

Driver's Guide to AIC TASCC Road Haulage Standard & HACCP

G6.1

What is TASCC?



TASCC stands for Trade Assurance Scheme for Combinable Crops. TASCC is a voluntary scheme developed and implemented by Agricultural Industries Confederation (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, industry good practice and specific customer requirements.

What does this mean for us?

Annually we are audited to the above scheme – by an independent auditor who will check that we are doing everything correctly. Non-conformances could lead to exclusion from the scheme. As a company we will also carry out spot checks/ internal audits 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, (International Database for Transport of Feed <https://www.icrt-idtf.com/product>). Certain products, Appendix 1 AIC Exclusion List, 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 both sides and rear 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, physical and allergenic 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 work

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You will receive instruction from a manager a "TASC 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-tailer-inspections/> as to what its previous load was and what cleaning procedure it requires.

Collection preparation

Check the correct trailer is being hooked (visual stickers on the 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 TASC Trailer is allocated with a **GREEN** Brush and **GREEN** Shovel – these are exclusively for the use on the TASC trailer only and must remain with the trailer at all times, do not use other general equipment on the TASC trailers. The Food Grade Sanitising Cleaner (Nielsen Biocidal cleaner) is stored at Gopsall & Copston Lodge Farm.

Cleaning Methods & Procedure:

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. Cleaning regimes as stipulated in the IDTF are:

(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 sanitisation

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

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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

Vehicles (including the sheet) which have carried infested products must be thoroughly steam cleaned. The vehicle's load carrying area and sheet must be drained and dry before re-use for other loads.

To be used **following a load being rejected due to SMELL, TAIN, MOULD, CONTAMINATION or INFESTATION.**

Trailers to be externally cleaned routinely and sanitised at least every 6 weeks; both to be recorded and signed off.

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

Loading

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.

Driver needs to show records of the three previous loads carried on the trailer and records of the cleaning. Then the vehicle and trailer are inspected prior to loading for cleanliness by both the driver and collection sites person responsible for loading and complete the declaration.

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

The driver supervises the loading ensuring safe, even loading and correct weight distribution. Do not walk on loads. 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. The sheet and body are inspected for water 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

If it is necessary to park or leave a loaded vehicle unattended the driver checks the integrity of the load before continuing.

Despatch preparation

Upon arriving at the delivery address, the driver seeks confirmation with site. Delivery note and Combinable Crop Passport if applicable are handed over. Driver needs to show records of the three previous loads carried on the trailer and records of the cleaning. – if a farm site and no one present then driver to sign (with time and date).

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The driver only un-sheets the load to allow a sample to be taken.

Unloading

Once the tipping/unloading area is confirmed, the driver checks the location and weather before commencing unloading.

If any incident occurs during loading, transport or delivery which could result in contamination or loss of the goods, the circumstances must be reported to the Transport Office.

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>).

Paperwork

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 Procedures

Personal hygiene

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 dressing must cover all sores, cuts, grazes etc. 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 ring is permitted. Wrist watches must be secure. 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 haulage trailers.

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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 in haulage trailers. Wash hands after eating, smoking, after using the toilet, touching contaminated materials or chemicals.

Use of tools & gloves

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

Cross contamination

The FSA (Food Standards Agency) 14 recognised Food Allergens:



Transport Managers are aware of potential allergens and accept work accordingly following customer policies.

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