

# **TASCC Scheme**

**Draft December 2023**

## **Scheme Rules**

**General, Haulage, Merchants, Storage  
and Testing Standard**

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## Scheme Rules

## SCHEME RULES

Effective from **April 2021**

1	Introduction
1.1	The AIC TASCC Scheme is a voluntary scheme developed, owned and implemented by the Agricultural Industries Confederation (AIC) to certify food/feed.
1.2	TASCC aims to protect and build upon the integrity of farm assurance between the farmgate and delivery to the first processor. Additionally, it verifies that the trade is meeting its obligations under food and feed legislation and associated codes of practice. Farm assurance schemes, food and feed manufacturers, other stakeholders and end users are consulted during revisions of the scheme.
1.3 NEW	TASCC is a Product Certification Scheme delivered by a Certification Body accredited to International Standard ISO/IEC 17065. A list of Participants is publicly available via the AIC website <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html</a>
1.4	TASCC is open to businesses engaged in the following activities: <ul style="list-style-type: none"> <li>• Road Haulage of Combinable Crops and Animal Feeds</li> <li>• The Storage of Combinable Crops and Animal Feeds</li> <li>• Testing Facilities of Combinable Crops</li> <li>• The Merchanting of Combinable Crops and Animal Feeds</li> </ul>
1.5 NEW	To become certified, a food/feed business must be assessed by the Certification Body and demonstrate full compliance with the current version of the Standard. The Certification Body administers the programme and, in most cases, performs the audit. However, a Participant may select, if they wish, an alternative organisation to carry out the on-site audit activity from a list of approved Inspection Bodies appointed by the Certification Body for this purpose. The list of approved Inspection Bodies is available from the Certification Body.
1.6 NEW	All costs of certification are included in the annual fees charged by the Certification Body, with the exception of costs relating to extra/ immediate audits. A schedule of Scheme fees is available on the AIC website. <a href="https://www.aictradeassurance.org.uk/tascc/tascc-fees/">https://www.aictradeassurance.org.uk/tascc/tascc-fees/</a>
1.7	TASCC certification demonstrates that a Participant meets the standards required by suppliers to <ul style="list-style-type: none"> <li>• Feed businesses certified by the AIC Universal Feed Assurance Scheme (UFAS)</li> <li>• Feed businesses certified by the AIC Feed Materials Assurance Scheme (FEMAS)</li> <li>• Millers, Maltsters, Oil Seed Crushers and other food manufacturers</li> </ul> <p>Participants conducting testing of grain, pulses and oilseeds on which contractual decisions are based (including charges for drying) must be certified to the AIC TASCC Standard for Testing Facilities of Combinable Crops. Facilities which only</p>

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	<p>carry out testing for store monitoring purposes must include their grain testing activities within TASCSC storage or merchants' scope.</p> <p>If the Storekeeper/seed plant/processor sell the screenings or whole crops to companies other than the owner of the goods, they must be certified to the TASCSC Standard for the Merchanting of Combinable Crops and Animal Feeds.</p>
<b>1.8</b>	<p><b>Electronic Communication</b></p> <p>The Participant must provide the Certification Body with an up to date electronic means of communication. This is preferably an email address. Where this is not possible a mobile number must be provided.</p>
<b>1.9 UPDATED</b>	<p><b>Renewable Energy Directive II (No 2018/2001/EU)</b></p> <p>Participants may demonstrate that trading activities related to combinable crops for use in manufacturing biofuels comply with the requirements of the Renewable Energy Directive II (No 2018/2001/EU) by applying to the Certification Body to be audited against the AIC RED II Module which can be found on the AIC website:  <a href="https://www.agindustries.org.uk/resource/2021-aic-redii-module.html">https://www.agindustries.org.uk/resource/2021-aic-redii-module.html</a></p>
<b>1.10 NEW</b>	<p><b>Claims Associated with TASCSC Certification</b></p> <p>Participants who achieve successful certification against this TASCSC standard are reminded that TASCSC is a product certification programme. Claims of TASCSC certification may only be made in relation to those products included within the scope of the TASCSC Certificate of Conformity.</p> <p>The TASCSC acronym is a registered certification mark and must only be used in compliance with the rules laid down by AIC. These rules can be found on the AIC website at: <a href="https://www.agindustries.org.uk/resource/trade-assurance-brand-guidelines-2021.html">https://www.agindustries.org.uk/resource/trade-assurance-brand-guidelines-2021.html</a></p>
<b>1.11 NEW</b>	<p><b>Standards Terminology and Format</b></p> <p>The following terms are used throughout the TASCSC Standard:</p> <p><b>Requirement</b> – Sets mandatory standards with which Applicants and Participants must comply to achieve and maintain certification.</p> <p><b>Interpretation</b> – 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.</p> <p><b>Guidance</b> – Non-mandatory suggestions of useful tools and techniques for achieving and maintaining compliance or continuous improvement.</p> <p><b>Further information</b> – External sources of useful information including references/ web links to documents or other sources of information.</p>
<b>2</b>	<b>Confidentiality</b>
<b>2.1 UPDATED</b>	<p>All information concerning Applicants and Certified Participants will be treated in confidence. Information will not be divulged to any third party outside of AIC or the Certification Body unless specifically required for certification purposes without the written agreement of the Applicant / Participant. The exceptions are:</p> <p><b>2.1.1</b> The Certification Body and/or AIC will confirm the Scheme ID number, name and address and confirm if the company is a certified Participant, along</p>

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	<p>with the expiry date and scope of certification. These details are also available on the AIC website at <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/trade-assurance-checker.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/trade-assurance-checker.html</a></p> <p><b>2.1.2</b> The provision of information to AIC in relation to audit findings and Non-conformances as required to maintain the standards and credibility of the Scheme.</p> <p><b>2.1.3</b> In the event of a Participant being involved or implicated in a food/feed safety incident, details may be discussed in confidence between representatives of AIC, the Certification Body and The Competent Authority.</p>
<b>3</b>	<b>Scheme Rules</b>
<b>3.1 NEW</b>	TASCC is open to any company involved in the storage, haulage, testing and merchenting of combinable crops, compound feeds and feed materials complying with these scheme rules.
<b>3.2 UPDATED</b>	<p><b>Application for Certification</b> In order to become a certified Participant, Applicants must:</p> <p><b>3.2.1</b> Apply for certification by completing an application form and returning it to the Certification Body.</p> <p><b>3.2.2</b> Identify their activities on the scheme application form. Subsequent amendments to the activities of the Participant’s business must be communicated to the scheme Certification Body. If an applicant operates on more than one site all sites must be audited before a certificate can be issued.</p> <p><b>3.2.3</b> Confirm that they agree to comply with the Scheme Rules, the current Standard, and Certification Body Terms and Conditions by signing the Certification Agreement contained in the quotation and returning it to the Certification Body. The quotation will indicate the fees payable.</p> <p><b>3.2.4</b> The duration of the audit is dictated by the time required to audit the activities as specified in the application form. Examples of audit durations and associated fees can be found on the AIC website. <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/tascc-scheme-membership.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/tascc-scheme-membership.html</a></p> <p><b>3.2.5</b> Shall pay all relevant fees as per the quotation.</p> <p><b>3.2.6</b> Initial audits must be conducted within 6 months of the application date. Re-application will only be permitted at the discretion of the Certification Body.</p> <p><b>How to join TASCC</b> <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/tascc-scheme-membership.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/tascc-scheme-membership.html</a></p>
<b>3.3 UPDATED</b>	When the Applicant has been audited, has rectified any non-conformances that may have been identified and the corrective actions have been reviewed and approved by the Certification Body, the CB will undertake a certification decision and issue a Certificate. The Participant’s details will be supplied to AIC for publication in the AIC Assurance Checker <a href="http://www.aictradeassurance.org.uk">www.aictradeassurance.org.uk</a>



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<p><b>3.4</b> <b>UPDATED</b></p>	<p>The initial Certificate of conformity will be valid from the date on which the applicant demonstrated compliance with the Standard and expire three years later.</p> <p>TASCC Scheme certification is valid on a 3 year cycle. Participants certificates will expire on the 31st of March within the 3 year period of the scheme certification. The next expiration date is the 31st of March 2027 followed by the 31st of March 2030.</p>
<p><b>3.8</b> <b>UPDATED</b></p>	<p>By applying for certification, the Applicant agrees that, if accepted, they will maintain compliance with the requirements of the Standard and any relevant associated documents.</p>
<p><b>3.9</b></p>	<p>The Applicant will have no claim against any officers, members or employees of AIC or the Certification Body in the event of withdrawal, suspension or a lesser penalty and/or the publication thereof as appropriate, nor have any claim against any of the above for any damages and/or compensation or costs for any financial loss occasioned thereby.</p>
<p><b>3.10</b></p>	<p><b>Maintaining TASCC Certified Status</b></p> <p><b>3.10.1</b> Certificates will be valid for three years.</p> <p><b>3.10.2</b> Certification is maintained subject to:</p> <ul style="list-style-type: none"> <li>• payment of all relevant fees to the Certification Body</li> <li>• ongoing compliance with scheme requirements, including audits</li> </ul> <p><b>3.10.3</b> Participants will be contacted prior to their audit due date to arrange a routine audit which must take place within +/- 6 weeks of this date.</p> <p><b>3.10.4</b> Participants shall comply with the Scheme Requirements at all times as defined in the TASCC Standard.</p> <p><b>3.10.5</b> Participants and Applicants must inform and obtain approval from the Certification Body in writing for any changes to the operation that may materially affect compliance with this Scheme and/ or the scope of certification.</p> <p><b>3.10.6</b> Participants must advise the Certification Body in writing of any changes to the business, typically but not limited to:</p> <ul style="list-style-type: none"> <li>• Company ownership</li> <li>• Key management including contact details</li> </ul> <p><b>3.10.7</b> Participants and Applicants shall advise the Certification Body in the event of:</p> <ul style="list-style-type: none"> <li>• The Participant must notify the Certification Body within 3 working days where a feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.</li> <li>• Significant incidents on site (not limited to feed or food safety) that may: <ul style="list-style-type: none"> <li>○ adversely affect the ability to supply feed compliant with the Standard</li> <li>○ restrict the ability of the Certification Body to carry out an audit (including unannounced or short notice audits)</li> <li>○ damage the reputation of the Scheme</li> </ul> </li> </ul> <p><b>3.10.8</b> Where a Participant becomes aware of any activity in which they are not directly involved but which could potentially threaten human or animal health, AIC must be informed. For contact details see <a href="https://www.agindustries.org.uk/resource/tell-aic.html">https://www.agindustries.org.uk/resource/tell-aic.html</a></p>
<p><b>3.11</b></p>	<p>The Participant will have no claim against any officers, members or employees of AIC or the Certification Body in the event of withdrawal, suspension or a lesser penalty and/or the publication thereof as appropriate, nor have any claim against any of the above for any damages and/or compensation or costs for any financial loss occasioned thereby.</p>

## Scheme Rules

4 Passport Stickers	
4.1	TASCC Combinable Crops Passport stickers must be available to Participants that hold a current and valid certificate of conformity for use where grain or oilseeds from assured producers is kept in a TASCC approved store.
4.2	The sticker enables farm and trade assurance to be easily identified at the end user intake. Stickers must carry the Participant's individual TASCC reference and certificate expiry date.
4.3	Stickers must only be used for assured grain and oilseeds grown under approved schemes which are to be found on the AIC website. <a href="https://www.aictradeassurance.org.uk/latest-documents/feed-food-schemes/">https://www.aictradeassurance.org.uk/latest-documents/feed-food-schemes/</a>
4.4	If evidence is found that there has been misuse of TASCC stickers, or any other assurance sticker, then appropriate action will be taken by the Certification Body against the Participant involved which may result in suspension.
4.5	New Participants to the TASCC scheme will receive 1000 stickers free of charge on verification of rectified Non-conformances and payment after the Initial Audit. These stickers are only valid for the TASCC scheme year and do not relate to the harvest (crop) year. The Participant must make contact with AIC so that the stickers can be ordered and dispatched in time for use. Existing Participants will have to purchase new stickers relating to the dates on their certificate. To order the stickers, Participants must email <a href="mailto:tascc.stickers@agindustries.org.uk">tascc.stickers@agindustries.org.uk</a>

5 Verifying Participant Compliance with the Scheme	
5.1 UPDATED	<p>The Certification Body will verify a Participant's conformance with the Standard. The Certification Body shall be given access to all relevant information needed to confirm conformance with the Standard and the right to inspect third parties subcontracted to perform work covered by the Standard, at the Participant's cost. Audits are not of fixed duration but are determined on a case-by-case basis.</p> <p>There are a number of types of audits within the Scheme: Pre-assessments – (voluntary for new Participants). Pre-assessments will evaluate a new Applicants' ability to meet the requirements of the Standard. At the Certification Body's discretion, pre-assessments will involve either an on-site or desk top audit to assess compliance with the standard prior to the initial audit.</p> <ul style="list-style-type: none"> <li>• <b>Initial audit</b> - A formal, in-depth, on-site audit to confirm that Applicants comply with the requirements of TASCC. The duration of Initial Audits is dictated by the time required to fully assess the systems and procedures of the Applicant. The duration required will be indicated prior to audit but may be extended if circumstances require this. Certificates are only issued on satisfactory correction of all non-conformances identified at Initial Audit. The details and scope of certification for certified sites will be added to the AIC Assurance Checker. Businesses may be required to submit additional documentation after certification.</li> <li>• <b>Routine Audit</b> – annual audit for certified Participants to assess compliance with the requirements of the Scheme.</li> <li>• <b>Short Notice Audit</b> – an additional audit carried out at least once during the three-year certificate period. The Participant will be informed the working day before the audit is to take place.</li> </ul>

## Scheme Rules

	<p>This is only relevant for TASC Storage, Merchanting &amp; Testing (when associated with Storage).</p> <ul style="list-style-type: none"> <li>• <b>Haulage Participants – Spot Audits</b> - Haulage Participants may be subject to Spot Audits at intake/outloading sites (feed and flour mills, maltings and ports) which will include paperwork and vehicle hygiene checks</li> </ul> <p>All Participants</p> <ul style="list-style-type: none"> <li>• <b>Extra/Immediate Audit</b> The Certification Body will carry out extra/immediate audits at their discretion – these audits may incur a cost and may be unannounced. Circumstances where they may be required include, but are not limited to:             <ul style="list-style-type: none"> <li>i) In response to reports or intelligence suggesting a significant feed/ food safety issue or breach of Scheme Rules and requirements</li> <li>ii) Current or emerging risks in the feed industry</li> <li>iii) Signing off action points following an audit</li> <li>iv) To extend a certificate scope or add additional activity</li> </ul> </li> </ul>
<p><b>5.2</b> <b>NEW</b></p>	<p>Account is taken by the auditor during Unannounced and Short Notice Audits of the fact that key personnel may not be available, however, the business must be able to demonstrate ongoing compliance with TASC requirements.</p>
<p><b>5.3</b> <b>NEW</b></p>	<p><b>Cancellation of Audits</b> Where a Participant finds it necessary to cancel an audit, they must contact the Certification Body as soon as possible. A cancellation fee will be charged to cover irrecoverable costs as per the Certification Body terms and conditions.</p>
<p><b>5.4</b> <b>UPDATED</b></p>	<p><b>Refusal of Audits</b>  <b>5.4.1</b> Refusal to book an audit will result in suspension/withdrawal of certification.  <b>5.4.2</b> Refusal to allow a booked audit to be conducted will incur charges.  <b>5.4.3</b> Refusal to accept a Short Notice or Unannounced Audit will result in the client being charged for the rescheduled Short Notice/ Unannounced Audit. The short notice audit will be rescheduled. Refusal to allow access may result in suspension / withdrawal of certification.</p>

<p><b>6 Reporting</b></p>					
<p><b>6.1</b></p>	<p><b>Classification of non-conformances</b></p> <table border="1" data-bbox="395 1597 1374 1995"> <thead> <tr> <th data-bbox="395 1597 884 1637">Classification</th> <th data-bbox="884 1597 1374 1637">Cause</th> </tr> </thead> <tbody> <tr> <td data-bbox="395 1637 884 1995">Critical</td> <td data-bbox="884 1637 1374 1995">                     A gross or deliberate food/feed safety regulatory violation,                      or;                      A food/feed safety failure resulting in unsafe food/feed,                      or;                      A loss of traceability such that recall of unsafe food/feed would be impossible,                      or;                 </td> </tr> </tbody> </table>	Classification	Cause	Critical	A gross or deliberate food/feed safety regulatory violation, or; A food/feed safety failure resulting in unsafe food/feed, or; A loss of traceability such that recall of unsafe food/feed would be impossible, or;
Classification	Cause				
Critical	A gross or deliberate food/feed safety regulatory violation, or; A food/feed safety failure resulting in unsafe food/feed, or; A loss of traceability such that recall of unsafe food/feed would be impossible, or;				

## Scheme Rules

		A recurrence of a Major non-conformance raised at the preceding audit, or; A complete unwillingness to cooperate in the audit.
	Major	A complete failure to implement a requirement of TASCSC or a failure that may result in unsafe food/feed, or; A recurrence of a Minor Non-conformance raised at the preceding audit .
	Minor	A partial failure to implement a requirement of TASCSC or poor evidence to demonstrate implementation.

**6.2**  
**UPDATED**

**Response to non-conformances**

<b>Classification</b>	<b>Initial audit</b>	<b>Routine audit</b>
<b>Critical</b>	Certification refused. Full assessment required.	Certification suspended with immediate effect. Extra audit required prior to reinstatement of certification.
<b>Major</b>	Certificate not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 15 days of audit, and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is granted. Failure to implement corrective actions and provide evidence to the Certification Body within agreed	Certification continues subject to plan/evidence of corrective actions to be submitted within 15 days of audit and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension. It is preferable that corrective actions are submitted via the AIC Portal.

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		timescales will result in a reapplication being required. It is preferable that corrective actions are submitted via the AIC Portal.	
	<b>Minor</b>	Certification not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 30 days of audit and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is granted. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will result in a reapplication being required. It is preferable that corrective actions are submitted via the AIC Portal.	Certification continues subject to plan/evidence of corrective actions to be submitted within 30 days of audit and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension. It is preferable that corrective actions are submitted via the AIC Portal.
<b>6.3 UPDATED</b>	<b>Observations</b>	<p>Observations may be raised during assessments. These are points noted by an assessor that:</p> <ul style="list-style-type: none"> <li>• Are not technical breaches of the Standard but could assist the Certification Body, Scheme Owner or Participant</li> <li>• May constitute a non-conformance, but the assessor is unable to confirm this during the audit</li> </ul> <p>Observations do not require a formal response to the Certification Body unless upgraded to a non-conformance during the report review.</p>	
<b>6.4 NEW</b>	<b>Reporting</b>	<p>The Certification Body will produce a report and identify any non-conformances to the Participant at the end of the audit. Any non-conformances will be classified as shown in 6.1 and acted upon as stated in 6.2. When the Certification Body has accepted the report and reviewed and approved any corrective actions, the Certification Body will notify the client of their continuing certification or issue a Certificate whichever is appropriate.</p>	

## Scheme Rules

<p><b>6.5</b> <b>NEW</b></p>	<p><b>Report Review</b></p> <p>Upon completion of an audit report it will be submitted to the Certification Body for review. As part of this review process the Certification Body may, based on the evidence collected for the report:</p> <ul style="list-style-type: none"> <li>• Seek additional information</li> <li>• Remove non-conformance(s)</li> <li>• Add additional non-conformance(s)</li> <li>• Change the classification of non-conformance(s)</li> <li>• Change the clause allocation of non-conformance(s)</li> <li>• Change observation(s) to non-conformance(s) or vice versa</li> </ul>
<p><b>6.6</b> <b>NEW</b></p>	<p><b>Sampling of Sites</b></p> <p>Where a business entity operates on multiple sites with the same activity scope, common quality system and effective central controls then, at the Certification Body's discretion, sampling of sites may be possible. In these circumstances all sites must be audited before a certificate can be issued, however, the routine audit programme may include sampling of sites in subsequent years, provided all sites are audited during the certification period. For sites subject to sampling in this way, only one certificate will be issued to cover all sites. In the event of the certificate being withdrawn or suspended, all sites will cease to be certified.</p>
<p><b>6.7</b> <b>NEW</b></p>	<p><b>Head Office Activities</b></p> <p>When undertaking audits of Participants where head office activities are managed centrally, it is important that information to allow these activities to be audited is available. At the discretion of the Certification Body this may be possible during the site audit (through video conferencing links) to allow staff responsible for these activities to be interviewed, or an additional head office audit maybe required.</p>
<p><b>7 Suspension and Withdrawal</b></p>	
<p><b>7.1</b></p>	<p>The Certification Body, may suspend / withdraw a Participant's Certificate of Conformity when the Participant has:</p> <p><b>7.1.1</b> Critical non-compliances</p> <p><b>7.1.2</b> Non-conformances against the standard which are not resolved within the required time limits</p> <p><b>7.1.3</b> Refused to undertake an audit as required by the scheme</p> <p><b>7.1.4</b> Refused or failed to supply information requested by the Certification Body as part of a food/feed safety investigation.</p> <p><b>7.1.5</b> Failed to pay relevant fees</p> <p><b>7.1.6</b> Failed to comply with the Scheme Rules or Certification Body Terms &amp; Conditions</p> <p><b>7.1.7</b> Been found to have brought the scheme into disrepute</p>
<p><b>7.2</b> <b>UPDATED</b></p>	<p>Participants suspended for reasons of food/feed safety must have a follow-up audit by the Certification Body to confirm that any issues of feed/ food safety have been fully resolved within 30 calendar days of suspension, in order to have their certification re-instated.</p> <p>Participants suspended for failing to respond to non-conformances must supply satisfactory corrective actions within 30 calendar days in order to have their certification reinstated</p> <p><b>7.2.1</b> Participants suspended for non-payment of fees or non-feed/ food safety issues will be reinstated provided all matters are resolved within 30 calendar days of the suspension date.</p>

## Scheme Rules

<b>7.3</b>	Participants that do not meet the requirements of the Certification Body to have their suspension lifted within 30 calendar days of suspension will have their certificates of conformity withdrawn.
<b>7.4</b>	Participants that have their certification withdrawn will be required to undergo the complete audit process and will be considered as new Applicants, subject to satisfactory evidence that the issue(s) which led to the certificate being withdrawn have been rectified.
<b>7.5</b>	Participants that no longer require certification must inform the Certification Body in writing.
<b>7.6</b>	Suspended and Withdrawn Participants may not claim to be certified. No new contracts may be agreed with customers that require certification, until suspension has been lifted or recertification has been successfully completed
<b>7.7</b>	Suspended and withdrawn Participants must notify any customers with whom they have existing contracts for both goods and services immediately on their change of status. The Certification Body will write to the Participant confirming the reason for suspension or withdrawal from the scheme and a copy of this letter must be provided to customers when notifying the change in status. Evidence of the notifications will be examined during the re-audit following suspension and compliance with this requirement will be a condition of reinstatement.
<b>7.8</b>	<p><b>The AIC Assurance Checker</b></p> <p><b>7.8.1</b> Those companies that achieve certification are listed on the AIC Assurance Checker. The checker includes details of the scope under which certificates have been granted. Interested parties may view the Assurance Checker via the AIC website at: <a href="http://www.aictradeassurance.org.uk">www.aictradeassurance.org.uk</a></p> <p><b>7.8.2</b> The Certification Body will pass all necessary information to AIC to allow the AIC Assurance Checker to be updated with details of a Participant's changing certification status. The names of suspended and withdrawn Participants will also be published in the form of AIC Assurance Alerts.</p>
<b>7.9 NEW</b>	<p><b>The AIC Portal</b></p> <p>The AIC Portal is a tool which is available for Participants to use to help them manage their certification activities. Participants can use the tool to respond to non-conformances, view reports and certificates, manage vehicle fleets and manage documentation.</p>
<b>8</b>	<b>Complaints</b>
<b>8.1</b>	Complaints about either a Participant or the Scheme Certification Body should be directed to AIC and/or the scheme Certification Body where they will be acknowledged, reviewed and actions taken to resolve the cause of any problems.
<b>8.2</b>	The Scheme Certification Body is accredited by the UK Accreditation Service (UKAS) and works to strict codes of conduct. If Participants are not satisfied with the way in which the scheme Certification Body handles the complaint, they should refer the matter to AIC.
<b>9</b>	<b>Appeals</b>
<b>9.1</b>	A Participant has the right of appeal against decisions made by the Certification Body.



