Simply Perfect Milk

Farm Quality Assurance Program

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1. DAIRY FARM DETAILS

Farm Business Name

Business Address

Farm Location

Bega Supplier #

Property Identification Code (PIC)

Dairy Licence or Accreditation number
(assigned to business)

Dairy Plant License Number or Accreditation
(assigned to dairy)

Approved Auditor (Name & Company)

This is an approved Quality Assurance Program provided by Bega Dairy and Drinks (Bega). As the Responsible Person signing this document on behalf of the dairy farm business you acknowledge this is the approved Food Safety Program/Management Statement for this dairy farm that must be implemented and complied with in order to meet your regulatory requirements and also your contractual obligations to Bega.

A Responsible Person is an authorised representative of the legal entity who owns and controls this farm business.

Responsible Person (name)

Responsible Person (signature)

Date

/ /

2. VERIFICATION BY APPROVED AUDITOR

I, the Approved Auditor for this Dairy Farm, hereby verify that the relevant sections of this Quality Assurance Program have been completed by the dairy farm business.

Auditor (name)

Audit Company/Agency

Auditor (signature)

Date

/ /

3. CONTACT SHEET

		NAME	PHONE NUMBER
FARM SERVICES TEAM	Farm Services Officer		
	Farm Services Manager		
VETERINARIAN	Private		
	Government		
REFRIGERATION MECHANIC			
MILKING MACHINE TESTING MECHANIC			
ADVISORY SERVICES	Milk Quality		
	Herd Health		
	Herd Nutrition		
	Agronomist		
	Milking Shed Waste Management		
	Detergents/Chemicals		
	Others		
MILKING STAFF (Including Relief Milking staff if applicable)			
ELECTRICIAN			
MILK COLLECTION (Tanker Company)			

4. INTRODUCTION

Simply Perfect Milk is a Bega Farm Quality Assurance Program relating to Dairy Farm Management Systems on farms supplying milk to Bega. It covers mandatory food safety elements, industry endorsed elements, best practice farm management and the expectations of the Bega business. Simply Perfect Milk Farm Quality Assurance Program also forms the basis of the Bega Dairy Farm Supplier Verification Program.

This program is approved by the relevant State Dairy Regulators as an approved Food Safety Program, which satisfies the requirements of the Australian New Zealand (FASANZ) Food Standards Code Standard 3.2.1, Standard 4.2.4 Part 1 Primary Production and Processing Standard for Dairy products – this is available at **www.foodstandards.gov.au**.

Simply Perfect Milk is reviewed on a regular basis to ensure it continues to meet relevant regulatory, industry and quality requirements.

The Simply Perfect Milk Farm Quality Assurance Program consists of:

1. The Farm Quality Assurance Program (this document); and

2. A set of Record Sheets that may be used if you do not have your own recording system.

The Simply Perfect Milk Farm Quality Assurance Program is a document that needs to be completed by the dairy farm business. You will need to complete all of the relevant sections of the program and answer all of the relevant questions. The dairy farm business is responsible for the implementation of the completed Quality Assurance Program. However, feel free to ask for help from your Bega Farm Services Officer.

As a minimum, this Farm Quality Assurance Program and its associated records will be externally audited by independent third party auditors accredited by the relevant food safety Authority at a frequency set by the relevant Authority. You will need to keep this manual updated with any changes and have it available at all times. Any changes to the program must be initialled and dated by the responsible person.

Records can be kept using either the record sheets provided, a farm diary, a relevant computer program or a combination of these.

You must manage non-conformance issues raised against this program within agreed timelines and supply milk in accordance with Bega's Milk Supply Policy and your Farm Gate Agreement.

Records required to be kept by this program must be retained for a minimum of 4 years in order to demonstrate compliance with the program.

5. FOOD SAFETY MANAGEMENT

It is a requirement in all states that dairy farms are licensed, registered or accredited by the relevant state body.

The Food Standards Code requires a food safety program to systematically identify the potential hazards that may be reasonably expected to occur in a food handling business. In the case of a dairy farm operation Food Safety Regulators have defined the key steps of a generic milk production process (see **Figure 1**: Key steps involved in milk production).

This food safety program has used the generic milk production model shown in **Figure 1** as the basis for identifying the potential hazards that may be reasonably expected to occur on a dairy farm. A summary of the hazards associated with the milk production model and the control measures is shown in **Table 1**: Dairy farm hazard control. The control measures form the basis of the food safety control procedures documented in this farm Quality Assurance Program to meet regulatory requirements.

