

DRIVER'S GUIDE TO TASCC & HACCP



WHAT IS TASCC?

TASCC stands for **T**rade **A**ssurance **S**cheme for **C**ombinable **C**rops.

TASCC is a voluntary scheme developed and implemented by **A**gricultural **I**ndustries **C**onfederation (AIC).

We are registered for the TASCC Code of Practice for **Road Haulage of Combinable Crops and Animal Feeds**

Which aims to protect and build upon the integrity of farm assurance between the farm gate and delivery to the first processor. It provides a credible independent verification that the trade is meeting its legal obligations under food and feed legislation and associated codes of practice.

WHAT DOES THIS MEAN FOR US?

We have a set of Codes and Practices (reviewed 2024) that we abide by to enable us to haul feed and food products.

Annually we are audited to the above scheme – by an independent auditor who will check that we are doing everything correctly. Non confirmations could lead to exclusion from the scheme. As a company we will also carry out spot checks to see if the systems we have in place are working.

Trailers **1, 4, 6 & 10** are registered with the TASCC scheme. These trailers are strictly controlled and any goods loaded into them **must** be authorised by a Transport Manager and checked against the IDTF website, (**I**nternational **D**atabase for **T**ransport of **F**eed <https://www.icrt-idtf.com/product>). Certain products, i.e. Sludge, are strictly forbidden and must never be loaded into TASCC Trailers.

These Trailers are easily identified by their unique number i.e. **T1**, the TASCC Logo



and our scheme number

YY2608 which are visible on all sides of the trailer. Be vigilant when hooking up.

WHAT DOES IT MEAN AS A DRIVER?

Managers instructions will clearly define which trailer to use – ensure you have the correct trailer.

The integrity of the load and safety of the feed/food is down to you whilst being collected, loaded, hauled and unloaded, you are **responsible**. A system to help with this is HACCP, outlined below is what it means to you as a Driver -

Hazard Analysis Critical Control Point

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards. It covers all stages from raw material production to the end consumer including procurement, handling, manufacturing and **distribution**. **You are involved in the distribution of a food/feed item.**

ALLOCATION OF TRAILER

You will receive instruction from a manager a “TASCC Work Instruction” via Big Change. This will show you which trailer to use. Once you know the trailer you can look on the trailer record on <https://www.wrightsoftwycross.co.uk/tascc-trailer-inspections/> as to what its previous load was and what cleaning procedure it requires.

Check the correct trailer is being hooked (visual stickers on the body front rear & sides).

Visually inspect the trailer, sheet and grain sock. Clean as appropriate (cleaning procedures outlined below), never rely on previous operations carried out by other people. Check with a Manager if unsure. Each TASCC Trailer is allocated with a **GREEN** Brush and **GREEN** Shovel – these are exclusively for the use on the TASCC trailer only and must remain with the trailer at all times, do not use other general equipment on the TASCC trailers. The Food Grade Sanitising Cleaner is stored at Gopsall.

Cleaning Methods & Procedure

Any surface which comes into contact with food or feed must be clean.

Goods and materials listed in the International Database (for the) Transport (of) Feed (IDTF) that are permitted for transport in load compartments used to carry goods covered by this scheme, are given a cleaning classification. Guidance is given in this procedure on how to apply these cleaning methods. The IDTF Classifications are:

- (A) Dry cleaning
- (B) Cleaning with water
- (C) Cleaning with water and a cleansing agent
- (D) Cleaning and disinfection.

The minimum level of cleaning required by the IDTF must be applied after carriage of the goods/materials however following a risk assessed approach, in some circumstances additional cleaning may be required. Cleaning applies to the load compartment, the underside of cover sheet and any other surface that may come into contact with the goods being transported. All must be drained and dry before re-loading

(A) Dry Cleaning

In most cases where the material is dry, thorough brushing or vacuuming is sufficient, however if the material is caked or damp washing will be necessary.

(B) Cleaning with water

Washing with hot water (70-80c) is recommended wherever possible. Where this is not practically possible cold water may suffice. All surfaces must be dry before handling or coming into contact with goods.

