

HACCP Plan**for Haulage of Goods destined for human consumption or inclusion in animal feed or feed commodities**

PLAN Starting Point: Accepting Haulage work for Commodity
PLAN Finishing Point: Despatch of Commodity

Transportation of goods destined for human consumption, or inclusion in animal feed products and manufactured animal feeds. **IDTF Database Check** at point of accepting a transport order. Such goods may include:- Combinable Crops (wheat, barley, oats, rape, maize etc), Compound Feeds, Liquid (fats and oils), Moist Co Products (brewers grains, citrus pulp, liquid potato feed).

Haulage Activities*Acceptance and Allocation of Haulage*

The trader makes checks prior to arranging transportation that the collection farm/merchant is assured (Red Tractor Assurance for Farms – RTFA /TASCC). Contracts Manager / Transport Manager using the “Load Acceptance / Allocation Form” as a guide to assign a suitable trailer & trained driver.

Preparation

The collection details are drawn up and emailed to the assigned driver along with the allocated trailer’s record sheet. The driver prepares his collection paperwork. He also carries out his pre-operation checks which include a trailer inspection, ensuring all lights are intact and no oil leaks etc. He then carries out any relevant cleaning in relation to previous load/cleaning as recorded on the trailer record sheet. The driver then records his actions on the trailer record sheet.

Collection / Loading

When arriving at the collection point the driver speaks with the named contact, confirming the collection paperwork details i.e.; address, product description including ABP Category and loading site.

The vehicle and trailer are inspected prior to loading by both the driver and collection sites person responsible for loading.

The driver supervises the loading ensuring safe loading and correct weight distribution. The vehicle weight is then checked (by the on-board weigher /weighbridge) so that it does not exceed the maximum gross weight. The trailer is sheeted immediately after loading, if appropriate for the load being carried. The sheet and body are inspected for leaks.

The driver signs and leaves a copy of the collection note, and collects, if applicable a combinable crop passport, checking the assurance sticker is attached where necessary and that sections 2 and 3 are completed and signed.

Transportation

Journey to destination (if the lorry and trailer stop en-route the driver ensures that all reasonable precautions are taken to not put the load at risk – the driver checks the integrity of the load before continuing – looking for signs of contamination deliberate or accidental).

Delivery

Upon arriving at the delivery address, the driver seeks confirmation with site, the delivery note and Combinable Crop Passport are handed over. – if a farm site and no one present then driver to sign (with time and date).

The driver only un-sheets the load to allow a sample to be taken. Once the tipping/unloading area is confirmed, the driver checks the location and weather before commencing unloading and does not leave the load un-attended whilst unloading. Any spillage amounts would be recorded on the paperwork by the driver with approx. quantity. The driver inspects that the trailer is empty and sweeps/washes out where necessary.