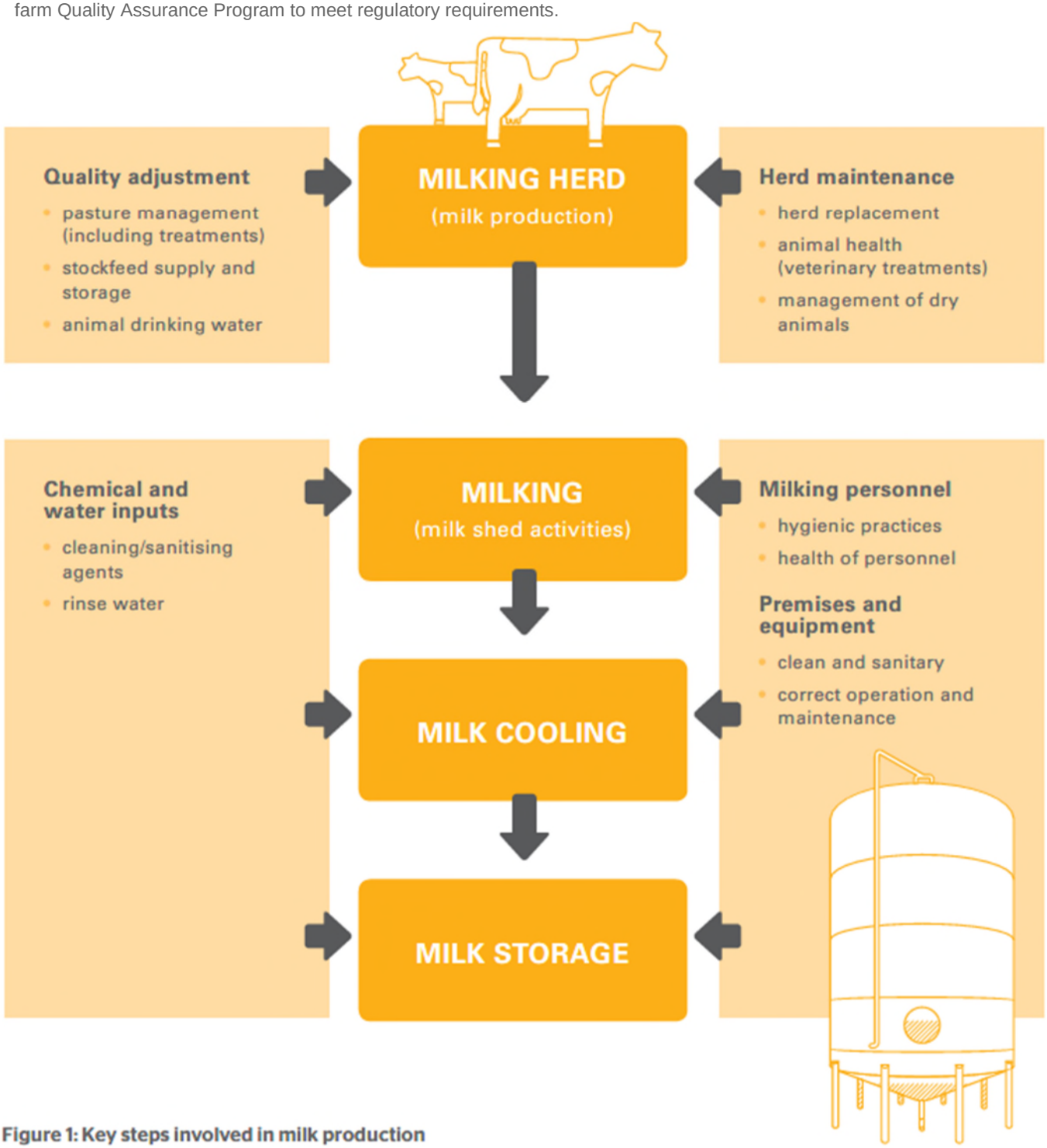

Figure 1: Key steps involved in milk production

KEY STEPS	INPUTS/ ACTIVITIES	HAZARDS	CONTROL MEASURES
Milking herd	Feed & Water	Contamination of feed & water by agricultural chemicals or effluent	• Farm water procedure • Stock feed procedure • Traceability procedure • Agricultural Chemicals procedure • Nutrient recovery from farm effluent procedure
	Herd maintenance	Contamination of milking animals with veterinary medicines	• Veterinary Medicines procedure • Traceability procedure
		Contamination of milk by unhealthy animals	• Animal health procedure
Milking activities	Chemical & water inputs	Contamination of milking plant with cleaning chemicals	• Cleaning of milking plant procedure • Farm water procedure
		Contamination of milking plant and milk by effluent	• Effluent management procedure
	Milking personnel	Unhygienic practices by staff resulting in contamination of milk	• Skills and knowledge procedure • Training records
	Premises & Equipment	Ineffective cleaning and sanitisation of plant and equipment	• Cleaning of milking plant procedure
		Poorly operating/ maintained equipment	• Maintenance of milking premises, surrounds and equipment procedure
		Contamination of milk by pests	• Stockfeed procedure • Pest control procedure
Milk cooling	Cooling capacity	Inability to chill milk effectively	• Milk chilling capacity and storage procedure • Calibration procedure
Milk storage	Storage temperature	Inability to store milk adequately	• Milk chilling capacity and storage procedure • Calibration procedure • Traceability procedure

