

Regulated Control Scheme (RCS) Template for the Transport of Animal Material and Product

You can use this RCS template if you are a:

- Transport service operator
- Depot operator, including Vehicle Docking Facilities (VDF)

The registration of this template is valid for 3 years from the date of registration. An application for renewal of an operator's registration must be made by the operator and received by the Director-General at least 30 days before the expiry of the operator's current registration.

Name of Company, Business Owner or Partners:

This page is not part of the RCS.

Statement of Application

The application of the **Regulated Control Scheme Template for the Transport of Animal Material and Product** is limited to businesses that are:

- Transport service operations
- Depot operations (including Vehicle Docking Facilities).

Dated at Wellington, 4/09/2019

Nigel Lucas
Manager Animal Products
Ministry for Primary Industries
(acting under delegated authority of the Director-General)

Contact for further information

Ministry for Primary Industries (MPI)
New Zealand Food Safety
Food Regulation Directorate
PO Box 2526
Wellington 6140

Email: animal.products@mpi.govt.nz

Disclaimer

Considerable effort has been made to ensure that the information provided in the **Regulated Control Scheme Template for the Transport of Animal Material and Product** is accurate, up to date, and otherwise adequate in all respects. Nevertheless, this template is approved STRICTLY on the basis that the Crown, the Ministry for Primary Industries, its statutory officers, employees, agents, and all other persons involved with the writing, editing, approval or publication of, or any other kind of work in connection with the **Regulated Control Scheme Template for the Transport of Animal Material and Product**:

- (1) disclaim any and all responsibility for any inaccuracy, error, omission, or any other kind of inadequacy, deficiency, or flaw in, or in relation to, the **Regulated Control Scheme Template for the Transport of Animal Material and Product**; and
- (2) without limiting (1) above, fully exclude any and all liability of any kind, on the part of any and all of them, to any person or entity that applies the **Regulated Control Scheme Template for the Transport of Animal Material and Product**.

Part 1: General RCS Sections

To complete this RCS template refer to the [Guidance Document: How to Complete an RMP or RCS Template](#).

1. Business Identification

Business RCS or ID	
--------------------	--

2. Operator Name, Business Address and Contact Details

Type of legal entity (tick one)	Name
<input type="checkbox"/> Company	
<input type="checkbox"/> Sole trader	
<input type="checkbox"/> Partnership	
Trading name, if any (if different from legal name)	
Physical address of premises	
Postal address including postcode (for communication)	
Tel	
Mobile	
Email In entering this email, I consent to being sent information and notifications electronically.	

3. Responsible Person

Day-to-day Manager of the RCS (also referred to as the 'RCS Manager')	
---	--

4. Scope of the RCS

RCS physical boundaries	
<input type="checkbox"/> The physical boundaries of the RCS are shown on the attached site plan	
The RCS covers the following processes or activities	
<input type="checkbox"/> Transport service operator	<input type="checkbox"/> Depot operator
<input type="checkbox"/> Non-refrigerated relevant goods (animal material or animal products)	<input type="checkbox"/> Transferring non-refrigerated relevant goods (animal material or animal products)
	<input type="checkbox"/> Transferring refrigerated relevant goods (animal material or animal products)
<input type="checkbox"/> Refrigerated relevant goods (animal material or animal products)	<input type="checkbox"/> Holding refrigerated relevant goods (animal material or animal products)
	<input type="checkbox"/> Holding non-refrigerated relevant goods (animal material or animal products)
Intended market*	
<input type="checkbox"/> Domestic (New Zealand)	<input type="checkbox"/> Export to countries that do not require official assurances
<input type="checkbox"/> Export to countries that require official assurances	

*Inform your RCS verifier if your intended market changes.

Activities excluded from the RCS	
The following products or activities that occur within the physical boundaries of the RCS are excluded because they are covered under a different RMP, RCS or a risk-based measure under the Food Act.	
Further processing occurs within the physical boundaries of this RCS <input type="checkbox"/> Yes or <input type="checkbox"/> No	
Product or activity	Covered under
<input type="checkbox"/> Non-animal food products ¹	Food Act _____
<input type="checkbox"/> Non-food products ¹	

¹ These products are transported using the same transportation units, but they are excluded from the RCS. Procedures are in place for ensuring that these products are not a source of contamination to any animal material or product (relevant goods) that is transported using the same transportation units.

5. Other Activities at Same Place

Activities other than the transport of relevant goods² occur within the physical boundaries of the RCS:

☐ Yes ☐ No

If **yes**, list in the table below:

- each other activity occurring within the RCS physical boundary;
- how the activity is controlled, so operations are not adversely affected; and
- who is responsible for ensuring that the control measures are implemented and effective.

Activity	Control measures	Responsibility

² Relevant goods means animal material or animal product that is: a) intended for human or animal consumption; and b) intended for export from New Zealand with an official assurance

6. Sharing With Other Operators

Persons other than those covered by this RCS are carrying out activities within the physical boundaries of the RCS:

☐ Yes ☐ No

If **yes**, list in the table below:

- who they are;
- each activity;
- how that activity is controlled so operations are not adversely affected; and
- who is responsible for ensuring that the buildings, facilities and equipment are maintained in a suitable condition.

