised by standardising procedures or using the same colours for seals etc.





- Offering best practice, guidance and support to the industry.
- Assisting new members to the scheme, or those starting operations, by already having examples of recognised procedures in place and templates of key document already produced.





- To aid the industry by tackling achievable targets for harmonisation.
- To establish a common set of key-critical processes and practices across all hauliers.
- Produce generic templates (not showing prescriptive figures) indicating best practice that can be adapted for individual use.





 Some companies will have rules/processes that are tailored to specifically suit local conditions and/or specific company requirements.





The DTAS Harmonisation Group comprises representatives from both milk purchasers and hauliers and an independent assessor. Dairy UK provides the secretariat.

The membership is :

•	Robin Shipton	First Milk
٠	Chris Swain / Alan Wells	Müller Milk & Ingredients
٠	Mark Mitchell	Wincanton
٠	Andy Flanagan	SJ Bargh
•	Paul Charlton	Independent
•	Peter Dick / Ian Wakeling	Dairy UK





Request for information sent out to members to determine which procedures are already being used.

### Thank you to everyone who replied!

Initial questionnaire focused on:

- Milk collection temperature
- Seal control
- Milk rejection process

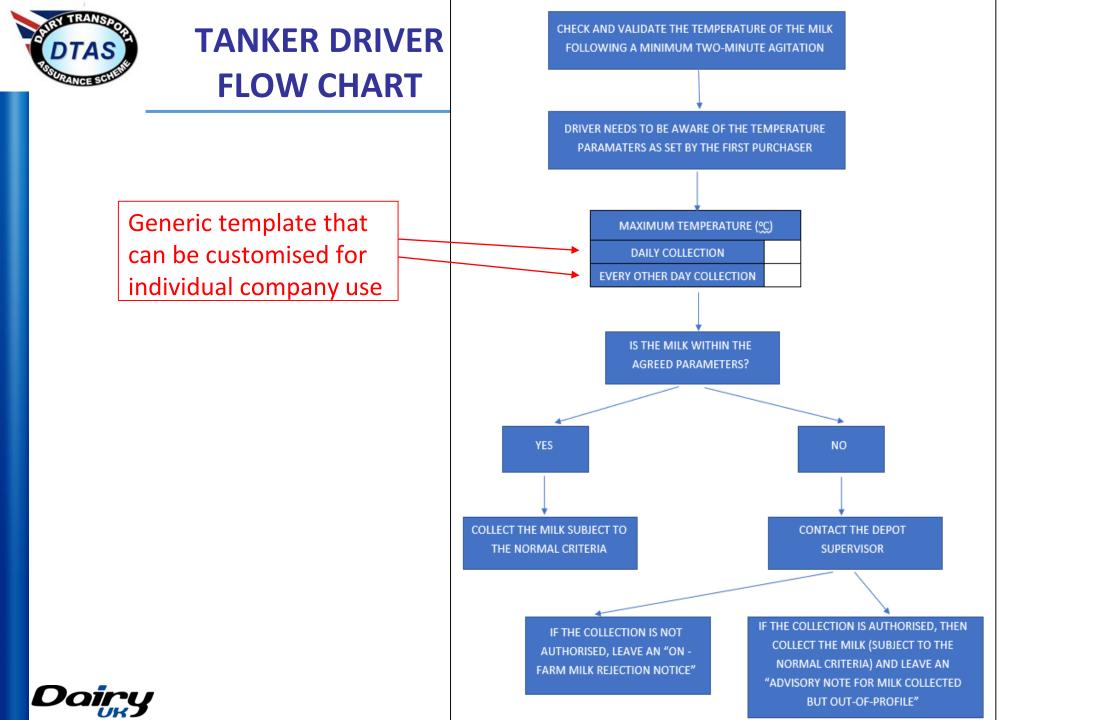
Antibiotics procedures added as fourth topic but initial work to concentrate on three areas above.