Table 1: Dairy farm hazard control

6. MILK QUALITY TARGETS

It is the aim of this farm to achieve the following Milk Quality Targets. These targets are considered to be the outcome of best practice for the operation of a dairy farm and are established to aid in driving continuous improvement.

These targets do not replace minimum standards set by regulators for the purpose of food safety auditing.

TEST	TARGET
BACTERIA COUNT – TOTAL PLATE COUNT (TPC)	< 10,000
MASTITIS – BULK MILK CELL COUNT (BMCC)	< 200,000
ANTIBIOTIC RESIDUES	Nil
PESTICIDES RESIDUES	Nil
MILK COLLECTION TEMPERATURE	4°C or less

Note:

Food safety regulations specify milk collection temperatures to be 5°C or less and regulatory non-conformances are raised only if this requirement is not met 3.5 hours after milking commences.

Bega has commenced using the Early Milk Collection Index (EMCI) or milk cooling curve. As a result all suppliers will be provided with a *Milk Cooling* whiteboard that must be hung adjacent to the milk vat. The whiteboard is to be filled in for temperature and time at the completion of each milking. Tanker drivers will, as part of their duties, clean the whiteboard after milk has been collected.

For further information please refer to your relevant Farm Gate Agreement or Milk Supply Policy.

7. QUALITY STATEMENT

All personnel involved in the running of this dairy farm are committed to the implementation and maintenance of this quality assurance program. This will ensure food safety, high product quality and best practice farm management are adhered to by staff and contractors.

8. SKILLS AND KNOWLEDGE

OUTCOME REQUIRED

- That all personnel involved with the business have the necessary skills and knowledge of the correct operational procedures outlined in this manual and their relationship to food safety.
- Personnel who have symptoms of food borne illness or know that they are suffering from or are carriers of a food borne disease, must not be involved in milking activities where there is a reasonable likelihood of milk contamination.
- Symptoms of foodborne illness include diarrhoea, vomiting, sore throat with fever, fever or jaundice. These symptoms indicate that a person may be suffering from a disease and could be shedding pathogens that may contaminate the milk. Foodborne diseases that can be transmitted via food contaminated by infected handlers include gastroenteritis, hepatitis A, salmonellosis and campylobacter enteritis.
- All staff have been trained in the use of and understand the safely procedures for farm machinery or equipment and animal handling that they may be involved with.
- All staff involved in milking must have read and understood this document.

PROCEDURE

- Document all farm procedures and have all staff sign off to acknowledge their understanding.
- Staff training can be provided by on the job training, formal training, online training, attending field days, farm walks and discussion groups. Document staff attendance.
- All staff must be inducted on the farms operating procedures with respect to personal hygiene with reference to food borne illnesses or disease, hand washing, requirements not to milk if suffering from a food borne illness and animal hygiene practices.
- All staff must understand and follow procedures for isolation of milk from treated animals.
- Staff should attend appropriate courses that may be available to further their skills base and comply with Work Cover requirements.
- Where appropriate staff procedures for hygiene requirements are to be posted via a written procedure readily available to staff to reinforce training, e.g. washing hands, use of gloves while milking.
- A Staff Training Record (Record sheet 1) is kept for each staff member.
- “People in Dairy”, and “ESKi” are available through the Dairy Australia website. These may provide up to date relevant information on staff training and development.

Who is responsible for maintaining the staff training records and ensuring staff are appropriately trained?

Where are specific staff procedures for hygiene requirements posted?