Other person	Activity	Control measures	Responsibility

7. External Verification

- (1) I give my contracted verifier to have the freedom and access necessary to allow him or her to carry out verification functions and activities, including:
- a) such freedom to access premises, places, or facilities covered by a Regulated Control Scheme as is necessary to enable a recognised Regulated Control Scheme verifier to carry out his or her functions and activities; and
 - b) such access to documents, records, and information that relate to a Regulated Control Scheme as is necessary to enable a recognised Regulated Control Scheme verifier to carry out his or her functions and activities; and
 - c) such access to things (including containers and packages) that are used in connection with producing and processing animal material and animal products under a Regulated Control Scheme as is necessary to enable a recognised Regulated Control Scheme verifier to carry out his or her functions and activities; and
 - d) such access to animal material, animal product, equipment, packages, containers, and other associated things used in processing animal material and animal product under a Regulated Control Scheme as is necessary to enable a recognised Regulated Control Scheme verifier to carry out his or her functions and activities (including identifying and marking any of those things); and
 - e) such freedom to examine and take samples (for the purpose of analysis or retention) of animal material, animal product, or any other outputs, substance, or associated thing which has been, is, or may be used in contact with, or in the vicinity of animal material or animal product being produced or processed under a Regulated Control Scheme as is necessary to enable a recognised Regulated Control Scheme verifier to carry out his or her functions and activities.
- (2) By way of explanation, in the case of a significant risk to the fitness for intended purpose of animal product or suitability of animal material for processing, a recognised Regulated Control Scheme verifier may:
- a) recommend to the operator that processing under the Regulated Control Scheme be temporarily interrupted; and
 - b) recommend to the operator that any affected animal product that may not, or no longer, be fit for its intended purpose be detained; and
 - c) recommend to an Animal Product Officer that the officer exercises his or her powers of interruption of operations under section 89 of the Act which (in the case only of the powers under section 89(b) and (c)) may be exercised by the Animal Product Officer over the phone if he or she considers that appropriate.

☐ A letter has been received from the verification agency confirming they will verify the RCS at all sites covered by this RCS.

☐ A copy of Verification Letter is attached.

8. RCS Document List

Table 1: RCS document list

Documents from the RCS template				Additional documents written by the operator	
Title	Page No	Date signed		Title	Date Issued
Part 1: General RCS Sections					
1	Business Identification	3			
2	Operator Name, Business Address & Contact Details	3			
3	Responsible Person	3			
4	Scope of the RCS	4		Site Plan	
5	Other Activities at Same Place	5			
6	Sharing With Other Operators	5			
7	External Verification	6		Letter from RCS Verifier	
8	RCS Document List	7			
9	Confirmation by the Day-to-day Manager of the RCS	9			
Part 2: Supporting Systems					
A	Document Control and Record Keeping	10			
B	Personnel Health and Hygiene	11		e.g. Register for Injuries and Illnesses	
C	Personnel Competencies and Training	13		e.g. Training Programme, Personnel Training Form	
D	RCS Notifications	15			
E	Corrective Action	16		e.g. Corrective Action Register	
F	Design, Construction and Maintenance of Facilities and Equipment	18		e.g. Repairs and Maintenance Register	
G	Cleaning and Sanitation	20		e.g. Cleaning Schedule	
H	Traceability and Inventory	22		e.g. Chemicals Register, Corrective Action Register	
I	Calibration	24		e.g. Calibration Schedule	

Documents from the RCS template				Additional documents written by the operator	
Title		Page No	Date signed	Title	Date Issued
J	Pest Control	26		e.g. <u>Vermin Control Register</u>	
K	Non-complying Relevant Goods	28		e.g. Loadout Checksheet	
L	Operating Procedures - General	30			
M	Operating Procedures - Transport	31			
N	Operating Procedures - Depot	33			

9. Confirmation by the Day-to-day Manager of the RCS

I confirm that:

<input type="checkbox"/>	All of the documents listed in Section 8 are appropriate for my operation.
<input type="checkbox"/>	All facilities and equipment necessary to implement the RCS are available and ready to operate.
<input type="checkbox"/>	The RCS, including all Supporting Systems, has been authorised by me.
<input type="checkbox"/>	The RCS, including all relevant legislation, will be implemented as written.
Signature	 Day-to-day Manager of the RCS
Date	

Part 2: Supporting Systems

Note: the word “product” refers to animal material and/or animal products (including dairy material and dairy products)

A. Document Control and Record Keeping

Know	To ensure RCS documents are authorised, controlled, kept up-to-date and stored properly. To ensure records are generated and stored properly.
Do	<p>Document control</p> <ul style="list-style-type: none"> RCS documents are: <ul style="list-style-type: none"> numbered and dated at time of issue; authorised prior to use by the Day-to-day Manager of the RCS or a person who meets all the competency requirements; authorised by signing the document list and initialling RCS documentation (Refer to Section 8); and available to any person with responsibilities under the RCS. We have an effective document control system that includes recording changes to the operator documented system, including changes to cross-referenced documents that form part of the system. Old pages are removed, crossed diagonally to show they are obsolete and filed. Copies of obsolete documents are kept for at least 4 years in the RCS Manager's office. <p>Records</p> <ul style="list-style-type: none"> All records are: <ul style="list-style-type: none"> an accurate reflection of any observations taken; legible; stored for 4 years, or for the shelf-life of the relevant goods to which the records relate to (whichever is longer); and stored in a way that protects them from damage, deterioration or loss. Electronic records are backed-up and protected from corruption, damage or loss. Any alteration made to a record is made in a way that allows the original entry to remain readable (i.e. eraser or the use of Twink™ or other material to cover the original entry is not allowed) and is initialised by the person making the alteration. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> Obsolete documents and document lists are filed.
Ref.	<ul style="list-style-type: none"> Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 9.2. Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 4.