## Scheme Rules

9.2	Appeals must be made in writing to the Certification Body within 14 days of being advised of the decision that is the subject of the appeal.
9.3 UPDATED	The Certification Body will acknowledge the appeal and nominate a manager independent of the decision to carry out an initial investigation to check the merits of the appeal and feedback to the Participant. Appropriate actions will be taken as a result of the investigation.

This document supersedes any information on TASC published in earlier AIC member briefings and other documents.  
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AIC and its officers, employees, agents and subcontractors accept no liability whether in contract, tort (including negligence), breach of statutory duty or otherwise for any loss (including indirect or consequential losses) by a Participant or other third party arising under or in connection with the scheme and its administration save only to the extent that statute prohibits exclusion.



## General

### Introduction - Scope of TASC

The TASC Assurance Scheme comprises a set of four Codes of Practice which detail the requirements that Participants must achieve, to comply with food/feed safety legislation and ensure food/feed safety when transporting, storing, merchandising and testing the following categories of food/feed in the table below.

Table of TASC Scopes

	Haulage	Storage	Merchants	Testing
Assured and Non-Assured Combinable Crops	Y	Y	Y	Y
Feed Materials	Y	Y	Y	
Compound Feeds (non-medicated)	Y	Y	Y	
Compound feeds (Medicated)	Y	Y (packaged only)		

Where there is an “R” in the clause reference column, a record is required to demonstrate compliance.

#### Scheme Rules 1.11 Standards Terminology and Format

The following terms are used throughout the TASC Standard:

**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.

## General

**G1 SCHEME AND LEGISLATIVE REQUIREMENTS**

Clause Ref	Requirement
<b>G1.1</b> <b>UPDATED</b> <b>R</b> <i>Interpretation</i>	The Participant must have access to current copies of all relevant scheme documents and implement all requirements (including any changes or updates) by the effective date. <i>Participants should comply and be audited annually against the General section and all relevant sections of the scheme as per their scope of certification.</i>
<i>Guidance</i>	<i>See Scheme Rules section 1.4</i>
<b>G1.2</b> <b>UPDATED</b> <b>R</b> <i>Guidance</i>	Participants and new Applicants must inform and obtain approval from the Certification Body in writing prior to changes to the operation that may materially affect compliance with this Scheme and/ or the scope of certification. <i>Activities/scope could include additional or changes to stores, offices, vehicles and testing facilities and processes i.e. drying, simple processing.</i> <i>See Scheme Rules section 1.4 and 1.7.</i>
<b>G1.3</b> <b>NEW</b> <i>Guidance</i>	The Participant must achieve standards of food/feed safety that meet contractual and legal obligations or requirements of the food/feed supply chain in which they operate. <i>Contractual and legal obligations in relation to food/feed safety include terms and conditions and/or haulage movement advice. Please refer to section clause number H1, H4, H5, M1.</i>
<b>G1.4</b> <b>UPDATED</b> <b>R</b> <i>Further Information</i>	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. <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a>
<b>G1.5</b> <b>NEW</b> <i>Guidance</i>	Participants and Applicants must advise the Certification Body in writing of changes to business ownership or management contacts. <i>See Scheme Rules section 3.10.6</i>
<b>G1.6</b> <b>NEW</b>	Participants and Applicants must notify the Certification Body without delay where a Competent Authority takes Formal Action or withdraws Earned Recognition for food/feed safety issues.

**Management Commitment**

## Aim

To ensure that the Participant provides resources to ensure compliance with legislation and TASCC Scheme requirements.

**G2 MANAGEMENT COMMITMENT**

Clause Ref	Requirement
<b>G2.1</b> <b>UPDATED</b> <b>R</b>	There must be a Policy Statement, endorsed by Senior Management, committing the Participant to safe and legal food/feed, and the provision of all resources necessary for compliance with this Scheme.
<b>G2.2</b> <b>R</b> <i>Guidance</i>	This Policy Statement must be reviewed at least every 12 months. <i>The Policy Statement does not need reissuing annually, (unless there have been changes e.g. change in personnel) provided that the annual review can be evidenced.</i>

## General

<b>G2.3</b>	Controls must ensure compliance with this Standard during all hours the Participant operates.
<b>G2.4 NEW</b>	The Participant must establish, implement and maintain an effective documented quality system in accordance with the requirements of this Standard.
<b>G2.5 NEW</b>	The documented quality system must be updated to comply with changes to legislation and other food/ feed safety related developments, as they occur.
<b>G2.6 UPDATED</b>	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** DESIGNATED PERSON/S

Clause Ref	Requirement
<b>G3.1 UPDATED R</b>	There must be a designated and competent person (or persons and their deputies) responsible for the implementation of the requirements of this Scheme.
<i>Interpretation</i>	<i>Where a Participant is a sole operator then there is no need to appoint a deputy.</i>
<i>Guidance</i>	<i>For multi activities this can be a number of individuals who are responsible.</i>
<b>G3.2</b>	The designated person/s and their deputies must be named on the organisation chart.

### **G4** MANAGEMENT REVIEW

Clause Ref	Requirement
<b>G4.1 UPDATED R</b>	The management team must review at least every 12 months, evidence from internal and external sources to demonstrate the performance of the business against the requirements of the documented quality system and its continuing suitability and effectiveness in meeting the requirements of this Scheme.
<i>Interpretation</i>	<i>Evidence should include, but is not limited to:</i> <ul style="list-style-type: none"> <li>• <i>Internal and external audits.</i></li> <li>• <i>Complaints/ incidents and corrective action</i></li> <li>• <i>Incident corrective action</i></li> <li>• <i>Training</i></li> <li>• <i>Internal procedures</i></li> <li>• <i>Changes to business</i></li> <li>• <i>Legislation</i></li> </ul>
<i>Guidance</i>	<i>Participants may consider including HACCP review, Policy Statement and supplier performance at the same time.</i>

### **G5** ORGANISATION CHART

Clause Ref	Requirement
<b>G5.1 UPDATED R</b>	There must be an organisational chart setting out job titles of those responsible for the Participants' operations, quality and food/ feed safety.
<i>Guidance</i>	<i>Responsibilities may be identified in job descriptions linked to titles on the chart. Where a Participant is a sole operator then there is no need for an organisation chart.</i>

## General

<b>G5.2</b>	The organisational chart must be kept up to date with any changes within the business.
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## Personnel and Training

### Aim

To ensure the Participants understand the requirements of the TASCC scheme.

## G6 PERSONNEL AND TRAINING

Clause Ref	Requirement
<b>G6.1</b> <b>UPDATED</b> <b>R</b>	All personnel (including temporary/ agency personnel) must have received training in food/feed safety relevant to their role(s).
<i>Interpretation</i>	<p><i>The interval between any training should reflect the complexity of the task.</i></p> <p><i>Consideration should be given to:</i></p> <ul style="list-style-type: none"> <li>• <i>Agents arranging the purchase/selling food/feed on behalf of the Merchant. Agents do not need to be independently certified but should form part of the Merchant's training programme.</i></li> <li>• <i>Drivers employed by hauliers on a traction only basis, must have the appropriate training, experience and/or qualifications before carrying out the TASCC work they undertake. Traction only basis means tractor unit contracted to haul a Participant's trailer.</i></li> </ul> <p><i>Ensuring that employees where English is not their first language are effectively trained.</i></p>
<b>G6.2.a</b> <b>UPDATED</b>	All personnel must be competent in the tasks they may be asked to undertake relevant to food/feed safety.
<i>Interpretation</i>	<p>Competence should be reviewed, recorded annually and include;</p> <ul style="list-style-type: none"> <li>• Any training needs identified</li> <li>• An understanding of the purpose of the TASCC Scheme</li> </ul> <p>Any in house procedures implementing the detailed requirements of the TASCC Scheme.</p>
<i>Guidance</i>	<p><i>Examples to demonstrate competency may include:</i></p> <ul style="list-style-type: none"> <li>• <i>i-learning</i></li> <li>• <i>AHDB Combinable Crops Analyst Training</i></li> <li>• <i>Performance KPI</i></li> <li>• <i>Quiz/tests</i></li> <li>• <i>Practical evaluation</i></li> <li>• <i>Relevant Driver CPC training</i></li> </ul>
<b>G6.2.b</b> <b>UPDATED</b> <b>R</b>	Where relevant to food/feed safety, personnel competence must be evaluated after training, and reviewed at least every 12 months, or earlier if changes to the scheme requirements, legislation, business operations, processes or responsibilities occur.
<i>Interpretation</i>	<i>As a minimum, a designated person involved in the day to day operations should complete the relevant AIC i-learning modules or equivalent training package (e.g. Driver CPC training in food/feed safety).</i>
<b>G6.3.a</b>	Records of training must identify the individual trained and confirm receipt and content of training provided.
<i>Interpretation</i>	<p><i>Training records should include but not limited to:</i></p> <ul style="list-style-type: none"> <li>• <i>Date</i></li> <li>• <i>Name of trainer/company</i></li> </ul>

## General

	<ul style="list-style-type: none"> <li>• Name of trainee</li> <li>• Topics covered</li> <li>• Certificates (where held) obtained from online/internal/external training organisations</li> <li>• Self-assessment reports where appropriate</li> <li>• Competency records</li> </ul>
<b>G6.3.b</b>	Personnel must be retrained to any changes in the new TASC Scheme that are relevant to their role/responsibilities within 3 months of its release.

## Documents

### Aim

To ensure Participants have processes, procedures, documents and records that meet the requirements of this Scheme.

## G7 DOCUMENTS

Clause Ref	Requirement
<b>G7.1</b> <b>UPDATED</b> <b>R</b>	The Participant must establish and maintain documentation to implement the requirements of this Scheme.
<i>Interpretation</i>	<i>Procedures should be available to personnel to enable them to carry out their role effectively.</i>
<i>Further Information</i>	<i>Forms and Template documents are available on the AIC website: <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html</a></i>
<b>G7.2.a</b> <b>UPDATED</b> <b>R</b>	Changes to documents must only be made by designated and competent personnel.
<b>G7.2.b</b> <b>UPDATED</b> <b>R</b>	Changes to documents must be communicated to all relevant personnel.
<b>G7.2.c</b> <b>UPDATED</b> <b>R</b>	Documents must be titled, dated and only the current versions must be in use.
<b>G7.2.d</b>	The Participant must ensure that data and IT systems are secure and protected from both internal and external unauthorised access.

## Records

### Aim

To ensure Participants have processes, procedures, documents and records that meet the requirements of this Scheme.

## G8 RECORDS

Clause Ref	Requirement
<b>G8.1.a</b> <b>R</b> <b>UPDATED</b>	All records must be legible and indelible.
<i>Interpretation</i>	<i>Records should be titled, dated and only the current versions must be in use.</i>

## General

<b>Further Information</b>	Forms and Template documents are available on the AIC website: <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html</a>
<b>G8.1.b</b> <b>R</b> <b>NEW</b>	All records must demonstrate the actions taken, and when/ where they were completed.
<b>Interpretation</b>	<i>When / where refers to date and time where applicable.</i>
<b>Guidance</b>	<i>This may include date, time and / or location the record was created.</i>
<b>G8.2.a</b> <b>R</b>	The name of the person making any entry or alteration must be identifiable.
<b>Guidance</b>	<i>If access to a computer system is password controlled, a “signature” is not necessary provided traceability of record creation can be demonstrated.</i>
<b>G8.2.b</b> <b>NEW</b> <b>R</b>	The nature of any change to a record must be clear, so that the original entry is still legible.
<b>Interpretation</b>	<i>The use of correction fluid is not permitted.</i>
<b>Guidance</b>	<i>This may not be possible with electronic records.</i>
<b>G8.3.a</b> <b>R</b>	All relevant records must be retained for a period not less than three years.
<b>Guidance</b>	<i>Retention periods required by legislation or customer requirements may be significantly longer than this. TASCC Participants may be required to provide records to assist with the product recall process. These records will be required if enforcement authorities/customers wish to carry out an investigation. Food safety legislation requires that traceability records may need to be kept by the Participant for five years. See G19.</i>
<b>G8.3.b</b>	Records must be kept in suitable conditions to prevent deterioration and be easily retrievable.
<b>Guidance</b>	<i>Participants may consider protecting electronic records from failures of IT systems.</i>
<b>G8.4</b> <b>NEW</b>	The Participant need not hold all records relating to the requirements of this Standard, but they must be capable of accessing such records, if required to do so.
<b>Guidance</b>	<i>Hauliers, Merchants, Storekeepers and Testing Facilities may hold records on behalf of other Participants.</i>

### Legislative requirements

#### Aim

To ensure that the Participant complies with all food/feed legislative requirements.

These requirements are not applicable to Testing Facility Participants only.

### **G9** LEGISLATIVE REQUIREMENTS – FOR BOTH FOOD AND FEED

Clause Ref	Requirement
<b>G9.1.a</b> <b>R</b>	Participants must demonstrate that they have systems and procedures in place that ensure they remain up-to-date with legislation and any food/feed safety issues relevant to the food/feed they supply.
<b>Guidance</b>	<i>See section G13 and G15.</i>

## General

<b>Further Information</b>	Details of current applicable feed legislation can be found on the AIC website: <a href="https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a>
<b>G9.1.b</b>	There must be a documented review of all relevant [food/]feed legislation at least every 12 months.
<b>Guidance</b>	<i>This may be included as part of the Management Review.</i>
<b>Further Information</b>	Template documents are available on the AIC website: <a href="https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html">https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html</a>

### G10 DEFRA CODE OF PRACTICE FOR THE CONTROL OF SALMONELLA

Clause Ref	Requirement
<b>G10.1</b> <b>R</b>	The Defra Code of Practice for the Control of <i>Salmonella</i> must be complied with. The Participant must demonstrate their activities comply with the code.
<b>Further Information</b>	<i>The Defra Code of Practice for the Control of Salmonella in Feed can be found here:</i> <a href="http://www.aqindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">www.aqindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a>
<b>G10.2</b> <b>UPDATED</b> <b>R</b>	The frequency and method of sampling, testing and reporting the presence of <i>Salmonella</i> must be determined in accordance with the Participant's risk assessment.

### G11 UNDESIRABLE SUBSTANCES IN FOOD AND FEED

Clause Ref	Requirement
<b>G11.1</b> <b>R</b>	Participants must consider the risk of Undesirable Substances in food/feed as part of their HACCP Study.
<b>Guidance</b>	<i>COMMISSION REGULATION (EC) No 2023/915 of 25 April 2023 sets the maximum levels for certain contaminants in foodstuffs</i>
<b>Further Information</b>	<a href="https://legislation.gov.uk">The Animal Feed (Composition, Marketing and Use) (England) Regulations 2015 (legislation.gov.uk)</a> <a href="https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed">https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed</a> <a href="https://legislation.gov.uk">The Animal Feed (Composition, Marketing and Use) (Wales) Regulations 2016 (legislation.gov.uk)</a> <a href="https://legislation.gov.uk">The Official Controls (Animals, Feed and Food) Regulations (Northern Ireland) 2019 (legislation.gov.uk)</a>  <a href="https://eur-lex.europa.eu/lexuri/ui.do?uri=CELEX:32023R0915:EN:EUR-Lex">EUR-Lex - 32023R0915 - EN - EUR-Lex (europa.eu)</a> <a href="https://eur-lex.europa.eu/lexuri/ui.do?uri=CELEX:32002L0032:EN:EUR-Lex">EUR-Lex - 32002L0032 - EN - EUR-Lex (europa.eu)</a> <i>AIC Legislation and Guidance:</i> <a href="https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a>

### G12 GENETICALLY MODIFIED FOOD/FEED

Clause Ref	Requirement
<b>G12.1.a</b> <b>R</b>	Legislation requires that Genetically Modified (GM) food/feed are clearly identified throughout the supply chain.



## General

<b>Further Information</b>	<a href="https://www.legislation.gov.uk/ukxi/2022/486/made">https://www.legislation.gov.uk/ukxi/2022/486/made</a>
<b>G12.1.b</b>	GM food/feed must be segregated from non-GM food/feed.
<b>G12.1.c</b>	Any mixing of GM and non-GM food/feed will cause the whole bulk to lose its non-GM status.