Staff Procedure	Location

9. MILKING SHEDS, SURROUNDS AND EQUIPMENT

OUTCOME REQUIRED

- Milking premises must be adequately designed, constructed and maintained to prevent contamination during milk production activities.
- Milking sheds must not be used for any purpose that may compromise food safety.
- Milk vats and vat rooms must not be used to store any substances that may or will contaminate milk.
- The farm operator must provide and maintain a 24 hour all weather road access for milk tankers.
- The approach and surrounds of the dairy must be maintained in a clean and tidy manner to minimise contamination and exclude pests and non-milking animals.
- The farm operator needs to ensure that milk is protected from contamination from poorly maintained milking equipment and sheds.
- The farmer needs to ensure that milk is protected from contamination resulting from poor cleaning, sanitising practices and animal hygiene practices.
- Yards, stock tracks and stock drinking points should be maintained in a condition that minimises animal and udder contamination.
- If a non-conformance is identified against this farm quality assurance system, appropriate corrective and preventative action must be taken within an agreed timeframe. Corrective and preventative actions must be documented in order for them to be assessed by auditors to verify effectiveness of the system.
- Further information is detailed in your relevant Milk Supply Policy.

9.1 MAINTENANCE OF MILKING PREMISES, SURROUNDS AND EQUIPMENT

Who is responsible for maintaining the milking premises, surrounds and equipment?

PROCEDURE

- Maintenance review is conducted quarterly at a minimum.
- Review must cover: vat room, dairy shed, plant and associated yards, raceways, stock troughs/feed pads.
- The review must ensure:
  - Equipment is installed and tested to the relevant standards
  - Equipment and structure does not cause contamination of milk
  - Rubberware replacement schedules have been met
  - Teat cup inflations are regularly checked
  - Milk contact surfaces are capable of being easily cleaned, rust free and acid/alkali wash resistant.
  - Milk filters stored in a clean dry location.
- Milking equipment is to be tested and maintained by a suitably qualified milking machine technician.
- Expectations are that all structures and yards are kept in a safe manner.
- Record corrective and preventative actions to address any non-conformances.

Where is your maintenance schedule recorded?

☐ On Bega “Milking Shed/Surrounds/Equipment Hygiene and Refrigeration Maintenance Review” (Record sheet 2); or

☐ Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

9.2. CLEANING OF MILKING PLANT

Who is responsible for the cleaning program?

PROCEDURE

- A cleaning program for both the milk vat and milking plant will be documented (including frequency) and displayed.
- Cleaning chemicals must be registered by a National Registration Authority (NRA) or the Australian Pesticide and Veterinary Medicines Authority (APVMA)
- Chemicals must be suitable for the intended purpose in food manufacturing and good agricultural practice, be used in accordance with manufacturers' instructions, be clearly labelled, and handled, stored and disposed of securely.
- Effluent must be disposed of in a manner that does not contaminate milk or pasture.
- Ensure hot water system provides adequate capacity and temperature for effective cleaning and sanitising.
- Conduct hot water system review 6 monthly (including temperature verification).
- Milking plant and vat regularly monitored to ensure the cleaning program is effective.
- Conduct a dairy and equipment hygiene review quarterly and record outcomes.
- Record the corrective and preventative action to address and identify non-conformances.
- Ensure 6 monthly calibration of automatic cleaning systems.

Who will calibrate the automatic cleaning system, if applicable?

Where is your cleaning program displayed?

Where is your quarterly dairy and equipment hygiene review recorded?

☐ On "Bega Milking Shed/Surrounds/Equipment Hygiene and Refrigeration Maintenance Review" (Record sheet 2); or

☐ Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

10. MILK CHILLING

OUTCOME REQUIRED

- The farmer needs to ensure the dairy plant has adequate milk chilling capability to impede growth of bacteria, including pathogens.

10.1 MILK CHILLING CAPACITY AND STORAGE

Who is responsible for ensuring milk chilling capacity is maintained?

PROCEDURE

- As per FSANZ requirements, milk must be cooled to below 5° Celsius within 3.5 hours of the commencement of milking.
- The *Milk Cooling* whiteboard needs to be displayed next to milk vats for tanker drivers to easily read. This whiteboard must be updated at the completion of each milking for time and milk temperature. Tanker drivers will wipe the whiteboard clean after picking up milk.
- Milking chilling capacity must be checked at least at peak production period and during the hottest time of the year by measuring the time between milking commencement and when the milk is below 5° Celsius.
- This must be recorded and any non-conformances actioned.
- Vats must be able to store and keep milk chilled at 4° Celsius or less.
- Vat temperature must be recorded at each collection. This is managed by the milk collection tanker and recorded on the tanker docket left at the dairy.
- Refrigeration equipment must:
  - Have an annual major service by a licensed refrigeration mechanic. Records of service must be kept
  - Have minor service requirements met as per manufacturers' recommendations which can be performed by a competent owner/operator. Record of service must be kept
  - Any non-conformances identified must be recorded and actioned.

Where are the milk chilling capacity records kept?

