

PROCEDURE FOR THE CERTIFICATION OF FARMS PRODUCING MILK IN ACCORDANCE WITH THE EU STANDARDS

1. OBJECTIVE

The objective of this procedure is to determine the rules required in the official controls which are to be applied for the certification of farms producing milk in accordance with the European Union (EU) standards.

2. SCOPE

This procedure covers the controls regarding animal health, animal welfare and veterinary public health in the farms producing milk in accordance with the EU standards.

3. LEGAL BASIS

- a) Veterinary Services, Plant Health, Food and Feed Law No. 5996
- b) Regulation on Bovine Tuberculosis in Cattle
- c) Regulation to Brucellosis Control
- d) Regulation on the Control of Food and Mouth Disease
- e) Regulation on Welfare of Farm Animals
- f) Regulation on Identification, Registration and Monitoring of Bovine Animals
- g) Regulation on Identification, Registration and Monitoring of Ovine Animals
- h) Circular on Drug Utilization Controls at Livestock Farms Keeping Animals for Food Production (2005/74)
- i) Circular on Disease-Free Farms and Approved Farms (2011/09)

4. GENERAL PROVISIONS

- a) With the aim of ensuring food safety, it is required the food safety approach which is adopting "*From the Field to the Fork*" concept and integrated.
- b) The owners of the farms which are certificated as producing milk in accordance with the EU standards are obliged to exactly apply the national monitoring, control and eradication activities performed by competent authority, to audit whether those activities are being applied or not, and to take required measures for deficiencies detected.

5. APPLICATION

- a) The farm owners who request their farms to be certificated as producing milk in accordance with the EU standards may apply to Provincial Directorates by petition.
- b) The farm owners may affix the "Health Certificate for Disease-Free Farms" to their official request in writing.

6. OFFICIAL CONTROL

- a) The personnel who perform the official controls shall determined by the Provincial Directorate of Food, Agriculture and Livestock in accordance with Annex-2 to the Law No.5996.

b) The appointed personnel shall review the "Health Certificate for Disease-Free Farms" issued for the farm in question within 5 working days from the date on which petition is submitted, and shall accept or reject the application according to circumstances, and notify the applicant.

c) When the application is approved, the official controls shall be initialized within 20 working days, after contacting the farm operator, as to determine the terms and conditions regarding the certificate laid down in Commission Regulation EU 605/2010 "Animal and Public Health and Veterinary Certifications Conditions for Introduction into the European Union or Raw Milk and Dairy Products Intended for Human Consumption" are fulfilled or not.

ç) The official controls shall include following subjects:

The official controls to be performed at the farms which are certificated as producing milk in accordance with the EU standards shall be performed according to the question list in ANNEX-1.

2- If the farms contain various types of animals such as cattle, sheep and goat, the milk thereof shall be separately transferred and collected in a system.

3- For the duration until raw milk is collected from farm, milk shall be chilled to and preserved at not higher than 8°C if collected on a daily basis, and not higher than 6°C if not collected on a daily basis, and exit temperature of raw milk from farm shall be controlled.

4- Exit temperature of milk from farm which is to be delivered to the farm shall be maximum 8°C if collected on a daily basis, and maximum 6 °C if not collected on a daily basis according to the "*Regulation on Specific Hygiene Rules for Food of Animal Origin*".

5- For the official controls performed at the farms which are to be certificated as producing milk in accordance with the EU standards, the cow's milk shall contain maximum 100.000 bacteria and maximum 400.000 somatic cells per 1 ml at 30°C. The evaluation regarding the somatic cell count shall take into account the geometric mean which is related to three (3) months and determined by taking at least one (1) sample monthly and the geometric mean which is related to two (2) months and determined by taking at least two (2) samples monthly in terms of the plate count. In addition, the analysis results performed by food business operator who employs milk in production for auto-control purposes shall be checked and compared with the results drawn from official samples, and where the difference between the results is unacceptable, corrective and preventive measures shall be taken after searching the reasons of differences.

6- For the official controls performed at the farms which are to be certificated as producing milk in accordance with the EU standards, the sheep's and goat's milk shall contain maximum 1.500.000 bacteria per 1 ml at 30°C.

