

24th August 2010

To: Interested Parties

Industry Guide to Good Hygiene Practice: Milk and Dairy Products

If you are involved in the manufacture of milk and dairy products, the content of this official Industry Guide to compliance with the hygiene legislation could significantly affect your business. Therefore, your views are sought on its content.

Background

This Industry Guide has been produced for businesses engaged in the producing, processing, and handling of milk and dairy products.

It has been compiled in accordance with the recommendations as prescribed in (EC) Regulation 852/2004 on the Hygiene of Foodstuffs (Articles 7 and 8) which provide for the development of national guides to good hygiene practice. Although primarily aimed at food processing businesses, other industry stakeholders can use these guides as an aid to compliance with food safety regulations.

This guidance takes into account all amendments that have been made to Regulation (EC) 852/2004, Regulation (EC) 853/2004 and Regulation (EC) 2073/2005 to date. The general hygiene requirements for all food business operators are laid down in Regulation 852/2004. Regulation 853/2004 supplements Regulation 852/2004 in that it lays down specific requirements for food businesses dealing with foods of animal origin. The Food Hygiene (England) Regulations 2006 provide for the execution and enforcement of the above European Regulations in England. Similar Regulations apply in Wales, Scotland and Northern Ireland. The legislation concerned came into force on 11 January 2006.

Approach taken

The Guide has been developed by representatives of the dairy industry, in collaboration with representatives of the FSA and the enforcers' organisation, Local Government Regulation. The development of this Guide was undertaken against *Guidelines for the development of national voluntary guides to good hygiene practice and the application of HACCP principles in accordance with EC Food Hygiene Regulations* published by the Food Standards Agency (FSA) in December 2004.

Action requested

In keeping with the legal requirement, the views of interested parties are being sought. I attach a copy of the draft Guide for any comments. Two copies of a *pro forma* are included for your response. Feel free to photocopy as necessary.



Alternatively, an electronic version is available from Nikky Olatunji at the Dairy UK (nolatunji@dairyuk.org). **The closing date for comments is 25th November 2010.**

When reviewing the document we would like to highlight a number of considerations you should be aware of;

- for ease of drafting, pages have been numbered and sectioned. When reviewing, reference should be made to these numbers within the consultation document.
- we have taken this opportunity to incorporate guidance on other important legislation such as EU Regulation 2073/2005 Microbiological Criteria of Foodstuffs and the development group believe this is beneficial to the intended audience of the Guide.
- If you have any suggestions on other interested parties who may wish to comment please let me know.

The Development Group are particularly interested in stakeholders' views on **the practicality and appropriateness of the guidance, as well as its usefulness.** However, it should be noted that comments on the nature of the *legislation* itself cannot be taken into consideration by the Group, as they have no power to change this.

Please reply, by e-mail if possible, to:

ekomorowski@dairyuk.org

or any written replies should be sent to Dr Ed. Komorowski - the address is stated on the heading of this letter.

Please note that the presumption is that written responses to the consultation will be treated as open and publicly available unless the respondent has indicated to the contrary. In the latter case, the comments will need, nevertheless, to be made available to the FSA and, in turn, to its Assessment Panel.

Thank you for taking the time to consider this important document.

Yours sincerely,



Nikki Olatunji

Technical Executive Dairy UK



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