

SCHEDULE 8

**Regulations 11(1)(a) and (b), 13(3)(f)
and 19(d)**

TRANSPORT REQUIREMENTS

PART I

TEMPERATURE

1. The temperature of raw milk during transport to a treatment or processing establishment shall not exceed 10°C, unless the milk has been collected within 2 hours of milking. However, for technological reasons relating to the manufacture of certain milk-based products and provided the end products meet the microbiological criteria specified in Part I of Schedule 6, such requirement as to temperature may be exceeded with the authorisation of the approving authority.

2.—(1) Subject to sub-paragraph (2) and (3) below, the temperature of pasteurised milk during transportation in tanks or packed in small containers or in churns shall not exceed 6°C.

(2) Where pasteurised milk is intended for delivery to a retail business, the temperature of such milk during transportation shall not exceed 8°C.

(3) The requirements as to temperature specified in sub-paragraph (1) and (2) above shall not apply for milk intended for doorstep delivery.

3. Any vehicle or container used for transporting raw or pasteurised milk shall be designed and equipped in such a way that the temperatures specified in paragraph 1 and 2 above shall be maintained throughout the period of such transport.

PART II

HYGIENE

1. Any vehicle used for transporting heat-treated drinking milk and milk in small containers or in churns shall be so designed as to give the containers or churns adequate protection against all contamination and atmospheric influences. It shall be maintained in good condition and shall not be used to transport any animals of any species or any other product or object likely to cause the milk to deteriorate. Those parts of the vehicle intended to come into contact with the small containers or churns shall be smooth and easy to wash clean and disinfect.

2. Any tank, churn or other container used for transporting raw milk or pasteurised milk shall be so designed that—

- (a) any surface which may come into contact with the milk shall be made of a material which is easy to wash, clean and disinfect, resists corrosion, and does not transfer substance to the milk in such quantity as to endanger human health, impair the composition of the milk or adversely affect the organoleptic characteristics of the milk;
- (b) the milk can drain away completely;
- (c) if they are fitted with taps, these shall be easy to remove, dismantle, wash, clean and disinfect; and
- (d) except in the case of a container or tank designed solely for the transport of raw milk, any container or tank in which pasteurised milk is transported shall be hermetically sealed before and during transportation by means of a watertight sealing device.

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

3. As soon as possible after each journey, 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 each working day, any container or tank used to transport raw milk or pasteurised milk to a dairy establishment shall be washed, cleaned and disinfected after each use and as necessary before further use.

4. Any tank used to transport milk shall bear a clear indication that it may be used only for the transport of foodstuffs.

5. Any tank used to transport dairy products may not be used for the transport of other foodstuffs unless adequate measures are taken to prevent contamination or deterioration of those dairy products.

6. Dairy products shall be despatched in such a way that they are protected during transportation from anything liable to contaminate them or cause them to deteriorate. For this purpose account shall be taken of the duration of the journey, the means of transport employed and the weather conditions.

PART III

COMMERCIAL DOCUMENT

1. Heat-treated drinking milk and milk-based products shall be accompanied during transport by a commercial document bearing the following particulars—

- (a) the details required on the health mark, specified in paragraph 4 and 5 of Part II of Schedule 10;
- (b) an indication of the nature of the heat-treatment used to produce the heat-treated drinking milk or milk-based product;
- (c) an indication of the initial treatment in the case of heat-treated drinking milk referred to in paragraphs 6 and 7 of Part III of Schedule 4; and
- (d) an indication enabling the identification of the approving authority responsible for supervising the dairy establishment of origin, if such information is not clear from the approval number.