

Below are the recommendations to Local Authorities following a FVO audit 08 to 19 April 2013 on controls related to safety of milk and dairy products in the UK:

Recommendations for Local Authorities:

No 1 Ensure monitoring by the Food Business Operator (FBO) is effective for the control of raw milk and colostrum and comply with Reg 853/2004.

No 2 Ensure audits of HACCP procedures are effective e.g. up to date & reviewed on a regular basis, procedures are fit for purpose, what is documented is put into practice effectively in line with Art 4(3)(a) and (5) of Reg 854/2004.

No 3 Ensure controls of potable water cover all the requirements of Council Directive 98/83/EC and effective action is taken when parameters are exceeded e.g. FBOs take effective corrective action when parameters for potable water are exceeded. Where multiple sources of water are used in a dairy establishment, e.g. municipal and private supplies are clearly documented procedures that detail what the different water supplies are used for.

No 4 Ensure FBOs comply with the rules and criteria of Reg 2073/2005, in that FBOs' sampling protocols are appropriate for the activities e.g. frequency, correct number of samples and organisms tested for are those stipulated in the regs. FBOs are using the ISO reference methods or alternative methods which have been validated against the reference method. The testing laboratory should supply the validation evidence; a copy should also be held by the FBO. Shelf life assessments for cheese are fit for purpose and appropriate for the intended use, taking into account handling and storage by the consumer. FBOs have procedures for environmental sampling and those procedures are appropriate.

Competent authorities must check sampling records as part of their inspection/visit. The FBO will have procedures in place for corrective action following failures/unsatisfactory results and these are fit for purpose. Corrective actions are being taken in line with the documented procedures.

No 5 Animal by-products in dairy establishments are subject to an adequate control system, including collection and identification, as required by Article 4.4 Reg 1069/2009. Containers used for the collection of animal by-products are clearly labelled and easily distinguishable from containers used for the collection of products destined for human consumption. Practices are in place to ensure animal by-products are correctly labelled (cat 1, 2 or 3), handled and disposed of.

No 6 Ensure non-compliance in relation to general hygiene requirements laid down by Reg 852/2004 are addressed in dairy establishments within a reasonable time.

In addition, it was noted that on occasions there were deficiencies in traceability procedures in that FBOs' could not identify who suppliers of ingredients were and documentation did not always include supplier records. LAs' are to ensure FBO traceability systems are reviewed regularly and verified by carrying out traceability exercises during the inspection/visit.