

**Ministry of Agriculture and Forestry
P O Box 2526, Wellington, New Zealand**

MAF Food: Dairy & Plants

Circular number 69
Dairy Industry Regulations 1990

D115.1 Raw Milk Acceptance

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115.1	19 September 2001	Promulgated by Circular number 69	Director, MAF Food: Dairy & Plants	

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Issue of Circular and Implementation

Regulation 59 of the *Dairy Industry Regulations 1990* allows the Director-General of the Ministry of Agriculture and Forestry to issue Circulars setting out criteria for matters which must be approved by, or done to the satisfaction of, the Director-General, pursuant to the *Dairy Industry Regulations 1990*.

This Circular, no. 69, containing 'MAF Standard D115.1, "Raw Milk Acceptance"', is issued in accordance with that regulation 59.

This Circular, no. 69, takes effect on 19 September 2001.

For new Product Safety Programmes (PSPs) this Standard will apply from the date of issue. Current PSPs approved under the previous regulatory requirements will need to comply with this Standard by 31 May 2002. Amendments to existing PSPs to incorporate this Standard will require validation prior to evaluation by MAF/the Third Party Agency (TPA) and approval by MAF.

The following Circulars and Dairy Newsletters are revoked effective from 31 May 2002:

- Circular number 32 issued on 10 September 1997, containing MAF Standard MRD-Stan 12 "Acceptance Standards for Raw Milk" (MRD 12).
- Circular number 31 issued on 18 June 1997, containing MAF Standard MRD-Stan 13 "Actions to be Taken for Non-Complying Results for Raw Milk Used for the Manufacture of Dairy Products for Export to the European Union" (MRD 13).
- Dairy Newsletter No 37 dated 27 February 1997, "Surveillance of Raw Milk for Residues of Animal Remedies and Pesticides".



Tim Knox
Director, Dairy and Plant Products
MAF Food Assurance Authority

19 September 2001

(Signed under authority delegated by the Director-General of MAF, pursuant to regulation 59 of the Dairy Industry Regulations 1990.)

Foreword

The MAF Standard on raw milk acceptance was developed to:

- outline regulatory requirements specified in New Zealand dairy legislation for:
 - raw milk used for any type of processing or manufacture for the purpose of manufacturing dairy products; and
 - the actions to be taken by farm dairy operators, collectors and manufacturers when raw milk supplies fail to comply with the criteria;
- describe acceptable criteria (the means for satisfying MAF that the outcomes are being achieved); and
- outline relevant importing country requirements.

Specifically, this Standard sets out the outcomes that are specified in the *Dairy Industry Act 1952* and *Dairy Industry Regulations 1990* relating to the supply, collection and acceptance of raw milk for the manufacture of dairy products.

The acceptable criteria outlined in Appendix One of this Standard were developed in consultation with industry:

- to establish clear rules for judging whether or not a proposed PSP is satisfactory, and
- to assist parties achieve the outcomes described in this Standard.

Farm dairy operators, milk collectors and dairy product manufacturers may offer proposals to MAF for alternative criteria that deliver the outcomes required in this Standard. Proposals for alternative criteria will be approved by MAF, provided it can be demonstrated to MAF's satisfaction that the required outcomes will be achieved. A guide to the information required in these proposals and the procedures used by MAF to assess proposals can be obtained from MAF Food.

Appendix Two of this Standard outlines importing country requirements relating to official assurances provided by MAF concerning the acceptability of raw milk intended for the manufacture of dairy products.

Preface

RESOURCES

The following standards must be read in conjunction with this Standard:

- MAF Standard D101, “Product Safety Programmes”
- MAF Standard D104, “Milk Cooling”
- MAF Standard D105, “Milking Animal Health”
- MAF Standard D108, “Non-conforming Dairy Produce”
- IDF Standard 50C: 1995 “Milk and Milk Products: Guidance on Sampling”.

The following documents are useful resources:

- “NZTM 3: New Zealand Dairy Industry Chemical Methods Manual.” New Zealand Dairy Board, June 1993.
- “NZTM 4: New Zealand Dairy Industry Physical Methods Manual.” New Zealand Dairy Board, November 1993.
- “NZTM 6: New Zealand Dairy Industry Sensory Methods Manual.” New Zealand Dairy Board, November 1994.

