



Ministry of
Agriculture,
Fisheries and Food
Welsh Office
Scottish Office
DANI

milk
HYGIENE

*A SHORT GUIDE TO
THE DAIRY PRODUCTS
(HYGIENE) REGULATIONS
FOR DAIRY FARMERS*

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introduction

In June 1992 the EC Council of Ministers adopted Directive 92/46 which lays down the health rules for the production and placing on the market of raw milk, heat-treated milk and milk-based products. Throughout the UK the Directive has been implemented in new national hygiene Regulations. These are:

SECTION

The Dairy Products (Hygiene) Regulations 1995
(which apply in England and Wales)

The Dairy Products (Hygiene) (Scotland) Regulations 1995

Dairy Products (Hygiene) Regulations (Northern Ireland) 1995

The new Regulations replace most of the previous milk and dairies' hygiene legislation which applied to production of cows' milk in the UK.

This leaflet, which has no statutory force, is intended only as a brief guide for dairy farmers to the main provisions concerning milk production in the new Regulations. Whilst the guide may serve as a convenient summary, it should not be regarded as a definitive statement of the law as contained in the Regulations and reference should also be made to them.

the regulations

The Regulations apply to milk intended for human consumption produced from cows, sheep, goats and buffaloes and sold or supplied in the form either of milk or milk-based products.

All premises where milk is produced are referred to as '**production holdings**'. In England and Wales such premises need to be registered and, in Scotland and Northern Ireland they need to be licensed.

Dairy farms producing cows' milk that were registered/licensed under previous legislation (i.e. the Milk and Dairies (General) Regulations 1959, the Milk and Dairies (Scotland) Regulations 1990, and the Milk Regulations (Northern Ireland) 1987) are automatically regarded as being registered/licensed under the new Regulations. However production holdings where milk is produced from sheep, goats and buffaloes need to be registered/licensed under the new Regulations.

All premises where milk undergoes some form of heat treatment or processing, such as pasteurisation, product manufacture, packing (including bottling), are known as '**dairy establishments**'. Such premises, which may be located on the same site as a production holding, are subject to additional requirements to those applying to production holdings. A separate booklet entitled '*A Guide to the Dairy Products (Hygiene) Regulations for Dairy Product Processors*' explains these requirements and is available on request (see Section 5).

In England and Wales, production holdings are registered and inspected by ADAS whereas dairy establishments are approved and inspected by local Environmental Health Departments. In Scotland local Environmental Health Departments are also responsible for licensing and inspection of production holdings.

In Northern Ireland licensing and inspection of production holdings is the responsibility of Department of Agriculture for Northern Ireland with dairy establishments being approved and inspected by local Environmental Health Departments (or in some cases the Department of Agriculture).

requirements for production holdings

PREMISES

- ◊ Premises in which animals are housed or milked, or in which milk is handled or stored need to be designed, situated, constructed, fitted and equipped, maintained and managed in such a way as to ensure that conditions are hygienic. Dairy farms which met standards set out in previous milk and dairies legislation are unlikely to have difficulty in meeting the new standards.
- ◊ Housing, milking and milk storage/dairy areas must be adequately separated. There should be no direct access between housing areas and the dairy.
- ◊ The design and construction of milking areas should allow easy cleaning and thorough disinfection. In most areas concrete floors and cement rendered walls will be adequate. A good drainage and waste disposal system is required.
- ◊ Unless milk is processed or collected from the holding within two hours of milking it must be cooled to 8°C or lower if collected/processed daily, or 6°C or lower if kept for more than one day. (Exemptions from these temperatures are available in certain cases.)
- ◊ Suitable facilities are necessary to effectively isolate or separate animals which are infected or suspected of being infected with any of the diseases referred to in the 'Animal health' part of this section.
- ◊ Pigs and poultry must not be housed in premises where milking animals are housed or milked.
- ◊ Animals of all species should be kept away from premises and sites where milk is stored, handled or cooled.
- ◊ Adequate measures are required to control flies, rodents and other vermin, particularly in those areas where animals are milked and where milk is stored.
- ◊ A sufficient supply of potable water (i.e. water meeting drinking water quality standards) is required. Non-potable water is allowed for cleaning surfaces (such as yards) which do not come into contact with milk.
- ◊ Feeding stuffs which could have an adverse effect on milk must not be stored in premises where animals are milked or where milk is handled or stored.

ANIMAL HEALTH

- ◊ Cows' milk must come from herds which are officially tuberculosis-free and either brucellosis-free or officially brucellosis-free.

• Milk from healthy animals which does not meet the requirement above can be used for the manufacture of heat-treated milk or heat-treated milk-based products.

• Cows' milk must come from cows yielding at least two litres of milk per day. Animals with clinical udder diseases must be milked after animals which do not have such diseases, or by a separate machine or hand stripped, and the milk must be discarded.