☐ On Bega "Milk Cooling Efficiency and Thermometer Calibration Records" (Record sheet 4); or

☐ Your own system (describe)

Who is responsible for updating the *Milk Cooling* whiteboard at the completion of each milking?

Where are refrigeration service records kept?

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega "Corrective Action/Incident Report" (Record sheet 3); or

☐ Your own system (describe)

10.2 CALIBRATION

Who is responsible for ensuring thermometers are checked for accuracy?

PROCEDURE

- Vat thermometers must be checked for calibration monthly by comparing the vat temperature readout with the relevant tanker docket or a handheld thermometer. These checks are recorded on the "Milk Cooling Efficiency and Thermometer Calibration Records" (Record sheet 4). A tolerance of +/- 1ºC is acceptable.
- Tanker dockets must be kept for the particular recorded date.
- Calibration records are kept on the "Milk Cooling Efficiency and Thermometer Calibration Records" (Record sheet 4) or on your own record sheets.
- Corrective actions made to rectify any calibration non-conformances must be recorded on the "Corrective Action/Incident Report" (Record sheet 3).

Note - Thermometers must be a food grade metal or plastic exterior thermometer and MUST NOT be a glass thermometer.

11. FARM WATER

OUTCOME REQUIRED

- Water used on the farm must not compromise food safety or jeopardise animal health. This includes water for cleaning, animal consumption, udder cleaning.

Who is responsible for maintaining the water management plan and/or water treatment plan?

PROCEDURE

- Water tests are to be conducted if an issue has been raised on the farm, e.g. high TPC. Contact your Farm Services Officer to assist with water testing.
- Water treatments if used must be recorded: including date, treatment and rates.
- Re-use water (grey water) if used must have a documented water management plan.
- Where reclaimed water or re-use water is used it must be in accordance with EPA guidelines and must have a documented water management plan.
- Water used for teat or udder washing must be applied in a manner that ensures milk is not contaminated. Refer to Countdown 2020 website for best practice.
- Stock must be prevented from accessing contaminated water sources.

What source/s of water are used on the farm?

For cleaning:

For animal consumption:

For udder cleaning:

Is water stored and treated?

☐ Yes ☐ No

If yes please describe how it is stored and treated

Where are water treatment records kept?

☐ On Bega “Water Treatment” Records (Record sheet 5), or

☐ Your own system (describe)

12. AGRICULTURAL CHEMICALS AND VETERINARY MEDICINES

OUTCOME REQUIRED

- Agricultural chemical application and veterinary medicines administration must be managed to prevent any contamination of milk and meat.
- Agricultural chemicals and veterinary medicines must be used in accordance with relevant State Legislation (for example, the Victorian Agricultural and Veterinary Chemicals (Control of Use) Regulations 2007 for farms operating in Victoria).
- A system for tracing all chemicals used on the farm and to account for their use.

12.1 AGRICULTURAL CHEMICALS

Who is responsible for managing and recording agricultural chemicals?

PROCEDURE

- All agricultural chemicals (herbicides, pesticides, fungicides) must be suitable for use on dairy farms and registered by the Australian Pesticide and Veterinary Medicines Authority (APVMA) or National Registration Authority (NRA).
- Agricultural chemicals must be used in accordance with manufacturer's instructions.
- Chemicals must be labelled and stored in a secure manner.
- A permanent agricultural chemical register must be maintained for all chemicals purchased by the farm.
- An annual chemical stocktake must be undertaken.
- All agricultural chemical applications must be recorded.
- Treatment records must be made within 24 hours of use and include:
  - Date of application
  - Description of where treatment occurred, e.g. paddock identification. A farm paddock map is recommended.
  - Extent of the treatment
  - Reason for treatment, e.g. type of vegetation / insect pests.
  - Trade name of chemical used. (Batch number is recommended as well)
  - Method of application
  - Rate of application
  - Wind speed
  - Wind direction
  - Who applied the chemical (Name, signature and contact details)
  - Withholding period
  - Clearance date
  - Personal Protective Equipment (PPE) used/ provided.
- Treated paddocks must be identified and withholding periods met.
- Appropriate personal protective equipment must be provided/worn.
- Material Safety Data Sheet (MSDS) for each chemical must be kept on site and be available.
- Persons using agricultural chemicals must have appropriate agricultural chemical handling and usage training and, where required by legislation, be appropriately registered to use and apply the agricultural chemical being used.

What herbicides are used for spot spraying weeds?

How are treated paddocks identified and secured during withholding periods?

Where are permanent records for agricultural chemical treatments kept?

