



Summary of key changes – TASCC October 2024

Alignment of the three schemes FEMAS, TASCC, UFAS to ensure consistency of wording across the three schemes for the same requirements.

Included in the new standard for some sections there is an overarching clause for the section.

Pest control

Aim

This section outlines the measures to be taken to control pests and other animals in and around the store.

S19 PEST CONTROL	
Clause Ref	Requirement
S19.1 NEW	There must be an effective preventative pest management programme.
<i>Interpretation</i>	<i>All animals should be excluded from stores including domestic animals which can carry harmful bacteria.</i>

Requirement – Sets mandatory standards with which Applicants and Participants must comply to achieve and maintain certification.

Interpretation – Provides specific means for Applicants and Participants to achieve the desired outcome of the preceding Requirement. Applicants and Participants are expected to consider Interpretation and apply as relevant to their business. Failure to follow interpretation, resulting in the desired outcome of the Requirement not being achieved will lead to a non-conformance being raised against the requirement.

Guidance – Non-mandatory suggestions of useful tools and techniques for achieving and maintaining compliance or continuous improvement.

Further information – External sources of useful information including references/ web links to documents or other sources of information.

Section S17 'Aeration/ventilation, drying, cleaning, conditioning, blending and simple processing and packing of food/feed' was previously Appendices 13 and 14 modules which have been brought into the main standard.

All new clauses are identified as 'NEW' next to the clause reference in the standard document.

Below refers to clauses which have been updated, text highlighted in yellow indicate the main change to the requirement to ensure compliance.

Clause ref.	Key changes
GENERAL	
G1.1	Updated to include 'implement all requirements (including any changes or updates) by the effective date.'
G1.2	Previously G1.3. Applicants and Participants must obtain approval from the Certification Body in writing prior to changes to the operation that may affect compliance with this Scheme and/ or the scope of certification.



G1.4	Previously G9.2.b. Where the participant is supplying a service and is not the owner of the food/feed and they become aware of contaminants or any other potential threats to human or animal health they must notify their contracted customer in a timely manner and confirm in writing
G2.1	Combination of 2021 G2.1 and G2.2.a
G2.6	Previously G2.2.a. Management must provide adequate resources for the implementation and control of the systems and processes to ensure compliance with the requirements of the Scheme.
G3.1	The designated person must also be competent who is responsible for the implementation of the scheme.
G4.1	As part of the review use external and internal sources to demonstrate the performance against the quality system and meeting the scheme requirements.
G5.1	Organisation chart to include job titles, and who is responsible for food and feed safety.
G6.1	Personnel must have received training.
G6.2.a	All personnel must be competent in the tasks they undertake regarding food and feed safety.
G6.2.b	Competence must be evaluated after training.
G7.1	Removal of procedures.
G7.2.a	Changes to documents are made only by designated and competent personnel rather than authorised personnel.
G7.2.b & c	'Procedures' has been changed to 'documents' .
G8.1.a	Records must be legible and indelible (cannot be removed.)
G10.1	Salmonellas code to be considered .
G10.2	Frequency and method of sampling, testing and reporting determined by risk assessment.
G13.1 & G15.1	Updated to include evidence of authority approval - registration to the food & feed hygiene regulations.
G16.1	Animal feed regulations.
G18.1	HACCP Study . Participant may also use Operational Prerequisite Programmes (OPRP)
G18.2.a	HACCP Study .
G18.2.i	For all critical control points, there must be defined critical limits which are measurable or observable and can be quantified in a timely manner .
G18.5	The use of Operational Prerequisite Programmes (OPRP) .
G19.5	Traceability exercise carried out at least every 12 months .
G21.2	Internal audit to audit all relevant activities every 12 months .
HAULAGE	
H1.1	The Participant must maintain integrity of the food/feed.
H2.1.a	All TASCC vehicles added to the Vehicle Inventory .
H2.1.d	Records retained of sanitisation.
H2.2	Simplified wording.
H3.2.f	Hire trailers identification must be fixed to the front of the vehicle.
H5.1	The appropriate cleaning requirements must be followed for the previous goods carried.
H6.2	Traction only – drivers must receive training from the participant.
H7.2	Follow appropriate cleaning operations.