EFFECTIVE CHANGES

This Standard will introduce the following changes to the previously existing situation:

- Minimum criteria for the suitability and fitness of raw milk for the manufacture of dairy products are now provided.
- Where milk is known or suspected to not comply with the minimum criteria for raw milk, the milk and any dairy product manufactured from that milk is managed in accordance with MAF Standard D108, “Non-conforming Dairy Produce”.
- The sampling and testing requirements previously specified in MRD 12 are now minimum acceptable levels of sampling and testing.
- The standards previously contained in MRD 12 are now action limits and as such action must be taken if they are exceeded.
- All farm dairies producing milk for the manufacture of dairy products will be required to participate in the National Chemical Contaminants Programme for Dairy.

- The EU requirements for milk used in the manufacture of dairy product for the EU, previously contained in MRD 12 and MRD 13, are managed as an EU importing country requirement.

Amendments to currently approved PSPs, to incorporate the requirements of this Standard, will require validation prior to evaluation by MAF/the TPA and approval by MAF.

FUTURE INTENTIONS

MAF is currently designing the National Chemical Contaminants Programme. MAF will publish, in late 2001, a discussion document on the proposed programme for industry to deliberate and make submissions on. MAF will consider the proposed programme in light of these submissions before seeking Dairy Product Safety Advisory Council (DPSAC) endorsement for the programme.

In addition, it is MAF's intention to further consider, with input from interested parties, the minimum criteria for raw milk and means to ensure that raw milk used for the manufacture of dairy products meets these criteria including the need for action limits. If this consideration results in revisions to the Standard, MAF will provide the draft revised Standard for industry to consider following the usual consultation process.

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MAF Standard D115.1, “Raw Milk Acceptance”

1. SCOPE

This Standard applies to all raw milk supplied by farm dairies for the manufacture of dairy products, including the manufacture of pasteurised liquid milk.

Everybody who:

- produces raw milk; or
- collects raw milk; or
- manufactures dairy products from raw milk,

other than raw milk sold for:

- consumption by a person or their family in accordance with Section 11A of the *Food Act 1981*; or
- animal feeding; or
- the manufacture of dairy products not for human consumption,

must comply with the outcomes described in section 3 of this Standard.

2. DEFINITIONS

MAF Food: Dairy & Plant Products Group definitions of terms can be found in the “Glossary of Terms,” available on the Dairy & Plants website (www.maf.govt.nz/Dairy).

These definitions must be read in conjunction with the interpretations in the *Dairy Industry Act 1952* and the *Dairy Industry Regulations 1990*.

Dairy produce means milk, cream, butter, or cheese, and includes any other product of milk or cream.

Dairy product means dairy produce intended for sale in, or export from, New Zealand for human consumption; and

(a) includes raw milk or cream intended for sale in New Zealand for human consumption as raw milk or cream; but

(b) does not include raw milk or cream intended to be processed before sale in New Zealand for human consumption.

Raw milk means milk produced in accordance with an approved PSP that has not been subjected to any processing intended to alter the quality or compositional characteristics of the milk.

Safe – In relation to any dairy product, “safe” means satisfactory, fit for human consumption, and not having in it or on it any pathogenic organisms:

- (a) that are present in an amount that makes the product harmful or injurious to the health of the people who may eat or drink it; or
- (b) that
 - (i) are not present in an amount that makes the product harmful or injurious to the health of the people who may eat or drink it; but
 - (ii) by virtue of their ability to reproduce, to produce toxins, or both, make the product potentially harmful or injurious to the health of the people who may eat or drink it.

In relation to any dairy produce that is not a dairy product, “safe” means satisfactory, and fit for the manufacture of dairy products.

Satisfactory – In relation to any dairy produce, means:

- (a) not having in it or on it any harmful or injurious substance in an amount that makes it harmful or injurious to the health of people who may eat or drink it or dairy products made from it;
- (b) not being, or containing anything that is, decomposed, dirty, rotten, spoiled or diseased;
- (c) not affected by disease;
- (d) not affected by any objectionable taint or smell;
- (e) not containing any foreign matter; and
- (f) not condemned under Section 9 of the *Dairy Industry Act 1952*.

