****

**Please complete in full and return to Dairy UK by 28th February 2025**

**Email:** iwakeling@dairyuk.org

**Post:** Dairy UK, 6th Floor, 210 High Holborn, London WC1V 7EP

**See pages 2&3 for Guidance to completing Questionnaire.**

|  |  |
| --- | --- |
| Haulage company: |  |
| Haulage Depot (s): |  |
| Completed by:  |  |
| Date: |  |

**HACCP QUESTIONNAIRE 1 March 2024 – 1 February 2025**

|  |  |
| --- | --- |
| No: | Dairy UK DTAS HACCP Questionnaire |
| 1 | Confirm if own or DTAS HACCP is in use |  |
| 2 | Number of NC’s raised in last DTAS audit |  |
| 3 | Of the above NCs, how many were related to Food Safety? (please specify in the box below the DTAS standard number(s) of any Food Safety NC(s) received and add comments) |  |
| 4 | Do you haul milk fractions e.g. cream, skim, WPC?  |  |
|  |  | Please delete as appropriate |
| 5 | Changes to raw material suppliers significant to HACCP. | Y | N |
| 6 | Changes to customer or consumer use.  | Y | N |
| 7 | Changes to storage, collection or distribution systems (Farm and haulage). | Y | N |
| 8 | Changes to current testing schedules. | Y | N |
| 9 | New or emerging hazards (Microbiological, Physical. Chemical). | Y | N |
| 10 | Developments in scientific information associated with raw milk. | Y | N |
| 11 | Changes to legislation or relevant guidelines. | Y | N |
| 12 | Have you verified the DTAS or own HACCP ensuring it meets the specific activities of the local operation to which the HACCP applies? | Y | N |
| 13 | Have you nominated an in-house HACCP team leader? | Y | N |
| 14 | Date of annual HACCP review meeting date |  |
| **Please comment against the questions above or add points to consider as appropriate:** |
|  |  |  |  |  |

**NB. Questionnaire to be completed and signed off by HACCP team leader.**

**Questionnaire Completion Guidance**

**1 Confirm if own or DTAS HACCP is in use –** please confirm if your company have own HACCP or DTAS HACCP is in use.

**2 Number of non-conformances raised in last DTAS audit -** please insert number in the blank space.

**3 Of the above NCs, how many were related to Food Safety?** (Please insert number in the blank space)

**Examples of non- cons relative to food safety would include issues such as**: -

* Cleaning issues which have would lead to potential bacterial growth due to kit being dirty.
* Cleaning chemical far too high that could contaminate the milk if not rinsed out sufficiently.
* Chemical residue / fluids not being completely emptied from the tanker after clean.
* Tankers not being cleaned at the correct frequency or exposed to contaminants.
* Paperwork not being filled in /retained which could cause an issue with traceability.
* Filters blocked / spay balls being blocked or damaged causing potential foreign body contamination issues
* Bulk farm inspection not being carried out correctly and allowing “tainted” /” contaminated” milk getting into the supply chain.
* Tanker security or sealing
* Calibration – issues that could lead to not meeting trading standard requirements i.e. temperature

**4. Do you haul milk fractions e.g. cream, skim, WPC**? – confirmation if fractions are part of the operation.

**5 Changes to raw material suppliers significant to HACCP- Types of things to consider would be:-**

* Type – Are you carrying any new products such as cream, milk, concentrate.
* Has the milk type changed, it is organic or a customer segregated milk, e.g. Tesco.
* Is the milk from a specialised region, e.g. Scottish, Welsh, Cornish.

**6 Changes to customer or consumer use.**

* As above in number 3 as examples could be the same, e.g. organic, regional, customer.

**7 Changes to storage, collection or distribution systems (Farm and haulage).**

* Has the temperature specification changed.
* Has the time of collection changed from every day to every other day collection.
* Has the customer raw milk specification been updated, e.g. time of collection after last milking finished.
* Any changes to DTAS standard.
* Has the design of the tanker changed, i.e. pumps, spray ball, filters, sampling points, manways.

**8 Changes to current testing schedules**

* Has the raw milk specification changed in any way, are more tests required.
* Have sampling regimes changed in DTAS.
* Do sensory checks need to be carried out short term due to some taint issues.
* Do tests like FPD/antibiotics have to be tested in the short term.
* Does the milk have to be pre-sampled for any reason.

**9 New or emerging hazards (Microbiological, Physical. Chemical).**

* Potential rubber/metal contamination due to unproven use of new cheaper equipment, i.e. pumps and seals
* Unknown new chemicals.
* Misuse of banned chemicals, e.g. QAC’s, Chlorates.
* Foot and mouth and other rare diseases.

**10 Developments in scientific information associated with raw milk.**

* Changing of freezing point standard.
* New antibiotics/ testing.
* New diseases.

**11 Changes to legislation or relevant guidelines.**

* QAC’s
* Chlorates
* New FPD / antibiotics
* Changes to chill chain controls such as temperature / time
* guidelines e.g. DTAS

**12 Have you verified the DTAS HACCP ensuring it meets the specific activities of the local operation to which the HACCP applies?**

One of the best ways of doing this is to get a small group of people together who know the operations and what happens at the depot. Print off a copy of the HACCP and flow chart and familiarise the team with the contents of the HACCP, perhaps discuss a meeting room together and then go into the depot and ‘walk the HACCP’ to make what happens in practice is the same as what is documented in the HACCP.

Once done amend any changes and re-issue, sign and date new documentation.

**13 Have you nominated an in-house HACCP team leader?**

The person responsible for leading the HACCP shall be able to demonstrate competence, experience and/or training in the understanding of the HACCP principles and application.

This could be a manager, team leader, driver with HACCP qualification. (level 2 / level 3)

**14 Date of last internal HACCP review**

A HACCP should be reviewed at least once a year or when changes to a process, HACCP step has changed.

Typical things to consider in a HAACP review are:-

* Is the team leader the same
* Has the HACCP team changed
* Have any of the processes changed.
* Any changes to chemicals in cleaning process
* Above questions can be considered.

**Annual review must be documented and available for review during the DTAS audit.**