



Cross-Compliance Verifiable Standards 2005 and 2006

Supplement SMR 11 Food and Feed Law



Department of
**Agriculture and
Rural Development**
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Introduction

This supplement should be read in conjunction with the Cross-Compliance Verifiable Standards 2005 and 2006 booklet (referred to in this supplement as 'the booklet').

In the booklet, we advised you that we would issue detailed requirements of your obligations under Statutory Management Requirement (SMR) 11: Food and Feed Law as they became available. These requirements are provided in this supplement. You should read these in conjunction with pages 33-34 of the booklet.

This SMR will apply to most farmers as food or feed business operators, whether producing or harvesting plant products as food or animal feed, rearing animals for food or producing products of animal origin (for example, eggs or milk).

SMR 11 Food and Feed Law

11.1 Main Requirements

Food and feed production must be carried out in a manner that is compliant with the relevant statutory controls. Provision must be in place to protect products from any potential source of contamination.

Such provisions include using buildings and equipment that are located, constructed and maintained to allow for production of safe food/feed. Relevant records should be kept, staff personal hygiene of a high level should be upheld and any animals/birds involved should be of good general health, be free from drug residues and have suitable accommodation.

Food or feed is deemed to be unsafe if it has an adverse effect on human or animal health, or if it makes the food derived from food producing animals unsuitable for human consumption.

Milk and egg producers in particular have further specific hygiene standards in addition to the general requirements.

11.2 Verifiable Standards

Food safety, withdrawal and recall

- You must not place food on the market if it is unsafe. Food is considered to be unsafe if it is either injurious to human health or unfit for human consumption.
- If you have reason to believe that you have supplied food that does not meet food safety requirements (it is either unsafe or injurious to health), and it has left your immediate control, then you must immediately initiate procedures to withdraw it from the market and inform the appropriate authorities.
- Where food may already have reached consumers, they must be informed of the reason for withdrawal. The food must be recalled from the market if there is no other way of achieving a sufficiently high level of health protection.
- Additionally, if you believe that food which you have supplied, or which is in your possession which you intend to sell, could be injurious to health, you must immediately inform the appropriate authorities. You must also inform the appropriate authorities of actions you have taken to prevent risks to the final consumer.

Feed safety, withdrawal and recall

- You must not place unsafe feed on the market or feed it to food-producing animals. Feed is deemed to be unsafe if it has an adverse effect on animal or human health or if it makes the food derived from food-producing animals unsafe for human consumption.

- If you have reason to believe that you have supplied feed that does not meet feed safety requirements, you must immediately initiate procedures to withdraw it from the market and immediately inform the appropriate authorities. The feed must be destroyed unless the appropriate authority is satisfied otherwise.
- If your feed product is already with the user of the feed, then they must be informed of the reason for its withdrawal. The feed must be recalled from the market if there is no other way of achieving a sufficiently high level of health protection.

Traceability

- You must put in place systems and procedures related to the traceability of inputs* to your farm. (*inputs are: food, feed, food-producing animals and any other substance intended/expected to be incorporated into feed). These systems must identify:
 - the name and address of your supplier;
 - the nature and quantity of the products that were supplied to you;
 - the date of delivery of these inputs to your farm.
- You must also put in place systems and procedures related to the traceability of your products when they leave the farm. These systems must identify:
 - the name and address of your customer;
 - the nature and quantity of the products that were supplied to that customer;
 - the date on which the products left the farm.
- It is for you to decide upon the system you use for storing information which could be computerised or comprise written records or receipts filed in order. However, it is stressed that the information must be complete, organised and understandable and must be in a format which is readily available, so that it can be produced when requested.

Hygiene of foodstuffs and feed hygiene

- You must store and handle waste and hazardous substances in a manner which prevents contamination of food products or feed. Hazardous substances are any that have the potential to cause an adverse effect on health (human or animal).
- You must store feed correctly and away from chemicals or any other products prohibited for use as animal feed.
- You must store medicated feed and non-medicated feed which is intended for different categories or species of animals in such a way as to reduce the risk of it being fed to the wrong animals.
- You must also ensure that you handle non-medicated feed separately from medicated feed to prevent cross-contamination.

- You must take adequate measures, as appropriate, to prevent the introduction and spread of contagious diseases transmissible to humans through food. This includes the application of precautionary measures when introducing new animals and reporting suspected outbreaks of such diseases to the appropriate authority.
- If you use feed additives, veterinary medicinal products or biocides on your farm this must be done correctly. To fulfil this requirement you must ensure that their dosage, application and use are as stated on the label or as prescribed.
- If you are rearing animals, whether for food or for their products, you must only source and use feed from establishments that are registered and/or approved. This not only applies to manufactured feed but also to any substance or product intended to be used for oral feeding to animals. Examples of such products are compound feeds, premixtures, additives and feed materials such as cereals and fodder. This also applies to co-products from the food and drink industry, for example, soyabean meal, brewers grains, wheat feed and bakery products.
- In addition to the information required for traceability, records of the following must be kept for the appropriate time if they are relevant to your business:
 - veterinary medicinal products, or other treatments, administered to your animals and the dates of the treatment and the withdrawal period;
 - the results of any analyses carried out on samples taken from food-producing animals or plants, or other samples taken for diagnostic purposes, that have importance for human health;
 - any relevant reports on checks carried out on animals or products of animal origin;
 - use of plant protection products and biocides;
 - any use of genetically modified seeds (in feed production).