3. OUTCOME

Raw milk supplied by and collected from farm dairies is satisfactory and fit for the manufacture of safe dairy products in compliance with sections 16, and 16A of the *Dairy Industry Act 1952* and regulations 6, 9, 38, 39, 40 and 57 of the *Dairy Industry Regulations 1990*.

This legislation specifically requires:

3.1 Sale or supply of tainted, impure or adulterated milk

A person shall not sell or supply to a dairy for any purpose, or to any person for human consumption any milk which:

- is tainted; or
- has been drawn from a milking animal that is suspected or known to be diseased; or
- is not pure milk, except in cases where that person gives to the person to whom the milk is sold or supplied a statement in writing that it is not pure milk. “Pure milk” means the whole of the milk drawn at the time of milking; but does not include milk containing less than 3 percent of milkfat, or mixed with any preservative or chemical or colouring matter of any kind.

No person shall deliver, sell, offer or expose for sale, or export or attempt to export, milk:

- to which any substance (whether or not a natural constituent of milk) has been added; or
- from which any natural constituent has been removed; or
- containing more immunoglobulin than is normally found in milk given by a healthy milking animal 4 or more days after giving birth,

unless the addition, removal, or level of immunoglobulin is clearly stated in writing at the time.

3.2 Colostrum

A person must not sell or supply to a dairy milk given by, or milk containing milk given by, a milking animal within 4 days after giving birth, unless the nature of the milk is clearly stated, in writing, at the time of the sale or supply.

3.3 Refusal of suspect milk

Anyone who collects or transports milk from a farm dairy to a dairy factory must refuse to accept and transport milk if there is reasonable cause to suspect that the milk is not safe. This applies regardless of any obligations under a contract or under the articles of association of the company that owns the factory. The factory or an Inspector must be notified of the rejection immediately.

Anyone who collects or transports milk from a farm dairy to a dairy factory and any manufacturer of dairy products must refuse milk from a farm dairy specified in an Inspector's written notice to the occupier as a farm dairy whose produce is suspect.

3.4 Monitoring raw milk

Raw milk intended for the manufacture of dairy products must be monitored for its safety in accordance with an approved PSP.

3.5 Use of safe milk for the manufacture of dairy products

Raw milk shall not be used for the manufacture of dairy products, including pasteurised liquid milk, unless it is safe dairy produce, that is, it:

- does not have in it or on it any chemical substance in an amount that makes it harmful or injurious to the health of people who may eat or drink it or dairy products made from it; and
- is not, or does not contain anything that is, decomposed, dirty, rotten, spoiled or diseased; and
- is not affected by disease; and
- is not affected by any objectionable taint or smell; and
- does not contain any foreign matter; and
- is not condemned under section 9 of the *Dairy Industry Act 1952*; and
- is fit for the manufacture of dairy products.

3.6 Records of suppliers and traceability

A current record must be kept in accordance with an approved PSP that identifies:

- the name (if any) and location of every farm dairy from which raw milk is supplied for the manufacture of dairy products;
- the name and location or address of the farm dairy operator;
- the name and location or address of the farm dairy owner, if the operator is not the owner;
- the amounts of milk received on each day from each farm dairy; and
- sufficient detail to allow the identification of dairy products containing or made from milk from each farm dairy.

4. VERIFICATION

Verification of compliance with the outcomes described in section 3 of this Standard is undertaken by MAF or a MAF-approved TPA as part of a PSP assessment.

4.1 Compliance

The farm dairy operator, milk collector and dairy product manufacturer are compliant with the outcomes described in section 3 of this Standard if:

- the means to deliver the outcomes described in section 3 of this Standard are documented in MAF approved PSPs; and
- the parties operate in accordance with that MAF approved PSP.

Parties operating in compliance with the outcomes described in section 3 of this Standard and a MAF approved PSP are entitled to:

- produce milk or cream intended for the manufacture of dairy products;
- transport or store dairy produce; and/or
- manufacture, transport, or store dairy products for sale and/or export.

