

RED TRACTOR

Industry Engagement - DTAS

August 2020

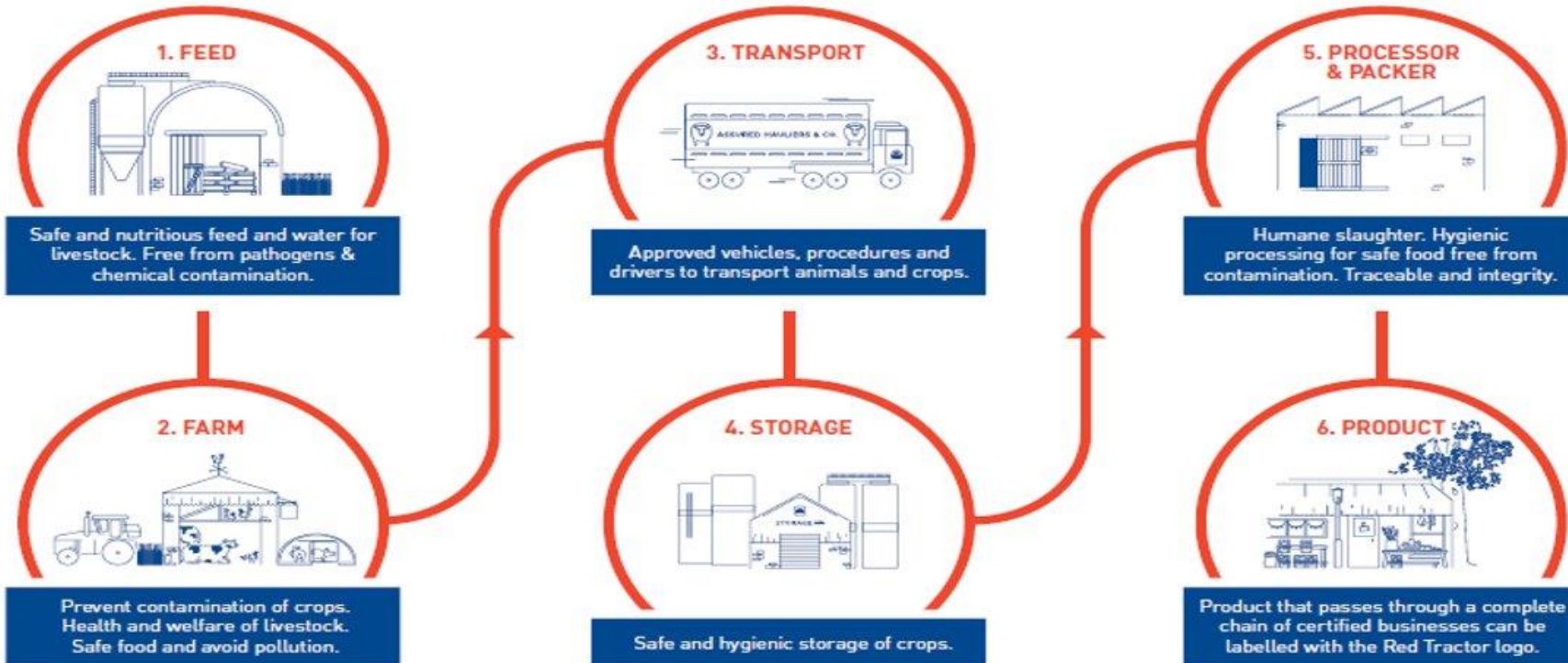
TRACEABLE, SAFE
&
FARMED WITH CARE



Red Tractor – whole chain assurance

THE RED TRACTOR ASSURANCE CHAIN

Delivering buyer protection, legal compliance
and more throughout the supply chain.





Setting Red Tractor Standards

Scope?

- Food safety;
- Traceability and origin;
- Animal health and welfare;
- Environmental protection

Who?

- Red Tractor Technical Advisory Committees (TACs)

How?

