

Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing Selling of Milk and Milk Products

Apart from the General Requirements on Hygienic and Sanitary Practices mentioned for Licensed Food Business Operators, the dairy establishment in which dairy based food is being handled, processed, manufactured, stored, distributed and ultimately sold by the food business operator, and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standard as specified below.

I. SANITARY REQUIREMENTS

Dairy Establishments shall have the following:

1. Facilities for the hygienic handling and protection of raw materials and of non-packed or non-wrapped dairy products during loading and unloading, transport & storing including Bulk Milk cooling facilities.
2. Appropriate arrangements for protection against pests are must;
3. Instruments and working equipment intended to come into direct contact with raw materials and dairy products which are made of corrosion-resistant material and which are easy to clean and disinfect;
4. Special watertight, non-corrodible containers in which to put raw materials or dairy products intended for human consumption. Where such raw materials or dairy products are removed through conduits, these shall be constructed and installed in such a way so as to avoid any risk of contamination of other raw materials or dairy products;
5. Appropriate facilities for the cleaning and disinfecting of equipment and instruments especially cleaning in place (CIP) system;
6. An waste water disposal system which is hygienic and approved by Pollution Control Board;

7. A lockable room or a secure place for the storage of detergents, disinfectants and other similar substances;
8. Facilities for cleaning & disinfecting of tanks used for transporting dairy products and raw milk. These containers have to be cleaned after every use.
9. Dairy establishments shall have working areas of sufficient size for work to be carried out under adequate hygienic conditions; their design and layout shall be such as to preclude contamination of the raw materials and the dairy products.
10. In areas where raw materials are handled and dairy products are manufactured, the areas shall have the following:
 - Solid, waterproof flooring which is easy to clean and disinfect and which allows water to drain away, and equipment to remove water;
 - Walls which have smooth surfaces and are easy to clean, are durable and impermeable and which are covered with light-coloured coating;
 - Ceilings or roof linings which are easy to clean in those areas where exposed or non-packaged raw materials or dairy products are handled;
 - Doors made of non-corrodible materials which are easy to clean;
 - Ventilation and, where necessary, good steam and water-vapour extraction facilities in accordance with Factory Act, 1948;
 - Adequate natural or artificial lighting in accordance with Factory Act, 1948;
 - An adequate number of facilities with hot and cold running water, or water pre-mixed to a suitable temperature, for cleaning and disinfecting hands; taps in work rooms and lavatories for cleaning and disinfecting hands which shall be non hand-operable (e.g. foot operated, sensor operated etc.),

- These facilities shall be provided with cleaning and disinfecting materials and a hygienic means of drying hands; and
- Facilities for cleaning tools, equipment and installations.
- The occupier of a dairy establishment shall take appropriate measures to avoid cross-contamination of dairy products in accordance with the cleaning program specified earlier.
- Where a dairy establishment produces food stuffs containing dairy products together with other ingredients, which have not undergone heat treatment or any other treatment having equivalent effect, such dairy products and ingredients shall be stored separately to prevent cross-contamination.
- The production of heat-treated milk or the manufacture of milk-based products, which might pose a risk of contamination to other dairy products, shall be carried out in a clearly separated working area.
- Instruments and equipment used for working on raw materials and dairy products, floors, ceilings or roof linings, walls and partitions shall be kept in a satisfactory state of cleanliness and repair, so that they do not constitute a source of contamination to raw materials or dairy products.
- Equipment, containers and installations which come into contact with dairy products or perishable raw materials used during production shall be cleaned and if necessary disinfected according to a verified and documented cleaning programme.
- Equipment, containers, instruments and installations which come into contact with microbiologically stable dairy products and the rooms in which they are stored shall be cleaned and disinfected according to a verified and documented Food Safety management system programme drawn up by the occupier of the dairy establishment.

- The processing establishment shall in principle be cleaned according to a established, verified and documented Food safety management programme. The manufacturer / shall take appropriate measures to avoid any kind of cross contamination.

11. Disinfectants and similar substances used shall be used in such a way that they do not have any adverse effects on the machinery, equipment, raw materials and dairy products kept at the dairy establishment. They shall be in clearly identifiable containers bearing labels with instructions for their use and their use shall be followed by thorough rinsing of such instruments and working equipment with potable water, unless supplier's *instructions* indicate otherwise.

Any container or tank used for transporting or storage of raw milk shall be cleaned and disinfected before re-use.