B. Personnel Health and Hygiene

Know	<p>To ensure that all personnel are medically fit to perform their duties, and that they comply with good hygienic practices to prevent or minimise the contamination of relevant goods, packaging, equipment and the environment.</p> <p>Personnel include all workers, contractors providing services, and visitors.</p>
Do	<p>Induction and on-going supervision of workers</p> <ul style="list-style-type: none"> • New personnel are informed of their job description and procedures (including hygienic practices as appropriate) before starting work. This is described in the training programme and recorded on an individual's training form (e.g. Personnel Training Form). • Ongoing supervision and/or training is provided to ensure that personnel are adequately trained on their specific tasks, including any on-site requirements when loading and unloading at a customers' premises. <p>Washing of hands and arms</p> <ul style="list-style-type: none"> • All personnel wash their hands and exposed portions of their arms with soap and water, and dry them thoroughly: <ul style="list-style-type: none"> – before entering packing areas; – before handling relevant goods or packaging; – after using the toilet; – after handling or coming into contact with waste or dirty surfaces; – after hand contamination from coughing, sneezing, and blowing the nose; or – any time they become soiled. • Hand-washing and drying involves the following: <ul style="list-style-type: none"> – rinsing hands in warm water (at least 5 seconds); – applying soap or sanitiser and rinsing hands (at least 15 seconds); – rinsing off soap or sanitiser in warm water (at least 5 seconds); and – drying hands (at least 10 seconds). • All soaps and sanitisers used for hand washing are: <ul style="list-style-type: none"> – approved for their intended use; – labelled or identified in an appropriate manner; and – used in accordance with manufacturers' instructions and any conditions of use. <p>Behaviour</p> <ul style="list-style-type: none"> • Personnel behave in a manner that prevents the contamination of relevant goods. • Eating, drinking, smoking or spitting is not allowed inside the transportation units. <p>Visitors and contractors</p> <ul style="list-style-type: none"> • All visitors and contractors are required to report to the Day-to-day Manager of the RCS on arrival and sign the Visitor's Logbook. • Visitors and contractors who enter the site are required to confirm, by signing a declaration in the Visitor's Logbook, that to the best of their knowledge they have no medical condition that may pose a risk to food safety. • If a visitor or contractor is visibly ill, the Day-to-day Manager of the RCS can deny them access to operative areas. • Visitors and contractors are supervised by assigned staff while within the premises. The assigned staff are responsible for ensuring that visitors and contractors follow hygienic practices and procedures.

	<p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> <u>A record of all employee illnesses and any medical certificates.</u> e.g. Register for injuries. Visitor's Logbook. e.g. <u>Personnel Training Form.</u> Any problems detected and corrective actions taken. Refer to <u>E. Corrective Action.</u>
Ref.	<ul style="list-style-type: none"> <u>Animal Products Regulations 2000</u>, regulations 12 and 13. <u>Animal Products Notice: Specifications for Products Intended for Human Consumption 2016</u>, Part 4.2. <u>Animal Products (Dairy) Regulations 2005</u>, Regulations 11 and 12.

C. Personnel Competencies and Training

Know	To ensure personnel have the necessary knowledge and skills to perform their assigned tasks effectively.
Do	<p>Competencies of key RCS positions</p> <ul style="list-style-type: none"> We have identified the following (either by position, designation or name) in our RCS: <ul style="list-style-type: none"> the Day-to-day Manager of the RCS or appointed person in charge; the person(s) who authorises all or parts of the RCS template; and personnel involved in e.g. monitoring, corrective action activities. We have ensured personnel performing key tasks have the following competencies: <ul style="list-style-type: none"> knowledge and skills in executing the particular task; and an overall understanding of the area they are working in. We document the skills or competencies on the e.g. Personnel Training Form. <p>Day-to-day Manager of the RCS</p> <ul style="list-style-type: none"> The Day-to-day Manager of the RCS is responsible for: <ul style="list-style-type: none"> ensuring proper implementation of documented RCS and procedures, including monitoring of processes and taking corrective actions for any non-compliances; maintaining the RCS documents up-to-date; verifying the effectiveness of the RCS; communicating with the RCS verifier, as needed; and ensuring all personnel are adequately trained. The Day-to-day Manager of the RCS has the following qualifications: <ul style="list-style-type: none"> has a good understanding of the documented RCS, including legal requirements and supporting systems; and has relevant experience in transportation and handling at wharves as appropriate. <p>Induction and supervision</p> <ul style="list-style-type: none"> We inform new personnel before starting work of: <ul style="list-style-type: none"> their role (e.g. job description); health requirements; and hygienic practices and procedures. We will provide ongoing supervision to ensure personnel are adequately trained in their specific tasks, and in hygienic practices and procedures. We have a training programme that includes: <ul style="list-style-type: none"> the identification of skills and competencies required for key roles; training schedules (including refresher training); and training records of personnel. <p>Visitors and contractors</p> <ul style="list-style-type: none"> Visitors and contractors report to the responsible person on arrival at the premises. We ensure they are supervised by assigned staff while within the premises. It is the responsibility of the assigned staff to ensure that hygienic practices and procedures are followed by the visitor or contractor. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.

Show	<ul style="list-style-type: none">• Job descriptions.• e.g. <u>Training Programme</u>.• e.g. <u>Personnel Training Form</u>.
Ref.	<ul style="list-style-type: none">• <u>Animal Products Act 1999 section 16 (1) (c)</u>.• <u>Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 5</u>.• <u>Animal Products (Dairy) Regulations 2005</u>.

D. RCS Notifications

Know	To ensure that the RCS continues to be effective, and that MPI or the RCS verifier are notified of issues as required.
Do	<p>Notification</p> <ul style="list-style-type: none"> • The Day-to-day Manager of the RCS will send an email to MPI.Approvals@mpi.govt.nz or a letter to the Manager, Approvals Operations, MPI, PO Box 2526, Wellington 6140 notifying of any: <ul style="list-style-type: none"> – change to the name, position or designation of the Day-to-day Manager of the RCS; – change in RCS verifier; or – any emerging, new or exotic biological hazards or new chemical hazards that have been discovered. • The Day-to-day Manager of the RCS will send an email or letter to the RCS verifier without unnecessary delay in discovering: <ul style="list-style-type: none"> – any changes in the name and address of the operator; – a change in the responsible person(s) for the day-to-day management of the registered operation; – significant concerns about the fitness for intended purpose of any product; – that the RCS is no longer effective; – that the premises are no longer suitable for their use; or – that anything within the physical boundaries of the RCS is used for additional purposes or by other operators, and the RCS has not adequately considered relevant hazards or other risk factors.
Show	<ul style="list-style-type: none"> • Any information or evidence relating to changes in the RCS. • Records of any notifications to MPI.
Ref.	<ul style="list-style-type: none"> • Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 6.