- [ ] On Bega “Agricultural Chemical Treatment Records” (Record sheet 11); or
- [ ] Your own system (describe)

Where is the chemical register kept?

- [ ] On Bega “Farm Medicine and Chemicals Register” (Record sheet 6); or
- [ ] Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

- [ ] On Bega “Corrective Action/Incident Report” (Record sheet 3); or
- [ ] Your own system (describe)

12.2 VETERINARY MEDICINES

Who is responsible for managing and maintaining veterinary medicines?

PROCEDURE

- Milk containing suspected or detectable residual veterinary chemicals must not be sold for human consumption and must not be sent for processing.
- The procedure for identifying treated cows must be recorded and displayed.
- All veterinary medicines must be suitable for use on dairy farms and registered by the Australian Pesticide and Veterinary Medicines Authority (APVMA) or National Registration Authority (NRA).
- Must be used and securely stored in accordance with label or veterinary written instructions
- Out of date (expired) veterinary medicines must not be used and disposed of in a secure manner.
- A permanent veterinary medicine register must be maintained for all medicines purchased by the farm.
- An annual veterinary medicine stock take must be undertaken.
- All treated stock (including dry cows) must be identified.
- All veterinary treatments must be recorded.
- Treatment records must be made within 24 hours of use and include:
  - Drug used.
  - Calving date (dry cows).
  - Date of use.
  - Who administered the drug (name, signature & contact details).
  - Dosage rate and site.
  - Who was treated, e.g. cow ID.
  - Withholding period for both meat and milk.
  - All persons administering drugs must be competent to do so.
- Dry cow treatment procedure must be documented on Dry Cow Treatment Record Sheet 7a (refer Countdown Downunder website).

How are treated animals identified?

Where are permanent records for veterinary medicines treatments kept?

☐ On Bega “Stock Treatment Records” (Record sheet 7 or 7a or 7b); or

☐ Your own system (describe)

Where are active/current treated animal records for staff kept, e.g. whiteboard in dairy?

Where is the veterinary register kept?

☐ On Bega “Farm Medicine and Chemicals Register” (Record sheet 6); or

☐ Your own system (describe)

How is milk from a treated cow under a milk withholding period isolated?

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

What is your dry cow treatment procedure?

13. TRACEABILITY

OUTCOME REQUIRED

- A suitable system must be implemented to allow full traceability of stock, milk and other farm inputs.
- **Who is responsible for ensuring traceability records are kept?**

PROCEDURE

- All stock must be permanently identified by NLIS tags, as well as a usual management tag.
- All stock moved on and off the property must have NLIS tags and these movements must be recorded on the farm and updated on the NLIS database.
- All introduced stock must have a health status and treatment record.
- A vendor declaration must be obtained at purchase/delivery of stock.
- A stock register must be kept. It is recommended to keep a calving register for ease of cow and calf management.
- All milk leaving the dairy is recorded on a tanker docket.

All stock are identified by?

Where are records kept for all stock movements on and off the property?

☐ On Bega “Stock Movements/Agistment Records” (Record sheet 8 or 8a);

☐ NLIS database; or

☐ Your own system (describe)

Where are stock records kept (including purchases, sales and stock register)?

☐ On Bega “Stock Purchases/Sales Records” (Record sheet 9); or

☐ Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

14. ANIMAL HEALTH

OUTCOME REQUIRED

- Farmers need to ensure that milk is sourced only from healthy animals. Any animals showing signs of infectious disease must be segregated and managed to reduce the risk of spread to humans and other livestock.
- Animals showing signs of infectious diseases transferable to humans through milk must be identified, segregated and their milk withheld from supply
- Animals showing signs of or suspected of being infected with an infectious disease transferable to humans must be assessed by a veterinarian or animal health officer.

How are animals showing signs of or suspected of being infected with an infectious disease transferable to humans identified and isolated?

14.1 BOVINE JOHNES DISEASE (BJD)

The Bovine Johnes Disease (BJD) on farm control program is a voluntary program to help reduce the risk of BJD transmission.

Dairy Australia (DA) is continuing to work with other cattle industries and the government to develop a national approach to managing BJD. The National BJD Strategic Plan aims to minimise contamination, protect the status of non-effected herds, and minimise BJD's social, economic and trade impact.

For further information on managing BJD within your herd please refer to the DA website.

The 3 step calf rearing plan forms part of this program and has been endorsed by industry. Bega recommends that suppliers follow this program as part of their management system.

PROCEDURE

- All cattle must meet the BJD Dairy Score applicable to your state requirements.

  3 STEP CALF REARING PLAN

  The 3 Step calf rearing program is a management practice developed to minimise the risk of spread of BJD infection in cattle younger than 12 months. The program requires the following to be implemented on dairy farms.