4.2 Non-compliance

Non-compliance with the outcomes described in section 3 of this Standard (including selling or exporting dairy products not manufactured in accordance with an approved PSP) constitutes an offence under regulation 49 of the *Dairy Industry Regulations 1990*.

The farm dairy operator, milk collector or dairy product manufacturer is non-compliant if one or more of the criteria in section 4.1 for assessing compliance are not met.

If a farm dairy operator, milk collector or dairy product manufacturer does not operate in accordance with the outcomes in this Standard:

- an Order may be issued by a MAF Inspector to remedy any defects;
- export certification and/or use of any MAF marks may be suspended;
- approval of the PSP may be withdrawn; and/or
- prosecution for offences may occur.

5. CHEMICAL CONTAMINANTS COMPLIANCE MONITORING AND SURVEILLANCE

All farm dairies producing milk for the manufacture of dairy products must participate in the National Chemical Contaminants Programme. The National Chemical Contaminants Programme:

- monitors the effectiveness of measures to control chemical hazards in dairy products sold in or exported from New Zealand; and
- investigates and controls the movement of potentially contaminated dairy produce.

This programme provides the information that is used as the basis for official assurances given by MAF.

The accountable person for each farm dairy PSP ensures that MAF has the details of all farm dairies (refer to section 3.6) currently covered by that PSP.

The operator of the National Chemical Contaminants Programme selects farm dairies to:

- obtain unbiased statistically based information on the presence of chemical hazards in milk and the effectiveness of control in New Zealand; and
- investigate and provide information to control the movement of potentially contaminated dairy produce.

The operator of the National Chemical Contaminants Programme arranges for the milk produced by the selected farm dairies to be independently and representatively sampled without notice. The samples are securely transmitted in a manner that ensures sample integrity to an independent laboratory accredited to ISO 17025 and registered by MAF Food: Dairy and Plant Products in accordance with MAF Standard D302, "Registration of Dairy Laboratories". The laboratory receives and secures the samples and commences analyses using MAF-approved methods within the time period specified by MAF in the operational specification. All results are communicated to MAF and the accountable person within 24 hours of the results being known.

The accountable person manages all violations in accordance with this Standard and, where necessary, MAF Standard D108, "Non-conforming Dairy Produce".

Appendix One: Acceptable Criteria

Following are criteria by which a farm dairy operator, milk collector and dairy product manufacturer may be judged to satisfactorily achieve the outcomes described in section 3 of this Standard. A Product Safety Programme (PSP) that includes procedures for ensuring that each of these criteria is satisfied and meets all other relevant PSP requirements will be approved by MAF.

Proposals for alternative criteria will be approved by MAF, provided it can be demonstrated to MAF's satisfaction that the required outcomes will be achieved. A guide to the information required in these proposals and the procedures used by MAF to assess proposals can be obtained from MAF Food.

1.0 MINIMUM CRITERIA FOR RAW MILK

Raw milk is satisfactory and fit for the manufacture of dairy products, including the manufacture of pasteurised liquid milk, and meets the following minimum criteria:

1.1 Animal health

Raw milk used for the manufacture of dairy products is produced by healthy milking animals (refer to MAF Standard D105, "Milking Animal Health").

1.2 Microbiological contaminants

Raw milk used for the manufacture of dairy products does not contain microbiological contaminants at a level that may result in the dairy product not being safe following manufacture in accordance with an approved PSP.

[An operational guideline on microbiological contaminants in raw milk is being prepared]

1.3 Chemical contaminants

Commentary

As a minimum, PSPs are required to manage residues of antibiotics (as inhibitory substances) (refer to Table A1.1). The accountable person may choose to manage other residues via their PSP, e.g. DDE. This may result in a small and insignificant overlap with the National Chemical Contaminant Programme in the 2002/03 dairy season.

1.3.1 *New Zealand and Australia*

Raw milk used for the manufacture of dairy products for sale in New Zealand or Australia contains neither:

- residues of agricultural compounds and veterinary medicines exceeding the limits specified in the *New Zealand (Maximum Residues Limits of Agricultural Compounds) Mandatory Food Standard 1999*; nor
- incidental constituents/contaminants (other than agricultural compounds and veterinary medicines) in excess of the limits specified by the *Food Regulations 1984*, *Australian Food Standards Code*, or the *Australia New Zealand Food Standards Code* as used by the manufacturer.