E. Corrective Action

Know	To ensure that if problems occur, they are managed appropriately (including restoration of control, product disposition and prevention of recurrence).
Do	<p data-bbox="292 349 507 383">Corrective action</p> <ul data-bbox="292 398 1396 1093" style="list-style-type: none"> • Problems are normally identified by persons as they carry out, monitor or verify the effectiveness of the tasks documented in the RCS. They may also be detected through customer complaints. • When problems occur, corrective actions are carried out in an effective and timely manner. • We maintain a register for corrective actions, including follow-up checks, e.g. internal audits, external audits. • We will notify the RCS verifier and the owner as soon as practicable if the relevant goods cannot be transhipped within the required timeframe, (i.e. 12 hours for refrigerated relevant goods and 24 hours for any other relevant goods). • Problems detected through the normal day-to-day operation of the RCS are addressed by a suitably skilled person who will: <ul data-bbox="339 745 1396 1093" style="list-style-type: none"> – assess the problem; – restore control; – identify and retain any suspect relevant goods; – determine the product disposition appropriate to the nature of the problem and the intended use of the relevant goods (e.g. reject or release as is), in consultation with the product owner. Refer to K. Non-complying Relevant Goods; – take action to stop the problem from recurring, (e.g. increase surveillance of the system, make changes to the system); and – record the corrective actions (including restoration of control, product disposition and prevention of recurrence) in the e.g. Corrective Action Register. <p data-bbox="292 1126 890 1160">Corrective action for unforeseen circumstances</p> <ul data-bbox="292 1176 1396 2018" style="list-style-type: none"> • The RCS is not written to cover unusual events such as floods, fires or earthquakes. If such an event happens, appropriate corrective action are determined on a case-by-case basis and taken. • In the event of an emergency (including but not limited to a breakdown of a transportation unit) the affected relevant goods may be transferred to another suitable transportation unit of a transport service operator at a depot or premises covered by an RMP or RCS so that: <ul data-bbox="339 1350 1396 1417" style="list-style-type: none"> – any potential contamination is minimised; and – the transfer is recorded on the documentation accompanying the relevant goods. • If any temperature requirement is contravened as a result of an emergency, we notify: <ul data-bbox="339 1451 1396 1518" style="list-style-type: none"> – the owner of the relevant goods; and – our verifier. • When problems occur due to unforeseen circumstances, the Day-to-day Manager of the RCS nominates a suitably skilled person to carry out the “normal” corrective actions (see above) and to be responsible for: <ul data-bbox="339 1630 1396 2018" style="list-style-type: none"> – completing an in-depth assessment of the suspect relevant goods by reviewing relevant processing records, analyses undertaken, inspecting the relevant goods, advice from experts, literature review etc.; – ensuring product disposition appropriate to the nature of the problem and the intended use of the product (e.g. reject, release under restricted conditions, regrade for alternative use where permitted under the RCS); and – reporting the following to the RCS verifier: <ul data-bbox="443 1888 1396 2018" style="list-style-type: none"> • a description of the problem and the affected product; • a summary of the assessment made; • the decision on the disposition of the product; and • any actions taken to prevent recurrence of the non-compliance.

Show	<ul style="list-style-type: none">• e.g. <u>Corrective Action Register</u>.• Any reports given to the RCS verifier.
Ref.	<ul style="list-style-type: none">• <u>Animal Products Notice: Specifications for Products Intended for Human Consumption 2016</u>, Part 16.4.• <u>Animal Products (Dairy) Regulations 2005</u>, Regulation 8.

F. Design, Construction and Maintenance of Facilities and Equipment

Know	<p>To ensure that all buildings, facilities, transportation units and equipment are designed, constructed, installed and operated in a manner that minimises contamination of relevant goods.</p> <p>Transportation units means a container, or a compartment or part of a vehicle or vessel that is used to contain relevant goods during a journey.</p>
Do	<p>Transportation units</p> <ul style="list-style-type: none"> Transportation units are designed and constructed to: <ul style="list-style-type: none"> maintain the hygienic status of relevant goods being transported; permit effective cleaning, maintenance and inspection; and minimise and manage the exposure of relevant goods to hazards or other risk factors. Internal surfaces and structures of transportation units, that may affect the relevant goods, are constructed of material that is: <ul style="list-style-type: none"> easily cleaned, and can be sanitised (when required); durable and capable of withstanding normal operating conditions; and free from depressions, pits, cracks, and crevices that may harbour contaminants. The internal surfaces of transportation units (e.g. walls, ceiling and floors) that are subject to wet cleaning are constructed of material that is impervious, and designed to facilitate the drainage or removal of water. <p>Refrigerated transport</p> <ul style="list-style-type: none"> Refrigerated transportation units are designed, constructed and equipped to ensure that the specified temperatures are maintained throughout transportation. Refrigerated transportation units have: <ul style="list-style-type: none"> a temperature-measuring device that is located where it can measure the internal temperature of the unit at its warmest point; and equipment that allows for the monitoring of preservation temperature. Temperature measuring devices are located appropriately to measure the internal temperature of a vehicle at the warmest point, and are calibrated at least annually. Refer to I. Calibration. <p>Depot</p> <ul style="list-style-type: none"> Depots, including those with individual refrigeration units, are designed and constructed to: <ul style="list-style-type: none"> sufficiently protect the relevant goods during handling from environmental contamination and other risks; provide preservation temperature control for refrigerated relevant goods during handling; and maintain the status as fit for intended purpose and to minimise hazards and other risk factors. <p>Equipment</p> <ul style="list-style-type: none"> Equipment that comes into contact with relevant goods is designed, constructed, installed and operated in a manner that: <ul style="list-style-type: none"> ensures the effective performance of the intended task; facilitates cleaning and sanitising; and minimises the contamination of the product. Suitable cleaning equipment (maintained in a hygienic condition) is available for cleaning and sanitising of equipment and facilities. Any equipment designed to cool relevant goods is operated within its design and capacity, and consistently delivers the required temperature. Measuring equipment, such as _____ (whether stand alone or forming part of a piece of equipment) has the accuracy, precision, and conditions of use appropriate to the task performed.

