

SCHEDULE 2

CONDITIONS FOR APPROVAL OF DAIRY ESTABLISHMENTS

PART I

General conditions of hygiene for dairy establishments

1. Dairy establishments shall have the following:—
 - (a) facilities for the hygienic handling and protection of raw materials and of non-packaged or non-wrapped dairy products during loading and unloading;
 - (b) appropriate arrangements for protection against pests;
 - (c) instruments and working equipment intended to come into direct contact with raw materials and dairy products which are made of corrosion-resistant material and which are easy to clean and disinfect;
 - (d) special watertight, non-corrodible containers in which to put raw materials or dairy products not intended for human consumption. Where such raw materials or dairy products are removed through conduits, these shall be constructed and installed in such a way as to avoid any risk of contamination of other raw materials or dairy products;
 - (e) appropriate facilities for the cleaning, disinfecting and thereafter rinsing with potable water which is not liable to cause contamination, of equipment and instruments;
 - (f) an adequate waste water disposal system which is hygienic;
 - (g) a supply of potable water only. However a supply of non-potable water is also permitted provided that it is intended only for the cooling of equipment, steam production, fire-fighting and refrigeration equipment and, provided further that the pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the dairy products. Non-potable water pipes shall be clearly distinguished from those used for potable water;
 - (h) an appropriate number of changing rooms with smooth, waterproof, washable walls and floors and within the room or in the immediate vicinity, wash basins with non hand-operable taps, hygienic hand-drying facilities and flush lavatories. The lavatories shall not open directly on to the work rooms;
 - (i) a lockable room or a secure place for the storage of detergents, disinfectants and similar substances;
 - (j) a room or cupboard for storing cleaning and maintenance material;
 - (k) adequate facilities for cleaning and disinfecting tanks used for transporting dairy products. However such facilities shall not be compulsory if alternative facilities which are acceptable to the food authority are available to the dairy establishment for such purpose;
 - (l) rooms with adequate capacity for storing raw materials and dairy products.
- 2.—
 - (1) Dairy establishments shall have working areas of sufficient size for work to be carried out under adequate hygienic conditions; their design and layout shall be such as to preclude contamination of the raw materials and the dairy products.
 - (2) The production of heat-treated milk or the manufacture of milk-based products which might pose a risk of contamination to other dairy products shall be carried out in a clearly separated working area.

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(3) In areas where raw materials are handled and dairy products are manufactured, the areas shall have the following:—

- (a) solid, waterproof flooring which is easy to clean and disinfect and which allows water to drain away and equipment to remove water;
- (b) walls which have smooth surfaces and are easy to clean, are durable and impermeable and which are covered with a light-coloured coating;
- (c) ceilings or roof linings which are easy to clean in those areas where exposed or non-packaged raw materials or dairy products are handled;
- (d) doors made of non-corrodible materials which are easy to clean;
- (e) adequate ventilation and, where necessary, good steam and water-vapour extraction facilities;
- (f) adequate natural or artificial lighting;
- (g) an adequate number of facilities with hot and cold running water, or water pre-mixed to a suitable temperature, for cleaning and disinfecting hands; taps in work rooms and lavatories for cleaning and disinfecting hands which shall be non hand-operable; these facilities shall be provided with cleaning and disinfecting materials and a hygienic means of drying hands;
- (h) facilities for cleaning tools, equipment and installations.

3.—(1) Subject to sub-paragraphs (2) and (3) below, the rooms where raw materials and dairy products are stored shall comply with the requirements specified in paragraphs 2(3)(a) to (f) above.

(2) Raw materials and dairy products may be stored in rooms which do not comply with all or any of the requirements of paragraph 2(3)(a) to (f) above, provided that—

- (a) in the case of chilling and refrigeration rooms they have a floor which is easy to clean and disinfect and which allows water to drain away; or
- (b) in the case of freezing and deep-freezing rooms, they have a floor which is waterproof, rot proof and easy to clean; and
- (c) in the cases referred to in sub-paragraphs (a) and (b) above, the rooms shall have a sufficiently powerful refrigeration plant to keep raw materials and dairy products at the temperatures specified by these Regulations.

(3) In freezing and deep freezing rooms referred to in sub-paragraph (2)(b) above the use of wooden walls shall be permitted provided they were built before 1st January 1993.