Commentary

During the transition to joint food standards, manufacturers will need to choose whether they wish to manufacture to the New Zealand Food Regulations 1984, Australian Food Standards Code, or the Australia New Zealand Food Standards Code for the food manufactured. Food may not comply with a combination of parts of Australian Food Standards Code, parts of Australia New Zealand Food Standards Code and, in New Zealand parts of the New Zealand Food Regulations 1984. Maximum residue limits of agricultural compounds and veterinary medicines are outside the joint food standards setting system.

Compliance with the MRL standard (first bullet point) is taken to satisfy the requirement of the Food Regulations 1984, regulation 92, that " Milk or raw milk ... shall not contain ... any trace of an antibiotic substance."

1.3.2 *Export (excluding Australia)*

Raw milk used for the manufacture of dairy products for export, except to Australia, does not contain residues of pesticides and veterinary medicines exceeding the maximum residue limits specified by FAO/WHO Codex Alimentarius Commission as follows:

- Codex Alimentarius (1997) *List of Codex Extraneous Maximum Residue Limits in Food*. http://apps.fao.org/CodexSystem/pestdes/pest_q-e.htm. Joint FAO/WHO Food Standards Programme, Codex Alimentarius Commission, Italy.
- Codex Alimentarius (1999) *List of Codex Maximum Residue Limits for Pesticides Residues in Food*. http://apps.fao.org/CodexSystem/pestdes/pest_q-e.htm. Joint FAO/WHO Food Standards Programme, Codex Alimentarius Commission, Italy.
- Codex Alimentarius (1999) *List of Codex Maximum Residue Limits for Veterinary Drugs*. http://apps.fao.org/CodexSystem/vetdrugs/vetd_q-e.htm. Joint FAO/WHO Food Standards Programme Codex Alimentarius Commission, Italy.

Commentary

Manufacturers are advised to check the legislation of the importing country to determine if that country's MRLs apply to imported products.

1.4 **Wholesomeness**

Raw milk used for the manufacture of dairy products does not contain:

- anything that is, decomposed, dirty, rotten, spoiled or diseased; and
- any objectionable taint or smell that cannot be reduced to an acceptable level by processing or other means; and
- any harmful foreign matter.

2.0 RAW MILK ACCEPTANCE

This section outlines the process for accepting raw milk and using it for the manufacture of dairy products. See Figure A1.1 for a flowchart of this process.

2.1 On farm

2.1.1. Farm dairy operators' notification of suspect milk

Farm dairy operators advise the accountable person immediately they identify that milk they have produced:

- may not be satisfactory and fit for the manufacture of dairy products; or
- has not been cooled and filtered in compliance with MAF Standard D104, “Milk Cooling”.

The supply contract describes how this advice is to be provided.

2.1.2 Refusal to collect milk

The collector checks the temperature and assesses the raw milk. Where raw milk is suspected not to be satisfactory and fit for the manufacture of dairy products, the collector refuses to accept and transport that milk. The collector advises the accountable person that they suspect the milk is not satisfactory and fit for the manufacture of dairy products.

2.1.3 Determination of the suitability and fitness of suspect milk

On receipt of notification of suspect milk, the accountable person determines the location of the suspect milk and where it is in the on-farm silo or still isolated as an individual supplier's milk, stops the collection or consolidation of that milk. The milk is appropriately sampled and tested to determine if it is satisfactory and fit for the manufacture of dairy products (refer to minimum criteria in section 1 above). Where the milk concerned is demonstrated to be satisfactory and fit for the manufacture of dairy products, it may be collected and used for the manufacture of dairy products.

Where the milk has been consolidated with other suppliers' milk, the accountable person ensures that the affected milk is managed as described in section 2.2.

2.1.4 Disposal of milk in on-farm silos that is not satisfactory and/or fit

Where the milk fails to meet the minimum criteria, the accountable person notifies the farm dairy operator that the milk:

- is not satisfactory or fit for the manufacture of dairy products and
- will not be collected for the manufacture of dairy products.