H7.3	The exterior must not present a food/feed safety risk rather than contamination risk.
H12.1	Trailers must be sheeted and covered at all times and must be covered upon arrival at collection/delivery sites.
H14.1.b	Declaration on the passport must be completed by the driver and person responsible for loading.
H15.1.b	The driver must follow any instructions on where the vehicle is to be inspected for cleanliness and be loaded.
H17.3	If the food/feed cannot be fully discharged at the delivery site it must be reported to their customer and must not continue until authorisation has been given on how to proceed.
H17.4	Site procedures for spillages must be followed.
H18.1.g	Where available for collections and deliveries the driver must obtain a copy of the weighbridge ticket.
MERCHANTS	
M1.2.d	When there is a difference in the contract confirmation received and sent , this must be resolved when identified.
M3.2.a	There must be a system in place to verify the current assurance status of the suppliers when entering and executing a contract or agreement
M3.2.b	If a supplier who is certified to a scheme recognised by AIC has their certification suspended or withdrawn during the execution of a contract or agreement, the Participant must: <ul style="list-style-type: none"> • Cease use/ merchanding of the food/feed • Establish the reason for suspension or withdrawal with the supplier • Take immediate steps to ensure that food/feed safety has not been compromised • Inform the Certification Body of the suspension / withdrawal and the outcome of the investigation • Not restart using/ merchanding of the food/feed until permission is received from the Certification Body or certification is reinstated
M3.3	Effective system.
M4.1	The supplier approval system must also cover suppliers of non-assured food/feed.
M4.5	Participants may only merchant the following feeds from non-assured sources and suppliers : <ul style="list-style-type: none"> • Complementary Feeds, which are packaged and marketed in individual containers of less than 5kg / 5ltr • Non-assured combinable crops • Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables • Non-assured non-digestible mineral grit
M7.3.a	Food/feed stored before the Certification Body approves the store must not be despatched as assured food/feed. Food/feed despatched as non-assured must still meet food/feed safety legislation. Once the store is approved, food/feed that were originally assured can be despatched as such.
M7.4.b	For temporary holding of food/feed in stores the Participant must ensure that the temporary holding has been approved and included in the scope of certification by the Certification Body.



M7.4.c	For a store operated under a Participant's scope which is not used during the scheme year, the store must be audited by the Certification Body before food/feed is despatched as assured. Food/feed despatched as non-assured must still meet food/feed safety legislation.
M10.2.b	The Participant must produce, or obtain, a documented procedure identifying the controls required.
M10.2.e	When loading/stuffing demountable containers the Participant must ensure that customer requirements are obtained detailing the controls required which are forwarded to the loading/receiving facility.
M12.1.b	Participants must confirm with their customers and Storekeepers whether a Combinable Crops Passport is required for imported Combinable Crops. When required the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.
M12.1.e	Only UK or Republic of Ireland origin Combinable Crops produced and traceable under food/feed supplier scheme recognised by AIC or from crops produced from UK or Republic of Ireland assured farms remain assured when they are stored in a TASCC certified store and transported by a TASCC Haulier company or equivalent and a TASCC Assurance sticker can be applied to the passport/docket by the Storekeeper.
M12.1.g	Assurance stickers must not be used for assured Combinable Crops delivered from a TASCC Participant's store that has not been certified by the Certification Body and listed in the scope of certification.
M13.1	There must be a risk based sampling and/or analysis schedule/plan taking into account food/feed safety legislation, customer and contractual requirements.
M14.1.a	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.
M14.1.c	The competency of testing laboratories for food/feed safety, legal compliance and contractual analyses must be regularly reviewed and their approval checked at intervals not exceeding 12 months.
M15.1	Reference to food/feed.
M18.2	All incidences of non-conforming food or feed must be recorded and decisions regarding actions to be taken must only be made by a designated and competent person.
M18.3	Authorisation for destination, alternative use or disposal of any non-conforming food and or feed with an identified food/feed safety issue must be confirmed by a designated and competent person(s) and traceability be maintained.
M19.1 & M19.3.a	As well as reference product recall both clauses refer to 'product withdrawal'.
M19.2	The food/feed safety incident management procedure must include up to date contact details for the Competent Authorities, Certification Body and out of hours contact details for relevant personnel.
M20.1.a	If a recall or withdrawal becomes necessary, the Participant must implement timely and appropriate measures to protect human and animal health.
M20.1.c	Recalled or withdrawn food/feed(s) must be risk assessed by a designated and competent person(s), to determine use or disposal.
M20.1.f	The operation and effectiveness of any recall/ withdrawal must be reviewed in a timely manner and procedures updated where necessary.
STORAGE	



