

FOOD STANDARDS FOR INCLUSION IN Q3 OF THE HACCP REVIEW							
HIGHLIGHTED IN YELLOW							
	CURRENT NUMBER	PREVIOUS NUMBER	DESCRIPTION				
MODULE A:	MODULE A: GENERAL MANAGEMENT						
	SITE MANAGEMENT						
1	A1.1	A1.1	Appearance of depot				
2	A1.2	A1.2	Registration with authorities				
3	A1.3	A1.3	Subcontractors membership of DTAS				
4	A1.4	A1.4	Self-audits				
INCIDENTS, COMPLAINTS AND CONTINGENCY PROCEDURES							
5	A2.1	A2.1	Driver dealing with incidents				
6	A2.2	A2.2/A2.6	Record of incidents and complaints				
7	A2.3	A2.3	Enforcement authorities				
8	A2.4	A2.4	Load rejection procedures				
9	A2.5	A2.5	Notifiable diseases procedure				
10	A2.6	A2.7	Contingency procedure re emergencies				
11	A2.7	A2.8	Procedures to counter disruption to				
			haulage operations				
TRACEABILITY							
12	A3.1	A3.1	Comprehensive traceability for all loads				
13	A3.2	C4.1	Barrel numbering				
PERSONAL HYGIENE							
14	A4.1	A4.1	Personal hygiene procedures				
15	A4.2	A4.2	Provision of hygiene facilities on site				
16	A4.3	A4.3	Site meets statutory hygiene requirements				
17	A4.4	B2.1	Health screen/staff at risk policy				



HACCP				
18	A5.1	A5.1	Presence of HACCP	
19	A5.2	A5.2	HACCP review	
		PERSONNEL AN	ID TRAINING	
20	A6.1	B1.1	Access to Dairy UK Industry Guide to Good Hygiene Practice	
21	A6.2	B1.2	Drivers aware of legal requirements	
22	A6.3	B1.3	Staff training	
23	A6.4	B1.4	Training review	
FLEET AND EQUIPMENT				
FLEET MANAGEMENT				
24	A7.1	C1.1	Tanker exterior in good repair	
25	A7.2	C1.2	Clean tanker exterior	
26	A7.3	C1.3	Foodstuff only marking	
	TANK	ER HYGIENE ANI	CONTAMINATION	
27	A8.1	C5.1	Dairy UK tanker specification	
28	A8.2	C3.1	Use of tanker	
29	A8.3	C3.2	Second hand or hire tankers	
30	A8.4	D4.1	Specialist milks cleaning	
31	A8.5	D4.2	Food grade cleaning	
32	A8.6	C5.2	Tanker inspection for vehicles added to the fleet	
33	A8.7	C5.4	Hose end capping	
TANKER CLEANING				
34	A9.1	D1.1	No cleaning more than 24 hours in advance	
35	A9.2	D1.2	Post-CIP inspection	
36	A9.3	D1.3	Tanker hygiene monitoring	



SECURITY AND SEALING					
37	A10.1	D5.1	Securing unattended tankers		
38	A10.2	New	Frequency of simulated security breaches		
39	A10.3	D5.2	Driver checking security equipment		
40	A10.4	D5.3	Driver handling of vehicle tampering		
USE OF LAY-BYS FOR EMERGENCIES					
41	A11.1	E1.5	Non-permitted use of lay-bys		
	CIP UN	DER THE RESPO	NSIBILITY OF A DAIRY		
42	A12.1	A4.7	Dairy controlled CIP		
43	A12.2	A4.6	Third-party CIP		
MODULE B: SUB-DEPOTS, OUTBASED RELOADS (OBR) AND USE OF LAY-BYS					
44	B1.1	E1.1	Appearance of OBR site		
45	B1.2	E1.2	OBR site rules		
46	B1.3	E1.3	Risk assessment for sub-depots and		
			outbased reload sites		
47	B1.4	E1.4	Local Authority permissions for lay-bys		
48	B1.5	E1.6	Risk assessment for lay-bys		
MODULE C: FARM COLLECTION AND ROADSIDE COLLECTION					
HEAT TREATMENT ORDER (HTO) procedures					
49	C1.1	A2.9	Heat treatment		
CALIBRATION					
50	C2.1	C2.1	Metering equipment		
51	C2.2	C2.2	Hand held temperature gauges		
52	C2.3	C2.3	Calibration of temperature probes		
MILK COLLECTION AND INSPECTION					
53	C3.1	D1.4	Safe collection of milk from farms		
54	C3.2	D1.5	Milk inspection and sampling procedures		
55	C3.3	D1.7	Load discharge procedures		



SAMPLING AND TESTING					
56	C4.1	C5.3	Automatic sampling equipment		
			procedures		
57	C4.2	D2.1	Sample handling and storage		
58	C4.3	D2.2	On-site milk testing		
ROADSIDE FARM COLLECTION					
59	C5.1	E1.3	Roadside farm collection risk assessment		
MODULE D: RELOAD					
HYGIENE					
60	D1.1	D1.6	Secondary vessel procedures		
61	D1.2	D1.7	Load discharge procedures		
TESTING					
62	D2.1	D2.2	On-site milk testing		
MODULE E: MILK FRACTIONS					
63	E1.1	A5.3	Compliance with HACCP for milk fractions		
64	E1.2	D3.1	Milk fraction procedures for onward		
			delivery		
65	E1.3	D1.7	Load discharge procedures		
MODULE F: DEPOT ON-SITE CIP					
66	F1.1	A4.4	On-site CIP		
67	F1.2	A4.5	On-site CIP procedures re tanker cleaning		
68	F1.3	A4.8	Use of QAC's		