The accountable person is responsible for ensuring the appropriate disposition of the affected milk. This disposition may be undertaken either:

- as though the affected milk were withheld milk (refer to MAF Standard D105, “Milking Animal Health”). The accountable person reports the details of all such dispositions in the regular performance report (refer to MAF Standard D102, “Product Safety Programme Reporting”), or
- isolating and managing the affected milk in accordance with MAF Standard D108, “Non-conforming Dairy Produce”.

Commentary

To prevent the spread of infectious disease, MAF, a veterinarian or animal health expert may require the affected milk to be collected and processed in a manner suitable to destroy the infectious agent. In this situation, the affected milk and resulting produce are isolated, managed and disposed of in accordance with MAF Standard D108, “Non-conforming Dairy Produce”.

2.2 Collection, transport consolidation and manufacture

Raw milk is collected, sampled, transported, consolidated and used for the manufacture of dairy products as defined in the approved PSP.

2.2.1 Sampling and testing

Raw milk is sampled and tested using a sampling programme that ensures conformance with the minimum criteria specified above.

Representative samples of the raw milk are taken in accordance with the sampling programme and the samples remain representative. The portion of the sample that is tested is also representative of the milk collected. The samples are taken, stored and prepared in accordance with guidance on sampling techniques from IDF Standard 50C: 1995 “Milk and Milk Products: Guidance on Sampling” or other MAF-approved sampling methods. Samples are labelled with the unique identity of the supplier and are kept under secure conditions.

All milk testing is undertaken in a MAF registered laboratory accredited/recognised in the appropriate category for the required test (refer to MAF Standard D302, “Registration of Dairy Laboratories”).

All milk testing for the purposes of determining whether it is satisfactory and fit for the manufacture of dairy products is undertaken using a MAF-approved test method for the attribute. A list of MAF-approved test methods can be obtained from the MAF Food: Dairy & Plants website (www.maf.govt.nz/Dairy).

The minimum acceptable level of sampling and testing is specified in Table A1.1.

2.2.2 Non-compliance with action limits

Where the raw milk exceeds the action limits, the accountable person establishes that raw milk used for the manufacture of dairy products complies with the minimum criteria (refer to section 1).

Commentary

Compliance may be established by

- *sampling of milk up to its point of use for manufacture and testing for compliance with the minimum criteria; or*
- *planned and effective management of milk.*

Where the milk complies with the minimum criteria (in section 1 above) but exceeds the action limits in Table A1.1, the accountable person ensures appropriate corrective actions are taken. Appropriate actions may include:

- provision of information and advice to the raw milk supplier;
- penalising the raw milk supplier as agreed in the supply contract;
- repeat sampling and testing of future milk consignments until the raw milk consistently meets the action limit; and/or
- investigation of the cause of the failure, e.g. using other tests, or inspecting the farm dairy.

The supply contract may contain provisions that, where a supplier persistently provides milk in non-compliance with an action limit, the manufacturer may initiate further actions including non-acceptance of supply after a suitable notice period.

2.2.3 Non-compliance with Minimum Criteria for Raw Milk

Where milk is known or suspected to not comply with the raw milk minimum criteria (refer to section 1), the milk and any dairy product that has been manufactured from that milk is managed in accordance with MAF Standard D108, “Non-conforming Produce”.

Commentary:

A *Information that milk may not comply may come from a number of sources including:*

- *knowledge of environmental contamination;*
- *advice received from a veterinarian or other animal health expert that a milking animal(s) has an infectious disease communicable to humans;*
- *sampling and testing of the raw milk;*
- *supplier notification; and/or*
- *chemical contaminants compliance monitoring and surveillance.*

B MAF may permit milk that is known or suspected not to be satisfactory and fit for the manufacture of dairy products to be processed into finished produce provided that:

- the affected milk is managed in a manner that prevents further contamination of personnel, milk, produce, and product; and*
- the finished produce produced from the affected milk is managed in accordance with MAF Standard D108, "Non-conforming Produce".*

3.0 RECORDS AND TRACEABILITY

Records are maintained sufficient to identify and trace:

- dairy products containing or made from milk from each farm dairy; and/or
- the farm dairy supplying the milk used to manufacture a dairy product.