## G13 LEGISLATIVE REQUIREMENTS – FOR FOOD ONLY

### Registration of establishments to the Food Hygiene Regulations

Clause Ref	Requirement
<b>G13.1</b> <b>UPDATED</b> <b>R</b>	Where required by food legislation there must be evidence of authority approval and / or confirmation of application for registration to the appropriate authority.
<b>Interpretation</b>	<p><i>Records must be kept to show that applications have been made and/or responses received from the local council or competent authority.</i></p> <p><i>Registration applies to all sites whether physically handling food or solely managing the Participant’s activity.</i></p> <p><i>Participants must ensure that authorities are informed of any changes to the location of operating centres.</i></p> <p><i>Any changes to business activity, name and/or address the competent authority must be informed.</i></p>
<b>Guidance</b>	<p><i>Transporting/storing/merchanting materials which may be destined for human consumption in accordance with the requirements of the Food Hygiene Regulation 2004, (EC No. 852/2004), and any subsequent amendments or regulations.</i></p> <p><a href="#">L_2004139EN.01000101.xml (europa.eu)</a></p> <p><i>Hauliers are only required to register the management centre where records of vehicle operations are held and do not need to register other sites where records are not held.</i></p>
<b>Further Information</b>	<p><a href="#">Food business registration - GOV.UK (www.gov.uk)</a></p> <p><a href="#">Starting a new food business - Your checklist   Food Standards Scotland   Food Standards Scotland</a></p> <p><a href="#">Register a Food Business (srs.wales)</a></p> <p><a href="#">Approvals of food establishments in Northern Ireland: Introduction   Food Standards Agency</a></p>

## G14 ALLERGENS

Clause Ref	Requirement
<b>G14.1.a</b> <b>R</b>	The Participant must comply with individual customers policies/requirements/terms and conditions with respect to allergens.
<b>Guidance</b>	<p><i>Allergic reactions can cause a severe anaphylactic shock in some individuals which can be fatal.</i></p> <p><i>Some products such as confectionary waste, biscuit meal, animal feed blends, chocolate bars, cereal bars and some bread products may contain allergens.</i></p> <p><i>Products described as nuts (e.g. “Sugar Beet Nuts”) should not be confused with nuts as they are not allergens.</i></p>



General

	<p>EU legislation (Directive 2007/68/EC) identifies groups of materials in certain food ingredients which can cause allergic reactions in some people.</p>
<p><b>Further Information</b></p>	<p><a href="#">L_2007310EN.01001101.xml (europa.eu)</a>  <a href="#">Allergen guidance for food businesses   Food Standards Agency</a></p> <p>Please refer to Appendix 2, section 5 of the AIC Contaminant Sensitive list:  <a href="https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a></p>
<p><b>G14.1.b</b> <b>R</b></p>	<p>Participants must consider the risk of Allergens as part of their HACCP Study.</p>

**G15**                    **LEGISLATIVE REQUIREMENTS – FOR FEED ONLY**  
**Registration of establishments to the Feed Hygiene Regulations**

Clause Ref	Requirement
<p><b>G15.1</b> <b>UPDATED</b> <b>R</b></p> <p><b>Further Information</b></p>	<p>Where required by feed legislation there must be evidence of current appropriate authority approval and / or confirmation of application for registration to the appropriate authority.</p> <p><i>Details of current applicable feed legislation can be found on the AIC website:</i>  <a href="https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a>  <a href="https://www.food.gov.uk/business-guidance/starting-an-animal-feed-business#registration-and-approval-of-feed-businesses">https://www.food.gov.uk/business-guidance/starting-an-animal-feed-business#registration-and-approval-of-feed-businesses</a>  <a href="https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/registration-and-approval-of-feed-businesses">https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/registration-and-approval-of-feed-businesses</a>  <a href="https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:52019XC0705(01)&amp;from=EN">https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:52019XC0705(01)&amp;from=EN</a></p>

**G16 STATUTORY DECLARATIONS (applies to Merchant & Storage only)**

Clause Ref	Requirement
<p><b>G16.1</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>Delivery documents for feed use must comply with the Animal Feed Regulations 2015.</p> <p><i>* To describe the material you should use the material description as listed in the Feed Catalogue.</i></p> <p><i>**Analysis e.g. moisture, crude protein etc. compulsory declarations as part C table.</i></p> <p><i>All feed supplied should show confirmation of the scheme ID number for the supplier responsible for the labelling, either on the package label or on bulk delivery documents.</i></p> <p><i>Example label:</i></p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p><b>Material:</b> Feed Material</p> <p><b>Name: *</b> As defined in Catalogue of Feed Materials</p> <p><b>Moisture:* *</b> X%</p> <p><b>Net weight:</b> See weighbridge ticket</p> <p><b>Batch:</b> Include reference to traceability info.</p> <p><b>Name and address of Merchant/Owner of the Goods</b></p> <p><b>Scheme ID:</b></p> </div>
<p><i>Further Information</i></p>	<p><a href="https://legislation.gov.uk">The Animal Feed (Composition, Marketing and Use) (England) Regulations 2015 (legislation.gov.uk)</a></p> <p><a href="https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed">https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed</a></p> <p><a href="https://legislation.gov.uk">The Animal Feed (Composition, Marketing and Use) (Wales) Regulations 2016 (legislation.gov.uk)</a></p> <p><a href="https://legislation.gov.uk">The Official Controls (Animals, Feed and Food) Regulations (Northern Ireland) 2019 (legislation.gov.uk)</a></p> <p><i>Feed Catalogue</i> <a href="https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:2013029EN.01000101.xml">L 2013029EN.01000101.xml (europa.eu)</a></p> <p><a href="https://www.aqindustries.org.uk/resource/feedingstuffs-declarations-guidance.html">https://www.aqindustries.org.uk/resource/feedingstuffs-declarations-guidance.html</a></p> <p><a href="https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.aqindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a></p> <p><a href="https://www.aqindustries.org.uk/resource/marketing-labelling-and-composition-of-feeds-legislation.html">https://www.aqindustries.org.uk/resource/marketing-labelling-and-composition-of-feeds-legislation.html</a></p>

**G17 REGISTRATION UNDER TSE REGULATIONS**

Clause Ref	Requirement
<p><b>G17.1</b> <b>R</b></p>	<p>Participants must comply with the Transmissible Spongiform Encephalopathies Regulations 2010 and registration with Defra is required for storage/transport of bulk animal- derived dicalcium phosphate and hydrolysed protein.</p>
<p><i>Guidance</i></p>	<p>The Participant must be able to show evidence of registration with Defra.</p> <p><i>This clause specifically refers to Haulier and Storekeepers who are transporting or storing fishmeal, bulk animal- derived dicalcium phosphate and hydrolysed protein.</i></p>
<p><i>Information</i></p>	<p><i>Further information can be found following the links:</i></p>

## General

<p><a href="https://www.legislation.gov.uk">The Transmissible Spongiform Encephalopathies (England) Regulations 2018 (legislation.gov.uk)</a></p> <p><a href="https://www.legislation.gov.uk">The Transmissible Spongiform Encephalopathies (Scotland) Regulations 2010 (legislation.gov.uk)</a></p> <p><a href="https://www.legislation.gov.uk/wsi/2018/968/contents/made">https://www.legislation.gov.uk/wsi/2018/968/contents/made</a></p> <p><a href="https://www.legislation.gov.uk">The Transmissible Spongiform Encephalopathies Regulations (Northern Ireland) 2010 (legislation.gov.uk)</a></p> <p>AIC website: <a href="https://www.aqindustries.org.uk/resource/tse-and-abp-legislation.html">https://www.aqindustries.org.uk/resource/tse-and-abp-legislation.html</a></p>
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### Hazard Analysis Critical Control Point (HACCP)

#### Aim

To ensure that Participants complete a formal HACCP Study in accordance with current legislation. HACCP is a system which identifies, evaluates and controls hazards which are significant for food and feed safety.

**This section may not be applicable for some Testing Facility Participants (see G18.2).**

### G18 HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Clause Ref	Requirement
<p><b>G18.1</b> <b>UPDATED</b> <b>R</b></p> <p><i>Guidance</i></p>	<p>There must be a formal HACCP study which identifies, monitors and controls hazards that may adversely affect the safety of any food/feed supplied. HACCP risk assessments must be carried out in accordance with recognised HACCP principles.</p> <p><i>The Participant may use Prerequisite Programmes (PRP)/Operational Prerequisite Programmes (OPRP) to provide controls over a their activities, which may include documented operating procedures or work instructions.</i></p>
<p><b>G18.2.a</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>There must be a defined scope for the HACCP study. Where activities are provided as services to third parties these must be included in the HACCP scope.</p> <p><i>The HACCP scope should include all processes which could affect the safety of the food/feed being supplied including storage and transport of Combinable Crops for food)</i></p>
<p><b>G18.2.b</b> <b>R</b></p> <p><i>Guidance</i></p> <p><i>Further Information</i></p>	<p>There must be an effective multi-disciplinary HACCP team, with members of the team having received HACCP training.</p> <p><i>Formal training is not necessary, as long as the HACCP team is demonstrably effective. Where a Participant is a sole operator then a multi-disciplinary team is not a requirement.</i></p> <p><i>HACCP training is available from AIC:</i> <a href="https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/haccp.html">https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/haccp.html</a></p>
<p><b>G18.2.c</b> <b>R</b></p>	<p>The Participant must define the process flow/steps from food/feed supply to the point the food/feed is transferred to the customer/recipient.</p>
<p><b>G18.2.d</b> <b>NEW</b> <b>R</b></p>	<p>The process flow must be validated by the HACCP team.</p>
<p><b>G18.2.e</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p> <p><i>Guidance</i></p>	<p>There must be a schematic of the process equipment which is visually validated by the HACCP team.</p> <p><i>This should include, drying, conditioning, cleaning, colour sorting, pesticide application, aeration or recirculation where appropriate</i></p> <p><i>The clause requirement is not applicable to Hauliers, Merchants and Testing Facilities and /or if there is not any process equipment.</i></p>

## General

<b>G18.2.f</b> <b>R</b>	The HACCP Team must carry out a hazard analysis identifying, as a minimum, chemical, physical, biological and allergen risks as appropriate.
<b>Guidance</b>	<i>This may include hazards arising from any non-feed activities on site. For Participants providing transport and storage to third parties, food allergens may need to be considered.</i>
<b>G18.2.g</b> <b>R</b>	The Participant must identify and implement control measures at appropriate process steps for each identified hazard.
<b>G18.2.h</b> <b>R</b>	The HACCP Team must establish critical control points where appropriate.
<b>G18.2.i</b> <b>UPDATED</b> <b>R</b>	For all critical control points, there must be defined critical limits which are measurable or observable and can be quantified in a timely manner.
<b>G18.2.j</b> <b>R</b>	The Participant must establish a monitoring system for all critical control points.
<b>G18.2.k</b> <b>R</b>	The Participant must establish corrective action when critical limits have been breached.
<b>G18.2.l</b> <b>R</b>	The Participant must establish documentation to detail the controls and monitoring of all hazards identified in the HACCP study.
<b>G18.3.a</b> <b>R</b>	If Prerequisite Programmes (PRP) are used, documentation must be established to detail the controls and monitoring of the programmes.
<b>G18.3.b</b> <b>NEW</b> <b>R</b>	If Operational Prerequisite Programmes (OPRP) are used, documentation must be established to detail the controls and monitoring of the programmes.
<b>G18.4</b> <b>R</b>	The HACCP Team must carry out a review of the HACCP study at least every 12 months or sooner if there are any changes to processes or procedures, or incidents that could affect food/feed safety.
<b>Further Information</b>	<i>For additional information see the AIC website: <a href="https://www.aqindustries.org.uk">AIC   HACCP (aqindustries.org.uk)</a></i>
<b>G18.5</b> <b>UPDATED</b> <b>R</b>	The HACCP review must also include any Prerequisite Programmes (PRP) and/ or Operational Prerequisite Programmes (OPRP) where they are used.
<b>Guidance</b>	<i>The HACCP Review can be part of the internal audit.</i>

## General

## Traceability

## Aim

This section outlines requirements for retaining traceability records.

**This section is applicable to Hauliers, Merchants and Storekeepers and may not be applicable to Testing Facilities.**

## G19 TRACEABILITY

Clause Ref	Requirement
<b>G19.1</b> <b>NEW</b> <b>R</b> <i>Interpretation</i>	<p>The Participant must have effective traceability for all activities within the scope of certification.</p> <p><i>The system of documentation and records must ensure that food/feed is traceable and can be made available when requested.</i></p>
<i>Guidance</i>	<p><i>The purpose of a traceability system is to facilitate recall or investigations into food/feed safety issues arising from a food or feed incident. The level of traceability required will be determined by the food and feed risk assessments. It is a legal requirement that relevant documents are readily available in the event of a food/feed safety issue.</i></p> <p><i>Legislation requires 'one up/one down' traceability as a minimum, i.e. details of where the food/feed came from, and where it was sent to.</i></p>
<b>G19.2</b> <b>NEW</b> <b>R</b>	<p>Service supplier contract records must include details relevant to food/feed safety and traceability.</p>
<b>G19.3.a</b> <b>NEW</b> <b>R</b> <i>Interpretation also applicable to G19.3.b, c, d &amp; e</i>	<p>Participant records must include details relevant to food/feed safety and traceability.</p> <p><i>Records should include but not limited to:</i></p> <ul style="list-style-type: none"> <li>• <i>Food/feed description</i> <ul style="list-style-type: none"> <li>• <i>Combinable Crops Passport (crops only)</i></li> <li>• <i>Consignment note (feed only)</i></li> <li>• <i>Assured status</i></li> <li>• <i>Quantity</i></li> <li>• <i>Supplier: haulier/grower/merchant/storekeeper</i></li> <li>• <i>Date of intake/despatch</i></li> <li>• <i>Collection/delivery order or fixing/unique reference</i></li> <li>• <i>Internal movement of goods, intake, temporary holding, drying and cleaning</i> <ul style="list-style-type: none"> <li>• <i>Ship/vessel (if applicable)</i></li> <li>• <i>Country of origin (if non-UK)</i></li> <li>• <i>Mycotoxin information/levels as per AHDB guidance (if applicable)</i></li> <li>• <i>GM status (if applicable)</i></li> <li>• <i>Organic status (if applicable)</i></li> <li>• <i>Compliance with the Renewable Energy Directive (RED) (if applicable)</i></li> </ul> </li> </ul> </li> </ul>
<b>G19.3.b</b> <b>NEW</b> <b>R</b> <i>Interpretation</i>	<p>Records of internal movements and processing must include details relevant to food/feed safety and traceability.</p> <p><i>When the owner of the food/feed gives instructions to store from one specifically identifiable parcel with another parcel, this should be confirmed in writing.</i></p>

## General

<b>Guidance</b>	<i>This covers all movements including temporary storage/holding pads/drying/cleaning/conditioning and all such movements within the store.</i>
<b>G19.3.c</b> <b>NEW</b> <b>R</b>	Collection/ Delivery records must include details relevant to food/feed safety and traceability.
<b>Guidance</b>	<i>Haulier records to include the following but not limited to: Haulier, trailer ID, three previous loads, assurance status, consignment note, weighbridge ticket collection/delivery address, cleaning record. See Haulage Section H13, Demountable Containers see sections M10, S12</i>
<b>G19.3.d</b> <b>NEW</b> <b>R</b>	Sales records must include details relevant to food/feed safety and traceability.
<b>G19.3.e</b> <b>NEW</b> <b>R</b>	Transport records must include details relevant to food/ feed safety and traceability.
<b>Interpretation</b>	<i>This includes transport by any method including road, rail, water and/or air. Hauliers should be able to provide the vehicle registration and trailer number details for traceability purposes.</i>
<b>G19.4</b> <b>NEW</b>	Food/feed with a special status must be physically segregated from food/feed of different status. If physical segregation is lost, the special status must not be assigned to the resulting mixture.
<b>Interpretation</b>	<i>Special status relates to food/ feed safety, legislation and contractual requirements including: assured/ non-assured, GM/ Non-GM, Organic/Conventional (Non-organic) and must be recorded.</i>
<b>Guidance</b>	<i>Mass balance may be used instead of physical segregation for demonstrating compliance with RED.</i>
<b>G19.5</b> <b>UPDATED</b> <b>R</b>	A traceability exercise must be carried out at least every 12 months
<b>Guidance</b>	<i>This may be done as part of a recall/ withdrawal test. Traceability tests should consider all activities within the participants processes.</i>

## Complaints

Aim

To ensure that all food/feed safety complaints are managed effectively and consistently.

### G20

### COMPLAINTS

Clause Ref	Requirement
<b>G20.1</b> <b>R</b>	The Participant must register, record and address customer complaints relating to food and feed safety in a timely manner.
<b>G20.2</b> <b>R</b>	Complaints must be reviewed with attention to severity and any trends, and corrective action taken as necessary to prevent recurrence.
<b>G20.3</b> <b>R</b>	Food/ Feed which has been delivered to the customer / recipient and is under complaint must be risk assessed by a designated and competent person to determine use or disposal for non-food/ feed use.
<b>Interpretation</b>	<i>The Participant may determine who the designated and competent person is depending upon the type of complaint/rejection and or severity of issue. When food/feed is rejected for quality the rejected load maybe risk assessed and delivered to an alternative customer/recipient or delivered to a conditioning facility to improve the quality. The supplier should be informed in writing. See Appendix 23.</i>

## General

<b>Guidance</b>	<i>This doesn't include quality claims where the food/feed is accepted by the recipient on an allowance as the Merchant's internal procedure.</i>
<b>Further Information</b>	Appendix 23 Hazardous Impurities: <a href="https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a>
<b>G20.4 NEW R</b>	Where a customer complaint results in the Participant retrieving food/ feed from a customer/ recipient, the food/ feed must be treated as non-conforming product.
<b>Guidance</b>	<i>Non-conforming product may include food/feed that is not acceptable to the customer/recipient, which may be identified after the food/feed is received.</i>
<b>G20.5 NEW R</b>	Food/feed which has been rejected by a customer / recipient must be risk assessed by a designated and competent person to determine use or disposal for non-food/ feed use.
<b>G20.6 NEW R</b>	The destination of any retrieved/ rejected/re-directed food/feed must be recorded.

## Internal Auditing

## Aim

To ensure that the Participant is checking that the controls implemented are working effectively to protect food/feed safety. The internal audit is in addition to the TASCSC audit completed by the Certification Body.

**G21 INTERNAL AUDITING**

<b>Clause Ref</b>	<b>Requirement</b>
<b>G21.1 NEW R</b>	Participants must have a current programme of internal auditing to ensure the documented quality system is effective, implemented and up to date.
<b>Interpretation</b>	<i>This should include activities, operations and 3rd Party Subcontractors under the participant's scope of certification including those listed on the Participant's schedule of registration. And may include but is not limited to: The requirements of this Scheme; The Participant's documentation and records; Food/ Feed legislation;</i>
<b>G21.2 UPDATED R</b>	The internal audit(s) must be documented and effective, ensuring that all relevant activities are audited at least once every 12 months.
<b>Interpretation</b>	<i>An internal audit should be carried out by a competent person, either from within the Participants organisation or an external auditor.</i>
<b>Guidance</b>	<i>The internal audit can be programmed over a period of time covering all relevant activities</i>
<b>Further Information</b>	Internal audit/checklists: <a href="https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/checklists.html">https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/checklists.html</a>
<b>G21.3 R</b>	Findings from internal audits must be documented, and the follow up must be effective and prevent recurrence. Any corrective actions must be completed in a timely manner.
<b>Guidance</b>	<i>Appropriate timescales for corrective actions should reflect the requirements of the TASCSC scheme, food/feed safety and any specific business constraints.</i>



# Haulage

## Introduction

### Aim

This standard aims to combine food/feed safety legal requirements with recognised industry good practice and specific customer requirements to provide confidence in the assured food/feed chain.

Food/feed moved for hire or reward must have the relevant Operators licence and are TASCSC assured.

This standard applies to transport operators, owner operators and brokers of haulage (Participants) who are involved and responsible for carriage of food/feed.

In this standard, vehicle makes reference to a rigid or articulated bulk tipping, blowing, moving floor, belt bulkers and tanker vehicle/trailer.

Participants must comply with the General and Haulage section of this standard.

## H1 HAULIER RESPONSIBILITY

Clause Ref	Requirement
<b>H1.1</b> <b>UPDATED</b> <b>R</b>  <i>Interpretation</i>	<p>The primary responsibility of the Participant is to maintain the integrity of the food/feed being carried from the point of collection to the point of delivery. Participants must be able to demonstrate the measures they take to prevent contamination of the food/feed.</p> <p><i>The Participant should achieve standards of food/feed safety that meet contractual and legal obligations or requirements of the food/feed supply chain.</i></p> <p><i>The Participant should have a clear understanding the food/feed transported meet the General Food Hygiene Requirements (EC178/2002) and must be able to demonstrate the measures taken to prevent contamination.</i></p>

## H2 NEW, HIRED AND SECONDHAND VEHICLES

Clause Ref	Requirement
<b>H2.1.a</b> <b>UPDATED</b> <b>R</b>  <i>Interpretation</i>	<p>All vehicles operated must be added to the vehicle inventory, the Haulier must inform, gain and retain written approval prior to use from the Certification Body.</p> <p><i>New vehicles require documented confirmation of purchase including VIN/chassis number.</i>                      Kiwa Vehicle Inventory: <a href="https://aicportal.kiwa.co.uk/Security/Login">https://aicportal.kiwa.co.uk/Security/Login</a></p>
<b>H2.1.b</b>  <i>Further Information</i>	<p>All vehicles hired for the movement of food/feed must be from a TASCSC Haulage Certified company.</p> <p><i>Appendix 19:</i>  <a href="https://www.aqindustries.org.uk/resource/appendix-19-tascc-hire-companies.html">https://www.aqindustries.org.uk/resource/appendix-19-tascc-hire-companies.html</a>                      Trade Assurance Checker: <a href="#">AIC   Trade Assurance Schemes (aqindustries.org.uk)</a></p>
<b>H2.1.c</b> <b>R</b>	<p>Before hiring or purchasing second-hand vehicles for carrying any goods covered by TASCSC, the Haulier must provide to the Certification Body a declaration from the previous operator which must include;</p> <ul style="list-style-type: none"> <li>a signed declaration that no materials on the current forbidden/exclusion list have been carried</li> </ul>



## Haulage

	<ul style="list-style-type: none"> <li>• details of the last three loads carried and related cleaning and sanitising records</li> <li>• VIN/Chassis number</li> <li>• date of acquisition</li> </ul>
<b>Further Information</b>	International Database for Transport of Feed (IDTF) <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a> Appendix 4: <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a>
<b>H2.1.d</b> <b>UPDATED</b> <b>R</b>	Before using any vehicle (including new) all food/feed contact areas must be thoroughly pressure cleaned and sanitised, inspected and records retained.
<b>Interpretation</b>	<i>Food/feed safe sanitisers should be used in accordance with the manufacturer recommendations.</i>
<b>Guidance</b>	<i>See H7 Vehicle Hygiene.</i>
<b>H2.2</b> <b>UPDATED</b>	<b>Non TASCC Vehicles</b> Hauliers must maintain an up to date inventory of non TASCC bulk vehicles.
<b>Guidance</b>	<i>Non TASCC vehicles can be added to the AIC Vehicle Inventory although not mandatory.</i>

## Vehicle Inventory

### Aim

To ensure that the Participant operates their business with respect to food/feed safety.