# HOT MILK DECISION TREES





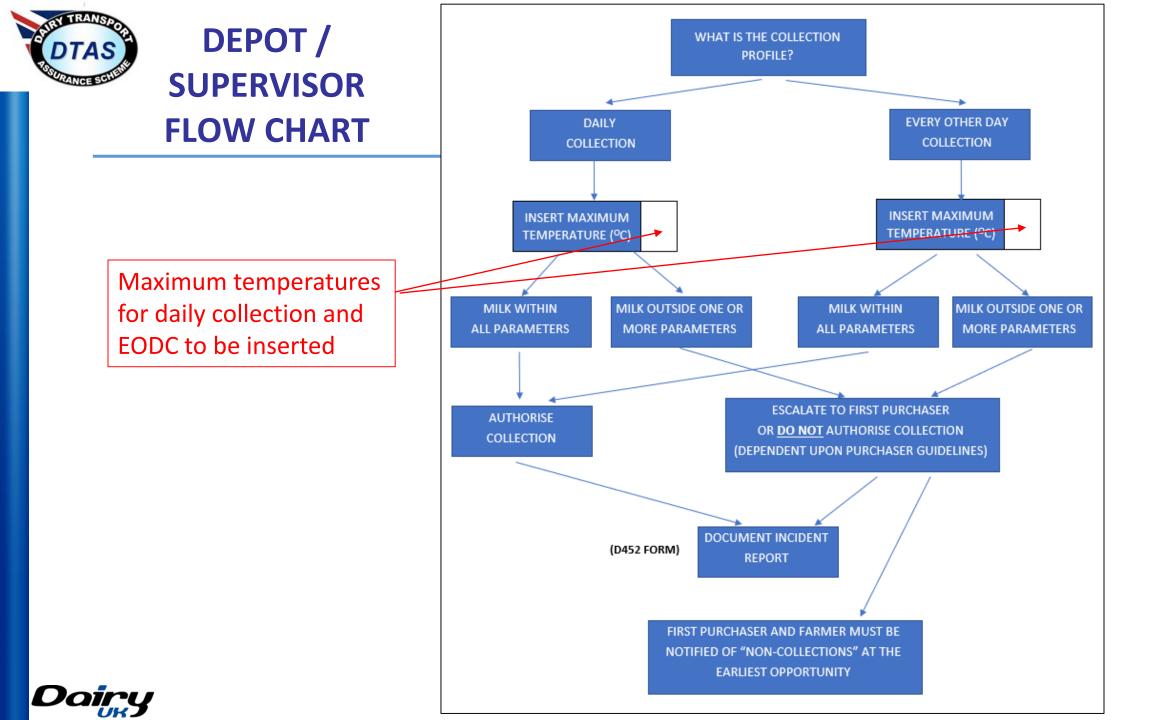


## **KNOWLEDGE OF REQUIRED PARAMETERS**

Supervisors need to be aware of the parameters as set by the First Purchaser and establish key facts, including:

- The current temperature on the vat gauge and hand-held thermometer (if applicable)
- Is the milk cooling and agitating?
- Has there been any recent history of temperature collection problems?
- Clarify the smell and appearance of the milk
- Clarify whether the supply is Every Other Day Collection (EODC) or daily collected there may be varying tolerances given to specific collection profiles
- What information is available from the farmer, e.g.
  - When did the milking finish?
  - Has there been any disruption to the power supply or interruption to the cooling system?







### Each First Purchaser will set their own criteria and specific parameters.





# **MILK REJECTION**





- **1.** Inspection re appearance and smell
  - Temperature
  - Colour
  - Presence of Foreign objects
  - Presence of lumps of butterfat
- 2. Agitator not working
- 3. Suspicion of malicious contamination by:
  - Extraneous water
  - Chemicals
  - Medicines
- 4. Suspicion of milk added to vat from other containers
- 5. Notice or instruction from farmer





### EXAMPLE OF ON-FARM MILK REJECTION NOTICE

Your milk has been rejected as unmarketable and was not collected today because:

Milk temperature was too high	
Temperature recorded	
Presence of foreign bodies, appearance or smell of your milk gave cause for concern	
Antibiotic pre-sample fail	
Electricity supply had failed	
Agitator was not working	
Other (please specify)	

#### Please dispose of this milk before you commence milking

- Do not milk into this tank until you have emptied and cleaned your tank.
- Please be aware that if you milk on top of rejected milk, the entire consignment will be rejected.

To discuss, please contact your milk purchaser or depot.

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	Haulier:	
	Driver:	
	Date and time of rejection:	





### EXAMPLE OF HOT MILK INCIDENT REPORT

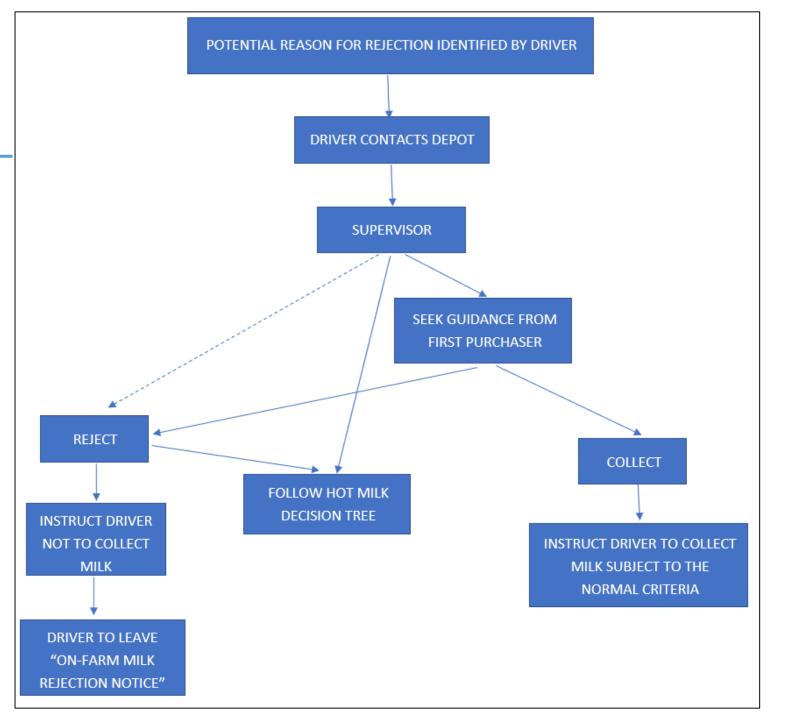
Harden and a	Devent annual					
Haulier name:	Depot name:	L	ate:			
Tanker driver name:	Vehicle reg / tanker ID:		oute umber			
Supply Name	pply Name Farm Name		upply number			
Rejected?						
Collected?	-					
Action taken / comments:						
The standard stars						
	Time of arrival at farm:					
Is the collection profile daily or EOD						
Farm vat gauge temperature on arriv						
	Hand-held thermometer temperature on arrival Does the milk appear to be cooling at the time of collection?					
Vehicle loading temperature	it the time of conceasion.					
Time of collection (if applicable)						
Is the appearance and smell of the milk normal?						
Estimated time milking was complet						
Historical milking time						
Is there any recent history of temperature collection problems?						
Completed by: (name)						
Authorised by: (name)			-			
First purchaser informed:	Date:	Time:	-			