These records include:

- the name (if any), supplier number (if any) and location of every farm dairy that supplies milk for the purpose of manufacturing dairy products;
- the name and location or address of the farm dairy operator;
- the name and location or address of the farm dairy owner, if the operator is not the owner;
- the amounts of milk received on each day from each farm dairy;
- the temperature of milk at the time of collection;
- the tests undertaken and the results;
- when test results have failed the action limits, the corrective action taken; and
- when test results have failed the criteria (in section 1), records of trace back reports, corrective actions, and follow-up monitoring.

4.0 REPORTING

4.1 Reporting results to farm dairy operators

The operator and/or owner of the farm dairy is advised the results of sampling and testing as agreed in the supply contract.

4.2 Reporting to MAF or a MAF-approved TPA

Raw milk acceptance is reported to MAF or a MAF-approved TPA as required by MAF Standard D102.2, "Product Safety Programme Reporting Requirements".

Figure A1.1: Flowchart of raw milk acceptance

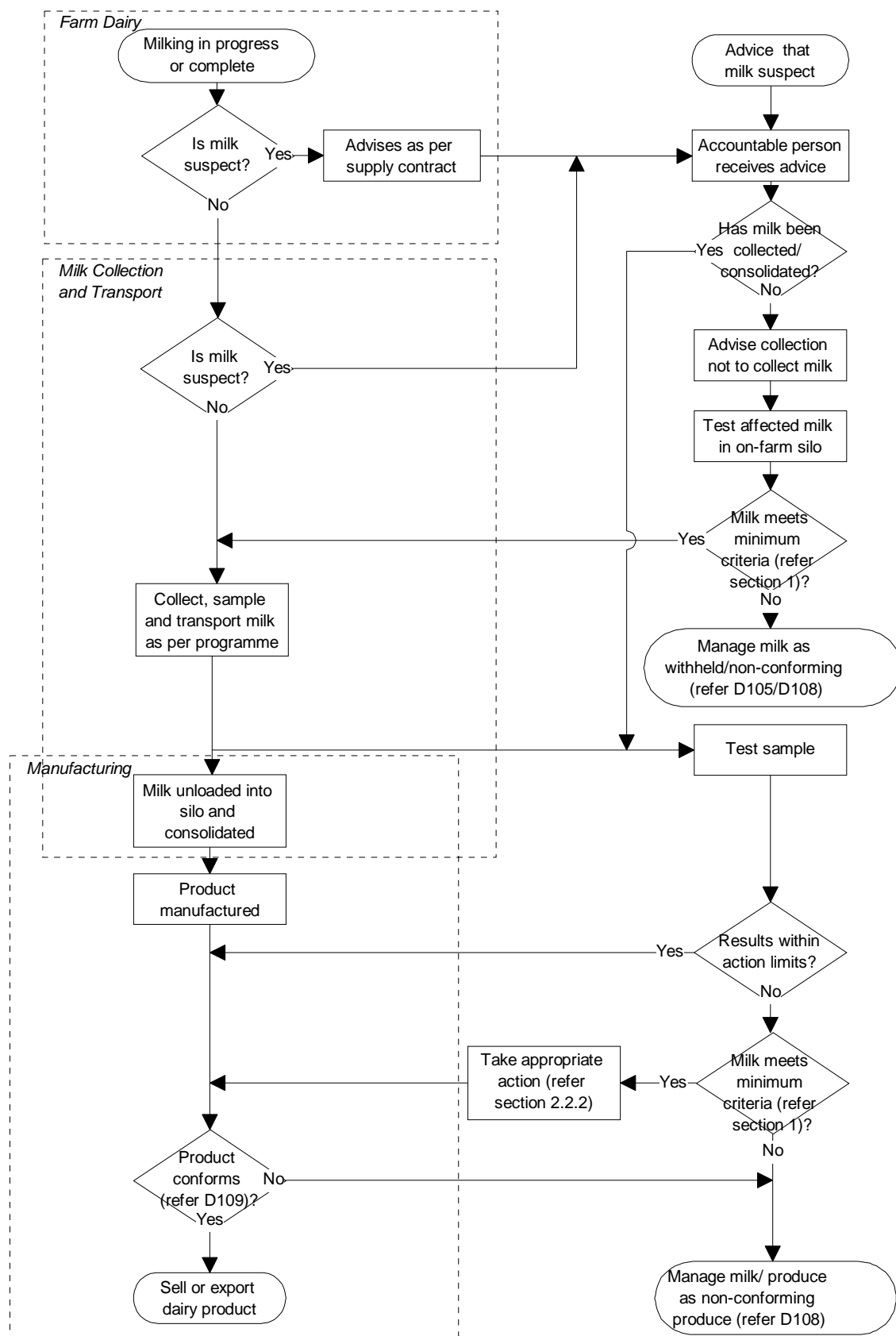


Table A1.1: The minimum acceptable level of sampling and testing of raw milk used for the manufacture of dairy products

A. Cows' milk

Category/Attribute	Frequency	Location of sampling	Test	Action limit
Animal health	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Somatic cells	400 000 cells/ml.
Microbiological contamination	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Aerobic plate count at 30 °C	100 000 cfu/ml. See Note 2.
Chemical contamination	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Inhibitory substances	0.003 IU penicillin or equivalent/ml.
Wholesomeness	Monitor according to the conditions. See Note 3.	Bulk milk tank of each farm dairy at the time of collection and tankers	Sensory evaluation	Presence of spoilage, foreign matter, discolouration, odours and/or taints

B. Goats' and sheep's milk

Category/Attribute	Frequency	Location of sampling	Test	Action Limit
Microbiological contamination	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Aerobic plate count at 30 °C	100 000 cfu/ml. See Note 2.
Chemical contamination	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Inhibitory substances	0.003 IU penicillin or equivalent/ml.