	<p>Repairs and maintenance</p> <ul style="list-style-type: none"> • The condition of the transportation units, depot, and related equipment is regularly checked for any deficiencies that could lead to damage or deterioration of relevant goods or packaging. Any deficiencies identified are recorded, along with corrective action taken. • Any damage or deterioration of relevant goods or packaging, resulting from the condition of the transportation units, is corrected. The damage or deterioration is recorded, along with corrective action taken. • If a transportation unit is found to have a maintenance problem that could adversely affect relevant goods transported in the unit, the unit must not be used for transporting relevant goods until the problem is fixed. • Alterations, repairs and maintenance are done when necessary to ensure that facilities, transportation units and equipment (including refrigeration units) are in a suitable condition for operation. • Alterations, repairs and maintenance are done in a manner that minimises the exposure of relevant goods or packaging to hazards introduced by this work. • Once the work is completed, the affected areas and surfaces are cleaned effectively before use. • A record is kept of any alteration, repair and maintenance work on transportation units. • The requirements given in this section apply to repairs and maintenance of the transportation unit where the relevant goods are contained, and any equipment that could affect the preservation or hygienic status of the relevant goods being transported (e.g. refrigeration unit). It does not apply to the repairs and maintenance of the vehicle itself. <p>Changes</p> <ul style="list-style-type: none"> • We will notify MPI if we are planning to make major alterations to transportation and depot facilities or equipment which may have impact on our product(s). <p>Documenting issues / findings</p> <ul style="list-style-type: none"> • Issues or findings requiring action are recorded in the e.g. Repairs and Maintenance Register. <p>Monitoring</p> <ul style="list-style-type: none"> • Compliance with these procedures is checked at least _____ by the responsible person. • The pre-operational check list is used to record issues.
Show	<ul style="list-style-type: none"> • Pre-operational check list. • e.g. Maintenance Form. • e.g. Repairs and Maintenance Register. • Any equipment specifications and manufacturer's instructions, e.g. any specifications or manuals related to refrigeration units. • Any building reports. • Any corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> • Animal Products Regulations 2000, regulations 10. • Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 2.2, 2.3, 2.4, 2.13, 3.2, 6.2 and 15.3. • Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 3.1. • Animal Products (Dairy) Regulations 2005, Regulations 9 and 13. • DPC4: Animal Products (Dairy) Approved Criteria for Storage and Transportation of Dairy Material and Products, Clause 6.

G. Cleaning and Sanitation

Know	To ensure effective cleaning and sanitation of the transportation units, depots and equipment to prevent or minimise the contamination of relevant goods, packaging, equipment or the environment.
Do	<p>Hygiene checks</p> <ul style="list-style-type: none"> We check the hygiene of transportation units, depots and equipment to ensure they are visually clean and ready to operate: <ul style="list-style-type: none"> at start-up each morning (pre-operational check); after cleaning of any spills; and after any repairs or maintenance. <p>Cleaning transportation units</p> <ul style="list-style-type: none"> Transportation units, depots and equipment are maintained in good operating and hygienic condition to ensure that relevant goods (and associated packaging) are not adversely affected. The cleaning of transportation units, depots and equipment is undertaken following the procedures in the written cleaning programme or schedule. The cleaning programme or schedule sets out the: <ul style="list-style-type: none"> procedures for cleaning the transportation units / depots and equipment; chemicals that are used; frequency of cleaning; person responsible for cleaning; and records to be kept. Before being used to transfer any relevant goods, transportation units and depots are checked to ensure that they are visibly clean, dry and have no other signs of contamination (e.g. off-odour). <p>Waste management</p> <ul style="list-style-type: none"> Waste is not allowed to accumulate where it has the potential to contaminate relevant goods, equipment, personnel or the transportation environment. This applies to all areas within the physical boundaries of the RCS, including facilities, support areas and the external environment. All solid waste and rubbish is contained in covered pest-proof containers that are clearly identified, suitably constructed and, where appropriate, made of impervious material. Waste containers are cleaned and sanitised when necessary. Waste is kept under controlled conditions until adequately identified (to ensure that it will not be mistakenly or fraudulently released as fit for human consumption). Waste is disposed of by a method that ensures it will not become a source of contamination to relevant goods. <p>Chemicals</p> <ul style="list-style-type: none"> Chemicals used for cleaning and maintenance are handled and used: <ul style="list-style-type: none"> according to the directions of the manufacturer; and in a manner that minimises contamination of relevant goods. Chemicals used for cleaning and maintenance of surfaces where relevant goods are to be held or are in contact, i.e. inside of transportation units and depots, refrigerators and any equipment that directly handling non-dairy relevant goods, are listed on the approved maintenance compounds list (non-dairy). In addition to this list, some compounds also have generic approval for particular applications. Refer section 4 of Part A: Approvals of the Approved Maintenance Compounds (Non-Dairy) Manual. Details about the chemicals used for cleaning and maintenance are recorded in the e.g. Chemical Register.

	<p>Cleaning of depots, facilities, etc.</p> <ul style="list-style-type: none"> • All areas in the depots where relevant goods are handled are kept as clean as is necessary to ensure that the relevant goods (or associated packaging) are not adversely affected. • Spills are cleaned up immediately. • Cleaning materials (when not in use during the day) are kept dry or placed in a sanitiser solution. • Cleaning solutions and sanitisers are used in accordance with manufacturer's instructions and conditions of approval, including concentration and contact time. • High pressure cleaning inside the transportation units, refrigerators and depots is avoided where possible and never used when relevant goods are held on the transportation units and depots. • Hose nozzles are kept off the floor at all times to prevent cross contamination, back-siphonage and contamination of personnel hands. • Dry stores are kept dry and cleaned regularly by sweeping or vacuuming. <p>Monitoring</p> <ul style="list-style-type: none"> • Compliance with these procedures is checked at least _____ by the responsible person. • The frequency of checks is determined by the results of recent checks.
Show	<ul style="list-style-type: none"> • Cleaning schedules and procedures. • Completed e.g. Chemical Register. • Any problems detected (e.g. at pre-operational inspections). • Any corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> • Animal Products Regulations 2000, regulations 9, 10 and 11. • Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 3. • Approved Maintenance Compounds (Non-Dairy) Register. • Animal Products (Dairy) Regulations 2005, Regulations 8, 9 and 10. • Approved Maintenance Compounds (Dairy) Register.