7- The amount of **afatoxin** detected through the official controls performed for raw milk produced at the farms to be certificated as producing milk in accordance with the EU standards shall not be more than the amount specified for milk in the "Turkish Food Codex Regulation on Contaminants" which is drawn in parallel with the

European Union Commission Regulation 1881/2006/EC Setting Maximum Levels for Certain Contaminants in Foodstuffs.

8- For Veterinary drugs used at the farms to be certificated as producing milk in accordance with the EU standards, the forms of “Veterinarian’s Receipt/Prescription for Drug Recommendation, Administration and Delivery, Registration Certificate for Veterinary Drugs Administered to Animals, and Disposal Record for Foods of Animal Origin not Intended for Human Consumption” specified in the Circular No.2005/74 regarding “Drug Use Control at Livestock Farms Keeping Animals used for Food Production” shall be recorded.

9- The farms to be certificated as producing milk in accordance with the EU standards shall be included in the “National Residue Monitoring Plan”.

7. EVALUATION OF RESULTS OF OFFICIAL CONTROLS

a) The official controls which are to be performed at the farms to be certificated as producing milk in accordance with the EU standards shall be performed with the audit form in ANNEX-1 by taking into account the abovementioned subjects.

b) ANNEX-2 includes explanations for filling the audit form in ANNEX-1.

c) The farms whose conformity has been determined according to the audit results performed within the scope of the principles specified in this procedure shall be approved and certificated as producing milk in accordance with the EU standards and notified to the General Directorate of Food and Control by Provincial Directorate of Food, Agriculture and Livestock.

d) In the case that total plate and somatic cell counts are higher than the values specified above in terms of their geometric mean according to the audit results performed at the certificated farms, the certificate of the farm in question shall be suspended and both the General Directorate of Food and Control and the milk processing plant shall be informed about the case and the certificate shall be withdrawn. The suspension process is maintained until microbiological criteria are determined to meet the values specified in this procedure. The certificate shall be restored to the farm if the total plate and somatic cell counts meet the required criteria after corrective activities.

d) In the case that amount of aflatoxin detected in raw milk is higher than the amount specified for milk in the “Turkish Food Codex Regulation on Contaminants” according to the audit results performed at the certificated farms, the certificate of the farm in question shall be suspended, and both the General Directorate of Food and Control and milk processing plant shall be informed about the case, and the certificate shall be withdrawn. The suspension process is maintained until the amount of aflatoxin detected in raw milk is determined to comply with the “Turkish Food Codex Regulation on Contaminants”.

e) In the case that any susceptible situation of bovine tuberculosis, bovine brucellosis, sheep and goat brucellosis or foot and mouth disease is present according to the audit results performed at the certificated farms, the certificate of the farm in question shall be suspended and both the General Directorate of Food and Control and milk processing plant shall be informed about the case, and the certificate shall be

withdrawn. The suspension process is maintained until the case related to the said diseases is clarified. In the case of confirmation of the said disease/diseases, the certificate shall be dissolved and both the General Directorate of Food and Control and milk processing plant shall be informed about the case. The certificate shall be restored to the farm when an official veterinarian confirms that the farm is disease-free.

8. AUDIT FREQUENCY

- a) The farms certificated as producing milk in accordance with the EU standards shall be audited at least twice (2) a year by the personnel of the Provincial Directorate of Food, Agriculture and Livestock, and if the farm is located in a district, it is audited for the same number of times as specified above by the personnel of the Provincial Directorate and the relevant personnel of the District Directorate of Food, Agriculture and Livestock.
- b) The annual work plan shall describe when and by whom the audits to be conducted at the farms certificated as producing milk in accordance with the EU standards are performed.
- c) The General Directorate of Food and Control shall be informed about the results of official controls performed at the farms certificated as producing milk in the EU standards.
- d) The relevant personnel of the General Directorate of Food and Control may audit the farms approved by the Provincial Directorate of Food, Agriculture and Livestock at any time. In the case of suspension or cancellation of the certificate according to deficiencies detected, the relevant Provincial Directorate of Food, Agriculture and Livestock shall be instructed accordingly.