- Full review every 3-4 years + interim reviews
- Consultation
- Continuous engagement with stakeholders (retailers, food service, industry supply chains and farming unions)





365 Day compliance

- We may have an 18-month cycle – consumers expect (and so do we)
EVERY MEMBER - EVERY STANDARD - EVERY DAY
- April 2019 brought in risk-based assessments
 - Unannounced visits (Covid impact)
 - Suspension of members
 - Termination of Red Tractor Certificates
- Concerns re standards
 - Specific to milk collection area
 - Wider sector



Specific to your ‘role’ on farm

MILK PRODUCTION (MP)

STANDARDS	HOW YOU WILL BE MEASURED
AIM: Safe and hygienic milk collection that prevents cross-contamination between farms	
<p>MP.a The milk collection area must be kept practicably clean and tidy</p>	<ul style="list-style-type: none"> ■ The area from the back axle of the tanker to the storage tank access is made of concrete or similar surface, complete (no potholes), drained and kept sufficiently clean that the tanker hose is not soiled when in use ■ The walkway from the driver's door to the back axle of the tanker and storage tank access provides clean, hard-standing access for the tanker driver ■ Unobstructed access to collection points for tanker (including down the drive) and driver
<p>MP.a.1 The milk collection area must be externally lit to facilitate the safe collection of milk</p>	<ul style="list-style-type: none"> ■ Sufficient external lighting to allow milk to be collected in darkness



Hygiene and cleanliness

AIM: The dairy and milk storage area is kept in a clean, food-safe manner	
<p>MP.b Key The dairy and milk storage area must be kept clean, tidy and free from foul odours and airborne dust</p>	<ul style="list-style-type: none"> ■ Applies to walls, floors, doors, ceilings, light covers in rooms related to the dairy, hand washing and milk storage ■ Area free from accumulated dirt, dust, cobwebs, mould, rust, rubbish and medicines, chemicals/ products, buckets and equipment not in use (including pressure washers when not specifically used for dairy) ■ Foul odours avoided by keeping drains free from blockages, adequate ventilation and not siting slurry/ effluent tanks next to dairy ■ A means of cleaning the dairy available e.g. dedicated brush or hose pipe
<p>MP.c Key Structures within the dairy and milk storage area must be sound, maintained and suitable</p>	<ul style="list-style-type: none"> ■ Walls (the full height to the ceiling) and doors are undamaged with a sealed, washable finish ■ Floors are impervious, well-drained (no standing water) and complete (any cracks not able to hold dirt or water) ■ Ceilings and roof linings are complete and maintained. False ceilings are fully sealed ■ Any beams present are treated with a food-safe sealing product and maintained ■ Well-fitting, complete windows are permanently secured shut or have fitted fly screens ■ Lights are shatterproof or covered
<p>MP.d Dedicated and accessible hand washing and drying facilities must be provided</p>	<ul style="list-style-type: none"> ■ Located within the dairy or an adjacent room easily accessible to tanker driver ■ Not used by all staff for general-purpose if situated in the dairy ■ Facilities include a fitted sink for mixing hot and cold water or mixing tap, hot and cold water, unscented soap and paper towels (and lidded bin emptied daily) or effective hand dryer ■ Hand basins discharge into a drain or well-drained floor
<p>MP.e Key The dairy and milk storage access points must be kept secure at night and when unattended</p>	<ul style="list-style-type: none"> ■ Doors on all entrances to the dairy/ storage facilities are well-fitting (with no gaps) and either the external doors or the room can be locked ■ Doors are kept closed when not in use





Think you get the picture - overarching

AIM: Plans and procedures in place to ensure safe and legal food production

DP.a.1

Systems must be in place to maintain the farm in a manner that does not present risks to food safety, animal welfare and environmental protection

- Accumulated rubbish, redundant equipment or scrap kept in controlled areas separate from livestock/ feed storage areas/ public areas

- Welfare (stock and persons on farm/workers)
- Safety (stock and persons on farm/workers)
- Environment (think things running across roads that shouldn't be/standing 'water')
- Dead stock (time and amount)
- We are not looking for people to tell tales but looking to ensure it is
 - **EVERY MEMBER - EVERY STANDARD - EVERY DAY**



Routes to Tell Us

- Farm name/business name
- Postcode
- As much detail as possible
- Remember
 - Regardless of milk buyer all farms are assessed to the same standards.
- Concerns over 'recent' assessments and things being 'missed'

DON'T IGNORE IT!



Animal Welfare
Environmental Concerns
Wrongdoing

TELL US!

If you have a serious concerns over non-compliance to Red Tractor Standards:

- Speak to the Red Tractor Team directly on:

0203 617 3670

- Or should you wish to remain anonymous report online at:

www.safecall.co.uk/clients/red-tractor/

All reports are treated confidentially by Safecall and you may remain anonymous if you wish.



THANK YOU!
DTAS is my favourite
Committee 😊

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