## ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

## HACCP UPTAKE IN THE DAIRY SECTOR

The attached note is provided for the information of Members.

Secretariat June 2003

## HACCP IN THE DAIRY SECTOR

The Final Report of the National Study on the Microbiological Quality and Heat Processing of Cows' Milk (ACM/621) shows<sup>1</sup> the following:

A	В	С	C1	D
Throughput of	No. of	No.	No. Sampled	%
Dairy	Dairies	Sampled	with HACCP or	(C/B x 100)
litres/annum	Sampled	with HACCP	hazard	
	-		analysis	
<100k	37	6	31	16
100-500k	60	27	51	45
500k-1M	25	12	24	48
1-25M	59	51	59	86*
25-50M	11	11	11	100
50-100M	14	13	13	93
>100M	27	26	27	96*
Totals	233	146	216	63

\* remaining dairy(ies) operated hazard analysis

Notes:

1. In the non-SMEs sampled, say those processing >1M litres/annum<sup>2</sup>, HACCP was operated by 91%. This percentage increases to 96 if the non-SME cut off is taken as those processing >25M litres/annum. If those operating hazard analysis are also taken into account, the figure rises to 99%.

2. The Agency does not routinely collect data on HACCP operation, however, these data confirm the FSA's general impression that it is the smaller operations that do not operate full HACCP systems.

3. Dairy hygiene legislation does not currently refer to the operation of HACCP principles, but does require dairy establishments to carry out their own checks to ensure that critical points in the establishment are identified, and that methods for monitoring and controlling those points are established.

4. When EU hygiene legislation is consolidated<sup>3</sup> all milk processors will be required to operate procedures based on HACCP principles<sup>4</sup>.

5. In the context of the FSA's HACCP Implementation Strategy we have commissioned a pilot study to gauge the level of understanding and operation of HACCP principles in the manufacturing sectors. The results, which will be published in due course, will inform the need for targeted sector specific initiatives to promote HACCP implementation in preparation for the new consolidated food hygiene legislation.

<sup>&</sup>lt;sup>1</sup> Table 3 on page 10 as read with Table 14 on page 20

<sup>&</sup>lt;sup>2</sup> There is no particular definition of SME

<sup>&</sup>lt;sup>3</sup> The timing of implementation of the consolidated hygiene package has yet to be discussed in the Council of Ministers

<sup>&</sup>lt;sup>4</sup> As defined by Codex