Study: *Haulage*

HACCP Terms of Reference

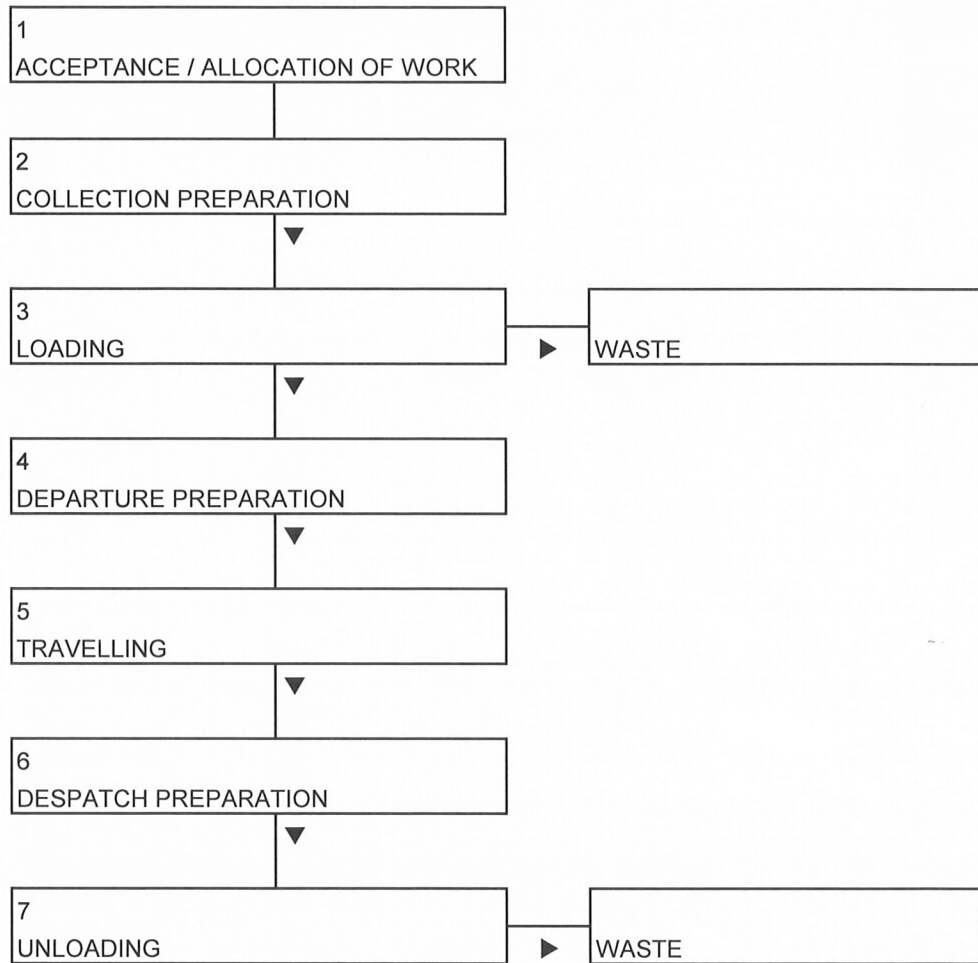
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Any incidents during loading, transportation or unloading that could result in the contamination / loss of the goods the circumstances must be reported to the transport manager who then informs the customer – they will advise of the necessary action.

Intended Use

Transportation of goods destined for human consumption, or inclusion in animal feed products and manufactured animal feeds.

End product consumed by humans is likely to be cooked and consumed by all groups of people.



Pre-Requisite Programs*Maintenance of Machinery & Equipment*

- New or second hand trailers purchased for TASCSC work would only be brought with suitable history & records. They would be sanitised and cleaned prior to use.
- All trailers in TASCSC scheme are fit for purpose with electric operated sheets.
- All trailers are uniquely identified – on both sides and the rear –T** and TASCSC YY2068 in green.
- Lorries and trailers are inspected six weekly for mechanical defects by our workshop. Trailers are MOT'd annually and weighers calibrated.
- A six weekly sanitisation is carried out prior to the inspection. Food grade sanitisers are used.
- Lorries are routinely checked every six weeks and MOT tested annually and tacho machines.
- R2C ensures that preoperational vehicle checks are carried out prior to any work being started and recorded on the tablets – drivers are trained to spot defects and carry out simple maintenance.
- Suppliers are approved by the Transport Managers &/or Directors.

Personnel & Training

- Transport Managers are aware of HACCP and the TASCSC Code - which influences planning.
- All transport personnel within the business are aware which trailers are designated to TASCSC.
- Load accepted by Transport Manager after consulting IDTF database, determining which trailer is allocated.
- All feed/food transport personnel are qualified/trained for their roles and are aware of potential hazards and quality issues, they have been trained in and issued with an over view of HACCP and Food Safety Procedures.
- Transport Managers deal with customer's specific requirements. Instructions are emailed to drivers following a phone call.
- Personnel are trained to notify management immediately of any possible foreign body contamination or issue.
- As a refresher the Trailer Record Sheet outlines a driver's duty and cleaning procedures.

Traceability

- Loads are fully Identifiable and Traceable from point of collection to point of despatch.
- Due to traceability a rapid recall could be actioned – this would be tested annually.

Nut & Allergen Control - (inc Milk, Soybean, Lupin, Crustaceans, Molluscs, Gluten, Celery, Eggs, Fish, Mustard, Sesame, Sulphur Dioxide)

- Food is not allowed near the trailer or near the loading and unloading procedure and therefore risk of contamination is controlled.
- Transport Managers are aware of potential allergens and accept work accordingly.

Verification Programme

A planned auditing programme to confirm the implemented HACCP Plan is operating effectively. Unplanned checks will be carried out.

HACCP Review - Periodic Review between January / February. In order to cater for significant changes, that are not covered by the Periodic Review, Exceptional Reviews will be used.

