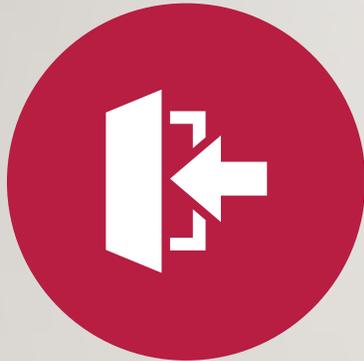


DTAS HACCP SUPPORTING GUIDE

2026



CONTENTS



INTRODUCTION



DTAS HACCP



HACCP IN
PRACTICE

INTRODUCTION



Food Hygiene regulations are in place to ensure that all primary producers and businesses involved in the processing and manufacture of food products **take all appropriate steps** to control potential food safety **hazards** at every stage of the operation.



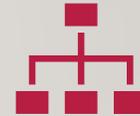
HACCP stands for 'Hazard Analysis Critical Control Point'.



HACCP is a system which looks for and **prevents** potential problems before they happen.

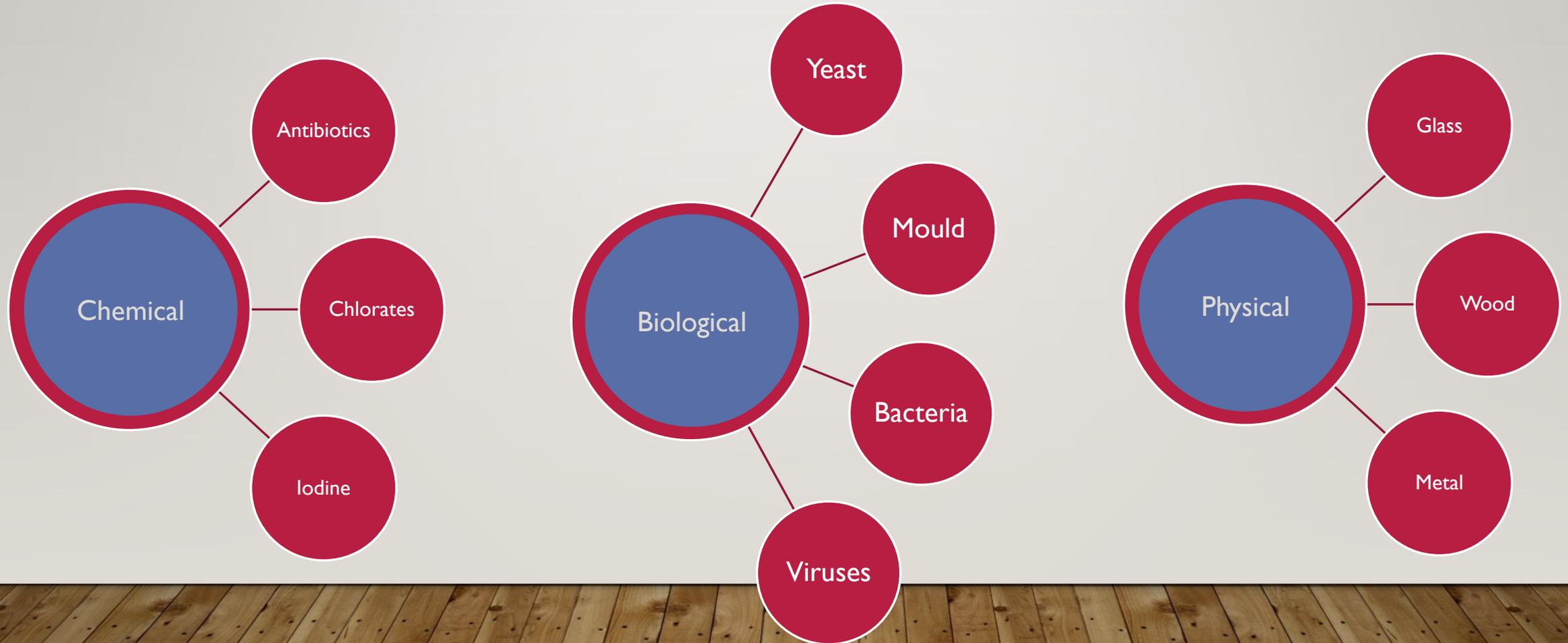


HACCP may be used by food companies to make sure they do not break the law by putting consumers at risk when producing food.



HACCP is a structured approach to **risk assessment** to identify, prevent and control hazards.

TYPES OF HAZARDS



DTAS HACCP

- The **objective** of the **DTAS HACCP** study is to **identify and consider** any potential food safety hazards associated with raw milk collection, transportation and delivery to a registered processing facility.
- From April 2012, the **management of this HACCP** study and the ongoing annual review process has been adopted by Dairy UK through the **DTAS Management Committee**.
- Where the hazard and risk analysis or HACCP study has been undertaken centrally, it must be possible to demonstrate that the **study has been verified** to meet the specific activities of the local operation to which the study applies.

