

SCHEDULE 1

CONDITIONS FOR LICENSING OF PRODUCTION HOLDINGS

PART III

CONDITIONS FOR MILKING, AND THE HANDLING, COOLING AND STORAGE OF RAW MILK ON THE PRODUCTION HOLDING

A. Structure of the premises

1. Premises in which animals are milked or in which raw milk is handled, cooled or stored shall—
 - (a) be designed, sited, constructed, maintained and managed in such a way as to ensure satisfactory hygiene conditions for milking operations and for the handling, cooling and storing of milk and shall provide adequate separation from all sources of contamination, including lavatories and dung heaps;
 - (b) have walls and flooring in areas liable to soiling or infection, and fittings and equipment, which are easy to clean and disinfect;
 - (c) have suitable means of waste disposal, including flooring which allows liquids to drain away;
 - (d) have adequate ventilation and lighting;
 - (e) have a sufficient supply of potable water for use in milking operations, and for the cleaning of equipment and utensils intended to come into contact with milk;
 - (f) have suitable facilities near the place of milking to enable milkers and persons handling milk to wash their hands and arms;
 - (g) in the case of production holdings where milk-producing animals are kept untethered in the open, have a milking parlour, or a milking area for the milking of animals which is adequately separated from the housing area; and
 - (h) in the case of milk storage premises, have suitable refrigeration equipment, be adequately protected against vermin and be adequately separated from any premises where any animals are housed or milked.