## **REJECTION FLOW CHART**

**ON-FARM** 







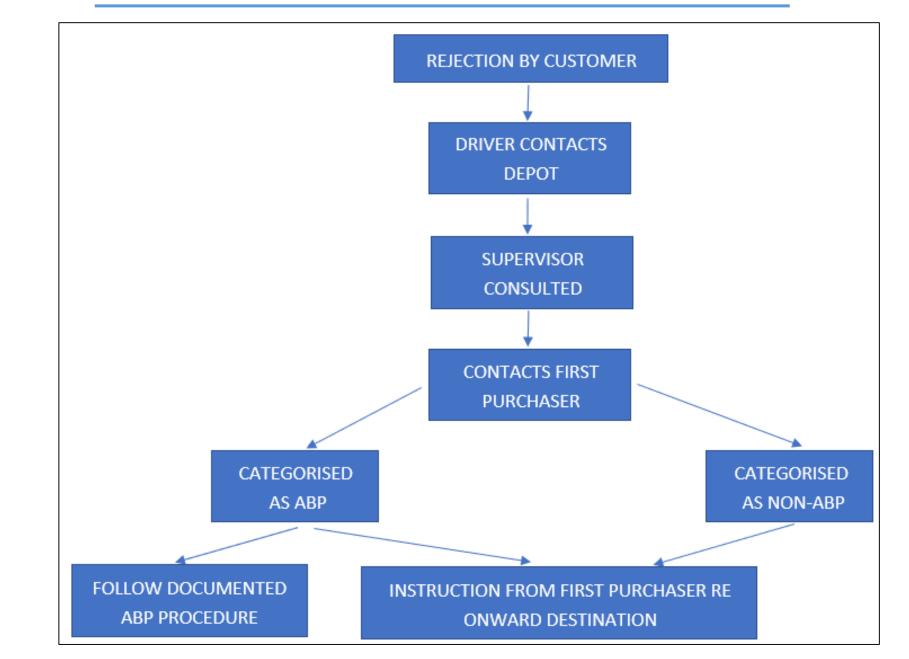
## POSSIBLE REASONS FOR REJECTION AT DELIVERY POINT

- Presence of antibiotics
- Resazurin (keeping quality)
- Temperature outside guidelines
- Taste / taint of milk
- Incorrect / incomplete wash record
- Incorrect / incomplete security and/or sealing
- Incorrect / incomplete paperwork





### **DELIVERY POINT REJECTION FLOW CHART**



Dairy



# **TANKER SEALING POINTS**





- Sites may have different degrees of tanker security/sealing
- Diagram of main farm collection tanker sealing points, and how they should be secured, is to be produced. These include:
  - Rear / side cabinet (front cabinet for drag trailers)
  - Hose tubes
  - Manways (top / side)
  - Exposed pipework or flexi-hose joints and seals
  - External sample taps
  - Pressure relief valves





Intention is for as many companies as possible to use the same coloured seals to indicate each of the following:

- Clean / empty
- Partial loaded
- Fully loaded
- Rejected
- Milk fractions (cream/skim/whey)
- Specialist (e.g. organic/Cl)
- Other

Follow-up questionnaire to be sent to members





• Suggestion has been made that all interested members should combine their orders for seals to take advantage of reduced rates for bulk purchase.

• Level of support for proposal?





- Continued focus on three key areas
- Work to begin on Antibiotics procedure
- Additional work depending on suggestions from members or recommendation by Management Committee
- Finalisation of documents to circulate to members and load onto Scheme Documents page of the website
- Any suggestions for additional work items?





**ADDITIONAL MEMBERS WELCOME** 

### SUPPORT WELCOME FROM ADDITIONAL MEMBERS.

## PLEASE CONTACT ROBIN SHIPTON IF YOU WOULD LIKE TO JOIN THE GROUP.

robinshipton@firstmilk.co.uk