Wholesomeness	Monitor according to the conditions. See Note 3.	Bulk milk tank of each farm dairy at the time of collection and tankers	Sensory evaluation	Presence of spoilage, foreign matter, discolouration, odours and/or taints

C. Cows' colostrum

Category/Attribute	Frequency	Location of sampling	Test	Action Limit
Microbiological contamination	Three tests per month per farm. See Note 1.	Bulk milk tank of each farm dairy at the time of collection	Aerobic plate count at 30 °C	500 000 cfu/ml. See Note 2.
Chemical contamination	Each consignment	Bulk milk tank of each farm dairy at the time of collection	Inhibitory substances	0.003 IU penicillin or equivalent/ml.
Wholesomeness	Monitor according to the conditions. See Note 3.	Bulk milk tank of each farm dairy at the time of collection and tankers	Sensory evaluation	Presence of spoilage, foreign matter, discolouration, odours and/or taints

Note 1: At least one consignment per 10-day period is selected at random for testing. Where a farm dairy operator supplies milk to more than one manufacturing company in a ten day period, only one test is required in that 10-day period.

Note 2: When milk is tested for the aerobic plate count (APC), 10^{-3} is used as the principal dilution. Quality control procedures and calculation of results follow MAF-approved procedures. Where the Bactoscan® is used, the company declares what the equivalent Bactoscan® impulses are in relationship to an APC in raw milk. The evidence of equivalence is demonstrated on a month by month basis using MAF-approved methodology, and is available when required.

Note 3: The frequency of monitoring is determined by the likelihood of any of the following being present in the milk: decomposition, dirt, rot, spoilage, disease, objectionable taints and smells, and foreign matter. The accountable person holds records that demonstrate how the frequency of monitoring determination was determined.

Appendix Two: Importing Country Requirements

It is the responsibility of exporters to identify and comply with all importing country requirements; non-compliance is at their commercial risk.

Importing country requirements, which have been officially confirmed, can be obtained from the Dairy and Plant Products Group of MAF or its website (www.maf.govt.nz/Dairy).

Where MAF provides official assurances to competent authorities of importing countries, the statements to which MAF attests must be verifiable. Relevant requirements are described in MAF Standard D206, “Dairy Sanitary and Related Export Certification”.