S2.1.a	Before using a non-certified store or temporary holding including additional store(s) in a certified facility, for assured and non-assured food/feed Participants must notify the TASCC Certification Body (CB) and a response received detailing the CB's requirements before the store is approved.
S2.1.b	Food/feed stored before the CB approval must not be despatched as assured food/feed. Food/feed despatched as non-assured must still meet food/feed safety legislation.
S3.2.a	The layout, design and maintenance of the site, buildings, storage, drainage systems and other facilities, must be fit for purpose, in a good state of repair and protect the food/ feed from contamination and/or deterioration and not compromise food/feed safety.
S3.2.c-f	Clauses split into requirements for chemical, physical, microbiological and allergens.
S3.4.b	The surface of the hard standing must not be constructed from materials likely to cause contamination of stored food/feed.
S3.5.a	Ventilation must be adequate to prevent an increase in temperature, the build-up of hot air or condensation of food/feed.
S3.8.a	All equipment which comes into contact with food/feed must be fit for its intended use, prevent contamination and not compromise food/feed safety.
S3.8.b	All equipment which comes into contact with food/feed must be maintained to prevent contamination and ensure food/feed safety is not compromised
S3.9.a	All equipment which comes into contact with food/feed (including equipment that is also used to handle non-food/non-feed products), must be operated to prevent contamination and ensure food/feed safety and customer requirements are not compromised.
S4.1.c	Water (including ice and steam) coming into contact with food/ feed or food/ feed contact surfaces must either be of potable quality or otherwise not compromise food/ feed safety at the point of use, in accordance with applicable legislation.
S6.1.c	The tank must be emptied and cleaned and a risk assessment conducted between vegetable, animal products and marine commodities.
S7.1	The Participant must have effective controls to ensure that employees, contractors and visitors (including vehicle drivers) do not compromise food/ feed safety.
S8.1	Prevent unauthorised access at all times.
S9.5	To maintain traceability, to/from temporary holding, all movements of the food/feed must be recorded.
S10.3.b	Vehicles must not be unloaded if the exterior condition presents a risk to food/feed safety.
S10.5.a	All Combinable Crops of UK or Republic of Ireland (ROI) origin must be accompanied on receipt by a correctly completed Combinable Crops Passport or Delivery Docket (ROI). Records must be available to demonstrate that all food/feed going into an assured bulk stock are assured if they are to be despatched as assured.
S10.7.a	The Participant must inspect the Combinable Crops Passport Section 4, Post Harvest Treatment has been completed and any pesticides and fumigants applied to the incoming load are approved by the owner of the goods.



S10.5.c	Participants must check the assurance status of growers to ensure the validity of the outloading store. The assurance checker confirms if the store is valid for long or short term storage. Short term storage is only permitted until the 31 st October.
S10.7.a	The Participant must inspect the Combinable Crops Passport Section 4, Post Harvest Treatment has been completed and any pesticides and fumigants applied to the incoming load are approved by the owner of the goods.
S10.8	Participants must receive confirmation from the owner of the cereals of their requirements relating to the Mycotoxin section (5) of the Combinable Crops Passport.
S11.1	Risk based sampling and or analysis schedule/plan.
S11.2.a	Sampling methods must be defined to ensure that all samples are representative, suitable for their intended purpose and of sufficient size and quantity.
S11.2.b	A sample of each intake of bulk food/feed (including liquids/powders) must be taken in accordance with legislation and or customer/ owner of the goods.
S11.7.a	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.
S11.7.b	The Participant must ensure all in-house analyses (including process checks) are carried out by designated competent personnel in appropriate facilities.
S12.2.a	Before loading/stuffing food/feed into demountable containers, the Participant must receive and comply with the requirements of the owner of the goods.
S12.2.b	Material used to seal the bulkhead must be food/feed contact safe to avoid contamination of the food/feed in the container and must be included in the HACCP Study and agreed with the owner of the goods.
S12.2.c	Record food/feed and date loaded, use of a food grade liner, origin/source, stock location, assurance status and the demountable container number and seal number if applicable.
S12.2.d	Prior to stuffing, an inspection of the demountable container's must be conducted, where a container is deemed unfit to load the Merchant/Owner of the goods must be notified.
S14.2.a	Weekly checks must be made and recorded for each store/bay of food/feed, unless shown otherwise through risk assessment and agreed with the owner of the goods. Where health and safety permits checks must record temperatures and a visual assessment of the condition of the food/feed.
S14.4	If a food/feed safety hazard is identified or the temperature has risen and/or condition has deteriorated in-store, the customer or owner of the goods must be immediately notified. The food/feed must be quarantined and risk assessed and may be further processed or downgraded as agreed with the customer/owner of the goods. Food/feed that is contaminated with hazardous impurities that cannot be effectively removed must not be despatched for food/feed use.
S16.3	There must be an up to date list / database of all monitoring and measuring devices required for food/ feed safety with defined calibration and/ or internal check frequencies.
S7.15.a	Depth of food/feed.