HACCP IN PRACTICE - SITE REQUIREMENTS



HACCP Team



Validate Study



Pre-requisites
in place



HACCP
Reviews



Training

HACCP TEAM

A multi-disciplinary
team effort

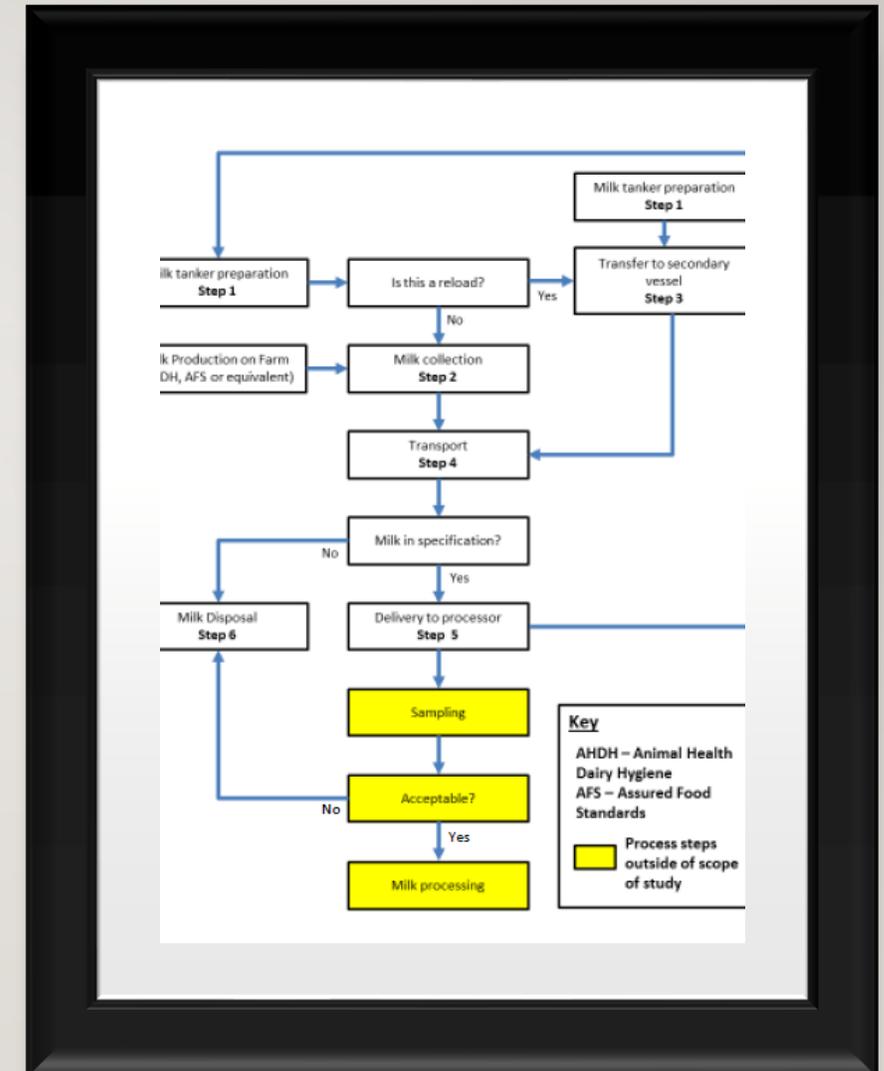
Team leader to be
appointed

Minimum core HACCP
team should ideally
consist of Drivers,
Mechanics, Yard Staff
and Office Staff

Additional expertise
may be provided from
Purchasing and/or
Human Resources.

VALIDATE STUDY

- For each step in the process flow, can you provide evidence the pre-requisite programmes and controls are in place to prevent the potential hazards?
- For example: Milk Tanker Preparation
 - Can you show CIP records on the tanker?
 - Do you have a swabbing procedure in place?
 - Do you have swabbing results on file?
 - Have you calibrated your CIP to schedule?



PREREQUISITES IN PLACE

Quality
Management
Systems

Good
Manufacturing
Systems

Personnel (health
screening) and
Training

Preventive
Maintenance

Calibration

Pest Control

Supplier Quality
Assurance

Traceability

Changes to raw material suppliers significant to HACCP.

Changes to customer or consumer use.

Changes to storage, collection or distribution systems (Farm and haulage).

Changes to current testing schedules.

New or emerging hazards (Microbiological, Physical, Chemical).

Developments in scientific information associated with raw milk.

Changes to legislation or relevant guidelines.

Have you verified the DTAS HACCP ensuring it meets the specific activities of the local operation to which the HACCP applies?

Have you nominated an in-house HACCP team leader?

Date of last internal HACCP review

HACCP REVIEWS

TRAINING

- eLearning course - Food Safety and GMP for the Dairy Transport Assurance Scheme (DTAS)
- [Food safety and GMP for DTAS hauliers \(techni-k.co.uk\)](http://techni-k.co.uk)
- Written for drivers who collect and deliver milk. It teaches the principles of food safety and GMP to help drivers learn and understand the controls in place to keep the product safe, legal and to the quality expected.
- 7 Modules, featuring multiple choice questions, with a required pass rate of 70%. Online PDF certificate issued on successful completion.
- Technical support available from Techni-K.
- Costs: 1-9 £26 each plus vat
 10-99 £23.40 each plus vat
 100+ £20.80 each plus vat

TRAINING

- MyHACCP - <https://myhaccp.food.gov.uk/user/register>
- MyHACCP is a free web tool that will guide you through the process of developing a food safety management system based on the HACCP principles.
- This tool will produce a food safety management system for your business. This will show how your business can identify and control any hazards that occur in the food you manufacture.
- MyHACCP is aimed at small food manufacturing businesses in the UK. This can include businesses with fifty or fewer employees. Access to the tool is not available to food businesses outside the UK.

TRAINING

SALSA HACCP TRAINING COURSES

- Understanding HACCP is essential to produce safe food and drink products. It is also a requirement of the SALSA Standard, that those responsible for HACCP must have the appropriate training and be able to demonstrate competence in the understanding of HACCP principles.
- Also deliver HACCP Level 1 & 2 at your premises or online. Please contact the SALSA Team on 01295 477570 or email info@salsafood.co.uk to find out more.