H. Traceability and Inventory

Know	To ensure that relevant goods are identified sufficiently for inventory control purposes and to allow for traceability in the event of a recall.
Do	<p>Traceability and inventory</p> <ul style="list-style-type: none"> We have procedures in place to distinguish between: <ul style="list-style-type: none"> relevant goods and other goods (such as goods that are not covered under the scope of the RCS); and refrigerated relevant goods and other relevant goods. There are procedures implemented to prevent the substitution of relevant goods during transportation. Delivery dockets / invoices and labels are checked for accuracy against goods received. <p>Documentation for consignments</p> <ul style="list-style-type: none"> Sufficient information is recorded to ensure each consignment of relevant goods is correctly identified and tracked. <ul style="list-style-type: none"> Transport service operators <ul style="list-style-type: none"> the name and contact details of the consignor; type of transport (ambient, chilled, frozen); the quantity of relevant goods in the consignment; the batch number of the consignment (for dairy material or dairy products); the date and time on which the transport service operator took possession of each consignment; a reference number (such as a fleet number or registration plate) of the vehicle(s), aircraft, or vessel(s) used; and the date and time on which each consignment was delivered to the receiving animal products business. Depot operators <ul style="list-style-type: none"> the name of the depot; the date and time relevant goods are received into the depot; and the date and time relevant goods leave the depot. Each consignment is either: <ul style="list-style-type: none"> accompanied by documents from the consignor noting: <ul style="list-style-type: none"> conveyance reference number (e.g. fleet number or licence plate number); any changes of vehicle or vehicle reference number during the journey, and any depots that handle the consignment; or sealed by the consignor to prevent access to the consignment during transport by using a uniquely numbered seal, approved by the consignor's verifier (and the seals are not removed or changed during the journey). This option is used where: <ul style="list-style-type: none"> MPI requires transfer documentation (e.g. Electronic certification (E-cert) or paper transfers) to be used for the relevant goods; and the consignor has entered the seal number on the transfer documents. During the transportation, when the relevant goods' suitability and fitness is affected or changed, all the affected labelling or the accompanying documentation will be amended to reflect its new status. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> Records showing goods received (e.g. delivery dockets, invoices, diary etc.). Records to readily ascertain the nature and quantity of relevant goods being handled.

	<ul style="list-style-type: none">• An inventory system either electronic or hard copy that allows products to be traced.• Any problems.• Any corrective action taken. Refer to <u>E. Corrective Action</u>.
Ref.	<ul style="list-style-type: none">• <u>Animal Products Act 1999</u>, section 17.• <u>Animal Products Regulations 2000</u>, regulation 17, 18 and 19.• <u>Animal Products Notice: Specifications for Products Intended for Human Consumption 2016</u>, Part 8.• <u>Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018</u>, Part 4.2.

I. Calibration

Know	To ensure that critical measuring equipment has an appropriate level of accuracy and precision for their use.
Do	<p>Receipt of critical measuring equipment (new or repaired)</p> <ul style="list-style-type: none"> • Calibration certificates are requested from suppliers of critical measuring equipment. • Devices will be uniquely identified to enable the traceability of the calibrations and to identify calibration status. <p>Thermometer checks</p> <ul style="list-style-type: none"> • All new or repaired thermometers have an ice point check as below, unless a calibration certificate is provided: <ul style="list-style-type: none"> – a small insulated container is filled with crushed ice. A little cold water is added to the container (no more than one third the quantity of ice) to start the ice melting then excess water is poured off. – the thermometer probe is placed in the centre of the container so that the point of the probe is in contact with ice. – the temperature is read after about 10 minutes to allow the temperature to reach a steady reading. If the thermometer is accurate it should read $0^{\circ}\text{C} \pm 1^{\circ}\text{C}$. • All new or repaired thermometers that are to be used at higher temperatures (more than 50°C) and have a scale going up to 100°C have a boiling point check as below, unless a calibration certificate is provided: <ul style="list-style-type: none"> – water is boiled and the thermometer is placed in it and the reading is checked (once stabilised). It should read $100 \pm 1^{\circ}\text{C}$. • If thermometers are inaccurate, the difference is recorded, and a correction is made for the difference when using the thermometer. Thermometers with a deviation of more than 1°C are discarded or returned to the manufacturer. <p>Chiller or freezer gauges</p> <ul style="list-style-type: none"> • Cool room temperature gauges are checked by placing another thermometer in the cool room, next to the existing probe, for about 10 minutes then comparing against the cool room temperature gauge. • Checks of automatic temperature devices are recorded on the e.g. Automatic Temperature Recorder Checks Form. <p>Other measuring equipment (e.g. continuous temperature recording device)</p> <ul style="list-style-type: none"> • Equipment is calibrated in accordance with manufacturer's instructions. • Equipment is calibrated against a reference standard at least annually. • All calibration data are recorded using the e.g. Calibration Form. <p>Faulty equipment</p> <ul style="list-style-type: none"> • Equipment that is faulty or inaccurate is not used. It is repaired, recalibrated or replaced as soon as possible. <p>Monitoring</p> <ul style="list-style-type: none"> • Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> • Calibration certificates and other calibration records. • Identification, location and calibration status of equipment.

	<ul style="list-style-type: none">• e.g. <u>Calibration schedules</u>.• e.g. <u>Automatic Temperature Recorder Check Forms</u>.• e.g. <u>Calibration Forms</u>.• Any problems.• Any corrective action taken. Refer to <u>E. Corrective Action</u>.
Ref.	<ul style="list-style-type: none">• <u>Animal Products Regulation 2000</u>, regulation 14.• <u>Animal Products Notice: Specifications for Products Intended for Human Consumption 2016</u>, Part 6.2.• <u>Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018</u>, Part 5.2.• <u>Animal Products (Dairy) Regulations 2005</u>, Regulation 13.