  1. Calves should be taken from the cow within 12 hours of birth.
  2. Management of the calf rearing area should ensure that no effluent from animals of susceptible species comes into contact with the calf.
  3. Calves up to 12 months old should not be reared on pastures that have had adult stock or stock that are known to carry BJD on them during the past 12 months.

Have you implemented a 3 step calf rearing plan?

☐ Yes ☐ No

Who is responsible for managing the On Farm BJD Program?

What is your Dairy BJD Assurance Score?

Where are records kept that support the management of BJD?

14.2. ENZOOTIC BOVINE LEUCOSIS (EBL)

Bega supports the program to eradicate Enzootic Bovine Leucosis (EBL) from the national dairy herd and encourages all dairy farmers to participate in the program. The Australian dairy herd was proclaimed provisionally free of EBL in December 2012. The industry is in a rolling 3 year monitoring phase to maintain this status. The ultimate goal of EBL free status will be achieved once all dairy herds receive a negative bulk milk test in each of the next 3 years. Providing all results during this period are negative, formal EBL freedom will be internationally recognised.

Milk processors are responsible for collecting bulk milk samples if EBL testing is required.

EBL is detectable in low levels across the national beef herd. As a result, it is important that dairy farmers purchasing beef animals ensure they are coming from tested EBL-free herds. If for any reason the EBL status of the stock is unknown, then any introduced beef animals should be isolated until tested free of EBL.

PROCEDURE

- Ear tagging, castration, debudding implements, etc, must be sterilised to minimise disease transfer from beef to dairy animals.
- All introduced or agistment cattle must be tested prior to introduction into the herd or a certificate obtained for EBL status.
- Records must be kept.
- If the herd is infected, an approved eradication program is to be undertaken.
- An approved eradication program must be developed with the herd owner and approved by the relevant industry body. Programs should be based on a written undertaking to implement herd testing and management procedures that address the following issues:
  - Identification of infected animals
  - Husbandry and management procedures to prevent infection of other cattle in the herd
  - Preventing the spread of infection to other farms, and
  - Preventing the re-introduction of EBL into the herd.
- Bulk milk tests are conducted with a testing year to contain 3 sampling times, 4 months apart in any 12 month period.
- For herds over 200 head an intensive bulk milk test is required once in a testing year and can make up one of the 3 samples needed in the bulk milk testing year.

Who is responsible for ensuring all introduced stock are tested or accompanied with an EBL status certificate?

Who is responsible for maintaining records on EBL status?

15. PURCHASED STOCK FEEDS

OUTCOME REQUIRED

- A suitable system must be implemented to ensure stock feed is not a source of contamination.
- All stockfeed and additives purchased or grown must be suitable for dairy cattle.

Who is responsible for maintaining stockfeed records?

PROCEDURE

- All stockfeed purchases must be recorded and include:
  - Date of purchase
  - Supplier
  - Description of feed
  - Quantity
  - Storage area
  - Withholding dates
  - Vendor declaration status
  - Vendor declarations must be obtained and kept for purchased feeds.
  - If suitable vendor declarations can't be accessed, invoices and/or delivery dockets for stockfeed purchases must be kept as proof of purchase.
- Declarations must identify:
  - Name of supplier
  - Description of stockfeed
  - Date (or period) of supply
  - Chemical residue status
  - GMO status
  - Any applicable withholding periods.
- Stockfeed, where possible, must be purchased from FeedSafe accredited feed mill.
- Seasonal vendor declarations are suitable for feed that is secured from a consistent supply source.
- To access suitable declarations to be used when purchasing stock feeds from vendors that do not operate under the FeedSafe accreditation program, use the following web link **www.wobb.com.au/industry/commodity/index.asp**.
- Stockfeed containing any material derived from animals, with the exception of tallow, gelatine and dairy products, must not be fed to ruminants.
- Stockfeed is to be tested prior to use to ensure it does not pose a risk of contaminating milk. Any testing records are to be kept.
- Any stockfeed treatment must be managed and recorded in accordance with "Section 12.1: Agricultural Chemicals" of this program.

Where are stockfeed purchase records kept?

☐ On Bega "Stock Feed Purchase Records" (Record sheet 10); or

☐ Your own system (describe)

Where are stockfeed vendor declarations, invoices/delivery dockets and feed test results kept?

16. PEST CONTROL

OUTCOME REQUIRED

- The farmer needs to ensure that pest treatments and pesticides used in the dairy premises are managed to prevent the contamination of milk, feed, people and livestock.