S17.17.a	Drying equipment must be serviced in line with manufacturers' instructions/ Participants operating procedures and by competent personnel to ensure that burners operate efficiently.
S17.17.b	Fuel used in oil-fired dryers must meet British or equivalent national fuel standards. Waste oil must not be used under any circumstances.
S17.18	Dryer operators must be trained in the operation of the dryer and a copy of the manual/ Participants operating procedures must be available.
S18.1.a	The Participant must employ a suitably qualified person for the type and method of treatment application.
S18.1.c	Apply as per manufacturer application rates and legal limits taking into account any previous treatment detailed on incoming Combinable Crops Passport.
S19.2	There must be a designated employee responsible for the pest management programme.
S19.3	Pest management activities including use of treatments must be carried out by designated and competent employees of the Participant, or by a competent pest management organisation.
S19.6	The pest management programme must include inspection of the production and storage facilities and surrounding areas at intervals defined by risk assessment
S19.7.a	There must be a site plan showing locations of monitoring and control points, traps and bait stations.
S19.7.c	Bait station locations must be planned to avoid contamination of food/feed.
S19.8.a	The pest management programme must identify types of treatments and/ or controls permitted by the Participant or their customer(s) to be used on site.
S19.9.a	Results of inspections must be recorded, and any recommendations reviewed and actioned in a timely manner.
S20.1.a	Despatch of food/feed from site must be pre-arranged/booked.
S20.1.e	For bulk outloading of food/feed the individual identification of the vehicle/trailer/demountable container and the assurance scheme ID must be checked on the vehicle and cross referenced against the documentation.
S20.7	Combinable Crops Passports may be completed for imported crops if required in writing by the owner of the goods, but stickers must not be used for imported goods.
S22.1.b	There must be a written agreement between the Participant and sub-contracted store.
TESTING	
T1.1.b	These documents or records must be available to all personnel carrying out testing if relevant to their responsibilities.
T2.1.b	Evidence must be available of any corrective action taken to remedy any factors that could compromise accurate results.
T3.4.a	Records of calibration methods and frequencies must be held for all testing equipment.
T4.1.a	The Testing Facility must designate a person responsible for implementation of the Testing Standard.
T4.1.c	A competent person responsible for testing must be based at each site.



T6.1	A record of approved providers of supplies and services to the Testing Facility that may directly affect test accuracy or consistency must be maintained and reviewed at an interval not exceeding 12 months.
T8.3.c	Test samples must be retained for an appropriate period of time as deemed necessary by the in-house procedure considering relevant instructions from the owner of the goods or customer.
T10.1.a	The sample must be checked for the presence and identification of contaminants and hazardous impurities.
T10.1.d	The check must be recorded and reported in the same way as other tests and include the identification of any contaminants/hazardous impurities/smell and/or appearance found.
T12.1.b	Where contractual or PT testing takes place, checks must be performed daily on the equipment being used.
T12.2.b	Warning and action limits on control charts or other types of records must not exceed the standard deviations as stated in the AHDB Standard Values for Testing (see Appendix 17).
T13.1.b	Testing Facilities must participate in proficiency schemes where available whilst testing is taking place.
T13.3.a	The Designated Person or deputy must review reports from the proficiency scheme on receipt. This review must be recorded regardless of result.