ANNEX-1

AUDIT FORM FOR THE CERTIFICATION OF FARMS PRODUCING MILK IN ACCORDANCE WITH THE EU STANDARDS

1. THE FARM			
1.1 Name-Surname of Owner			
1.2 Commercial Title			
1.3 Address			
1.4 Farm (Facility) Number			
1.5 Number of Animals			
1.6 Number of Dairy Animals			
1.7 Milk Amount Produced (day/litre)			
1.8 Name of Milk Processing Plant Where Produced Milk is Delivered			
1.9 Previous Audit Date			
1.10 Audit Date			
2.1 Animal Health and Welfare	Y	N	Value
2.1.1 Are the animals in farm recorded in database of Ministry?			
2.1.2 Is there any demand for ear tags regarding animals of which ear tags are lost, or which do not have ear tags at farm?			
2.1.3 Are the notifications performed for birth, death, slaughter or activity of animals at farm?			
2.1.4 Are the cattle and water buffalos at farm free from Tuberculosis and Brucellosis?			
2.1.5 Are clinical controls performed with regard to foot and mouth disease?			
2.1.6 Are diarrhoea, febrile enteritis, infection of reproductive organs, fever and garget seen on the animals?			
2.1.7 Do the animals have any udder wound affecting milk?			
2.1.8 Is the daily milk yield of the dairy cattle at farm at least 2 litres?			
2.1.9 Are the sick animals recorded?			
2.1.10 Are the animals which are close to birth, have given birth, or sick kept in a separate place from herd?			
2.1.11 Are the vaccines and drugs applied on each animal recorded?			
2.1.12 Are the sheep and goats free from Brucellosis Melitensis?			
2.1.13 Are the animals cruelly treated?			
2.1.14 Are appropriate ventilation and illumination equal to daylight provided?			
2.2 Barn Hygiene and Health	Y	N	Value
2.2.1 Number of buildings at the farm and their functional purposes			
2.2.1.1 Animal shelters			
2.2.1.2 Quarantine unit			

2.2.1.3 Milking unit			
2.2.1.4 Other			
2.2.2 Is there Veterinarian's examination room?			
2.2.3 Is the farm enclosed with fence?			
2.2.4 Are there disinfection pools at entrances of the farm and farm buildings?			
2.2.5 Are the animals which are introduced into and leave the farm and sold, recorded?			
2.2.6 Are the usage area and surroundings of the byre clean?			
2.2.7 Is there a system which provides evacuation and disposal of solid waste, liquid waste and residues?			
2.2.8 Are the tethering places of animals appropriate (at farms having tethering places)?			
2.2.9 Are the control activities performed for winged insects, rodent and pest?			
2.2.10 Are the floor and walls of the byre easy to clean (for closed system farms)?			
2.2.11 Is there sufficient potable and utility water supply?			
2.2.12 Are the animals kept in separate place from the places where milk is chilled, processed and stored?			
2.2.13 Are the health conditions appropriate if different kinds of animals are kept together?			
2.2.14 Are the dead animals recorded?			
2.2.15 How are the dead animals disposed?			
2.2.15.1 By burning			
2.2.15.2 By burying			
2.3 Milking Hygiene	Y	N	Value
2.3.1 Are teats, udders and circumferences thereof cleaned prior to milking?			
2.3.2 Are the approved substances used for cleaning and disinfection of teats?			
2.3.3 Is the milk checked in terms of organoleptic and physicochemical abnormalities prior to milking?			
2.3.4 Is attention paid to the time when udder ointment and sprays are used?			
2.4 Building, Equipment and Tools Hygiene	Y	N	Value
2.4.1 Does the building have risk of contamination?			
2.4.2 Is all equipment contacting milk made of materials which are easy to clean and disinfect?			
2.4.3 Are the equipment and tools used for milking clean?			
2.4.4 Is disinfection process applied to the equipment and tools used for milking?			
2.4.5 Are the equipment and tools used for milking rinsed with utility			