### H3 VEHICLE INVENTORY

Clause Ref	Requirement
<b>H3.1</b> <b>R</b>	<b>TASCC Vehicles</b> Hauliers must enter TASCC vehicles on the AIC Vehicle Inventory which can be accessed on the AIC Portal. This includes owned or operated (including acquired new and second hand bulk vehicles) or hired.  Information required for each entry in the inventory is: <ul style="list-style-type: none"> <li>• registration number (rigids only)</li> <li>• type</li> <li>• <a href="#">VIN</a>/chassis number</li> <li>• date of purchase or sale</li> <li>• date of hire or off-hire</li> <li>• date of disposal</li> <li>• removal from the scheme</li> </ul>
<b>Guidance</b>	<i>Any queries regarding the assurance of the Vehicle/Trailer ID number can be checked via the TASCC Certification Body.</i>
<b>Further Information</b>	<i>This trailer ID only applies to TASCC/UFAS/FEMAS approved vehicles.</i> <a href="https://aicportal.kiwa.co.uk">https://aicportal.kiwa.co.uk</a> <i>The Non TASCC Vehicle Trailer templates are found on the AIC website.</i> <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/haulage-documents.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/haulage-documents.html</a>
<b>H3.2.a</b> <b>R</b>	All vehicles must be identified with unique numbers or letters.
<b>Guidance</b>	<i>For example, the identification mark has to be capable of being seen by the weighbridge operator for the purposes of traceability.</i> <i>For rigid vehicles the registration number and TASCC/UFAS/FEMAS Certification number will be sufficient for the ID.</i>

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<b>H3.2.b</b> R	All vehicles must include the Scheme ID for identification purposes.
<b>H3.2.c</b> R	All vehicles identification must link to chassis/VIN number on the inventory.
<i>Guidance</i>	<i>When removing the vehicle from the AIC Vehicle Inventory, ensure that the TASCC/UFAS/FEMAS Certification numbers are removed from the trailer</i>
<i>Further Information</i>	AIC Vehicle Inventory <a href="https://aicportal.kiwa.co.uk">https://aicportal.kiwa.co.uk</a>
<b>H3.2.d</b> R	Identification must be securely fixed and appear on both sides and the rear of the vehicle and be clearly visible.
<b>H3.2.e</b> R	The size must be no smaller than number-plate lettering and in a durable form that will not be damaged or erased by normal operations or cleaning.
<b>H3.2.f</b> <b>UPDATED</b> R	Identification is also applicable to hired vehicles which operate under the Scheme ID. The hire company's identification must be securely fixed on the front of the vehicle.
<i>Guidance</i>	<i>For rigid vehicles the position is on the front of the load carrying compartment.</i>
<b>H3.2.g</b> R	The Scheme ID must not be displayed on vehicles unless a current and valid TASCC/UFAS/FEMAS certificate is held.

**H4 FORBIDDEN/EXCLUDED MATERIALS**

Clause Ref	Requirement
<b>H4.1</b>	The Participant must not use a TASCC vehicle to carry AIC Exclusion List materials.
<i>Interpretation</i>	<i>Customers terms and conditions may exclude other materials from previous loads. If the Participant has any doubts over an unfamiliar product before loading, they must obtain a Product Specification sheet and contact AIC and/or the Certification Body to obtain confirmation that the material is acceptable to be carried.</i>
<i>Further Information</i>	AIC Exclusion list (Appendix 1): <a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a> Forbidden in the International Database for Transport of Feed (IDTF): <a href="https://icrt-idtf.com">https://icrt-idtf.com</a> Appendix 4: <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> Sensitive List (Appendix 2): <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>

**H5 SENSITIVE LIST MATERIALS**

Clause Ref	Requirement
<b>H5.1</b> <b>UPDATED</b> R	The Participant must follow and record the appropriate cleaning operations for all contact areas as stipulated in the Sensitive List (Appendix 2) for previous goods carried.
<i>Interpretation</i>	<i>Customers terms and conditions may exclude Sensitive List materials from previous loads. Participants must follow the Sensitive List cleaning requirements in appendix 2 and specific customer's requirements as a minimum.</i>
<i>Further Information</i>	Sensitive List (Appendix 2): <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a> International Database for Transport of Feed (IDTF): <a href="https://icrt-idtf.com">https://icrt-idtf.com</a>

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	(Appendix 4) <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a>
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### H6 SUBCONTRACT HAULAGE

Clause Ref	Requirement
<b>H6.1.a</b> R	The Participant must only subcontract food/feed loads to TASCSC certified Haulage Participants or an AIC recognised Road Transport scheme.
<i>Further Information</i>	A list of AIC recognised Road Transport schemes is on the AIC website: <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a>  The AIC Assurance Checker can be used to search and confirm the assurance status of Participants: <a href="https://www.agindustries.org.uk">AIC   Trade Assurance Schemes (agindustries.org.uk)</a>
<b>H6.1.b</b>	Detailed information, including customer requirements, regarding collection/delivery must be effectively communicated to subcontract Hauliers.
<b>H6.2</b> <b>UPDATED</b> R	<b>Traction only</b> Where a Haulier provides traction only (i.e. only transports food/feed using the TASCSC Participant's trailer) the driver must receive the appropriate training from the participant.

## Vehicle Hygiene

### Aim

To ensure all vehicles are kept clean to maintain food/feed safety.

### H7 VEHICLE HYGIENE

Clause Ref	Requirement
<b>H7.1</b>	It is a requirement at audit for Hauliers to make available an unloaded TASCSC registered vehicle for inspection.
<b>H7.2</b> <b>UPDATED</b> R	The Participant must inspect, follow and record the appropriate cleaning operations for all equipment and load carrying areas to remove previous load residue. The trailer must be dry internally before loading.
<i>Guidance</i>	<i>Load carrying interior includes:</i> <ul style="list-style-type: none"> <li>• Grain socks</li> <li>• Sheets (both sides)</li> <li>• Augers</li> <li>• Blower units and discharge pipes</li> <li>• Under fluidising pads</li> <li>• Moving Floor/Belt bulkers</li> <li>• Interior ladders</li> <li>• Seals</li> <li>• Crevices</li> <li>• Brush/shovel/squeegee</li> </ul>
<b>H7.3</b> <b>UPDATED</b>	Vehicles must not be presented for the carriage of goods if the exterior condition presents a risk to food/feed safety.
<i>Guidance</i>	<i>It is important that the vehicles are kept suitably clean, even on the outside, as this can present a source of contamination. Participants should note that dirty vehicles may not be loaded or accepted at the point of collection and delivery.</i>

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<b>H7.4.a</b> <b>R</b>	All vehicles, their load carrying areas and equipment, must be cleaned routinely and sanitised at least every six weeks, or as required by the AIC Sensitive List and specific customer requirements.
<i>Interpretation</i>	Alternatively, the frequency of cleaning and sanitising can be determined by implementing a fully documented HACCP. <i>Where the previous load has been rejected due to contamination and presents a food/feed safety risk, the vehicle should be cleaned as per operational procedures.</i>
<i>Guidance</i>	<i>Where a vehicle is not being used it is not necessary to clean and sanitise every six weeks.</i>
<i>Further Information</i>	Customers may require sanitising of the vehicles before loading certain products (e.g. Heat treated feed). See the Appendix 4 and 2 for further details. <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a> International Database for Transport of Feed (IDTF) <a href="https://icrt-idtf.com">https://icrt-idtf.com</a>
<b>H7.4.b</b>	Vehicle maintenance must ensure that food/feed safety is not compromised.
<i>Guidance</i>	<i>Hauliers maintaining vehicles are to ensure the removal of fragments of swarf, weld etc. before use.</i>
<b>H7.4.c</b>	Inactive periods must be recorded, and the vehicle must be cleaned and sanitised prior to use if the inactive period is outside of the normal cleaning and sanitising cycles or has been left unsheeted.
<b>H7.5</b> <b>R</b>	Cleaning and sanitising products must be suitable for use on food/feed contact surfaces and used in accordance with the manufacturer’s instructions.
<i>Interpretation</i>	<i>The Participant should be able to demonstrate that the product is food safe. This will be referenced on the container label, product data sheet or other information from the supplier.</i>

## H8 VEHICLE CLEANING COMPANIES

Clause Ref	Requirement
<b>H8.1.a</b> <b>R</b>	The Participant must only use cleaning companies that issue evidence of cleaning and suitability of product for food/feed contact.
<b>H8.1.b</b> <b>R</b>	Records must be vehicle specific.
<b>H8.1.c</b> <b>R</b>	Product Specification Sheets must be available for all chemicals used.

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### H9 ENVIRONMENTAL CONSIDERATIONS

Clause Ref	Requirement
<b>H9.1</b> R	Any residues resulting from the cleaning or sweeping out of the delivery vehicle after a delivery has been made must be disposed of in the designated place, at the delivery premises with the consent of the site supervisor.  Where facilities are not available at a delivery site, then residues must be disposed of as per Hauliers procedures.
<i>Guidance</i>	<i>Intake sites are to provide a safe area to clean out vehicles. Where these are not provided the Haulier may wish to inform the intake site management and then AIC if this is not successful.</i>

### H10 RECORDS OF PREVIOUS LOADS

Clause Ref	Requirement
<b>H10.1.a</b> R	At collection/delivery point drivers must show records of the three previous loads carried on the vehicle together with the cleaning and/or sanitising.
<i>Guidance</i>	<i>Records of three previous loads can be on collection/delivery tickets, load sheets or vehicles diaries. The most recent (last) load carried is normally regarded as the first load listed of the previous three carried.</i>
<b>H10.1.b</b> R	Where a vehicle has several compartments, the previous three loads for each compartment must be declared.
<b>H10.1.c</b> R	Generic terms must not be used and descriptions must be as detailed as is necessary to accurately identify the goods.

### H11 VEHICLE COMPARTMENT IDENTIFICATION

Clause Ref	Requirement
<b>H11.1</b> R	Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.

### H12 SHEETING OF VEHICLES

Clause Ref	Requirement
<b>H12.1</b> <b>UPDATED</b>	Vehicles transporting food/feed under this standard must be kept sheeted/covered at all times except when loading/unloading or sampling is taking place. Bulk vehicle/trailer load carrying area must be covered upon arrival at collection and delivery sites.
<i>Guidance</i>	<i>Sheeting is necessary even when empty, this is best practice however, due to company policy or infrastructure, it may not be possible to fully implement this requirement at some sites. Please refer to section H7.4.c for inactive periods. Sheeting of vehicles is legislation/guidance as per DVSA.</i>
<i>Further Information</i>	<i>International Database for Transport of Feed (IDTF): <a href="https://icrt-idtf.com">https://icrt-idtf.com</a> Appendix 4: <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> Section 6- Security of load: <a href="https://www.gov.uk/government/publications/categorisation-of-defects">https://www.gov.uk/government/publications/categorisation-of-defects</a></i>

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### H13 COLLECTION/DELIVERY INSTRUCTIONS

Clause Ref	Requirement
<b>H13.1</b> <b>R</b>	The Participant must ensure they receive written instructions from the Customer covering the full details of the collection and delivery requirements. These instructions must be passed on to the Driver.
<i>Interpretation</i>	<p><i>Delivery/collection requirements are commonly referred to as fixings. Records of fixings, allocations, transport and delivery are required for traceability purposes under food and feed legislation.</i></p> <p><i>These instructions may include but is not limited to:</i></p> <ul style="list-style-type: none"> <li>• <i>Collection/delivery address</i></li> <li>• <i>Contact numbers</i></li> <li>• <i>Collection/delivery reference</i></li> <li>• <i>Goods to be transported (variety if applicable)</i></li> <li>• <i>Specific delivery terms and conditions</i></li> <li>• <i>Prohibited previous loads (e.g. NOPS, Allergens, GM, Organic)</i></li> <li>• <i>Specific cleaning required prior to loading</i></li> <li>• <i>Assurance status (if applicable)</i></li> <li>• <i>Dates/times/restrictions of collection/delivery</i></li> <li>• <i>Weighing instructions at third party weighbridges if not at site of collection/delivery (if applicable)</i></li> <li>• <i>Other relevant collection/delivery information</i></li> </ul>

### H14 COMBINABLE CROPS PASSPORT

Clause Ref	Requirement
<b>H14.1.a</b> <b>R</b>	When collecting assured or non-assured Combinable Crops the driver must obtain a completed and signed passport from the Farmer/Storekeeper at the point of loading.
<i>Interpretation</i>	<p><i>All relevant sections of the passport should be completed to satisfy the end users requirements.</i></p> <p><i>Customers should confirm whether a Combinable Crop Passport is required for imported Combinable Crops.</i></p>
<i>Guidance</i>	<p><i>For vehicles delivering during harvest directly from field to store continuously, one passport per commodity per vehicle per farm per day is acceptable (subject to individual weighbridge tickets/other intake records and approval of customer). If there is a change in any of the above then a new passport is required.</i></p> <p><i>A passport contains</i></p> <ul style="list-style-type: none"> <li>• <i>TASCC/vehicle number and the goods carried</i></li> <li>• <i>harvest year</i></li> <li>• <i>a declaration of post-harvest pesticides applied, a cleanliness declaration from the grower/ Storekeeper and the driver</i></li> <li>• <i>record of whether the crop is assured or not</i> <ul style="list-style-type: none"> <li>• <i>valid farm assurance/ TASCC sticker (if applicable)</i></li> </ul> </li> <li>• <i>pre-printed valid farm assurance/ TASCC sticker/assurance number (with agreement from the customer/recipient)</i></li> </ul> <p><i>A passport is still required for non-assured Combinable Crop movements but an assurance sticker must not be applied.</i></p>

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	<i>Electronic versions of the Combinable Crop Passport may be available and acceptable.</i>
<b>Further Information</b>	<a href="https://www.agindustries.org.uk/resource/combinable-crops-passport--version-01-22-issued-2022.html">https://www.agindustries.org.uk/resource/combinable-crops-passport--version-01-22-issued-2022.html</a>
<b>H14.1.b</b> <b>UPDATED</b> <b>R</b>	The driver and person responsible for loading must complete the declaration that the vehicle has been inspected and found to be visually clean.
<b>H14.1.c</b> <b>R</b>	The driver must ensure the vehicle does not leave the collection point until a completed and signed Combinable Crop Passport has been obtained. Drivers must ensure that sections 2 and 3 of the Combinable Crop Passport have been completed and signed.
<b>Guidance</b>	<i>Where the driver is also the owner/grower of the crop, it is acceptable for all sections to be completed by the driver.</i>
<b>H14.1.d</b> <b>R</b>	The passport must accompany the load to the point of delivery.
<b>Guidance</b>	<i>Incomplete or incorrectly completed Combinable Crop Passports may lead to rejections and delays at delivery destinations. Any load that arrives at a delivery point without the relevant sections of the passport completed, may not be accepted. Mycotoxins: (not applicable to peas or beans) drivers should check that the mycotoxin section of the Combinable Crop Passports has been completed by the grower/Storekeeper to avoid delays at intake.  A mycotoxin (DON and ZON) risk assessment score with a test result dependent on the customer requirements for grain deliveries is a year round requirement.</i>

**H15****COLLECTION****Clause Ref****Requirement**

<b>H15.1.a</b> <b>R</b>	At the collection loading point, the driver must supply a consignment note including references to identify, the type, grade and quantity of goods to be loaded.
<b>Interpretation</b>	<i>See H10.1.a the consignment note should contain records of previous loads.</i>
<b>H15.1.b</b> <b>UPDATED</b>	The driver must follow any instructions on where the vehicle is to be inspected for cleanliness and be loaded.
<b>Interpretation</b>	<i>Drivers should not walk on loads or climb on the vehicle.</i>
<b>H15.1.c</b> <b>R</b>	The vehicle's load carrying areas and associated equipment must be visually clean and inspected by the driver ready for loading.
<b>Interpretation</b>	<i>The final decision to load falls to the collection point loader or the driver if they are carrying out loading and it is their responsibility to sign off.</i>
<b>Guidance</b>	<i>Drivers presenting a dirty or unsheeted vehicle with incorrect paperwork will be rejected.</i>
<b>H15.1.d</b>	The driver must ensure the vehicle is loaded correctly and safely.
<b>Guidance</b>	<i>'Correctly and safely' means with due regard to maintain the integrity of the goods e.g. a secure and sealed tailgate to retain the goods and a sheet with no holes to allow ingress of water. Vehicles not fulfilling this criteria will be rejected.</i>
<b>H15.1.e</b>	The driver must sheet and secure the vehicle.
<b>H15.1.f</b>	The driver must sign for the receipt of the goods where required.
<b>H15.1.g</b>	The driver must collect any relevant documents e.g. Combinable Crops Passport, Animal Feed Statutory Declaration.



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<b>H15.2.a</b>	If the bulk vehicle is divided into compartments then the internal doors must be checked to ensure that there is no leakage between compartments.
<b>H15.2.b</b>	The vehicle must be loaded in such a way that goods cannot leak over the top of the internal doors during transport or when the vehicle is tipped up to unload.
<b>H15.2.c</b>	Where the loading point instructs that compartments must be loaded in a particular sequence, drivers must follow the instructions and ask for guidance if they are unclear.
<b>Guidance</b>	<i>For loading guidance speak with the site personnel loading the vehicle.</i>
<b>H15.3</b>	In case of any difficulties or doubts about the goods, the quantity or the condition that cannot be resolved at the collection point, the driver must notify the owner of the goods and/or the Haulier before loading and seek further instructions.

**H16 TRANSPORTATION**

Clause Ref	Requirement
<b>H16.1.a</b> <b>R</b> <i>Interpretation</i>	The Participant/driver must take all reasonable precautions to ensure the load is protected from contamination or damage at all times. <i>If it is necessary to park or leave a loaded vehicle unattended, the driver should take all reasonable precautions to ensure that the load is protected from deliberate or accidental contamination or damage.</i>
<b>H16.1.b</b> <b>NEW</b> <i>Guidance</i>	Drivers must check the integrity of the load before leaving and returning to it. <i>Check for any signs of damage to the sheet, grain hatch, tailgate and inspection hatches for any visible signs of entry/damage, spillage or contamination.</i>
<b>H16.2</b> <b>R</b> <i>Interpretation</i>	If any incident, contamination or loss of goods occurs during loading, transportation or unloading it must be reported to their customer and must not continue until authorisation has been given on how to proceed. <i>The report of contamination/loss to the customer should be recorded by the Haulier.</i>

**H17 DELIVERY**

Clause Ref	Requirement
<b>H17.1</b> <b>R</b> <i>Interpretation</i> <i>Guidance</i>	Upon arrival report to the driver reception/weighbridge and hand in accompanying documentation of the consignment. <i>Combinable Crops Passport and Delivery Note.</i> <i>Read and follow site procedures and safety rules.</i>
<b>H17.2</b> <b>NEW</b> <i>Interpretation</i> <i>Guidance</i>	Drivers must follow the instructions of the site for sampling, weighing and discharge location. <i>Drivers should under no circumstances discharge their load before the specific location is understood and has been authorised.</i> <i>If the tipping location cannot be established at the delivery site it should be reported to their customer and should not continue until authorisation has been given on how to proceed.</i> <i>Sampling and weighing may be carried out at different stages.</i>
<b>H17.3</b> <b>UPDATED</b> <b>R</b> <i>Interpretation</i>	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. <i>If any goods cannot be unloaded and are returned or re-routed, the driver should record the destination of the goods.</i>
<b>H17.4</b> <b>UPDATED</b>	Site procedures for spillages must be followed.



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<b>H17.5 NEW</b>	Where applicable drivers must ensure that they leave the intake area in an acceptable and clean state.
<b>H17.6 R</b> <i>Interpretation</i>	Drivers must obtain copies of signed receipt notes and weighbridge ticket if applicable and check they are accurate. See H18.1.h <i>Deliveries to farm should be signed for where possible. If no-one is present a record should be made. Taking a photograph of the trailer, the discharged goods and delivery ticket/GPS tracker may be useful as evidence of delivery.</i>
<i>Guidance</i>	See also the AIC Feed Delivery to Livestock Farms Biosecurity Protocol on the AIC website: <a href="https://www.agindustries.org.uk/resource/notifiable-diseases-movements-guidance.html">https://www.agindustries.org.uk/resource/notifiable-diseases-movements-guidance.html</a>

**H18 WEIGHBRIDGES**

Clause Ref	Requirement
<b>H18.1.a</b> <i>Guidance</i>	Where the food/feed is weighed at either the collection or delivery points, the driver must position the vehicle correctly on the weighbridge. <i>Drivers are to make every effort to ensure that weights are accurate by eliminating any sources of error.</i>
<b>H18.1.b</b> <i>Interpretation</i>	The driver must ensure that the gross, tare and net weights or other measurements/ calculations agree with the amount ordered and are accurate. <i>The driver should check and confirm the tare weight of the vehicle before loading or after discharge. The driver should be aware of the tare weight of their vehicle and the expected gross weight.</i>
<b>H18.1.c</b>	The driver must seek guidance from the delivery point regarding the clearance of any significant quantity of water or snow from the sheet before weighing.
<b>H18.1.d</b> <i>Guidance</i>	The driver must draw the attention of the weighbridge operator to the presence of any passengers and follow instructions. <i>Some sites do not allow passengers on site without prior agreement with the site.</i>
<b>H18.1.e</b> <i>Interpretation</i>	The driver must check and confirm the tare weight of the vehicle before loading or after discharge. <i>The driver is aware of the tare weight of their vehicle and the expected gross weight.</i>
<b>H18.1.f</b>	The driver must check and confirm the gross weight of the vehicle before discharge or after loading.
<b>H18.1.g Updated R</b> <i>Guidance</i>	Where available for collections and deliveries the driver must obtain a copy of the weighbridge ticket. <i>When not available a record of the weight may be recorded on the drivers consignment note and returned to the driver. The onboard weigher of the vehicle may be used unless otherwise instructed to use a public weighbridge.</i>
<b>H18.1.h</b>	Where a loss greater than 150kg occurs between the collected and delivered weight of a bulk load, the driver must report the loss to the Haulier/ Customer so that an investigation can take place.