J. Pest Control

Know	<p>To control pests and prevent or minimise the contamination of relevant goods, packaging, equipment, and the environment.</p> <p>Pests include rodents, wild birds, insects, dogs and cats.</p>
Do	<p>Responsibility</p> <ul style="list-style-type: none"> Pest control and monitoring activities within the RCS premises is carried out by (tick applicable box): <ul style="list-style-type: none"> <input type="checkbox"/> the RCS operator <input type="checkbox"/> a contracted pest control person or agency Where pest control and monitoring activities are contracted out, the Day-to-day Manager of the RCS, prior to signing the contract or services agreement, ensures that: <ul style="list-style-type: none"> the person or agency to be contracted is competent to perform the task and familiar with the requirements of this Supporting System; and the written contract or services agreement clearly defines the services to be provided by the contracted person or agency. <p>Controls to prevent entry of pests</p> <ul style="list-style-type: none"> Buildings and water storage facilities are designed and constructed in a manner that minimises the entry of pests. External doors that are not screened are kept closed when not in use. Animals and pets (e.g. cats and dogs) are not allowed to enter storage and transportation areas. Drains are fitted with screens. Insect screens are fitted on windows that are kept open during operations. <p>Controls to prevent infestation of pests</p> <ul style="list-style-type: none"> Buildings, external surroundings and waste bins are kept clean and tidy to prevent potential breeding sites. Waste bins are regularly collected and emptied. Buildings are kept in good repair and condition to prevent pest access and potential breeding sites. Regular inspections of the premises, including external surroundings, are carried out to check for evidence of possible infestation. Electric insect traps (e.g. electroblitz) are present and are not above exposed product or packaging. The insect tray is emptied when necessary and any UV light bulb changed as recommended by the manufacturer. <p>Use of pesticides (e.g. fly sprays, rat baits) and pest traps</p> <ul style="list-style-type: none"> Pesticides are approved, handled, used and stored according to chemical control requirements. Pesticides are used according to the manufacturer's directions and the MPI conditions of the approval (refer to Approved Maintenance Compounds register (non-dairy) and Approved Maintenance Compounds register (dairy)). Bait stations are numbered, located and installed so they cannot contaminate relevant goods or packaging. Bait stations are checked at least _____ for evidence of pest activity and to confirm they are in good working order. Any pests are regularly removed from the bait stations and the bait replaced. This is recorded on the e.g. Vermin Control Register Form.

	<p>Handling and disposition</p> <ul style="list-style-type: none"> Where there is evidence of contamination by pests, affected relevant goods are treated as non-complying product. Refer K. Non-Complying Relevant Goods. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> A record of the location of the bait stations (may be shown on site plan used to show physical boundaries). A record of all Approved Maintenance Compounds (pesticides) used (name, amount and point of use). Completed e.g. Vermin Control Register. Pest control records (e.g. Other Operators Carrying Out Required Activities Forms). Any corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> Animal Products Regulations 2000 regulations 10 and 11. Approved Maintenance Compounds (Non-Dairy) Register. Animal Products (Dairy) Regulations 2005, regulation 10. Approved Maintenance Compounds (Dairy) Register.

K. Non-Complying Relevant Goods

Know	To ensure the correct handling and disposition of non-complying relevant goods.
Do	<p>Non-compliance notification</p> <ul style="list-style-type: none"> We will notify the person responsible for the relevant goods (Day-to-day Manager of the RCS and/or owner) without unnecessary delay when the following occurs: <ul style="list-style-type: none"> – damage, spillage, contamination or loss of the relevant goods; – failure to maintain product temperature, including refrigeration failure; – malfunction or significant damage of a transportation unit (e.g. vehicle breakdown or crash); or – the security or traceability of the relevant goods has been compromised. We notify our RCS verifier as soon as possible when: <ul style="list-style-type: none"> – any non-compliance occurs (or is suspected to have occurred); or – there is any significant concern about the safety or suitability of any relevant goods. We notify an animal product officer as soon as practicable, in writing, detailing: <ul style="list-style-type: none"> – what occurred and whether this has (or may have) resulted in relevant goods becoming non-compliant; – an inventory of affected goods; – any corrective action undertaken; and – what was done with the goods when the situation was discovered. <p>Controlling non-complying relevant goods</p> <ul style="list-style-type: none"> We handle non-complying products in a manner that prevents: <ul style="list-style-type: none"> – contamination and/or deterioration of other relevant goods; – further contamination and/or deterioration of non-complying relevant goods; and – contamination of the transportation unit. Non-complying relevant goods are: <ul style="list-style-type: none"> – clearly identified; – separated from other products; and – controlled until disposition is determined by the owner of the relevant goods or MPI, as appropriate. The disposition of any non-complying relevant goods is determined by a suitably skilled person (operator, owner of relevant goods or MPI as required) considering various factors, such as: <ul style="list-style-type: none"> – relevant goods safety and suitability; – the amount of relevant goods affected; – whether the relevant goods have been released for distribution or not; – whether the relevant goods can be re-processed; and – any instructions from MPI or the RCS verifier. <p>Recall</p> <ul style="list-style-type: none"> We will follow recall instructions from our RCS verifier, MPI or owner of the relevant goods as required. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> e.g. <u>Loadout Check Sheet</u> or invoices for goods. Any problems (non-compliance). Any corrective action taken. Refer to <u>E. Corrective Action</u>. Records of assessment and disposition of non-complying relevant goods, including for recalls.

	<ul style="list-style-type: none">Any correspondence with the RCS verifier or MPI.
Ref.	<ul style="list-style-type: none"><u>Animal Products Act 1999</u>, section 77B.<u>Food recalls</u>.

L. Operating Procedures – General

Know	To ensure operating procedures maintain the intended state of preservation and prevent contamination so that relevant goods remain fit for purpose.
Do	<p>Transportation units and depots</p> <ul style="list-style-type: none"> We maintain up-to-date lists of: <ul style="list-style-type: none"> all transportation units and depots (including business name and contact details) used to transport relevant goods as recorded on the e.g. Transportation Units form; all subcontractors used to transport relevant goods, including their business name and contact details; and the current physical address of each depot and type of operation carried out at the depot (and an accurate description of the boundaries of operation). Only transportation units and depots that are listed, are used for the transport and handling of the relevant goods. Where we use sub-contractor transportation units or depots, we are wholly responsible for ensuring they comply with the requirements of this RCS documented system. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> List of Transportation Units. Temperature records for refrigerated transportation units. Any product preservation temperature records (e.g. Automatic Temperature Recorder Checks). Any notifications made to relevant goods' owners and/or the RCS verifier. Any problems detected. Any other corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 16.2, 16.3, 16.4. Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 6.1, 6.2, 6.3 and 6.4.

