

2.7.3. Verifying Mill Hygiene

Standard

Is there a system to verify the adequacy of the mill hygiene program?

Need for documented evidence that the mill is cleaned regularly and that the mill has staff assigned to cleaning. Refer to the SFMCA document Feed Mill Hygiene Guide and FeedSafe Mill Hygiene Training Module, this includes a section on verifying hygiene.

Purpose

The purpose of this standard is to ensure mill hygiene practice has a system to verify hygiene standards are maintained consistently.

Reason

By ensuring consistent and verifiable mill hygiene, feed manufacturers can assure:

- A reduction of potential fuel loads in the event of fire or explosion.
- Minimise insect, rodent and animal infestation within the mill and surrounding areas.
- A reduction of potential ingredient or finished feed contamination.
- Minimise waste.
- Reduce the potential OH+S including accident or illness.
- Improve efficiency and increase profit.

What is Acceptable?

This fact sheet shall be viewed in conjunction with 2.7.1 & 2.7.2.

General Environment Cleaning & Mill Hygiene

The cleaning procedure found on fact sheet 2.7.1 & 2.7.2, shall specify general cleaning activities and responsibilities. The frequency for each cleaning activity will set the basis of a cleaning schedule. The acceptance criteria is a form of verification that enables an operator to determine if the cleaning is carried out according to procedure.

Verifying Mill Hygiene

The operator shall set an acceptance criterion for each cleaning activity. The criteria shall be suitable for the activity and measurable.

General cleaning work instruction and record:

General Cleaning Work Instruction

Precautions

- Except for spillages or other emergency cleaning, no cleaning should be done in mill/blending area while normal activities are in progress.
- To prevent chemical contamination of product or equipment, care shall be taken that cleaning solution or water is not inadvertently splashed onto equipment/mixing tanks.

Floors

Acceptance criteria: Floors are clear of debris, no build-up of dust or webs and visually clean.

Frequency:

Daily

1. Sweep floors free of debris using sweeper, regularly clean filter as you go.

Daily (if required)

2. Mop / scrub the floor with a detergent accurately measured to the correct dilution as recommended by the manufacturer at the end of the production day. Using a mop or hose, rinse the floors and allow to dry.
3. Rinse the mop bucket internally and externally with hot water, invert and allow to dry.
4. Rinse the mop in running hot water after use, wring as dry as possible and hang to dry.

Walls & Windows

Acceptance criteria: Windows are clear of build up of dust or calcium and visually clean.

Frequency:

Quarterly

1. De-dust walls using a fringe mop.
2. Clean windows as appropriate.

Annually

1. De-dust walls.
2. Wash walls and windows as required using warm water and detergent.
3. Rinse with clean, warm water from the top down.

Sinks

Acceptance criteria: Sinks are clear of debris, no build-up of dust or mould and visually clean

Frequency:

Daily

1. After each use, rinse sinks and wash bay with clean water.
2. Remove rubbish from strainer.

Weekly

1. Clean the sink with a disinfectant and allow to dry.

Lunch Room and Amenities

Acceptance criteria: Area is clear of debris, no build-up of dust or mould and visually clean.

Frequency:

Daily

1. Sweep free of debris, especially food crumbs. Remove rubbish.

Weekly

2. Cleaner to clean as per contract.

Outside/Grounds

Acceptance criteria: Area is clear of debris and garden is tidy and free of weeds/seeds.

Frequency:

Weekly

1. Ensure grounds are tidy. Sweep / hose as required.
2. Rinse away any residue after equipment cleaning performed.
3. Contract gardener as required.

Daily Record

| Daily of Use | | | | Initial |
|--------------|--------|--------|--|---------|
| | Scales | Floors | | |
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Monthly Record

| Date | Walls | Vacuum | Air Cons | Forklift | | Initial |
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Weekly Record

| Week # | | | | | | Initial |
|--------|---------|--------|--|-------|---------|---------|
| Date | Benches | Floors | | Sieve | Outside | |
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Verification:

Name:

Sign:

Date:

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