## Haulage

### Bulk blowers and bulk pressure tankers carrying liquids and powders

#### Aim

To ensure that the Participant operates bulk blowers and bulk pressure tankers carrying liquids and powders with respect to food/feed safety.

### H19 BULK BLOWERS AND BULK PRESSURE TANKERS CARRYING LIQUIDS AND POWDERS

Clause Ref	Requirement
H19.1 R	Dry or liquid food/feed must be cleaned from the upper sides of the tank interior, from all surfaces including interior ladders, seals, crevices and under fluidising pads.
H19.2.a R	Special attention must be paid to the cleaning and overall condition of hoses for both dry and liquid food/feed. Details of cleaning must be specifically noted in cleaning records.
H19.2.b	Blower unit outlet pipes must always be capped when not in use. All hoses must be stored on the vehicle so that they are kept as free as possible from contamination.
H19.3.a	Drivers must only couple up to the fixed intake pipes and only load/discharge when instructed by site personnel.
H19.3.b	Drivers must remain in the vicinity of the vehicle at all times during the loading and discharge of their load.

### H19 OILS AND FATS

Clause Ref	Requirement
H19.4	Vehicles used for the conveyance of bulk Oils and Fats must conform to the SCOPA Code of Practice for the Transport of Edible Oils for the carriage of animal feed fat, or the Feed Fat Association Regulations.
<i>Interpretation</i>	<i>If the HACCP Plan dictates tankers should be cleaned and sanitised more frequently than the 6 week minimum, the Carriage of Oils and Fats includes a protocol for preventing contamination during the transport of oils in bulk. This protocol includes the FOSFA lists of banned and acceptable previous cargoes.</i>
<i>Further Information</i>	<i>The SCOPA Code of Practice refers to FOSFA lists. The SCOPA website is: <a href="http://www.scopa.org.uk">www.scopa.org.uk</a> International Database for Transport of Feed (IDTF): <a href="https://icrt-idth.com">https://icrt-idth.com</a> The lists of Banned Immediate Previous Cargoes and Acceptable Previous Cargoes are available via the FOSFA website: <a href="http://www.fosfa.org">www.fosfa.org</a> For the carriage of used cooking oils, Animal Health website: <a href="http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-farm-animalfeed.html">http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-farm-animalfeed.html</a></i>
H19.5 R	Where mill sampling of Oils/Fats tankers discloses that "free" water may be present at the bottom of the tank, drivers must cooperate in draining off into drums/receptacles before discharge commences. The weight of any water drained off must be recorded on the weighbridge ticket.

## Haulage

**H19 LIQUIDS OTHER THAN OILS AND FATS**

<b>Clause Ref</b>	<b>Requirement</b>
<b>H19.6.a</b> <b>R</b>	Vehicles and demountable containers used for the transport of bulk liquid food/feed must be assessed for the likelihood of microbial or chemical contamination as well as oxidation potential.
<b>H19.6.b</b> <b>R</b>	Vehicles/containers must be cleaned between loads unless the HACCP Study confirms that this is not necessary.

**H20 DRY FOOD/FEED**

<b>Clause Ref</b>	<b>Requirement</b>
<b>H20.1.</b> <b>R</b>	Where tankers have been washed out, they must be thoroughly dried, inspected and shown to be dry before loading dry goods. After washing out tankers they must be thoroughly dried, inspected and dry before loading food/feed.
<b>H20.2.a</b>	Drivers must be aware of dust emissions from filters, pipes and hoses, or from the operation of silo pressure relief valves.
<b>H20.2.b</b>	Drivers must monitor silo level indicators to avoid overfilling and any resulting escape of dust.
<b>H20.3.a</b>	Care must be taken when blowing off powder tankers to avoid excess pressure at the end of the blow in order to avoid overpressure in silos. Drivers must ensure excess pressure off the blow lines is prevented to avoid overpressure in silos when blowing off powder.
<b>H20.3.b</b>	Drivers must stop discharge immediately and refer to site personnel if overpressure occurs.

## Merchants

The TASCC Scheme is intended for the merchenting of UK produced (assured and non-assured), imported and exported, Combinable Crops, Feed Materials and Compound Feeds.

### Contract confirmations

#### Aim

This section covers the requirements to ensure that merchenting operations are carried out with regard to food/feed safety and satisfying customer requirements.

### M1 CONTRACT CONFIRMATIONS

Clause Ref	Requirement
<b>M1.1</b> <b>NEW</b> <b>R</b>	All food/feed placed on the market under the scope of TASCC certification must comply with food/ feed legislation in the country where it is placed on the market and any customers' policies/requirements/terms and conditions and/or contractual agreements in relation to food/feed safety.
<b>M1.2.a</b> <b>R</b>	The Participant must send or receive a contract confirmation to suppliers or customers confirming details of the sale/purchase.
<i>Guidance</i>	<i>NB: Brokers' confirmations are acceptable. Examples of contracts may include AIC, GAFTA and FOSFA.</i>
<b>M1.2.b</b> <b>R</b>	Confirmations must include the Assurance, Organic, GM status, RED and other food/feed safety requirements where applicable.
<b>M1.2.c</b> <b>NEW</b> <b>R</b>	Purchase and sale contract records must include details relevant to food/feed safety and traceability.
<i>Guidance</i>	<i>Applicable to Merchants on completion of contracts. Records may include but not limited to:</i> <ul style="list-style-type: none"> <li>• Food/feed description</li> <li>• Assured status</li> <li>• Quantity</li> <li>• Supplier: haulier/grower/merchant/storekeeper</li> <li>• Date of collection/delivery</li> <li>• Collection/delivery order or fixing/unique reference</li> <li>• Ship/vessel (if applicable)</li> <li>• Country of origin (if non-UK)</li> <li>• Mycotoxin information/levels as per AHDB guidance (if applicable)</li> <li>• GM status (if applicable)</li> <li>• Organic status (if applicable)</li> <li>• Compliance with the Renewable Energy Directive (RED) (if applicable)</li> </ul>
<b>M1.2.d</b> <b>UPDATED</b> <b>R</b>	Where there is a difference in the contract confirmation received and sent, this must be resolved when identified.

## Merchants

### M2 DELIVERY/COLLECTION REQUIREMENTS AND ALLOCATIONS

Clause Ref	Requirement
<b>M2.1.a</b> <b>R</b>	There must be a system which records detailed information regarding delivery/collection requirements to all parties.
<i>Guidance</i>	<i>Delivery/collection requirements are commonly referred to as fixings. Records of trading, fixings, allocations, transport and delivery are required for traceability purposes under food and feed legislation. See G19.</i>
<b>M2.1.b</b> <b>R</b>	This information must be effectively communicated to all relevant personnel and third parties (Merchants, Hauliers, Storekeepers etc).
<b>M2.2.a</b> <b>R</b>	Food/feed must be allocated correctly to meet all customer/recipient requirements.
<i>Interpretation</i>	<i>Records of allocations are required for traceability purposes under Food and Feed Legislation.</i>
<b>M2.2.b</b> <i>Interpretation</i>	Where the assurance chain is broken this will cause the assurance status of the goods to become non-assured. <i>Examples of breaking the assurance chain may include but not limited to; the use of a non-assured store, non-assured vehicle, non-assured Merchant/sub-contractor or where the contract is traded on testing results, a non-assured Testing Facility. See M4.2.</i>
<b>M2.2.c</b> <b>NEW</b>	Assurance Stickers must not be attached to the Combinable Crops Passports where the assurance chain is broken.
<b>M2.2.d</b> <b>R</b>	Participants must be able to demonstrate that the assurance status of food/feed is maintained during the allocation/delivery process.
<b>M2.3</b> <b>R</b>	When a customer of the Participant collects food/feed using non-assured vehicles, the Participant must obtain written confirmation of approval from the customer and inform the Storekeeper/supplier not to attach an assurance sticker to the Combinable Crops Passport.
<i>Further Information</i>	<i>A list of mutually recognised schemes can be found on the AIC website: <a href="https://www.aqindustries.org.uk/resource/feed-food-schemes.html">https://www.aqindustries.org.uk/resource/feed-food-schemes.html</a></i>
<b>M2.4</b> <i>Interpretation</i>	Participants contracting Grower/Contractors to deliver their own food/feed, either assured or non-assured, on their own vehicles must confirm in writing the requirement to comply with the AIC TASCC Haulage Standard or employ a subcontracted TASCC certified Haulier. <i>This consent is a requirement of all contracts and terms and conditions. Growers/Contractors should comply with the Red Tractor and SQC farm assurance scheme haulage sections. Further subcontracting of these deliveries can only take place with the written consent of the Participant.</i>
<i>Further Information</i>	<i>A list of mutually recognised schemes can be found on the AIC website: <a href="https://www.aqindustries.org.uk/resource/feed-food-schemes.html">https://www.aqindustries.org.uk/resource/feed-food-schemes.html</a></i>

## Merchants

### Purchasing, selection and approval of suppliers and sub-contractors

#### Aim

This section outlines the requirements for selecting and approving suppliers.

### M3 PURCHASING, SELECTION AND APPROVAL OF SUPPLIERS AND SUB-CONTRACTORS

Clause Ref	Requirement
<b>M3.1</b> <b>R</b>	There must be a designated and competent person(s) responsible for the selection and approval of food/feed.
<b>M3.2.a</b> <b>UPDATED</b> <b>R</b>	There must be a system in place to verify the current assurance status of the suppliers when entering and executing a contract or agreement.
<b>M3.2.b</b> <b>UPDATED</b>	<p>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:</p> <ul style="list-style-type: none"> <li>• Cease use/ merchenting of the food/feed</li> <li>• Establish the reason for suspension or withdrawal with the supplier</li> <li>• Take immediate steps to ensure that food/feed safety has not been compromised</li> <li>• Inform the Certification Body of the suspension / withdrawal and the outcome of the investigation</li> <li>• Not restart using/ merchenting of the food/feed until permission is received from the Certification Body or certification is reinstated</li> </ul>
<b>M3.3</b> <b>UPDATED</b> <b>R</b>	The Participant must have an effective system to approve suppliers of food/ feed to ensure food/feed safety is not compromised.
<b>M3.4</b> <b>R</b>	The approval system must ensure that suppliers of food/feed are current certified participants of a scheme as detailed in the “Feed/Food Supplier schemes recognised by AIC”.
<i>Interpretation</i>	<i>This includes assured combinable crops whether purchased from the grower or via an assured merchant, and assured feed materials and compound feed.</i>
<i>Guidance</i>	<i>Participants are encouraged to contact Red Tractor, SQC or schemes in ROI if they are having difficulties establishing the assurance status of producers and their satellite sites.</i>
<i>Further Information</i>	<p>AIC Assurance Checker  <a href="http://www.aictradeassurance.org.uk">www.aictradeassurance.org.uk</a>                      Feed/Food Supplier schemes recognised by AIC  <a href="https://www.aqindustries.org.uk/resource/feed-food-schemes.html">https://www.aqindustries.org.uk/resource/feed-food-schemes.html</a>                      Red Tractor Assurance Checker  <a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a>                      SQC  <a href="https://www.sqcrops.co.uk/member-checker/">https://www.sqcrops.co.uk/member-checker/</a>                      IGAS  <a href="https://irishgrainassurance.ie/">https://irishgrainassurance.ie/</a></p>
<b>M3.5</b> <b>NEW</b>	The approval system must ensure that the food/ feed supplied is covered by the scope of the suppliers' certification.

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<b>M3.6.a</b> <b>NEW</b>	Food/feed supplied must only be collected from approved sites listed on the relevant assurance checker.
<b>M3.6.b</b> <b>NEW</b>	Participants must demonstrate that their assured supplier information matches the relevant farm assurance checker.
<b>M3.6.c</b> <b>NEW</b>	Producer assurance status information must contain the trading name and/or farm name, the assurance number, site/collection address and postcode.
<b>M3.7</b> <b>NEW</b> <b>R</b>	The Participant must review the effectiveness of the supplier approval system and the performance of suppliers at intervals not exceeding 12 months.
<b>Guidance</b>	<i>The approval system can include, for example, assurance status and performance monitoring of suppliers i.e. compliance to the TASCC scheme for food/feed safety, provision of information when requested and scheme suspension record.</i>
<b>M3.8</b> <b>NEW</b>	Sufficient information must be available for each food/ feed to ensure food/feed safety is not compromised and to ensure statutory labelling, customer and contractual requirements are met.
<b>Guidance</b>	<i>See G16.1</i>

## M4 NON-ASSURED FOOD/FEED

### Clause Ref

### Requirement

<b>M4.1</b> <i>Interpretation</i>	The supplier approval system must also cover suppliers of non-assured food/feed <i>Where non-assured crops are merchanted, the Participant may purchase from suppliers who are non-assured.</i>
<b>M4.2.a</b>	All non-assured food/feed merchanted by TASCC Participants must be clearly identified as non-assured in all records and documents.
<b>M4.2.b</b>	Non-assured food/feed must be stored/transported with assured Participants.
<b>M4.2.c</b>	Assurance stickers must not be used to the accompanying Combinable Crops Passport.
<b>M4.3</b>	Non-assured food/feed must be physically separated from assured food/feed and full traceability from seller through store and/or transport to the recipient must be demonstrated.
<b>M4.4</b> <b>NEW</b>	The approval system must ensure that non-assured suppliers of food/feed (other than primary producers) of the non-assured feeds listed in clause M4.2.a provide confirmation of application for registration to the appropriate authority under the relevant Food/Feed Hygiene Regulations.
<b>M4.5</b> <b>UPDATED</b>	Participants may only merchant the following feeds from non-assured sources and suppliers: <ul style="list-style-type: none"> <li>• Complementary Feeds, which are packaged and marketed in individual containers of less than 5kg / 5ltr</li> <li>• Non-assured combinable crops</li> <li>• Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables</li> <li>• Non-assured non-digestible mineral grit</li> </ul>



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### M5 SERVICE SUPPLIERS

Clause Ref	Requirement
<b>M5.1</b> <b>R</b>	There must be a system ensuring service suppliers are certified to a scheme detailed on the Service Supplier Schemes Recognised by AIC.
<i>Guidance</i>	<i>The AIC Assurance Checker and Saved Scheme Members enables Participants to create individual supplier databases. The frequency of review can be determined by a risk assessment.</i>
<i>Information</i>	Service Supplier Schemes Recognised by AIC: <a href="https://www.aqindustries.org.uk/resource/service-supplier-schemes.html">https://www.aqindustries.org.uk/resource/service-supplier-schemes.html</a> Overseas recognised schemes: <a href="https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/overseas.html">https://www.aqindustries.org.uk/sectors/trade-assurance-schemes/overseas.html</a>

### M6 SUB-CONTRACTED HAULAGE

Clause Ref	Requirement
<b>M6.1</b> <b>R</b>	Where a bulk Haulier is contracted by the Participant for the carriage of bulk food/feed within the scope of this standard, the Participant must ensure that the bulk Haulier is TASCSC certified, or a road transport scheme recognised by AIC.
<i>Guidance</i>	<i>Hauliers of packaged or container transported food/feed do not need to be assured but can be included in the approved supplier/subcontractor list. For food/feed transported in containers see M10.</i>
<i>Information</i>	AIC list of recognised Service Supplier Schemes can be found on the following link: <a href="https://www.aqindustries.org.uk/resource/service-supplier-schemes.html">https://www.aqindustries.org.uk/resource/service-supplier-schemes.html</a>

### M7 STORAGE SUBCONTRACTORS INCLUDING STORES OPERATED UNDER A PARTICIPANTS TASCSC CERTIFICATION

Clause Ref	Requirement
<b>M7.1</b> <b>NEW</b> <b>R</b>	There must be a signed and dated written agreement between the Storekeeper and Participant.
<i>Guidance</i>	<i>The written agreement may take the form of the AIC Contract No. 9. Also clause S1.1</i>
<b>M7.2.a</b>	The store must either be TASCSC (or equivalent) certified or listed on the Participant's scope of certification.
<i>Guidance</i>	<i>This applies to stores operated under a Participant's scope of certification</i>
<i>Further Information</i>	<a href="https://www.aqindustries.org.uk/resource/service-supplier-schemes.html">https://www.aqindustries.org.uk/resource/service-supplier-schemes.html</a>
<b>M7.2.b</b> <b>R</b>	Participants must notify the TASCSC Certification Body (CB) in writing of any additional stores. Before using a non-certified store or temporary holding, including additional store(s) in a certified facility, for assured and non-assured food/feed, details of the Certification Body's requirements must be received before the store is approved.
<b>M7.3.a</b> <b>UPDATED</b>	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



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	still meet food/feed safety legislation. Once the store is approved, food/feed that were originally assured can be despatched as such.
<b>M7.3.b</b>	Assured food/feed can only be despatched from TASCC certified stores or equivalent.
<i>Guidance</i>	<i>Once certified the store details will appear on the AIC Assurance Checker.</i>
<i>Further Information</i>	<a href="http://agindustries.org.uk">AIC   Trade Assurance Schemes (agindustries.org.uk)</a>
<b>M7.4.a R</b>	Prior to using any non-certified store, the Participant must carry out an internal audit of the store.
<b>M7.4.b UPDATED</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.
<i>Guidance</i>	<i>Customer requirements may prohibit the use of Temporary Holding. See section M11 below.</i>
<b>M7.4.c UPDATED</b>	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.

## M8 TESTING FACILITY/LABORATORIES SUBCONTRACTORS

Clause Ref	Requirement
<b>M8.1 R</b>	When external testing facilities/laboratories are employed to undertake contractual/food/feed safety analysis, the testing facility/laboratory must be certified. The laboratory must only carry out tests that are included within their scope of their certification.
<i>Guidance</i>	<i>Recognised Laboratory Testing Facility TASCC/GAFTA UKAS (ISO/EC 17025), GAFTA, FOSFA.</i>

## M9 SUPERINTENDENTS, SUBCONTRACTORS, IMPORTS/EXPORTS INCLUDING ELEVATION AND PORT SUBCONTRACTORS

Clause Ref	Requirement
<b>M9.1 R</b>	<b>Approval</b> Where a Participant employs a superintendent, they must be approved under the Participant’s contractual requirements .
<b>M9.2.a R</b>	<b>Administration</b> Where the Participant employs a superintendent for the purpose of intake/out loading administration, instructions must be issued by the Participant and be documented.
<i>Guidance</i>	<i>Administration may include trailer/handling equipment inspection, Storage Facility, Combinable Crops Passport, 3 previous loads.</i>
<b>M9.2.b R</b>	Instructions to a superintendent must include the appropriate TASCC requirements.
<i>Interpretation</i>	<i>These requirements may include but not limited to:</i> <ul style="list-style-type: none"> <li>• <i>Food/feed description including assurance status</i></li> <li>• <i>Delivery reference and quantity</i></li> </ul>

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	<ul style="list-style-type: none"> <li>• <i>Combinable Crop Passport Checks</i></li> <li>• <i>Sampling, analysis, retention and weighing</i></li> <li>• <i>Haulier details – vehicle number, trailer number, previous loads and cleaning</i></li> <li>• <i>Acceptance criteria</i></li> </ul>
<p><b>M9.3</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p><b>Supplier testing</b> Where a Participant employs a superintendent subcontractor for the purpose of supplier contractual testing and a dispute arises the superintendent must submit the sample to a TASCC approved Testing Facility or equivalent. See S11.2.a and S11.2.b of the Storage Standard.</p> <p><i>Analysis of samples shall be determined in accordance with equipment calibrated for the reference methods specified in the AIC Standard for Testing Facilities for Combinable Crops. As per the AIC 1 and 2 contracts.</i></p>

## M10 DEMOUNTABLE CONTAINERS

**This does not include IBCs (Intermediate bulk containers).**

Clause Ref	Requirement
<p><b>M10.1.a</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p><b>Owned Demountable Containers</b> If the Participants operates their own demountable containers they must maintain an up to date inventory of demountable containers used for the carriage of food/feed.</p> <p><i>Participants who operate both TASCC and non TASCC demountable containers should clearly identify those demountable containers not to be used for food/feed.</i></p>
<p><b>M10.1.b</b> <b>R</b></p>	<p>Merchants must enter Demountable Containers on the AIC Vehicle Inventory.</p>
<p><b>M10.2.a</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p><b>Hired or leased Demountable Containers</b> Operated containers including hired or leased must have records detailing the ID Number, date of use and/or hire period.</p> <p><i>Participants who operate both TASCC and non TASCC demountable containers should clearly identify those demountable containers not to be used for food/feed.</i></p>
<p><b>M10.2.b</b> <b>UPDATED</b> <b>R</b></p> <p><i>Guidance</i></p>	<p>The Participant must produce, or obtain, a documented procedure identifying the controls required.</p> <p><i>Examples of controls may include but not limited to:</i></p> <ul style="list-style-type: none"> <li>• <i>food compatible containers</i> :</li> <li>• <i>use of liners</i></li> <li>• <i>3 previous loads</i></li> <li>• <i>sealing</i></li> <li>• <i>container inspection</i></li> <li>• <i>container identification</i></li> <li>• <i>cleaning</i></li> <li>• <i>bulkhead construction</i></li> <li>• <i>records required</i></li> </ul>
<p><b>M10.2.c</b></p>	<p>Before loading/stuffing demountable containers, an inspection by the Participant, or competent person, to verify that the container is clean or adequately lined must be completed.</p>

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<b>M10.2.d</b> R	Proof of appropriate cleaning and inspection must be maintained.
<b>M10.2.e</b> <b>UPDATED</b> R	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
<b>M10.3</b> R	Where demountable containers are used that have no evidence of the three previous loads complying with the International Database for the Transport of Feed (IDTF) or no liners installed before loading/stuffing, then the bulk food/feed must be contracted as non-assured.
<b>Guidance</b>	<i>If the customer authorises the use of the container without evidence of acceptable 3 previous loads or liner then the food/feed will remain non-assured.</i>

### M11 TEMPORARY HOLDING

#### Clause Ref Requirement

<b>M11.1.a</b> R	The Participant must agree in writing the actions to be taken with the owner of the goods/customer prior to using the temporary holding area.
<b>Interpretation</b>	<i>As detailed in S9 of the TASCC Storage Standard, where food/feed cannot be moved into store on their arrival, the food/feed may be held in a temporary holding area. Temporary holding is regarded as 'exceptional' and food/feed can only be held in this way for a maximum of 5 days before being moved into the permanent store.</i>
<b>Guidance</b>	<i>Owner of the goods may include the grower, merchant, eventual customer/processor etc.</i>
<b>M11.1.b</b>	The Participant must ensure that the Storekeeper has the temporary holding area included as part of their TASCC scope of certification.