M. Operating Procedures – Transport

Know	To ensure transport and handling procedures maintain the intended state of preservation and prevent contamination, so that relevant goods remain fit for purpose.
Do	<p>Vehicles</p> <ul style="list-style-type: none"> • Vehicles (or transportation units, e.g. containers) are equipped and operated to: <ul style="list-style-type: none"> – maintain the status of relevant goods; and – minimise hazards and other risk factors. • Vehicles are kept clean and maintained in good working order. This is recorded in the e.g. Loadout Check Sheet. • Vehicles of contract transporters are inspected to ensure they are clean before loading, and that segregation is appropriate. This is recorded in the e.g. Loadout Check Sheet. • When a transporter is contracted, we ensure that the vehicle is clean (by inspecting before loading), and that segregation is appropriate. This is recorded in the e.g. Loadout Check Sheet. <p>Handling during transportation</p> <ul style="list-style-type: none"> • Relevant goods are handled and transported in a manner that minimises the risks of contamination, spoilage or deterioration. • Relevant goods are clearly identified as being intended for export. • People hygienically handle product. • People with any condition or illness of public health concern do not handle any exposed product. Refer to B. Personnel Health and Hygiene. • Relevant goods are kept separate or protected from other products that may taint or contaminate them. • Relevant goods are adequately protected from the elements and environmental contaminants during loading and unloading. • Relevant goods are transhipped from a transportation unit to another only when it takes place at a depot. • When the refrigerated relevant goods are removed from the transportation unit at a depot, then the goods are held in a refrigerated compartment at the depot. • To prevent avoidable contamination, the doors of fully enclosed freight compartments on transportation units are kept closed except when: <ul style="list-style-type: none"> – loading and unloading; – carrying out cleaning, repairs, and maintenance; and – otherwise necessary for the operation of the transportation unit. • If the fitness for intended purpose of the relevant goods has been compromised, it is handled in a manner that minimises: <ul style="list-style-type: none"> – exposure or spillage; – contamination or deterioration; and – contamination of other relevant goods, and the transport environment. • Damaged packaging is one example where the fitness for intended purpose may be compromised. In this case, the exposure or spillage can be minimised by wrapping and sealing the relevant goods. • The driver ensures that consignments are accompanied by appropriate documentation, including information necessary for the effective identification, traceability and inventory control of relevant goods. Refer to H. Traceability and Inventory. <p>Refrigerated transport</p> <ul style="list-style-type: none"> • Chilled or frozen relevant goods are loaded, transported, and unloaded without unnecessary delay to ensure that required product temperatures are maintained.

	<ul style="list-style-type: none"> Refrigerated transportation units are operated in a way that ensures the preservation temperature of the relevant goods is maintained throughout transport. Refrigerated transportation units are loaded within their designed refrigeration capacity. Procedures are in place to minimise the condensation drip onto refrigerated relevant goods in refrigerated transportation units. Equipment for the control or monitoring of temperatures is operated at all times while the refrigeration equipment is in use. Where there is no continuous temperature recording device, the temperature of each refrigerated transportation unit is checked by the driver at least once per journey or every 12 hours (whichever is the shorter) to ensure that required preservation temperatures are maintained during the transport of refrigerated relevant goods. There are procedures in place to maintain the required preservation temperatures. If there is any failure to maintain the product temperature(s), we notify the person responsible for the relevant goods and take corrective action to prevent recurrence. Refer to E. Corrective Action and K. Non-complying Relevant Goods. <p>Monitoring</p> <ul style="list-style-type: none"> Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> Temperature records. Completed e.g. Calibration records. Completed e.g. Loadout Check Sheets forms. Any problems detected. Any other corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 16.2, 16.3 and 16.4 Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 3.3. Animal Products (Dairy) Regulations 2005, Regulation 8.

N. Operating Procedures – Depots

Know	To ensure transport and handling procedures in depots maintain the intended state of preservation and prevent contamination so that relevant goods remain fit for purpose.
Do	<p>Handling at depots</p> <ul style="list-style-type: none"> • Relevant goods are clearly identified as being intended for export. • Relevant goods are not to be held at a depot for longer than necessary. • Depots are only to be used for the direct transfer of relevant goods from an incoming transportation unit to an outgoing transportation unit in accordance with the following conditions: <ul style="list-style-type: none"> – depots are not be used to load final export containers; and – transhipment of relevant goods at a depots must not exceed: <ul style="list-style-type: none"> • 12 hours of refrigerated relevant goods (e.g. meat, dairy, seafood); • 24 hours for any other relevant goods (i.e. shelf-stable relevant goods); and – the transfer of relevant goods occurs as a continuous operation. • Records of the nature and quantity of the relevant goods being handled, including the date of arrival and departure of each consignment are kept (e.g. Vehicle Docking Facilities and Depots Records). Refer to H. Traceability and Inventory. • Relevant goods become ineligible for export with official assurances when <u>not</u> transferred between transportation units: <ul style="list-style-type: none"> – at a depot; – a premises covered by a RMP; and – in accordance with the emergency handling procedures. Refer to L. Operating Procedures – General. <p>Changes to consignor's documentation</p> <ul style="list-style-type: none"> • Any changes of vehicle or vehicle reference number during the journey, and any depots which handle the consignment are noted on the consignor's documentation. <p>Monitoring</p> <ul style="list-style-type: none"> • Compliance with these procedures is checked at least _____ by the responsible person.
Show	<ul style="list-style-type: none"> • Any temperature records for refrigerated transportation units. • Vehicle Docking Facilities and Depots Records. • Any preservation temperature records. • Records of the relevant goods being handled. • Any problems detected. • Any other corrective action taken. Refer to E. Corrective Action.
Ref.	<ul style="list-style-type: none"> • Animal Products Notice: Specifications for Products Intended for Human Consumption 2016, Part 16.2 and 16.3. • Animal Products Notice: Regulated Control Scheme – Transportation and Handling of Products for Export with an Official Assurance 2018, Part 3.4. • Animal Products (Dairy) Regulations 2005.