



FOOD SAFETY FIRST

HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

Canadian dairy farmers prevent and reduce food safety hazards, based on the principles of HACCP, demonstrating that Canadian milk and dairy beef are produced in a safe manner.



99% of farms are certified!

Did You Know? CFIA provided official Recognition to dairy on-farm food safety program in 2015. The 2nd farm sector, after chicken, to receive this prestigious 3rd party recognition!

WHAT'S IN OUR PROGRAM?

- ✓ Milk kept cold
- ✓ Equipment sanitizing after each milking
- ✓ Meticulous medical record keeping



PROCESS

- 1 Farms audited every 2 years by independent, trained validator who checks:
 - ✓ procedures are in place
 - ✓ records in order
 - ✓ corrective action plans for emergencies
 - ✓ log of problems
 - ✓ storage of medicine, pesticides, cleaning products
 - it avoids contamination of milk
 - all milk is still tested to check it is not adulterated
- 2 Farmers submit self-declaration in alternate years
- 3 Randomly selected farms get additional validation



PROCEDURES

Example of points that can be included in a milking procedure

- 1 Wear gloves to milk cows
- 2 Disinfect teats before milking
- 3 Visually check the milk before milking
- 4 Apply teat dip after milking to protect udder health

Similar procedures for cleaning milking equipment, feeding cattle, shipping animals, so anyone doing chores respects the same procedures.



RECORDS

- List of treatments given to animals
- Written veterinarian directions
- Cleaning and sanitizing milking equipment
- Temperature of bulk tank milk
- Annual wash system evaluation
- Testing of water for bacteria /safety & more