Customer Satisfaction continued monitoring and analysis of any complaints, anomalies and rejections, with immediate reactions.

Finished Product Testing, conducted by customers.

Scope of the HACCP Plan

Safety Hazards to be considered

Microbiological - i.e. soil, water and human/pest pathogenic organisms such as ecoli, salmonella and streptococcus, mycotoxins.

Chemical - i.e. pesticides and fertilisers used on growing crops, fumigants on stored crops.

Physical - i.e. foreign bodies such as pieces of metal, stones and wood, gloves, hair, jewellery and equipment pieces.

Legal - Legal Requirements, i.e. weight compliance.

HACCP TEAM

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Food Hygiene (Basic)
Intermediate Certificate in HACCP Principles (Honours)
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References and Guidance

For the Application of HACCP Principles,

Codex Alimentarius Code

AIC - The Application of HACCP Principles May 2009

HACCP Explained; a supplement to the HGCA Grain storage guide, Autumn 2011

For Legislative Requirements

Food Safety Act 1990

Food Hygiene Regs 2004 (EC No 852/2004) & amendments

Feed Hygiene Regs 2005 (EC No 183/2005) & amendments

Food Hygiene (England) Regs 2006

The Pesticide (Maximum Residue Levels in Crops, Food and Feedstuff)

Regulations and Amendments 1999

EC Prohibitions Directive 79/117/EC and amendments

Food and Environment Protection Act 1985 (Part III Pesticides)

Leicestershire County Council – Local Authority

Codes of Practice

AIC - TASCC Code of Practice for Road Haulage – Feb 2018

Defra Code of Practice for the control of Salmonella during the production, storage & transport of feeds – October 2009

Food Standards Agency - www.foodstandardsagency.co.uk

Customer Protocols

Assured Produce Protocols (Membership 4301)

HGCA Grain storage guide for cereals and oilseeds, Third Edition, Autumn 2011

Step	Process	Safety Hazards	Risk	Likely	Score	CCP Question				Control Measures	Critical Limit	Monitoring Procedure	Corrective Actions
						1	2	3	4				
1	Acceptance / Allocation of Work	P/C/MB:- Risk of non IDTF Goods Hauled In TASC Trainers - Manager Checks / Trailer Control. Risk of contamination P/C/MB if incorrect produce collected, or pick up from wrong address. Clear paperwork and checks made by driver and transport manager.	1	1	2	Y	N	Y	NO				
2	Collection from assured farm/merchant, correct address & goods	P/C/MB:- Risk of non IDTF Goods Hauled - Manager Checks.Risk of contamination P/C/MB if incorrect produce collected, or pick up from wrong address. Clear paperwork and checks made by driver and transport manager.	1	1	2	Y	N	Y	NO				
3	Loading	P:- Introduction of foreign objects (stone/rubbish/other produce), driver trained to inspect trailer, vehicle, sheet and loading area. Also to look at general condition of store and product.	2	2	4	Y	N	Y	NO				

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						1	2	3	4				
		MB:- Introduction of pathogenic bacteria (ecoli, salmonella) from pests and fusarium mycotoxins (wheat only). Produce stored to assurance scheme protocols with regular pests control and monitoring. Mycotoxin risk assesment carried out by customer and declaration completed.	2	2	4	Y	N	Y	NO				
4	Departure Preparation	P/MB:- Introcuotion of foreign objects (rubbish/stones/wood/ other goods) & bacterial pathogens from pests. Driver trained to inspect trailer, vehicle and sheet down immediately.	2	1	3	Y	N	N	NO				
5	Travelling	Driver trained to check load should a break occur in his journey.	1	1	1	Y	N	N	NO				
6	Despatch Preperation	P/IC/MB:- Risk of contamination P/IC/MB if incorrect drop off address/point. Clear paperwork and checks made by driver and transport manager.	1	1	1	Y	N	N	NO				
7	Unloading	P:- Introduction of foreign bodies (metal/plastic/rubber) from equipment (elevators). Driver to check general conditions of unloading area.	2	2	4	Y	N	Y	NO				

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					?								

Key
 Risk Likely Score
 Severity of Risk 1 → 6
 Likelihood of Occurrence 1 → 6
 (Risk x Likely) 1 → 36

Safety Hazard Key
 P:- Physical
 MB:- Micro-biological
 C:- Chemical
 L:- Legal