### M12 COMBINABLE CROPS PASSPORT

#### Clause Ref Requirement

<b>M12.1.a</b> R	All loads of Combinable Crops of UK or Republic of Ireland origin must be accompanied on receipt by a correctly completed Combinable Crops Passport (UK) or Delivery Docket (ROI).
<b>Interpretation</b>	<i>Generic terms (e.g. biomass, fertiliser, ash, stone or dust) should not be used as a previous load and descriptions should be as detailed as is necessary to accurately identify the goods.</i>
<b>Guidance</b>	<i>The Combinable Crops Passport may indicate vehicle ID (as per H3) of the Haulage Standard), pesticides and other treatments used, completion of vehicle inspection, farm assurance status and GM status (in the case of oilseed rape). Some assurance schemes issue stickers to members to identify assured Combinable Crops, others issue different coloured Combinable Crops Passport for each year of harvest. SQC and Red Tractor issue passports with pre-printed assurance validation in lieu of stickers.</i>  <i>Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations.</i>

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<b>Further Information</b>	<a href="https://www.agindustries.org.uk/resource/combinable-crops-passport--version-01-22-issued-2022.html">https://www.agindustries.org.uk/resource/combinable-crops-passport--version-01-22-issued-2022.html</a>
<b>M12.1.b UPDATED R</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.
<b>M12.1.c NEW R</b>	Participants must supply confirmation to the Storekeeper of their requirements relating to the postharvest pesticide treatment section (4) which must be checked against the current Defra approved pesticides, fumigants list and customer requirements.
<b>Further Information</b>	Appendix 22: <a href="https://www.agindustries.org.uk/resource/appendix-22-approved-pesticide-and-fumigant-lists.html">https://www.agindustries.org.uk/resource/appendix-22-approved-pesticide-and-fumigant-lists.html</a>
<b>M12.1.d R</b>	Participants must supply confirmation to the Storekeeper of their requirements relating to the Mycotoxin section (5) of the Combinable Crops Passport.
<b>Guidance</b>	<i>Mycotoxin instructions may relate to intake and outloading. Participants are to be aware of individual customer requirements but it is recommended that when outloading crops from a commingled stock (central stores) that this is stated the lowest and highest risk assessment scores and any analysis recorded on the Combinable Crops Passport.</i>
<b>M12.1.e UPDATED</b>	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.
<b>Guidance</b>	<i>See section S20.7.a</i>
<b>M12.1.f</b>	Assurance stickers must not be used for non-assured Combinable Crops delivered from TASCC stores.
<b>Guidance</b>	<i>For FEMAS, stickers are not available but written confirmation of the valid certificate and scope is sufficient to be included with the Combinable Crops Passport.</i>
<b>M12.1.g UPDATED</b>	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.
<b>M12.1.h</b>	Assurance stickers must not be used for assured Combinable Crops outloaded onto a non-assured vehicle.
<b>M12.1.i</b>	Assurance stickers must not be used for Combinable Crops imported from outside the United Kingdom, even where these are produced under an AIC TASCC recognised scheme.

## Sampling, analysis and inspection

### Aim

This section outlines the results to which the Participant must have access to show compliance with maximum levels of contaminants laid down in current food/feed legislation.

## Merchants

### M13 SAMPLING, ANALYSIS AND INSPECTION

Clause Ref	Requirement
<p><b>M13.1</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>There must be a risk based sampling and/or analysis schedule/plan taking into account food/feed safety legislation, customer and contractual requirements.</p> <p><i>This may include but is not limited to:</i></p> <ul style="list-style-type: none"> <li>• Harvest</li> <li>• On farm internal and third party storage</li> <li>• Intake samples; in process samples; outloading samples; environmental samples/ swabs</li> </ul> <p><i>This could be included in the HACCP Study. For analysis requirement see Section M14.</i></p> <p><i>Sampling methods for food and feed safety analysis should be representative. AHDB Cereals &amp; Oilseed 2013 "Grain sampling from field to buyer"; AIC 1 &amp; 2 contracts require sampling to comply with BS EN ISO 24333 and FOSFA 9A &amp; 26A BS EN ISO 21294 respectively.</i></p>
<p><i>Guidance</i></p>	<p><i>Clause also in Storage Standard S11.</i></p> <p><i>The Merchant may wish to use information from external sources such as AHDB Cereals and Oilseeds, AIC, FSA or Customers as part of their development and maintenance of their sampling and analysis plan.</i></p>

### M14 TESTING FACILITIES/LABORATORIES

Clause Ref	Requirement
<p><b>M14.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent. (See M14.1.c)</p>
<p><b>M14.1.b</b></p>	<p>All methods of analysis employed (whether in-house or at an external laboratory) must be appropriate for the food/feed being tested.</p>
<p><b>M14.1.c</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>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.</p> <p><i>For food/feed safety and legal compliance analyses, laboratories should be approved by one or more of the following methods:</i></p> <ul style="list-style-type: none"> <li>• <i>accredited by a recognised body according to ISO / IEC 17025; or</i></li> <li>• <i>validated by participation in ring tests; or</i></li> <li>• <i>validated by other means</i></li> </ul> <p><i>For contractual analyses, laboratories should be approved by one or more of the following methods:</i></p> <ul style="list-style-type: none"> <li>• <i>accredited by a recognised body according to ISO / IEC 17025; or</i></li> <li>• <i>certified to the AIC Standard for Testing Facilities of Combinable Crops; or</i></li> <li>• <i>validated by participation in ring tests; or as otherwise defined in the contract</i></li> </ul> <p><i>Formal validation is not required for methods of analysis used solely for process checks, unless such checks are identified as necessary for managing food/ feed safety, legal or contractual requirements.</i></p>

## Merchants

### M15 HAZARDOUS IMPURITIES

Clause Ref	Requirement
<b>M15.1</b> <b>UPDATED</b> <b>R</b>	Participants must have a procedure in place to ensure that when food/feed contain hazardous impurities, details of these are communicated to merchandising personnel and effective corrective action taken.
<i>Guidance</i>	<i>A physical inspection may be completed by company staff, sub-contract testing facility, storage facility or customer.</i>
<i>Further Information</i>	<i>Further information how to manage contaminated goods can be found in Appendix 23, Hazardous Impurities: <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></i>

### M16 MONITORING FOOD/FEED IN STORE

Clause Ref	Requirement
<b>M16.1.a</b> <b>R</b>	The Participant must confirm in writing with the Storekeeper as to levels of monitoring and records required.
<b>M16.1.b</b> <b>R</b>	Where the Participant has carried out additional monitoring, this must also be recorded and reported to the Storekeeper and effective corrective action agreed.
<b>M16.1.c</b> <b>R</b>	Any monitoring records received by the Participant must be reviewed and effective corrective action agreed with the Storekeeper.

### M17 REVIEW OF TEST RESULTS

Clause Ref	Requirement
<b>M17.1</b> <b>R</b>	Where test results fall outside legal limits, internal control limits or customer specified requirements within the food/feed specification, the Participant must be able to demonstrate effective corrective action taken.
<i>Guidance</i>	<i>Evidence that results are acted upon could form part of a due diligence defence in case of a food/feed safety issue.</i>

## Merchants

### Non-conforming product affecting food/feed safety

#### Aim

This section is for non-conforming product which affects food/feed safety and is not a requirement for quality analysis claims.

### M18 NON-CONFORMING PRODUCT AFFECTING FOOD/FEED SAFETY

Clause Ref	Requirement
<b>M18.1</b> <b>NEW</b> <b>R</b>	Food and/or feed with an identified food/feed safety issue must be subject to a documented risk assessment by a designated and competent person(s).
<i>Guidance</i>	<i>This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures. The Participant may wish to complete a DPR form (Delivery Point Rejection) and forward this to the Certification Body.</i>
<i>Further Information</i>	<i>Further information how to manage contaminated goods can be found in Appendix 23, Hazardous Impurities: <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></i>
<b>M18.2</b> <b>UPDATED</b> <b>R</b>	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.
<i>Interpretation</i>	<i>In certain cases, food/feed may be safely processed to remove physical impurities. The Participant must be able to demonstrate that destinations accepting food/feed have been advised of the physical impurities that have been removed.</i>
<i>Further Information</i>	<i>Further information how to manage contaminated goods can be found in Appendix 23, Hazardous Impurities: <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></i>
<b>M18.3</b> <b>UPDATED</b> <b>R</b> <i>Interpretation</i>	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. <i>Contaminated food/feed should not be directed to food/feed destinations, unless customer/recipients' terms and conditions, or contract, allow.</i>
<i>Guidance</i>	<i>It is a criminal offence to knowingly sell food or feed containing substances injurious to health.</i>



## Merchants

### Food/feed safety incidents

#### Aim

This section outlines arrangements that must be in place by the owner of the goods in case of a food/feed safety issue which could be harmful to human and animal health.

### M19 FOOD/FEED SAFETY INCIDENTS

Clause Ref	Requirement
<b>M19.1</b> <b>UPDATED</b> <b>R</b>	There must be a food/feed safety incident management procedure (including withdrawal and recall) which is capable of being put into operation at any time.
<i>Guidance</i>	<i>See section M20.</i>
<b>M19.2</b> <b>UPDATED</b> <b>R</b>	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.
<b>M19.3.a</b> <b>UPDATED</b> <b>R</b>	There must be a designated and competent person (or persons) with deputies, responsible for the management of food/ feed safety incidents, including withdrawal and/or recall.
<i>Guidance</i>	<i>Where a Participant is a sole operator then there is no need to appoint a deputy.</i> <i>Extract from General Food Law Regulation (EC)178/2002:-</i> <i>Article 14</i> <i>1. Food shall not be placed on the market if it is unsafe.</i> <i>2. Food shall be deemed to be unsafe if it is considered to be:</i> <i>(a) injurious to health</i> <i>(b) unfit for human consumption</i>  <i>Article 15</i> <i>1. Feed shall not be placed on the market or fed to any food-producing animal if it is unsafe.</i> <i>2. Feed shall be deemed to be unsafe for its intended use if it is considered to:</i> <i>(a) have an adverse effect on human or animal health;</i> <i>(b) make the food derived from food-producing animals unsafe for human consumption.</i>
<b>M19.3.b</b> <b>R</b>	The food/feed safety incident management procedure must include immediate notification to the Competent Authorities and /or affected customer(s) where required by legislation or contractual agreements to ensure food/ feed safety is secured.
<i>Interpretation</i>	<i>There is a legal obligation on food/ feed business operators to inform the Competent Authorities where they "consider or have reason to believe that a food/ feed... is not in compliance with the food /feed safety requirements" (adapted from EU Regulation 178/2002)</i>
<b>M19.3.c</b> <b>R</b>	Where an incident requires the Participant to inform the Competent Authorities and/ or customer(s), the Certification Body must be notified within 3 working days.
<b>M19.4</b> <b>R</b>	The Participant must notify the Certification Body within 3 working days where a food/feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.



## Merchants

### Product recall and withdrawal

#### Aim

This section outlines the type of records to be retained to allow a product recall or withdrawal, tracing of goods as required by current food and feed hygiene regulations.

#### M20 PRODUCT RECALL AND WITHDRAWAL

Clause Ref	Requirement
<b>M20.1.a</b> <b>UPDATED</b> <b>R</b>	If a recall or withdrawal becomes necessary, the Participant must implement timely and appropriate measures to protect human and animal health.
<b>M20.1.b</b> <b>NEW</b> <b>R</b>	All recalled or withdrawn food/feed(s) must be treated as non-conforming product.
<i>Guidance</i>	<i>Refer to M18.2.</i>
<b>M20.1.c</b> <b>UPDATED</b> <b>R</b>	Recalled or withdrawn food/feed(s) must be risk assessed by a designated and competent person(s), to determine use or disposal.
<b>M20.1.d</b> <b>R</b>	The destination of any recalled or withdrawn food/feeds must be recorded.
<b>M20.1.e</b> <b>R</b>	If a recall or withdrawal has been necessary, the reasons must be assessed and effective corrective/ preventative action taken to address the underlying cause(s).
<b>M20.1.f</b> <b>UPDATED</b> <b>R</b>	The operation and effectiveness of any recall/ withdrawal must be reviewed in a timely manner and procedures updated where necessary.
<i>Interpretation</i>	<i>This review should be used as part of the management review/ HACCP review.</i>
<b>M20.2</b>	A recall/withdrawal test must be carried out at a frequency determined by risk assessment and at least every 12 months.
<i>Guidance</i>	<i>The recall/withdrawal test to be reviewed and be used as part of the management review/ HACCP review. The traceability exercise focusses on one up/one down. Third parties do not need to be informed.</i>

## Storage

### Store eligibility

#### Aim

This Standard aims to combine food/feed safety legal requirements with recognised industry good practice and specific customer requirements to provide confidence in the food/feed supply chain. This covers stores and temporary holding areas.

### S1 STORE ELIGIBILITY

Clause Ref	Requirement
<b>S1.1</b> <b>NEW</b> <b>R</b> <i>Interpretation</i>	There must be a signed and dated written agreement between the Participant and their customer.  <i>The written agreement should include the store capabilities;</i> <ul style="list-style-type: none"> <li>• Aeration/ventilation capabilities</li> <li>• Use of a temporary holding pad</li> <li>• Testing Facilities</li> <li>• Drying</li> <li>• Cleaning</li> <li>• Weighbridge</li> </ul>
<i>Guidance</i>	<i>The customer may include a Storekeeper, Merchant, Grower and/or Feed Compounder.</i> <i>The written agreement may take the form of the AIC Contract No. 9, clause 6 Intake/discharge period. Template Storage Agreement. The agreement can be for the crop year or multiple harvest period.</i> <i>Also clause M7.1</i>
<b>S1.2</b>	Before registering a store, refer to the Storage Eligibility Requirements (Appendix 10) on the AIC website. Stores must be expected to demonstrate to the scheme verifier previous uses of the store.
<i>Guidance</i>	<i>A store can be a flat store, warehouse, silo, tank, bin, or temporary holding area/pad.</i>
<i>Further Information</i>	Appendix 10: <a href="https://www.agindustries.org.uk/resource/appendix-10-tascc-store-eligibility.html">https://www.agindustries.org.uk/resource/appendix-10-tascc-store-eligibility.html</a>
<b>S1.3.a</b>	Stores applying to the scheme will be eligible for approval if dedicated to the storage of food/feed as per the table on page 17.
<b>S1.3.b</b>	Stores that have been used for the storage of Sensitive List materials must be thoroughly cleaned/sanitised in accordance with Appendix 2.
<i>Further Information</i>	<a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>
<b>S1.3.c</b>	If stores have previously been used for: <ul style="list-style-type: none"> <li>• housing livestock of any kind</li> <li>• stores that have stored materials on the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>) (see Appendix 1)</li> <li>• stores used for the storage of materials that may lead to taint, infestation or transmission of disease,</li> </ul> they must have the whole of the inside of the building (including floors, walls, roofs, roof trusses and fittings) thoroughly cleaned to remove all organic material followed by a thorough pressure steam cleaning with a hot (70-80°C) solution of a food grade sanitiser at the manufacturers recommended dilution and dried.

## Storage

<b>Interpretation</b>	Stores previously treated for a sprouting suppressant such as CIPC require that the fabric of the building is sampled and tested for sprouting suppressant residues. The store should not be used if any residues are found.
<b>Guidance</b>	Chlorpropham (CIPC) (the approval and use of which was banned from the 8th of October 2020) was widely used by potato growers and has been known to remain in the fabric of the store more than 25 years after its use and contaminate stored food/feed.
<b>Further Information</b>	Red Tractor CIPC Store Risk Assessment: <a href="https://redtractorassurance.org.uk/wp-content/uploads/2021/09/Crops-CIPC-store-RA.docx">https://redtractorassurance.org.uk/wp-content/uploads/2021/09/Crops-CIPC-store-RA.docx</a> International Database Transport (for) Feed: <a href="http://icrt-idtf.com">icrt-idtf.com</a> AIC Appendix 1 Exclusion List: <a href="https://www.aqindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.aqindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a> AIC Appendix 2 Sensitive List: <a href="https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>
<b>S1.4 R</b>	Biomass can be stored in TASCC certified stores but Storekeepers must complete a Biomass Risk Assessment Form (as found on the AIC website) for each source of biomass.
<b>Further Information</b>	The Biomass Risk Assessment form must be sent to the Certification Body for approval before storing the biomass. Confirmation of approval must be retained. A copy of the Biomass Storage HACCP assessment form can be downloaded from the AIC website: <a href="https://www.aqindustries.org.uk/resource/biomass-risk-assessment-form.html">https://www.aqindustries.org.uk/resource/biomass-risk-assessment-form.html</a>
<b>S1.5 R</b>	The HACCP Study must consider the risks posed by previously stored materials and ensure that suitable measures are taken before TASCC materials are allowed into the store.
	The HACCP Study must consider prevention of contamination of all goods covered by the TASCC scheme.
<b>S1.6</b>	If other materials are stored on the same site as food/feed, the Participant must demonstrate that physical separation is effective and covers handling, processing and sampling/ testing equipment.
<b>Guidance</b>	Consideration is to be given to shared air space if applicable.
<b>S1.7.a</b>	If materials listed in Directive 2007/68/EC as causing allergic reactions are to be stored, the owner of the goods must be informed in writing and approval obtained (see Appendix 2 (5)).
<b>Guidance</b>	Allergic reactions can be severe and result in death in humans or severe skin irritation in pets. It is therefore vital that if the food/feed are stored in the same store as these materials then the customer must be aware, to allow clear labelling on their products. Some food/feed e.g. Cereals, Soya are included in the list of allergens may be acceptable by the customer to be stored and handled with their food/feed but will still require approval in writing.
<b>Further Information</b>	Appendix AIC 2 Sensitive List: <a href="https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.aqindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>
<b>S1.7.b</b>	The HACCP Study must consider the potential contamination of food/feed with materials causing an allergic reaction through the Intake, Storage, Processing, Conditioning and Outloading.

## Storage

### S2 STORAGE APPROVAL

Clause Ref	Requirement
<b>S2.1.a</b> <b>UPDATED</b> <b>R</b>	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 TASCSC Certification Body (CB) and a response received detailing the CB's requirements before the store is approved.
<i>Guidance</i>	<i>The CB will respond to the Participant and indicate how they may proceed. Once approved, the store details will appear on the AIC Assurance Checker.</i>
<b>S2.1.b</b> <b>UPDATED</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.

### Store construction/equipment

#### Aim

This section covers the requirements for the construction and maintenance of the store.