water after cleaning and disinfection?			
2.4.6 Are the containers and tanks used for transportation of unprocessed milk cleaned and disinfected prior to reuse?			
2.4.7 Volume of Milk Chilling Tank			
2.4.8 Is the layout of the farm sufficient for preventing cross contamination?			
2.5 Milking Staff Hygiene	Y	N	Value
2.5.1 Number of personnel at the farm			
2.5.2 Do the staff being at the same place with animals at the farm have health certificate (porter inspection card)?			
2.5.3 Are the hands cleaned prior to milking?			
2.5.4 Are the milking gowns used appropriate and clean?			
2.5.5 Is there a water installation for cleaning hands at milking place?			
2.5.6 Do the staff regularly trained about the subjects regulation, milk hygiene and animal health?			
2.6 Production Hygiene	Y	N	Value
2.6.1 Is the determination of freezing point recorded? (Auto control)			
2.6.2 Is the overall number of bacteria recorded? (Official control) (at least 2 controls monthly/geometric mean/30 °C 1 ml <= 100.000) (for cow's milk)			
2.6.3 Is the number of somatic cells recorded? (Official control) (at least 1 control monthly/geometric mean/1 ml <= 400.000) (for cow's milk)			
2.6.4 Is the number of other kinds of bacteria recorded? (Official control) (30 °C 1 ml <= 1.500.000)			
2.6.5 Is an all or nothing test applied for antibiotics? (Auto control)			
2.6.6 Are the substances in raw milk such as inhibitor and neutralizer controlled? (Auto control)			
2.6.7 Is the aflatoxin in raw milk analysed? (Official control)			
2.7 Quality and Collection of Unprocessed Milk	Y	N	Value
2.7.1 Is milk chilled to a temperature not higher than 8 °C if collected on a daily basis?			
2.7.2 Is milk chilled to a temperature not higher than 6 °C if not collected on a daily basis?			
2.7.3 Is the cold chain kept during transportation? (the temperature of milk when leaving the farm and the temperature thereof when introducing into farm shall be controlled)			
2.8 Withdrawal of Use of Unprocessed Milk	Y	N	Value
2.8.1 Is the "Certificate of Registration for Veterinary Drugs Applied on Animals" kept?			
2.8.2 Are the animals on which veterinary drugs affecting milk are applied determined?			
2.8.3 Is the milk of the animals on which antibiotics is applied disposed as long as antibiotics affects the milk?			

2.8.4 Is the disposed milk kept on the “Disposal Record for Foods of Animal Origin”?			
2.9 Water Quality	Y	N	Value
2.9.1 Is microbiological and chemical analysis of the used water performed regularly? (Auto control)			
2.10 Animal Feeding	Y	N	Value
2.10.1 Are the feed and feed materials used for animal feeding recorded?			
2.10.2 Are the storing conditions for feed and feed materials appropriate?			
2.10.3 Is feeding made manually or with an automated system?			
2.10.4 Is the ration prepared by farm or feed mill?			
2.10.5 Are the official controls conducted for feeds prepared at farm?			
2.11 Instructions	Y	N	Value
2.11.1 Are the instructions which staff should follow included in the relevant sections?			
2.11.2 Has the owner of the farm taken the required measures with regard to the issues detected during the previous audit?			
2.12 Training	Y	N	Value
2.12.1 Are the staff of the farm provided with regular training about the production complying with the hygienic conditions?			
2.12.2 Are the staff of the farm provided with regular training about personal hygiene?			
2.12.3 Are the staff of the farm informed about Approved Farm Certificate?			
2.12.4 Are the trainings recorded?			
3. 3. Recommendations			
4-Decision			

INSPECTORS				PERSON RESPONSIBLE FOR FARM	
Name-Surname	Title	Department	Signature	Name-Surname	Signature

ANNEX-2

EXPLANATIONS FOR FILLING THE AUDIT FORM

The arrangement of Audit Form regarding the Certification of the Farms Producing Milk in Accordance with the EU Standards is made in the framework of the followings:

1. 1. Of the Farm

1.1 Name-Surname of Owner

1.2 Commercial Title

1.3 Address

1.4 Farm (Facility) Number

1.5 Number of Animals

1.6 Number of Dairy Animals

1.7 Milk Amount Produced (day/litre)

1.8 Name of Milk Processing Plant Where Produced Milk is Delivered

1.9 Previous Audit Date

1.10 Audit Date

2.1 Animal Health and Welfare

2.1.1 All the cattle, sheep and goats at the farm should be recorded and described in the database of the Ministry.

2.1.2 There should have been a demand for ear tags in terms of the animals at the farm not having ear tags.

2.1.3 The notifications related to birth, death, slaughter and activities of the animals at the farm should be made within a legal period.

2.1.4 The animals at the farm should be free from tuberculosis and brucellosis, and that situation should be officially certificated. The tests for tuberculosis and brucellosis should be re-performed every year.