(C) Cleaning with water and a cleansing agent

Washing with a hot water (70-80c) solution of any combined food grade cleansing agent (food grade sanitiser/ disinfectant) diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with goods.

(D) Cleaning and disinfection

Pressure clean with a hot (70-80c) solution of any combined food grade sanitiser/disinfectant diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with goods.

Additional cleaning options:

Steam Cleaning and Disinfecting

Where appropriate following a risk assessment, compartments and surfaces may be steam cleaned and treated with an approved non-phenolic food grade disinfectant. All surfaces must be dry before handling or coming into contact with goods.

Infested goods

Where infested goods have been transported, handled or stored and it is not possible or feasible to fumigate or spray and allow sufficient time for the treatment to be effective, all surfaces, including vehicle sheets, must be thoroughly steam cleaned. All surfaces must be dry before handling or coming into contact with goods.

The use of smoke bombs is not effective and is not recommended.

Specialist Cleaning Procedure

Following a load being rejected due to SMELL, TAIN, MOULD, CONTAMINATION, INFESTATION

Additional Cleaning Options to be used, see above.

Always sheet empty trailers for food/feed safety reasons and fuel economy.

COLLECTION

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

The vehicle and trailer are inspected prior to loading for cleanliness, ensuring all lights are intact and no oil leaks etc.

The driver looks at the general condition of the goods and the weather before loading can commence.

LOADING

The driver supervises the loading ensuring safe, even loading and correct weight distribution. The vehicle weight is then checked so that it does not exceed the maximum gross weight. Your load weight and safety is your responsibility not the person loading. Ensure that no crop will roll off during travelling. The trailer is sheeted immediately after loading, if applicable – root crops are not sheeted. The sheet and body are inspected for leaks.

The driver signs and leaves a copy of the collection note, and collects a post-harvest declaration form, checking that the assurance sticker is attached where necessary.

TRAVELLING

Journey to destination (if the lorry and trailer stop en-route the driver checks the integrity of the load before continuing).

DESPATCH

Upon arriving at the delivery address, the driver seeks confirmation with site, the delivery note and post-harvest declaration form are handed over.

UNLOADING

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.

Always sheet empty trailers for food/feed safety reasons and fuel economy.

CLEANING

The driver inspects that the trailer is empty and sweeps/washes out where necessary as per the Cleaning Methods and Procedure. Seek advice from transport manager as to cleaning requirement for load (this is found on the IDTF web search <https://www.icrt-idtf.com/product>).

PAPER WORK

Complete load and cleaning record on the website link as per your instruction email. All delivery/collection paperwork back to office.

For further information see HACCP Plan or speak to Louise Whitehead at the Gopsall Office.

FOOD SAFETY PROCEDURE

PERSONAL HYGEINE

Everyone loading/driving food/feed produce must present themselves in a clean and tidy manner and maintain a high standard of personal hygiene at all times.

A suitable coloured waterproof dressing must cover all sores, cuts, grazes etc. Blue plasters are available from a manager. All accidents must be reported to a manager and entered in the accident book (located at Gopsall House Farm). Any illness must be reported to a manager and recorded, any necessary action will be taken by the manager.

PERSONAL PROPERTY

No personal property i.e. bags, coats, lunch boxes etc., are allowed in the loading area/equipment or in haulage trailers. Items must be kept in lorry cabs or designated areas.

No jewellery except plain wedding rings are permitted. Earrings for pierced ears should be of the sleeper type only. Wrist watches must be secure and cufflinks must not be worn. No loose personal items to be carried in open pockets, including pens and mobile phones etc. Particular care must be taken in and around the loading area/equipment and dispatch trailers.

EATING, DRINKING & SMOKING

Smoking and the consumption of food and drink is only allowed in the designated area and not around the loading area/equipment, or dispatch trailers.

USE OF TOOLS & GLOVES

Care must be taken when using the above especially around the loading area /equipment and dispatch trailers.