### S3 STORE CONSTRUCTION/EQUIPMENT

Clause Ref	Requirement
<b>S3.1.a</b> <b>R</b>	There must be an up to date plan of the storage facilities on site which corresponds with the TASCSC scope.
<i>Guidance</i>	<i>The plan may also contain other information, e.g. pest control bait points.</i>
<b>S3.1.b</b>	Individual store/temporary holding areas must be clearly identified by name, initial, or number and recorded on the plan. Where the store is subdivided into bays, each bay must also be separately and clearly identified.
<b>S3.2.a</b> <b>UPDATED</b>	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.
<i>Guidance</i>	<i>“Fit for purpose” implies that;</i> <ul style="list-style-type: none"> <li>• <i>Floors, walls and roofs are weather proofed and impervious to liquids.</i></li> <li>• <i>Flooring is solid with no deterioration which leads to stored crops being contaminated with loose flooring material</i></li> <li>• <i>All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc., are protected effectively and protect ingress of pests, animals.</i></li> <li>• <i>Store layout avoids creating uncleanable recesses.</i></li> <li>• <i>Handling equipment is maintained.</i></li> </ul>
<b>S3.2.b</b> <b>NEW</b>	There must be adequate lighting to ensure cleaning, processing and other activities can be undertaken effectively.
<b>S3.2.c</b> <b>UPDATED</b>	Potential chemical contaminants must be managed to maintain food/ feed safety.
<i>Guidance</i>	<i>Examples of chemical contamination can be mycotoxin, oils, greases, cleaning products. See G18 HACCP.</i>

## Storage

<b>S3.2.d NEW</b>	Potential physical contaminants must be managed to maintain food/ feed safety.
<b>Guidance</b>	<i>Examples of physical contamination can be glass, metal, wood, cleaning equipment, temperature probes. See G18 HACCP.</i>
<b>S3.2.e NEW</b>	Potential microbiological contaminants must be managed to maintain food/feed safety.
<b>Guidance</b>	<i>Examples of microbiological contamination can be salmonella, yeasts, moulds, listeria, e coli 157. See G18 HACCP.</i>
<b>S3.2.f NEW</b>	Potential allergen contaminants must be managed to maintain food safety or where required by customer terms and conditions.
<b>Guidance</b>	<i>See G14 Allergens, Appendix 2 section 5.</i>
<b>Further Information</b>	<i>Appendix 2: <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a></i>
<b>S3.2.g</b>	Floor and wall seals which come into contact with the stored food/feed must not contain bitumen.
<b>Guidance</b>	<i>Bituminous products e.g. tarmac, sealants, clay pigeons are carcinogenic and can be detrimental to food and feed safety.</i>
<b>S3.2.h</b>	Any non-fixed physical barrier must not be a food/feed risk.
<b>Guidance</b>	<i>Examples of unacceptable non-fixed physical barriers may include straw bales, bags of treated seed/fertiliser.</i>
<b>S3.3</b>	There must be adequate and effective drainage. Gutters/down-pipes must be sound to allow water to drain effectively away from the store.
<b>S3.4.a</b>	There must be sufficient clean hard standing at the store entrances to prevent tracking of water and mud into the store.
<b>S3.4.b UPDATED</b>	The surface of the hard standing must not be constructed from materials likely to cause contamination of stored food/feed.
<b>Interpretation</b>	<i>It is important that the condition of the hard standing does not present a contamination risk to the stored food/feed.</i>
<b>S3.5.a UPDATED</b>	Ventilation must be adequate to prevent an increase in temperature, the build-up of hot air or condensation of food/feed.
<b>S3.5.b</b>	External ventilation and aeration openings must be proofed against the entry of birds, vermin and domestic animals.
<b>S3.6.a</b>	Control of glass and brittle plastics must be considered as hazards during intake, sampling, storage, loading/ discharge and any other storage processes.
<b>Guidance</b>	<i>Glass may enter the store through handling equipment, wing mirrors, windscreens, etc.</i>
<b>S3.6.b</b>	Light bulbs and fluorescent tubes must be covered with non-glass fittings or approved protective coating and any windows and/or glass roof lights which could contaminate the stored goods if broken, must be guarded.
<b>S3.7 R</b>	There must be a glass or brittle plastic breakage procedure which details how incidents are managed. Incidents must be investigated, actions recorded and reported to the owner of the goods and/or customer.

## Storage

<b>S3.8.a</b> <b>UPDATED</b>	All equipment which comes into contact with food/feed must be fit for its intended use, prevent contamination and not compromise food/feed safety.
<b>S3.8.b</b> <b>UPDATED</b>	All equipment which comes into contact with food/feed must be maintained to prevent contamination and ensure food/feed safety is not compromised.
<b>S3.8.c</b>	Lubricants which may come into contact with food/feed during normal operations must be identified by the manufacturer as suitable for incidental food and/or feed contact and used in accordance with the manufacturers' instructions.
<b>Guidance</b>	<i>Some lubricants may include allergens. Consideration should be given to food/feed grade lubricants and greases.</i>
<b>S3.9.a</b> <b>UPDATED</b>	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.
<b>Interpretation</b>	<i>All equipment should operate in compliance with the AIC Exclusion/Contaminant Sensitive Lists.</i>
<b>Guidance</b>	<i>Mobile mechanical handling equipment may include buckets, pushers, elevators/conveyors and telehandlers  Sites may include Port facilities where the Shunter Operator may operate for more than one company as long as previous use of equipment and cleaning records are maintained by each TASCC certified Participant.</i>
<b>Further Information</b>	<i>For further information can be found in the AIC Exclusion/Contaminant Sensitive Lists: <a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a> <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a> and Forbidden/excluded materials contained in International Database for Transport of Feed (IDTF): <a href="http://www.icrt-idth.com">www.icrt-idth.com</a></i>
<b>S3.10</b> <b>NEW</b>	In the event of equipment breakdown and/ or maintenance, systems must ensure food/feed safety is not compromised.
<b>S3.11</b> <b>NEW</b> <b>R</b>	All maintenance and servicing activities which could have an effect on food/feed safety must be recorded, including evidence of acceptability before the equipment is returned to service.
<b>Interpretation</b>	<i>The record should demonstrate;</i> <ul style="list-style-type: none"> <li>• <i>that the maintenance/service activity carried out does not compromise food or feed safety</i></li> <li>• <i>following any maintenance activity the storage area must be inspected to ensure food/feed safety is not compromised.</i></li> <li>• <i>equipment must be fit for purpose and approved before use by a designated person to confirm the absence of contamination hazards and the equipment is operating effectively before being accepted back into operation</i></li> </ul> <i>Welding or other "hot work", e.g. burning or riveting, should not be allowed in the store where food/feed are present unless full precautions are taken to avoid the risk of fire or explosion.</i>

## Storage

<b>S3.12.a</b> R	Vehicles used for shunting which operate on the public highway must be TASCCHaulage Standard assured or equivalent.
<b>S3.12.b</b> R	Shunters and other mobile mechanical handling equipment kept/operated within the storage facility must be considered within the HACCP Study.
<b>S3.13</b> R	Where heating facilities are required for liquid Feed Materials, heating equipment must be maintained in a safe and effective working manner.

## Storage cleaning

### Aim

This section outlines the requirements for maintaining acceptable hygiene standards within the site.

## S4 STORAGE CLEANING

Clause Ref	Requirement
<b>S4.1.a</b> <b>NEW</b> R <i>Interpretation</i>	Where required to maintain food/feed safety there must be an effective documented inspection and cleaning system covering site, buildings, storage and equipment. <i>The cleaning plan includes:</i> <ul style="list-style-type: none"> <li>• A clean as you go policy.</li> <li>• Cleaning between commodities and loads to prevent contamination.</li> <li>• Floors, walls, roofs, gutters and downpipes.</li> </ul> <i>All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc.</i>
<i>Guidance</i>	<i>Effective cleaning ensures there is no physical, chemical or biological contamination, a cleaning system is a documented programme/schedule.</i>
<b>S4.1.b</b> R	Cleaning, sanitising and disinfection agents used for food/feed contact surfaces must be identified by the manufacturer as suitable for use on food contact surfaces, and used and applied in accordance with the manufacturers' instructions.
<b>S4.1.c</b> <b>UPDATED</b>	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.
<i>Guidance</i>	<i>This may include not only the source of water but also the on-site water treatment, storage and distribution system.</i>
<i>Further Information</i>	<i>See definitions in Food Hygiene Regulation EU 852/2004 <a href="#">Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (legislation.gov.uk)</a> Feed Hygiene Regulation EU 183/2005 as amended <a href="#">Regulation (EC) No 183/2005 of the European Parliament and of the Council of 12 January 2005 laying down requirements for feed hygiene (Text with EEA relevance) (legislation.gov.uk)</a></i>
<b>S4.1.d</b> <b>NEW</b> R	Where water used is not from a potable water source it must be risk assessed and appropriate control measures implemented to ensure that food/feed safety is not compromised.
<i>Guidance</i>	<i>When mains water is used and comes into contact with food/feed, a copy of the analysis report from the local water supplier may be retained. Verification of water quality may involve laboratory analysis.</i>



## Storage

<b>S4.2.a</b>	Storage must be maintained in a clean, dry state, free from cross contamination, taint and abnormal odour.
<i>Guidance</i>	<i>Attention is to be paid to the risk of contamination between assured/non-assured and GM/'non-GM' commodities.</i>
<b>S4.2.b</b> <b>R</b>	The store must be visually inspected and thoroughly cleaned before use and between different types of food/feed.
<b>S4.2.c</b> <b>R</b>	A store which has been used to hold food/feed contaminated with <i>Salmonella</i> must be sanitised, swabbed and tested negative before further use.
<i>Interpretation</i>	<i>Participants should demonstrate how they apply the relevant requirements of the Defra Code of Practice for the Control of Salmonella. Consideration should be given to swab analysis, dust and stored goods monitoring.</i>
<i>Further Information</i>	<i>The Defra Code of Practice for the Control of Salmonella in Feed can be found here:<a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a></i>
<b>S4.3</b> <b>R</b>	Food/feed contaminated with hazardous impurities produced during store cleaning must not be used for food/feed use. Storage and disposal of this material must be considered as part of the HACCP Study.
<i>Further Information</i>	<i>Appendix 23 Hazardous Impurities: <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></i>

## S5 CLEANING OF EQUIPMENT

Clause Ref	Requirement
<b>S5.1</b> <b>R</b>	Any equipment used to load, unload, handle or sample food/feed must be cleaned and maintained.
<i>Guidance</i>	<i>Equipment includes loaders, buckets, shunter vehicles, trailers, vehicles, conveyors, pipe work, pumps, augers etc. Attention to be paid to cross contamination from handling equipment and vehicles.</i>
<b>S5.2</b> <b>R</b>	All equipment used to handle other materials must be thoroughly cleaned to the requirements of the AIC Contaminant Sensitive list before handling food/feed.
<i>Guidance</i>	<i>Other materials means a switch between food/feed and sensitive list materials.</i>
<b>S5.3</b>	When hiring, prior to use, the equipment must be cleaned and sanitised.
<b>S5.4</b> <b>R</b>	Cleaning records for all equipment must be completed.

## S6 CLEANING OF LIQUID STORAGE TANKS

Clause Ref	Requirement
<b>S6.1.a</b> <b>R</b>	Liquid storage tanks must be inspected and cleaned in accordance with a formal cleaning programme.
<i>Guidance</i>	<i>The Participant should demonstrate the cleaning methods used for tanks in relation to the liquids stored.</i>



## Storage

<b>S6.1.b</b>	The frequency of complete emptying and cleaning will depend on the physical and microbiological storage stability of the material.
<b>Guidance</b>	<i>Participants must demonstrate how they apply current Defra Code of Practice for Control of Salmonella.</i>
<b>Further Information</b>	See G10 The Defra Code of Practice for the Control of Salmonella in Feed can be found here: <a href="https://www.aqindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.aqindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a>
<b>S6.1.c</b> <b>UPDATED</b> <b>R</b>	The tank must be emptied and cleaned and a risk assessment conducted between vegetable, animal products and marine commodities.
<b>S6.1.d</b>	Following the cleaning, the tank must be fully drained of wash medium prior to refilling and the wash water must be disposed of in an environmentally acceptable manner and in compliance and agreed consent levels with the local authority.
<b>S6.2.a</b> <b>R</b>	Liquid filters and strainers must be inspected at regular intervals and cleaned in accordance with a documented cleaning programme.
<b>S6.2.b</b> <b>R</b>	There must be an inspection and cleaning plan with a record of action taken.
<b>S6.3.a</b>	Where common plant and equipment (pipelines, pumps etc.) is used for handling different liquid goods, an efficient 'pigging' or line cleaning system must be used. Different products require different pigs.
<b>S6.3.b</b>	Exposed ends of flexible hoses must be kept capped when not in use.

## Facilities and hygiene

### Aim

This section outlines the hygiene standards required to minimise the risk of contamination to stored food/feed on site.

## S7 FACILITIES AND HYGIENE

Clause Ref	Requirement
<b>S7.1</b> <b>UPDATED</b> <b>R</b>	The Participant must have effective controls to ensure that employees, contractors and visitors (including vehicle drivers) do not compromise food/ feed safety.
<b>Interpretation</b>	<i>An effective system of control may be a hygiene policy which include signage to each store informing personnel and visitors of the site hygiene rules.</i>
<b>Guidance</b>	<i>May include but not limited to:</i> <ul style="list-style-type: none"> <li>• Health questionnaire</li> <li>• Eating, drinking and smoking/vaping policy</li> <li>• Overseas travel</li> <li>• Previous farm/food production sites</li> <li>• PPE requirements</li> </ul>
<b>S7.2.a</b> <b>R</b>	The Participant must have controls on eating, drinking and smoking/ vaping on site to ensure these activities do not compromise food/ feed safety.

## Storage

<b>S7.2.b R</b>	Employees, contractors and visitors (including vehicle drivers) must be made aware of controls on eating, drinking and smoking/ vaping in areas where these activities may compromise food/ feed safety.
<b>S7.3</b>	In areas where there is a risk of contaminating food/feed, employees, contractors and visitors (including vehicle drivers) must wear suitable and hygienic workwear.
<b>S7.4</b>	Where this may compromise food/ feed safety, employees, contractors and visitors (including vehicle drivers) must be advised that entering the site when suffering from a communicable enteric disease is not permitted.
<b>Guidance</b>	<i>Communicable diseases are those that are transmissible from one person, or animal, to another. The disease may be spread directly, via another species (vector) or via the environment.</i>
<b>S7.5</b>	Suitable and sufficient washing facilities and toilets must be provided and maintained in a hygienic condition. These facilities must not compromise food/feed safety.

## Security

### Aim

This section outlines the requirements to ensure that stored food/feed are protected from theft and malicious contamination.

## S8

## SECURITY

Clause Ref	Requirement
<b>S8.1 UPDATED</b>	The Participant must ensure that appropriate and proportionate security measures are planned and implemented to monitor and prevent unauthorised access at all times wherever this is deemed necessary to maintain food/feed safety.
<b>Interpretation</b>	<i>Appropriate and proportionate security measures need to be implemented to control access to protect food/feed from deliberate or accidental contamination. These measures may include but not limited to physical security, site access control, CCTV, control of visitors / contractors, etc. including during non-operational periods.</i>
<b>Further Information</b>	<i>Doors should be kept shut at all times unless intake and out-loading, or other operations are taking place.</i> <i>For further guidance see PAS 96:2017</i> <a href="https://www.agindustries.org.uk/resource/pas-96--2017-26-june-2018-pdf.html">https://www.agindustries.org.uk/resource/pas-96--2017-26-june-2018-pdf.html</a>
<b>S8.2</b>	If the malicious damage causes a potential breach of food/feed safety the owner of the goods must inform the Competent Authority.
<b>Guidance</b>	<i>The Competent Authority is the authority the Participant is registered under for Food/Feed Hygiene and TSE Regulations.</i>

## Storage

### Temporary holding

#### Aim

This section covers the requirements to ensure the temporary holding of food/feed is managed to protect against contamination and does not compromise food and feed safety.

#### S9 TEMPORARY HOLDING

Clause Ref	Requirement
<b>S9.1</b> R	Temporary holding of food/feed can only be used, when included in the Participants scope of certification.
<b>S9.2.a</b>	Where food/feed cannot be moved into store on their arrival, they may be held in a temporary holding area on site for a maximum of 5 days.
<b>S9.2.b</b> R	Controls must be in place to protect food/feed from contamination during temporary holding. The Participant must consider the use of temporary holding in the HACCP Study and establish controls, with written agreement from the owner of the goods.
<i>Guidance</i>	<i>The owner of the goods may include the grower, merchant, customer/processor etc. Some customers/end users prohibit the use of temporary holding. Contamination may include broken glass, hard plastic, diesel or hydraulic fuel residues or spillages, vermin or bird droppings.</i>
<b>S9.3.a</b> R	The construction of the temporary holding must protect the food/feed from damage and contamination.
<i>Further Information</i>	<i>Reference can also be made to the AHDB. Cereals &amp; Oilseeds Safe Storage Time Calculator: <a href="https://ahdb.org.uk/safe-storage-time-calculator">https://ahdb.org.uk/safe-storage-time-calculator</a></i>
<b>S9.3.b</b>	Floors must be constructed of impervious concrete with appropriate drainage. Bituminous tarmac surfaces are not permitted. Floors and walls must be compliant with section S3.2.g.
<b>S9.3.c</b>	Floors and walls must be cleaned before use and be of a suitable construction and in good condition to prevent contamination of food/feed with soil, stones, debris and other materials.
<b>S9.4</b> R	Temporary holding areas must be included in the sites pest and vermin control system.
<b>S9.5</b> <b>UPDATED</b> R	To maintain traceability, to/from temporary holding, all movements of the food/feed must be recorded.
<i>Interpretation</i>	<i>This includes all movements between the temporary holding area and permanent storage. Movements may include via a drier, cleaning, additional processing etc.</i>

## Storage

### Intake

#### Aim

This section covers the requirements for the intake of the food/feed.

<b>S10</b> Clause Ref	<b>INTAKE</b> Requirement
<b>S10.1.a</b> <b>NEW</b> <b>R</b> <i>Interpretation</i>	Intake of food/feed to site must be pre-arranged/booked.  <i>This may include but not limited to the use of fixing numbers/delivery notes/prior agreement of contract.</i>
<b>S10.1.b</b> <b>NEW</b> <b>R</b> <i>Guidance</i>	Accompanying documentation must be checked by a designated and competent person(s) to ensure it is correct and matches the pre-arranged/booked food/feed intake.  <i>This can include the assurance status of the food/feed where appropriate e.g. the Combinable Crops Passport or equivalent document. Documentation matches, load carrying area compartment.</i>
<b>S10.1.c</b> <b>R</b> <i>Interpretation</i>  <i>Further Information</i>	For bulk intake 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. <i>The Participant ID and individual trailer number on the paperwork matches that displayed on the vehicle/trailer. The individual identification needs to include the Participant ID and individual trailer number.</i> <i>Vehicles without or incorrect identification should be rejected unless</i> <ul style="list-style-type: none"> <li>• <i>written confirmation of TASCC or equivalent scheme approval can be produced</i></li> <li>and</li> <li>• <i>there is written confirmation from the owner of the goods that the vehicle can be unloaded.</i></li> </ul> <i>Any queries regarding the assurance of the vehicles can either be checked via the AIC website or by contacting the Certification Body:</i> <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/trade-assurance-checker.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/trade-assurance-checker.html</a> <i>Recognised AIC Service Supplier List:</i> <a href="https://www.agindustries.org.uk/resource/service-supplier-schemes.html">https://www.agindustries.org.uk/resource/service-supplier-schemes.html</a>
<b>S10.1.d</b> <b>R</b> <i>Guidance</i>	The bulk vehicle or trailer load carrying area must be covered upon arrival, if not the load must be rejected, the owner of the goods and haulier informed.  <i>This is a legal requirement and prevents contamination and/or loss of food/feed during transit.</i>
<b>S10.1.e</b> <b>R</b> <i>Interpretation</i>	The documentation must include the vehicles last three loads and any cleaning carried out.  <i>The descriptions of the three previous loads need to be sufficiently detailed, precise and should not include generic terms e.g. feed, meal, pellets, nuts, biomass, stone and dust to allow potential risks to the food/feed to be assessed. The documentation should state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.</i>

## Storage

<b>S10.2.a</b>	If AIC Exclusion List products have been carried, the vehicle must be rejected. The Participant's Certification Body, and the supplier/owner/ customer of the food/feed must be informed in a timely manner to preserve food/ feed safety.
<b>S10.2.b</b>	If AIC Sensitive List products have been carried the documentation must confirm that the vehicle/trailer has been cleaned as required by the AIC Sensitive List. If this is not available the food/ feed must be considered as non-conforming
<b>S10.3.a</b>	Vehicles must be kept sheeted/covered at all times except when sampling and unloading.
<b>S10.3.b UPDATED</b>	Vehicles must not be unloaded if the exterior condition presents a risk to food/feed safety.
<b>Guidance</b>	<i>Biosecurity measures and notifiable diseases to be considered.</i>
<b>S10.4.a NEW</b>	The condition and integrity of packages must be checked as appropriate before accepting the food/feed. Any damaged packages must be considered as non-conforming product, and the owner of the food/ feed informed.
<b>Guidance</b>	<i>This could apply to compound (medicated) feeds (packaged only), or liquid food/feed in IBCs. See section S13 Non-conforming food/feed</i>
<b>S10.4.b NEW</b>	Food/ feed descriptions on packages must match the delivery documentation. Packages without a clear description must be considered as non-conforming product and the owner of the food/ feed informed.
<b>Guidance</b>	<i>See section S13 Non-conforming food/feed</i>
<b>S10.5.a UPDATED R</b>	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.
<b>Interpretation</b>	<i>For vehicles delivering during harvest directly from field to store continuously, one passport per commodity per vehicle per farm per day is acceptable (subject to individual weighbridge tickets/other intake records and approval of customer). If there is a break in deliveries, then a new passport is required.</i>
<b>Further Information</b>	<i>A list of recognised schemes can be found on the TASCC pages of the AIC web site: <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a></i>
<b>S10.5.b R</b>	Assured Combinable Crops passport must be pre-printed with the supplier's assurance status or have a valid farm assurance or trade assurance sticker attached.
<b>Interpretation</b>	<i>For FEMAS, stickers are not available but written confirmation of the valid certificate and scope is sufficient to be included with the Combinable Crops Passport provided the Combinable Crop is from UK assured sources.</i>
<b>S10.5.c UPDATED R</b>	Participants must check the assurance status of growers to ensure the validity of the 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 <sup>st</sup> of October.
<b>Guidance</b>	<i>If a member has no storage/short term storage their assurance status will become invalid after the 31<sup>st</sup> of October.</i>
<b>Further Information</b>	<i><a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a></i>

## Storage

<b>S10.6</b>	Combinable Crops Passports may be completed for imported crops if required by the owner of the goods/customer. Assurance stickers must not be used for imported goods the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.
<b>S10.7.a</b> <b>UPDATED</b> <b>R</b> <i>Interpretation</i>	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. <i>This information is retained to avoid exceeding the (Maximum Residue Limit) MRL if further treatments are required and to complete the outgoing passport, see S18.</i>
<b>S10.7.b</b> <b>R</b>  <i>Further Information</i>	Any postharvest pesticide treatment recorded on the Combinable Crops Passport must be checked against the owner of the goods approved list complying with the current Defra approved pesticides and fumigants list. Loads with treatments not approved by the owner of the goods must be rejected.  <i>Chemicals Regulation Division:</i> <a href="https://secure.pesticides.gov.uk/pestreg/ProdSearch.asp">https://secure.pesticides.gov.uk/pestreg/ProdSearch.asp</a> <i>Biocides:</i> <a href="https://www.hse.gov.uk/biocides/">https://www.hse.gov.uk/biocides/</a> <i>Rodenticides:</i> <a href="https://www.hse.gov.uk/biocides/uk-authorized-biocidal-products.htm">https://www.hse.gov.uk/biocides/uk-authorized-biocidal-products.htm</a>
<b>S10.8</b> <b>UPDATED</b> <b>R</b>  <i>Guidance</i>	Participants must receive confirmation from the owner of the cereals of their requirements relating to the Mycotoxin section (5) of the Combinable Crops Passport.  <i>Identification of Mycotoxin levels could be from a declaration on section 5 of the passport, a test certificate or from analysis on intake. Mycotoxin instructions should relate to intake and outloading. Participants should be aware of individual customer requirements but it is recommended that when outloading crops from a commingled stock (central stores) that this is stated the lowest and highest risk assessment scores and any analysis recorded on the Combinable Crops Passport.</i>

## Sampling and analysis

### Aim

This section is for sampling and analysis at intake, processing and outloading.