2.1.5 The animals should be controlled in terms of foot and mouth disease.

2.1.6 The animals should generally be in good health condition. Diseases such as genital tract infections, enteritis, and mastitis, etc. and fewer should not be present on the animals.

2.1.7 The animals should not have udder wounds affecting milk.

2.1.8 The daily milk yield of the cattle should be at least 2 litres.

2.1.9 The sick animals should be recorded and separated from the healthy ones.

2.1.10 The animals which are close to birth, have given birth, or sick should be kept in a separate place from herd.

2.1.11 It is important whether the animals are treated with the drugs which affect the milk, and are or may be harmful to human health, and whether the milk is used during the time on which the effects of those drugs disappear if treated. This situation should be recorded.

2.1.12 The sheep and goats should be free from Brucellosis Melitensis.

2.1.13 There should be controls performed in terms of animal welfare. The animals should not be cruelly treated.

2.1.14 There should be controls performed in terms of animal welfare, and the conditions under which the animals live should be controlled in terms of life values.

2.2 Byre Hygiene and Health

2.2.1 It should be determined the functional purposes of the buildings at the farm.

2.2.2 There should be a Veterinarian examination room.

2.2.3 There should be protective strip enclosing the farm.

2.2.4 There should be disinfection pools at entrances of the farm buildings.

2.2.5 The activities of the animals at the farm should be recorded.

2.2.6 The cleanliness of the byre and its surroundings should be controlled.

2.2.7 The system which provides evacuation and disposal of solid waste, liquid waste and residues should be controlled.

2.2.8 In terms of animal welfare, there shall be controls whether the tethering places of animals are dry or not, and bedsteads are used or not when necessary.

2.2.9 There should be controls for preventing the introduction of the winged insects, rodents and pest into the farm.

2.2.10 The floor and walls of the byre should be easy to clean.

2.2.11 The water which is for animal consumption, and used for cleaning the tools and equipment should be sufficient and appropriate quality.

2.2.12 The animals should be kept away from the buildings and places where milk is stored, processed and chilled.

2.2.13 The swine and poultry should not be kept in byre and places thereof.

2.2.14 The dead animals should be recorded.

2.2.15 The dead animals should be disposed by burning or burying.

2.3 Milking Hygiene

2.3.1 Teats, udders and circumferences thereof should be cleaned prior to milking.

2.3.2 The udder ointment and sprays should be used shortly after milking unless the Official Veterinarian stated otherwise. The ointment and sprays should be licenced.

2.3.3 The milking staff should control the appearance of the milk before milking each cow. In the case of abnormality in milk, it should be separated from the other milk.

2.3.4 The cows suffering from an udder disease should be milked finally, or manually, or with a milker. The milk of the sick animal should not be mixed with other milk.

2.4 Building, Equipment and Tools Hygiene

2.4.1 The building which is used for milking, and milk storing, processing or chilling should be positioned and configured as to preventing any contamination risks. Including adequate ventilation and illumination, the building should easy to clean, disinfect, and the walls and floors thereof exposed to infections or pollutions should

also be easy to clean in addition that the floors should be planned as to enabling drainage of liquids and remove of wastes.

2.4.2 The tools and equipment contacting with milk should have smooth surfaces, and be easy to clean and disinfect. They should not corrode.

2.4.3 The tools and equipment used for milking and parts thereof should always be clean.

2.4.4 After using, the milking equipment, mechanical tools and vessels contacting with milk should be cleaned and disinfected.

2.4.5 The disinfected tools should be rinsed with fresh water.

2.4.6 The containers and tanks used for transportation of unprocessed milk should be cleaned and disinfected. 2.4.7 There should be milk cooling tank appropriate for production capacity.

2.4.8 The layout of the farm should be as to preventing cross contamination.

2.5 Milking Staff Hygiene

2.5.1 There should be adequate staff required for the capacity of farm.

2.5.2 The milking and care staff should have the certificate (porter inspection card) indicating that they are in a good health condition.