Who is responsible for maintaining and recording pest management plan/records?

PROCEDURE

- All pesticides are used in accordance with manufacturer's instructions and suitable for use in a food environment.
- Pesticides are labelled and securely stored so they do not pose a contamination risk to milk.
- A permanent chemical register must be maintained for all pest control chemicals purchased by the farm.
- Bait stations, if used, are identified on a location map and managed by a competent person.
- If pesticides are used records must be kept and include:
  - Date of use
  - Who applied the pesticide (name, signature and contact details)
  - Pesticide used
  - Rate of application
  - What area was treated
  - What species was treated.
- Conduct pest inspection quarterly and record findings.

Where are pesticides stored?

Where are pest inspection records kept?

Where are records of pesticides use kept?

☐ On Bega "Agricultural Chemical Application Records" (Record sheet 11); or

☐ Your own system (describe)

Where, if required, is the bait station location map located?

Where is the chemical register kept?

☐ On Bega “Farm Medicine and Chemical Register” (Record sheet 6); or

☐ Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

17. EFFLUENT MANAGEMENT

OUTCOME REQUIRED

- The farmer needs to ensure effluent from milking sheds and feed pads is contained within the farm boundaries and does not contaminate water sources or pasture.

Who is responsible for ensuring effluent on farm is managed appropriately?

PROCEDURE

- Each state has different requirements for effluent management on farms. Ensure your effluent management system complies with your state's legislation.
- Effluent must be contained on your property. It cannot leave the property boundary or enter surface waters.
- Stock must be prevented from accessing effluent areas, e.g. ponds.
- Stock must not graze paddocks for a minimum of 14 days following effluent application.

Are you involved in Dairy SAT (Self Assessment Tool) or equivalent self assessment tool?

☐ Yes ☐ No

Describe your effluent management system?
Is your effluent contained on site?

☐ Yes ☐ No

Does your effluent pond overflow, become crusted or ever need emptying?

☐ Yes ☐ No

Do you spray paddocks with effluent?

☐ Yes ☐ No

Do you restrict stock from grazing paddocks sprayed with effluent for a 14 day period?

☐ Yes ☐ No

If you spray effluent onto paddocks how do you identify the paddocks and withhold periods?

Do you spread or rotate your effluent over at least 10% of the farm to avoid nutrient overload?

☐ Yes ☐ No

Where are records kept for paddock identification and withholding periods?

☐ On Bega “Effluent & Fertilizer Application Records” (Record sheet 12); or

☐ Your own system (describe)

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)

18. COOLING TOWERS (VICTORIA ONLY)

Certain states have requirements around the management and use of cooling towers.

In Victoria, dairy farm cooling tower systems that contain a fan and have recirculating water are required to be registered with the Department of Health, as per the Public Health and Wellbeing Act 2008.

The registration system ensures that all cooling tower systems in Victoria are identified to help track potential sources of Legionnaires' disease.

Other states may also have legislation regarding cooling towers. If you have a cooling tower, refer to your state authority to check if there are any requirements.

PROCEDURE

- The owner of the land on which a cooling tower system is located is required to register and renew the registration of that system on an annual basis.
- Part of the registration process is to develop a Risk Management Plan.
- The cooling tower system is cleaned every 6 months or after a shut down of more than a month.
- Registration forms and a risk management plan template can be obtained from the Department of Health on 1800 248 898 or downloaded from www.health.vic.gov.au/environment/legionella/index.htm

VICTORIA ONLY

Do you have a cooling tower that requires registration with the Department of Health?

☐ Yes ☐ No

If yes, have you developed a Risk Management Plan?

☐ Yes ☐ No

If yes, have you registered it with the Department of Health?

☐ Yes ☐ No

OTHER STATES

Do you have a cooling tower?

☐ Yes ☐ No

If yes, have you contacted your local regulatory body to identify any requirements?

☐ Yes ☐ No

19. INTERNAL AUDIT

OUTCOME REQUIRED

- Farmers must ensure that all areas of the on farm quality assurance system are internally audited to ensure relevance and compliance.

Who is responsible for carrying out internal audits?

PROCEDURE

- An Internal audit is conducted on all areas of the farm quality assurance program annually.
- An internal audit of a specific element of the farm quality assurance system may be required in instances where a non-conformance has been identified.
- Internal audits are recorded on the Bega “Internal Audit Records” (Record sheet 13).
- Corrective and preventative actions are to be recorded for all non-conformances identified during an internal audit.

Where are corrective and preventative actions recorded if non-conformances are identified?

☐ On Bega “Corrective Action/Incident Report” (Record sheet 3); or

☐ Your own system (describe)