

Primary Produce (Food Safety Schemes) Act, 2004

CERTIFICATE OF ACCREDITATION

This is to Certify that

Riddoch Trading Pty Ltd

trading as

The Union Dairy Company

located at

16789 Riddoch Highway, Penola

is accredited as a **Dairy Processing Business** and approved to carry out the specific Dairy manufacture and processing activities listed below;

- **Manufacturing of Anhydrous Milk Fat**
- **Manufacturing of Cream**
- **Manufacturing of Dried Milk Powder**

Accreditation Number **1380**

Accreditation period **01 July 2019**

Expiry date **30 June 2022**



CHIEF EXECUTIVE

This accreditation is subject to the provisions of the *Primary Produce (Food Safety Schemes) Act 2004*, the *Primary Produce (Food Safety Schemes) (Dairy) Regulations 2017*, and any other conditions imposed by Dairysafe.

APPROVED FOOD SAFETY ARRANGEMENT

Riddoch Trading Pty Ltd
trading as
The Union Dairy Company
located at
16789 Riddoch Highway, Penola

Pursuant to Section 16 of the *Primary Produce (Food Safety Schemes) Act 2004* and regulation 17 of the *Primary Produce (Food Safety Schemes) (Dairy) Regulations 2017*, the following conditions make up the Approved Food Safety Arrangement for this accreditation.

MANUFACTURE AND PROCESSING OF DAIRY PRODUCTS

Dairy products are to be processed in accordance with the requirements of the Australia New Zealand Food Standards Code, specifically standards:-

- 4.2.4 - Primary Production and Processing Standards for Dairy Products
- 1.2 - Labelling (ingredient, allergens, date marking)
- 1.3.1 - Food Additives
- 1.3.3 - Processing Aids
- 1.6.1 - Microbiological Limits for Food
- 3.1.1 - Interpretation and Application
- 3.2.1 - Food Safety Programs
- 3.2.2 - Food Safety Practices and General Requirements
- 3.2.3 - Food Premises and Equipment; and
- the South Australia *Food Act 2001*

Where applicable, processing must comply with Australian Standard AS 3993 - Equipment for the pasteurization of milk and other liquid dairy products - Continuous-flow systems. Except where equivalence can be demonstrated.

Manufacture of all dairy products shall be effectively controlled and managed through a documented food safety program. This program must include; a Hazard Analysis Critical Control Point (HACCP) plan, Good Manufacturing Practices (GMP's) and Standard Sanitation Operating Procedures (SSOP's).

The documented food safety program must be consistent with the Dairysafe 'Guidelines for the safe manufacture of dairy products', and the Food Standards Australia New Zealand 'Compendium of microbiological criteria for food', unless equivalence can be demonstrated.

SOURCING DAIRY PRODUCTS

Milk and dairy products must only be sourced and transported from an accredited¹ dairy farmer, dairy processor or dairy transporter.

¹ registered export or licensed with an interstate regulatory food authority

SURVEILLANCE AND NOTIFICATION

The business must fully cooperate with any official State or Commonwealth product, environment or statistical surveillance programs as required by the Chief Executive Officer.

It is the responsibility of the business to notify Dairysafe in the event of a pathogenic organism detection, or if inhibitory substances exceed MRL's within 48 hours of the initial indication of the result. A subsequent detailed written Corrective Action Plan shall be provided within five (5) working days.

SUPPLY OF DAIRY PRODUCTS

Where involved in transporting milk or dairy products to or from another State or Territory for processing;

- The processing premises to which the milk or dairy product is transported must be, and remain, accredited as such by the relevant State or Territory regulatory body.

The processor must advise Dairysafe within 24 hours of:

- any action taken by any State regulatory body to suspend, cancel, revoke or vary it's interstate processors accreditation or any other accreditation relating to milk or dairy products.
- any action taken by any State or Territory regulatory body to prosecute it or any of it's officers or employees for breach of dairy legislation codes.
- Any decision to terminate or change the nature or location of it's processing business or premises.

VERIFICATION

The frequency and number of audits and inspections of the establishment is determined by relevant regulatory body. The cost of domestic surveillance audits and inspections is included in the annual accreditation fee. Where serious non-conformance is identified and follow up action is necessary the cost will be borne by the accredited operator.

A system must be implemented to routinely test milk hygiene and quality from all dairy farms supplying the dairy processor.

A schedule for microbiological testing must be developed for finished product. Test requirements and frequency are outlined in the Dairysafe microbiological test criteria manual. A schedule for confirming environmental hygiene must also be considered.

The business must comply with all directions from the Chief Executive Officer, Authorised Officer, or Approved Auditor appointed by Dairysafe, in respect of the dairy processing operation. Notification in writing is necessary prior to any significant changes with production, the Approved Arrangement or business ownership.

Export registered businesses will be subject to regular audits by persons authorised or approved by the Department of Agriculture (DoA).

Accreditation Number **1380**

Dated this 1st day of July 2019



Geoff Raven
**CHIEF EXECUTIVE
DAIRYSAFE**