2.5.3 The milking staff should wash their hands prior to milking, and rewash their hands when necessary.

2.5.4 The milking staff and other people contacting with milk after milking should wear clean milking gowns.

2.5.5 For hand cleaning, there should be a water instalment near milking place enabling the staff to wash their hands.

2.5.6 The staff should regularly be trained about the subjects regulation, milk hygiene and animal health.

2.6 Production Hygiene

2.6.1 Production hygiene is a routine and supportive analysis. It is related to addition of water to milk. Freezing point should not be higher than $-0,520^{\circ}\text{C}$. It is important to add water in terms of counting the number of bacteria and somatic cells. The results of auto control analysis shall be checked.

2.6.2 It is an analysis performed on a routine basis. The overall number of bacteria in cow's milk should not be more than 100.000 per millilitre at 30°C . The Provincial Directorate should take sample at least 2 in a month. By determining the value in question, it is taken into consideration the geometric mean.

2.6.3 It is an analysis performed on a routine basis. The overall number of somatic cells in cow's milk should not be more than 400.000 per millilitre. The Provincial Directorate should take sample at least 1 in a month. By determining the value in question, it is taken into consideration the geometric mean.

2.6.4 The overall number of bacteria in milk of water buffalo, sheep and goat should not be more than 1.500.000 per millilitre at 30°C . The Provincial Directorate is required to take sample.

2.6.5 It is required that the veterinary drugs affecting milk are recorded, if used, and the milk of that animal is not used until the drugs' effects disappear, and

also this case should be recorded. The results of auto control analysis shall be checked.

2.6.6 The raw milk should not contain inhibitory and neutralizing substances. The results of auto control analysis shall be checked.

2.6.7 The aflatoxin analysis should be performed for raw milk twice a year.

2.7 Quality and Collection of Raw Milk

2.7.1 Milk should be chilled at a temperature not higher than 8°C after milking if collected on a daily basis.

2.7.1 Milk should be chilled at a temperature not higher than 6°C after milking if not collected on a daily basis.

2.7.3 The transportation should be carried out by keeping cold chain. The temperature of raw milk should not be higher than 10°C when arrived at milk processing plant.

2.8 Withdrawal in Use of Unprocessed Milk

2.8.1 There should be "Registration Certificate for Veterinary Drugs Applied on Animals", and the veterinary drugs should be stored in a separate place.

2.8.2 The animals exposed to the veterinary drugs affecting milk should be marked, and it is taken account the time of elimination of drugs from animals specified in prospectus.

2.8.3 The milk containing veterinary drugs and other chemical residues should be disposed.

2.8.4 The disposed milk should be kept on the "Disposal Record for Foods of Animal Origin".

2.9 Water Quality

2.9.1 The water used at farm should comply with the microbiological and chemical parameters determined for "potable-utility water" in the "Regulation on Water Intended for Human Consumption" published on Official Gazette No.25730 on 17.02.2005 by the Ministry of Health. The owner of the farm makes a water control plan including sampling frequency and analysis, and performs the controls according to that plan. That plan and analysis results are confirmed as complying with the relevant Regulation at official controls.

2.10 Animal Feeding

2.10.1 The feeds and feed materials used at the farm should be recorded.

2.10.2 The storing conditions for feed and feed materials should be appropriate (There should be a humidity-free and dry place).

2.10.3 The type of feeding should be specified.

2.10.4 It should be specified whether the ration is prepared by the farm or feed mill.

2.10.5 Samples shall be taken from the rations prepared at the farm twice a year in terms of official controls.

2.11 Instructions

2.11.1 The rules which the staff are required to follow should visibly be hanged on the relevant places.

2.11.2 The owner of the farm should fulfil the needs determined on previous audit.

2.12 Training

2.12.1 The staff of the farm should be provided with regular training about the production complying with the hygienic conditions.

2.12.2 The staff of the farm should be provided with regular training about personal hygiene.

2.12.3 The staff of the farm should be provided with enough information about the Approved Farm Certificate.

2.12.4 The trainings should be recorded.

3. 3. Recommendations

The recommendations regarding the detected deficiencies and needs to be met at the farm should be made.

4- Decision

Following the audit, a decision shall be made regarding whether the farm is certificated as producing milk in accordance with the EU standards or not. Following the audit conducted at previously certificated farms, a decision shall be made regarding whether the said farm maintains producing milk in accordance with the EU standards or not, and the certificate is withdrawn if the farm is determined not to maintain its production of milk in accordance with the EU standards.