II. PERSONAL HYGIENE REQUIREMENTS

1. The Food Business Operator shall employ those persons only in such an establishment to work directly with and handle raw materials or dairy products if those persons have proved to the occupier's satisfaction by means of a medical certificate, on recruitment, that there is no medical impediment to their employment in that capacity.
2. Persons working directly with and handling raw materials or dairy products shall maintain the highest standards of personal cleanliness at all times. In particular they shall
 - wear suitable, clean working clothes and headgear which completely *encloses their hair*;
 - not smoke, spit, eat or drink in rooms where raw materials and dairy products are handled or stored;

- wash their hands at least each time work is resumed and whenever contamination of their hands has occurred; e.g. after coughing / sneezing, visiting toilet, using telephone, smoking etc.
 - cover wounds to the skin with a suitable waterproof dressing. No person with injury on hand, even with dressing, shall be placed in any product making/handling section.
 - avoid certain hand habits - e.g. scratching nose, running finger through hair, rubbing eyes, ears and mouth, scratching beard, scratching parts of bodies etc. that are potentially hazardous when associated with handling dairy products, and might lead to food contamination through the transfer of bacteria from the employee to product during its preparation. When unavoidable, hands should be effectively washed before resuming work after such actions
3. The occupier shall take all necessary measures to prevent persons liable to contaminate raw materials and dairy products from handling them until the occupier has evidence that such persons can do so without risk of contamination.

III. SANITARY REQUIREMENTS FOR STORAGE

1. Immediately after procuring, raw milk shall be placed in a clean place, which is suitably equipped so as to prevent any kind of contamination.
2. Where raw milk is collected daily from a producer, it shall, if not collected and brought to the dairy plant within four hours of milking, be cooled as soon as practicable after procuring to a temperature of 4°C and maintained at that temperature until processed;
3. Upon acceptance at a processing establishment milk shall, unless heat-treated immediately, be cooled to a temperature of 4°C or lower, if not

already at such temperature, and maintained at that temperature until heat-treated.

4. When the pasteurization process is completed, pasteurized milk shall be cooled immediately to a temperature of 4°C or lower.
5. Subject to Paragraph 7 below, any dairy product not intended to be stored at ambient temperature shall be cooled as quickly as possible to the temperature established by the manufacturer of that product as suitable to ensure its durability and thereafter stored at that temperature.
6. Where dairy products other than raw milk are stored under cooled conditions, their storage temperatures shall be registered and the cooling rate shall be such that the products reach the required temperature as quickly as possible.
7. The maximum temperature at which pasteurized milk may be stored until it leaves the treatment establishment shall not exceed 5°C.
8. Dairy products not intended to be stored at ambient temperature shall be cooled as quickly as possible to the temperature established by the manufacturer of that product as suitable to ensure its durability and shelf life.
9. Where dairy products other than raw milk are stored under cool conditions, their storage temperatures shall be recorded and the cooling rate shall be adjusted in such a way that the products reach the required temperature at the earliest.

IV. WRAPPING AND PACKAGING

1. The wrapping packaging of dairy products shall take place under satisfactory hygienic conditions and in rooms provided for that purpose.
2. The manufacture of dairy products and packaging operations may take place in the same room if the following conditions are satisfied: -

- the room shall be sufficiently large and equipped to ensure the hygiene of the operations;
- the wrapping and packaging shall have been brought to the treatment or processing establishment in protective cover in which they were placed immediately after manufacture and which protects the wrapping or packaging from any damage during transport to the dairy establishment, and they shall have been stored there under hygienic conditions in a room intended for that purpose;
- the rooms for storing the packaging material shall be free from vermin and from dust which could constitute an unacceptable risk of contamination of the product and shall be separated from rooms containing substances which might contaminate the products. Packaging shall not be placed directly on the floor;
- packaging shall be assembled under hygienic conditions before being brought into the room, except in the case of automatic assembly or packaging, provided that there is no risk of contamination of the products;
- packaging shall be done without delay. It shall be handled by separate group of staff having experience in handling and product wrapping and immediately after packaging, the dairy products shall be placed in the designated rooms provided for storage under required temperature.
- Bottling or filling of containers with heat-treated milk and milk product shall be carried out hygienically.

3. Wrapping or packaging may not be re-used for dairy products, except where the containers are of a type which may be re-used after thorough cleaning and disinfecting.

4. Sealing shall be carried out in the establishment in which the last heat-treatment of drinking milk or liquid milk-base products has been carried

out, immediately after filling, by means of a sealing device which ensures that the milk is protected from any adverse effects of external origin on its characteristic. The sealing device shall be so designed that once the container has been opened, the evidence of opening remains clear and easy to check.