• Milk used for human consumption must come from animals which have undergone regular veterinary inspections (by the farmer's private vet). (Frequency of inspections will depend on circumstances; inspections can take place when a farmer's private vet is present for other purposes. The extent of inspections/number of animals checked will be for the producer to decide.) Evidence of visits e.g. receipt/invoice should be kept for inspection by the local Environmental Health Department. Animals should:

- (i) not show symptoms of infectious diseases communicable to humans;
- (ii) not have any visible disorder impairing their general state of health and not be suffering from any infection of the genital tract with discharge, enteritis with diarrhoea and fever or a recognisable inflammation of the udder;
- (iii) not have any udder wound likely to affect the milk;
- (iv) not have had substances having a hormonal action or thyrostatic action (i.e. substance with a depressant effect on thyroid activity and thyroid hormone production) administered illegally;
- (v) not have been treated with substances transmissible to milk which pose a risk to human health, such as antibiotics for mastitis control, unless official withdrawal times have been observed.

RAW MILK STANDARDS

• Residues such as antibiotics and pesticides must not exceed the levels specified in legislation.

• Water must not be added to raw milk.

• Standards are laid down for the total bacterial count in milk:

≤ 100,000 (per ml) for raw cows' milk for production of heat-treated drinking milk, flavoured milk and cream;

≤ 400,000 (per ml) (≤ 100,000 from 1/1/98) for raw cows' milk for production of other milk products.

- A standard for somatic cell count is set for cows' milk:

≤ 400,000 (per ml) for raw milk for production of heat-treated drinking milk, flavoured milk and cream;

≤ 500,000 (per ml) (≤ 400,000 (per ml) from 1/1/98) for raw milk for production of other products.

- (Somatic cells are cells in the milk which originate from the animal and generally a high somatic cell count indicates that the udder is inflamed). By July 1997 producers must ensure that milk from their holdings meet the required standards.
- Raw milk which is not to be heat-treated before being used in the manufacture of a milk-based product must meet a standard for *Staphylococcus aureus*.

HYGIENE REQUIREMENTS FOR STAFF

- High standards of personal cleanliness are required.
- Persons who may be liable to contaminate raw milk (for example through illness or infection) should not be permitted to milk animals or to handle raw milk.

enforcement and penalties

Responsibility for compliance with the Regulations rests with the producer. However, regular official inspections will be made to check for compliance using existing inspection procedures. Producers will usually be given reasonable time limits to make any necessary improvements.

Failure to comply with the requirements may lead to cancellation/revocation of the production holding's registration/licence and/or to the occupier of the production holding being liable to a fine or term of imprisonment.

An appeals procedure is available to producers wishing to question the decision of the enforcement authority.

SECTION

further information

ENGLAND AND WALES

For further information about the requirements of the Regulations relating to production holdings in England and Wales, please contact your local ADAS Dairy Officer (where known) or your nearest ADAS Regional Dairy Officer:

South West and Wales - Clive Cook
Telephone: Taunton (01823) 330444

East and South East - Russell Brown
Telephone: Cambridge (01223) 455667

North, Midlands and West - John Stanley
Telephone: Leeds (0113) 2611222

For further information about other requirements in the Regulations in England and Wales please contact your local Environmental Health Department. Additional information is also available by contacting:

The Ministry of Agriculture, Fisheries and Food
Milk and Milk Products Division
Room 514, Whitehall Place (East)
London
SW1A 2HH
Telephone: 0171 270 8243

The Welsh Office Agriculture Department
Cathays Park
Cardiff
CF1 3NQ
Telephone: 01222 823624

Copies of this leaflet are available in Welsh from the above address.

SCOTLAND

For further information please contact:

The Scottish Office Agriculture and Fisheries Department
Division A1
Pentland House
47 Robb's Loan
Edinburgh
EH14 1TW
Telephone: 0131 244 6413

NORTHERN IRELAND

For further information please contact:

The Department of Agriculture for Northern Ireland
Milk and Milk Products Quality Assurance Division
Dundonald House
Upper Newtownards Road
Belfast
BT4 3SB
Telephone: 01232 524685

Free copies of the booklet entitled 'A Guide to the Dairy Products (Hygiene) Regulations for Dairy Product Processors', outlining requirements for dairy establishments, may be obtained by writing to one of the Agriculture Departments indicated above.

Further free copies of this leaflet may be obtained by writing to:

MAFF Publications
London
SE99 7TP

Copies of the Regulations are available from:

HMSO Publications Centre
PO Box 276
London
SW8 5DT
or HMSO Bookshops.

Details of the Regulations are as follows:

The Dairy Products (Hygiene) Regulations SI 1995 No. 1086
ISBN 0-11-052883-2. Cost £8.10

The Dairy Products (Hygiene) (Scotland) Regulations SI 1995 No. 1372 (S.101)
ISBN 0-11-054993-7. Cost £6.75

Dairy Products (Hygiene) (Northern Ireland) Regulations 1995 SR No. 201
ISBN 0-337-91701-9. Cost £6.95



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