Dairy Hygiene Requirements (additional requirements for this sector)

The following additional hygiene requirements apply where you are a producer of raw milk (from any species).

- You must ensure that raw milk must come from animals that:
 - are in a good general state of health;
 - present no sign of disease that might result in the contamination of milk and, in particular, are not suffering from any infection of the genital tract with discharge, enteritis with diarrhoea and fever, or a recognisable inflammation of the udder;
 - do not have any udder wound likely to affect the milk;
 - are not within the prescribed withdrawal period following the administration of authorised products or substances;
 - have not been administered with any unauthorised substances or products.

- As regards Tuberculosis and Brucellosis, you must ensure that raw milk comes from animals belonging to herds/holdings which have disease-free status.
- Where your herd/holding is not free from Tuberculosis or Brucellosis, you may sell milk from your non-reactor animals if:
 - you are selling to a wholesaler who will heat treat the milk before marketing it for human consumption; or
 - the raw milk is from sheep/goats and is intended to be made into cheese that has a maturation period of at least two months.
- Raw milk from any animal not complying with these requirements must not be placed on the market for human consumption.
- The isolation of animals that are infected, or suspected of being infected, with Tuberculosis and Brucellosis must be effective in order to avoid any adverse effect on other animals' milk.
- You must ensure that milking equipment and the premises where milk is stored, handled or cooled is located and constructed in a manner which limits the risk of contamination of milk.
- You must ensure that premises used for the storage of milk:
 - are protected against vermin - including birds and birds' nests;
 - are adequately separated from premises where animals are housed; and
 - have suitable refrigeration equipment in order to meet the post-milking cooling requirements.
- Surfaces of equipment that come into contact with milk (for example, utensils, containers and tanks) must be easy to clean and, where necessary, disinfected. They must also be maintained in a sound condition. This requires the use of smooth, washable and non-toxic materials. After use, these surfaces must be cleaned and, where necessary, disinfected.
- Milking must be carried out hygienically, ensuring in particular that:
 - before milking starts, the teats, udder and adjacent parts are clean;
 - you satisfactorily identify animals undergoing any medicinal treatment which is likely to transfer residues to milk;
 - milk from such animals, or any animals that are still within the withdrawal period, is not used for human consumption.
- Immediately after milking, you must ensure that milk is held in a clean place designed and equipped to avoid contamination.

- The milk must be cooled immediately to not more than 8°C if it is collected daily or not more than 6°C if it is not collected daily. You do not need to meet these temperature requirements for cooling if the milk is processed within two hours of milking, or a higher temperature is necessary for technological reasons related to the manufacture of certain dairy products. In such cases, the appropriate authority must have previously authorised the use of a higher temperature.

Egg Hygiene Requirements (additional requirements for this sector)

The following additional hygiene requirements apply if you are an egg producer. These apply to all eggs in shell that are produced by farmed birds.

- While they are on your premises, you must keep eggs clean and dry, free from extraneous odour, effectively protected from shocks and out of direct sunshine.

11.3 Field Checks

During inspections, inspectors will include checks for:

General

- Evidence of unsafe food or feed being produced or stored on the production holding. Also, evidence of food or feed being placed on the market for sale that is deemed to be injurious to health. Adequate notification, recall, withdrawal and disposal provisions should be in place commensurate to type and scale of business;
- Systems and procedures to provide traceability of inputs and outputs of products arriving and leaving the farm. Record keeping should include a record of:
 - names/addresses of suppliers/customers;
 - nature and quantity of products received/supplied;
 - dates of relevant transactions;
 - veterinary medicine purchases and use;
 - analytical results (for example, individual milk cow testing for high SCC/antibiotics);
 - use of plant production products and biocides;
 - any use of genetically modified seeds as feed;
- Storage and handling of waste and hazardous substances (any substances which have the potential to cause an adverse effect on health);
- Correct storage of food and feedstuffs. Different food or feed to be separately stored and the storage facilities to be appropriate to the product stored;
- Adequate measures to prevent the spread of contagious disease transmissible to humans through food. Examples are Tuberculosis and Brucellosis testing of cattle.

Dairy Hygiene

- Basic animal health. Dairy cows in good general state of health presenting no sign of disease that may render the milk unsafe, including udder wounds. Withdrawal periods for veterinary medicine products observed before allowing affected milk to be offered for sale;
- Milk being withheld from animals that are not free from Tuberculosis or Brucellosis, and that such animals are isolated from the rest of the herd;
- Buildings and equipment (specific to raw milk production) being located, constructed and maintained in a manner which lowers the risk of contamination of product. Primarily, this includes the area(s) where raw milk is handled, cooled and stored;
- Effective vermin control. Birds and vermin are excluded from the raw milk production premises;
- Good milking practice. Before milking starts, the teats, udder and adjacent parts are clean. Any animals undergoing medical treatment are suitably and adequately identified;
- Milk storage temperatures. Milk being cooled immediately to:
 - not more than 8°C, if collected daily or,
 - not more than 6°C, if not collected daily.

Egg Hygiene

- Eggs being kept clean and dry, free from extraneous odour, effectively protected from shocks and out of direct sunshine (this hygiene requirement relates to all eggs in shell that are produced by farmed birds).



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