

## SCHEDULE 2

### CONDITIONS FOR APPROVAL OF DAIRY ESTABLISHMENTS

#### PART III

##### GENERAL CONDITIONS OF HYGIENE

###### **A. General conditions of hygiene applicable to dairy establishments, instruments and equipment**

1. Rodents, insects and any other vermin shall be systematically destroyed in the dairy establishment and any creature including any animal of the species referred to in regulation 2(1) shall be prevented from entering rooms in which dairy products are manufactured or stored.

2. 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.

3. Rodenticides, insecticides, disinfectants and any other potentially toxic substance shall be stored in lockable rooms or a secure place and used in such a way that they do not have an adverse effect on machinery, equipment, instruments, raw materials or dairy products kept in the dairy establishment.

4. Working areas, instruments and working equipment shall be used only for work on dairy products in accordance with these Regulations. However, after authorisation by the food authority, they may be used at the same time or at other times for work on other foodstuffs fit for human consumption, or other milk-based products fit for human consumption but intended for a use other than human consumption, provided that they do not contaminate the dairy products for which approval has been given.

5. Potable water shall be used for all purposes save as permitted by paragraph 1(g) of Part I of this Schedule.

6. 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 cleaning programme based on risk analysis principles.

7. Other 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 cleaning programme based on risk analysis principles drawn up by the occupier of the dairy establishment.

8. As soon as possible after unloading or after each series of journeys where there is only a very short space of time between unloading and the following loading, but in any event, at least once every working day, any container or tank used for transporting raw milk shall be cleaned and disinfected before re-use.

9. The treatment establishment shall in principle be cleaned according to a cleaning programme based on risk analysis principles.

10. The occupier of the dairy establishment shall take appropriate measures to avoid cross-contamination of dairy products in accordance with the cleaning programme specified in paragraph 7 above.

11. Where appropriate, rooms intended for production processes shall be divided into wet and dry areas, each having its own operating conditions.

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12. Disinfectants and similar substances used shall be those acceptable to the food authority and 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, except in cases where the disinfectant or similar substance is specifically designed not to be rinsed after application.

13. Where a dairy establishment produces foodstuffs containing dairy products, together with other ingredients which have not undergone heat-treatment, or other treatment having an equivalent effect, such dairy products and ingredients shall be stored separately to prevent cross-contamination.

## **B. General conditions of hygiene applicable to staff**

1. The occupier of a dairy establishment shall only employ persons 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. This requirement shall not apply to any persons already working in such a capacity before the date on which these Regulations come into force.

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—

- (a) wear suitable, clean working clothes and headgear which completely encloses their hair;
- (b) not smoke, spit, eat or drink in rooms where raw materials and dairy products are handled or stored;
- (c) wash their hands at least each time work is resumed and whenever contamination of their hands has occurred; and
- (d) cover wounds to the skin with a suitable waterproof dressing.

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 adequate evidence that such persons can do so without risk of contamination.