**Participants conducting testing of combinable crops on which contractual decisions are based (including charges for drying) must be certified to the AIC Standard for Testing Facilities of Combinable Crops. Participants which only carry out testing for store monitoring purposes must include this equipment in calibration S16.**

## S11 SAMPLING AND ANALYSIS

### Clause Ref

### Requirement

<b>S11.1</b> <b>UPDATED</b> <b>R</b>  <i>Guidance</i>	There must be a risk based sampling and/or analysis schedule/plan taking into account food/feed safety legislation, customer and contractual requirements.  <i>This may include but is not limited to: harvest; on farm internal and third party sampling storage; intake samples; in process samples; outloading samples; environmental samples/ swabs. This could be included in the HACCP Study. For analysis requirement see Section S11.8.a</i>
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## Storage

<b>S11.2.a</b> <b>UPDATED</b> <b>R</b>	Sampling methods must be defined to ensure that all samples are representative, suitable for their intended purpose and of sufficient size and quantity.
<i>Guidance</i>	<i>Sampling methods for food and feed safety analysis are to be representative. AHDB Cereals &amp; Oilseed 2013 "Grain sampling from field to buyer"; AIC 1 &amp; 2 contracts require sampling to comply with BS EN ISO 24333 and FOSFA 9A &amp; 26A BS EN ISO 21294 respectively. Owner of the goods/customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins.</i>
<i>Further Information</i>	<a href="#">Sampling grain at outloading   AHDB</a> <a href="#">An introduction to grain sampling   AHDB</a> <a href="#">Grain sampling at commercial intake   AHDB</a>
<b>S11.2.b</b> <b>UPDATED</b> <b>R</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.
<b>S11.3</b> <b>NEW</b>	A sample of each intake of packaged food/feed (including liquids/ powders) must be taken and retained in accordance with legislation and/ or customer requirements.
<i>Interpretation</i>	<i>The Participant may arrange for the supplier to take and/or retain these samples with timely access to them if required.</i>
<i>Further Information</i>	<a href="#">food-and-feed-law-guide-july-2020.pdf</a>
<b>S11.4</b> <b>NEW</b>	Where samples are taken on behalf of the Participant by the supplier, there must be a written agreement between the participant and the supplier, which includes details of the sampling method used, the size of sample, where/ how the sample will be stored, and the period for which it will be retained.
<i>Interpretation</i>	<i>The agreement may be in the form of a specification or contract.</i>
<i>Guidance</i>	<i>Examples may include:</i> <ul style="list-style-type: none"> <li>• Shipments of imported food/feed which are sampled and analysed.</li> <li>• Samples of crops from farms sampled and analysed before intake to the store.</li> </ul>
<b>S11.5</b> <b>NEW</b>	Samples taken from incoming loads must be retained in accordance with instructions from the owner of the food/ feed. Best practice recommends that samples are taken and retained for all incoming loads.
<b>S11.6.a</b> <b>NEW</b> <b>R</b>	Samples must be labelled to maintain traceability.
<b>S11.6.b</b> <b>NEW</b>	Samples must be sealed to prevent contamination, and stored in such a way that deterioration is minimised and adulteration is prevented.
<i>Interpretation</i>	<i>Where samples are perishable, freezing may be required.</i>
<b>S11.6.c</b> <b>NEW</b> <b>R</b>	There must be a procedure for handling and disposal of samples.
<i>Guidance</i>	<i>Procedure details how samples are handled and disposed of, to ensure that food/feed safety is not compromised.</i>
<b>S11.6.d</b> <b>NEW</b>	Where samples are incorporated back into food/feed, their re-use must be risk assessed.



## Storage

R	
<b>S11.6.e</b> <b>NEW</b> R  <i>Interpretation</i>	The frequency and method of sampling, testing and reporting the presence of Salmonella must be determined in accordance with the current Defra Code of Practice for the Control of Salmonella in conjunction with the Participant's risk assessment.  <i>The Participant's risk assessment should include any requirements from the owner of the goods.</i>
<i>Guidance</i>	<i>Where food/feed is intended for export, requirements of the receiving country may need to be considered.</i>
<i>Further Information</i>	<i>The Defra Code of Practice for the Control of Salmonella in Feed can be found here: <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a></i>
<b>S11.6.f</b> <b>NEW</b> R  <i>Interpretation</i>	The Participant must have in place procedures to respond to <i>Salmonella</i> isolations.  <i>The procedures should consider reporting to relevant authorities and corrective actions. Trend analysis of indicator organisms (e.g. Enterobacteriaceae) isolations can be useful post processing to highlight developing issues.</i>
<b>S11.6.g</b> <b>NEW</b> R  <i>Interpretation</i>	Environmental sampling for <i>Salmonella</i> analysis must be carried out at locations and frequencies as indicated by risk assessment.  <i>The Participants risk assessment should include but is not limited to: stores, silos, walls, floors; vehicles; and/ or equipment.</i>
<i>Further Information</i>	<i>The Defra Code of Practice for the Control of Salmonella in Feed can be found here: <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a></i>
<b>S11.7.a</b> <b>UPDATED</b> R  <i>Interpretation</i>	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.  <i>For food/feed safety and legal compliance analyses, laboratories should be approved by one or more of the following methods:</i> <ul style="list-style-type: none"> <li>• <i>accredited by a recognised body according to ISO / IEC 17025; or</i></li> <li>• <i>validated by participation in ring tests; or</i></li> <li>• <i>validated by other means</i></li> </ul> <i>For contractual analyses, laboratories should be approved by one or more of the following methods:</i> <ul style="list-style-type: none"> <li>• <i>accredited by a recognised body according to ISO / IEC 17025; or</i></li> <li>• <i>certified to the AIC Standard for Testing Facilities of Combinable Crops; or</i></li> <li>• <i>validated by participation in ring tests; or as otherwise defined in the contract</i></li> </ul>



## Storage

	<i>Formal validation is not required for methods of analysis used solely for process checks, unless such checks are identified as necessary for managing food/ feed safety, legal or contractual requirements.</i>
<b>Guidance</b>	<i>Laboratory quality certification could be UKAS (ISO/EC 17025), GAFTA, FOSFA and TASCC.</i>
<b>Further Information</b>	<a href="https://www.ukas.com/accreditation/standards/laboratory-accreditation/">https://www.ukas.com/accreditation/standards/laboratory-accreditation/</a> <a href="https://www.gafta.com/Search-Approved-Registers">https://www.gafta.com/Search-Approved-Registers</a> <a href="https://www.fosfa.org/">https://www.fosfa.org/</a> <a href="https://www.aqindustries.org.uk/sectors/trade-assurance-schemes.html">https://www.aqindustries.org.uk/sectors/trade-assurance-schemes.html</a>
<b>S11.7.b UPDATED R</b>	The Participant must ensure all in-house analyses (including process checks) are carried out by designated competent personnel in appropriate facilities.
<b>Guidance</b>	<i>Process checks can include checks during conditioning, cleaning, colour sorting, or other simple processing etc.. When analysing combinable crops see section T4 of the TASCC Testing Facilities Standard.</i>
<b>S11.7.c NEW R</b>	All methods of analysis employed (whether in-house or at an external laboratory) must be appropriate for the food and feed being tested.
<b>S11.8.a NEW</b>	All analysis results must be reviewed by a designated and competent person(s) with responsibility for ensuring that food/ feed meets specified parameters.
<b>S11.8.b NEW</b>	If results fall outside the specified parameters, corrective and preventative action must be taken where required.
<b>S11.8.c NEW</b>	Where analysis results indicate food/feed safety may have been compromised, the relevant Competent Authorities and the Certification Body must be informed.

## Demountable containers

### Aim

This section sets out procedures in the transfer of goods carried in demountable containers.

## S12 DEMOUNTABLE CONTAINERS

Clause Ref	Requirement
<b>S12.1 R</b>	Before receiving deliveries of food/feed in demountable containers, the Participant must receive and comply with the instructions of the owner of the goods.
<b>Guidance</b>	<i>Instructions may include but not limited to:</i> <ul style="list-style-type: none"> <li>• <i>inspection of the demountable container's construction</i></li> <li>• <i>seal number and integrity</i></li> <li>• <i>the use of liners</i></li> <li>• <i>other customer's specific requirements</i></li> </ul>
<b>S12.2.a UPDATED R</b>	Before loading/stuffing food/feed into demountable containers, the Participant must receive and comply with the requirements of the owner of the goods.
<b>Guidance</b>	<i>Instructions may include but not limited to:</i> <ul style="list-style-type: none"> <li>• <i>inspection of the demountable containers construction</i></li> <li>• <i>the use of a seal</i></li> <li>• <i>the use of a liner to protect the food/feed</i></li> </ul>

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	<ul style="list-style-type: none"> <li>• <i>other customer's specific requirements</i></li> </ul>
<b>S12.2.b</b> <b>UPDATED</b> <b>R</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.
<i>Guidance</i>	<i>Contamination may occur from treated wood, broken splinters, non-food cardboard or other physical, biological or chemical contamination.</i>
<b>S12.2.c</b> <b>UPDATED</b> <b>R</b>	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.
<i>Further Information</i>	<a href="https://www.food.gov.uk/business-guidance/food-contact-materials-regulations#revision-log">https://www.food.gov.uk/business-guidance/food-contact-materials-regulations#revision-log</a>
<b>S12.2.d</b> <b>UPDATED</b> <b>R</b>	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.
<i>Guidance</i>	Checks should include; all holes are sealed, taint, residue of previous cargo
<b>S12.3</b> <b>NEW</b>	Where demountable containers are used that have no evidence of the three previous loads complying with the International Database for the Transport of Feed (IDTF) or no liners installed before loading/stuffing, then the bulk goods must be despatched as non-assured.
<i>Further Information</i>	<i>International Database for Transport of Feed (IDTF) <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a></i>

## Non-conforming food/feed

### S13 NON-CONFORMING FOOD/FEED

Clause Ref	Requirement
<b>S13.1</b> <b>NEW</b> <b>R</b>	Where non-conforming food/feed is identified this must be reported by the Participant to the owner of the goods and any subsequent actions agreed and recorded.
<i>Interpretation</i>	<i>Non-conforming food/feed may include but not limited to, physical contamination, unusual odours and visual signs such as mould, steam, insect infestation.</i>
<b>S13.2</b> <b>NEW</b> <b>R</b>	There must be an effective system to identify and control non-conforming food/feed which must prevent unauthorised use/release/supply.
<i>Interpretation</i>	<i>Non-conforming food and / or feeds may arise or be identified at a number of points including, but not limited to:</i> <ul style="list-style-type: none"> <li>• <i>Intake</i></li> <li>• <i>In process, including monitoring</i></li> <li>• <i>Outloading</i></li> <li>• <i>Delivery</i></li> <li>• <i>Customer complaints</i></li> </ul>
<i>Guidance</i>	<i>See Merchants M18.</i>
<i>Further Information</i>	<i>Appendix 5 Definitions and Abbreviations:</i> <a href="https://www.agindustries.org.uk/resource/appendix-5-tascc-definitions-and-abbreviations.html">https://www.agindustries.org.uk/resource/appendix-5-tascc-definitions-and-abbreviations.html</a>

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	<p>Appendix 23 Hazardous Impurities:  <a href="https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></p>
<b>S13.3</b> <b>NEW</b> <b>R</b>	There must be a designated and competent person (or persons) with deputies, responsible for the management of the non-conforming food/ feed system.
<b>S13.4.a</b> <b>NEW</b> <b>R</b>	All incidences of non-conforming food or feed, and subsequent actions must be recorded.
<b>S13.4.b</b> <b>NEW</b> <b>R</b>	Food and or feed with an identified food/feed safety issue must be subject to a documented risk assessment by a designated and competent person(s).
<i>Guidance</i>	<i>This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures and completed in conjunction with the owner of the goods.</i>
<b>S13.4.c</b> <b>NEW</b> <b>R</b>	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.
<i>Interpretation</i>	<i>All authorisation or decisions regarding alternative use or disposal to be completed in conjunction with the owner of the goods.</i>
<i>Guidance</i>	<i>See Merchants M18.</i>
<b>S13.4.d</b> <b>NEW</b> <b>R</b>	Any non-conforming food and/or feed with an identified food/feed safety issue must be investigated, and appropriate actions taken to prevent recurrence.
<i>Interpretation</i>	<i>All authorisation or decisions regarding alternative use or disposal to be completed in conjunction with the owner of the goods.</i>
<i>Guidance</i>	<i>See Merchants M18.</i>

## Store monitoring of Combinable Crops, Feed Materials and Compound Feed

### Aim

This section covers the procedures to monitor food/feed in store.

## S14 STORE MONITORING OF COMBINABLE CROPS, FEED MATERIALS AND COMPOUND FEED

Clause Ref	Requirement
<b>S14.1</b> <b>NEW</b>	The Participant must demonstrate that monitoring of food/feed is effective.
<i>Guidance</i>	<i>Effective monitoring may include S14.2.a-S14.3 and ensuring actions taken where results are outside of expected parameters. See S14.5.</i>
<b>S14.2.a</b> <b>UPDATED</b> <b>R</b>	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.
<i>Guidance</i>	<i>See S14.3</i>

## Storage

<b>S14.2.b</b> <b>NEW</b> <b>R</b>	Once temperatures are stabilised temperature checks may be made fortnightly if the participant has received confirmation by the owner of the goods.
<i>Further Information</i>	<i>Further guidance for cereals and oilseeds storage can be found in the AHDB publication 'Grain storage guide for cereals and oilseeds, 3rd edition' (AHDB Cereals &amp; Oilseeds, 2011):</i> <a href="https://ahdb.org.uk/knowledge-library/grain-storage-guide">https://ahdb.org.uk/knowledge-library/grain-storage-guide</a> <i>The AHDB Cereals Safe Storage Time Calculator provides a mechanism for establishing the safe storage period of cereals:</i> <a href="https://ahdb.org.uk/safe-storage-time-calculator">https://ahdb.org.uk/safe-storage-time-calculator</a>
<b>S14.3</b> <b>R</b>	Where temperature monitoring of food/feed is a requirement but not possible due to the structure of the store or Health and Safety reasons (e.g. confined spaces), the Participant must provide a risk assessment for safe storage with written agreement from the owner of the goods.
<i>Further Information</i>	<i>The frequency of monitoring for cereals can be determined by effective implementation of the AHDB Cereals Safe Storage Time Calculator it provides a mechanism for establishing the safe storage period of cereals:</i> <a href="https://ahdb.org.uk/safe-storage-time-calculator">https://ahdb.org.uk/safe-storage-time-calculator</a>
<b>S14.4</b> <b>UPDATED</b>	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.
<i>Guidance</i>	<i>Example of food/feed safety hazard identified:</i> <i>damage to buildings, water ingress, open doors, pest activity, insect infestation, unusual odours and visual signs such as mould, steam.</i>
<i>Further Information</i>	<a href="https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.aqindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a>

**S15 STORE MONITORING FOR LIQUIDS**

Clause Ref	Requirement
<b>S15.1.a</b>	Heating equipment must not leak.
<i>Guidance</i>	<i>Faulty heating equipment could represent a fire or food safety risk.</i>
<b>S15.1.b</b> <b>R</b>	Heating equipment must be periodically checked for accuracy.
<b>S15.1.c</b> <b>R</b>	Be regularly maintained in a safe working manner.
<b>S15.1.d</b>	Steam traps must be opened to atmosphere when the heating system is turned on to release any free water for inspection. This allows operators to see if product is present in the condensate.
<b>S15.2.a</b> <b>R</b>	Thermometers, sampling equipment and tank content gauges designed for the purpose must be maintained, serviced and calibrated.
<i>Interpretation</i>	<i>Heating systems should be checked every 1-2 years.</i>
<b>S15.2.b</b> <b>R</b>	Daily checks with an IR thermometer must be recorded for trend analysis.

## Storage

### S16 CALIBRATION

Clause Ref	Requirement
<b>S16.1</b> <b>NEW</b>	There must be effective systems to ensure that monitoring and measuring devices required for food/feed safety operate within defined tolerances.
<i>Guidance</i>	<i>If Combinable Crops are tested for contractual purposes the AIC TASCC Testing Standard should be complied with.</i>
<b>S16.2.a</b>	Calibration and internal check methods must be defined and effective, covering the full range of measurement.
<b>S16.2.b</b> <b>NEW</b>	Calibration methods must use reference equipment traceable to national standards, where available.
<b>S16.3</b> <b>UPDATED</b>	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.
<i>Interpretation</i>	<i>This may include, but is not limited to, devices used for monitoring or measuring:</i> <ul style="list-style-type: none"> <li>• <i>Testing equipment for combinable crops</i></li> <li>• <i>Weight</i></li> <li>• <i>Volume</i></li> <li>• <i>Temperature</i></li> <li>• <i>Pressure</i></li> <li>• <i>Flow rate</i></li> <li>• <i>pH</i></li> <li>• <i>Moisture, relative humidity</i></li> </ul>
<b>S16.4</b> <b>UPDATED</b> <b>R</b>	The Participant must demonstrate that Weighbridge(s) they operate (including public weighbridges) which provide weights for contractual or legal purposes, are calibrated at least annually by a competent external company.
<b>S16.5</b> <b>NEW</b> <b>R</b>	The Participant must demonstrate that Weighbridge(s) they operate or they use but do not operate, provide weights for contractual or legal purposes, are calibrated at least annually by a competent external company, or in the case of a public weighbridge approved by the relevant authority.

### Aeration/ventilation, drying, cleaning, conditioning, blending and simple processing and packing of food/feed

#### Aim

This section covers the requirements to improve and maintain food/feed safety and quality during the above operations.

### S17 AERATION/VENTILATION, DRYING, CLEANING, CONDITIONING, BLENDING AND SIMPLE PROCESSING AND PACKING OF FEED/FOOD

Clause Ref	Requirement
<b>S17.1</b> <b>R</b>	The HACCP Study must consider hazards associated with aeration/ventilation, drying, cleaning, conditioning, blending, packing and simple processing of Combinable Crops.

## Storage

<b>Interpretation</b>	Arrangements for holding grain in the event of a dryer breakdown should be considered in the HACCP Study.
<b>Guidance</b>	<p>Typical hazards may include but not limited:</p> <ul style="list-style-type: none"> <li>• Combustion gases in contact with Combinable Crops (consider fuel types and dryer maintenance)</li> <li>• Possible damage by overheating or other possible adverse effects</li> <li>• Composition/ traceability of screenings</li> <li>• Possible concentration of hazardous impurities in screenings</li> <li>• Prevention of dressed seed entering the food/ feed chain</li> <li>• Pest contamination</li> <li>• Physical contamination from drying, processing and packing equipment</li> </ul> <p>See HACCP section G18.</p>
<b>S17.2 NEW R</b>	When dust suppressant oils are used it must be agreed with the owner of the goods and considered within the HACCP Study.
<b>S17.3.a NEW R</b>  <b>Interpretation</b>	<p><b>Simple Processing of combinable crops</b></p> <p>The Participant must apply to the Certification Body for Simple Processing to be included within their scope of certification.</p> <p><i>Processing is by simple rolling, cutting, crimping or grinding without the use of heat, steam, extrusion, pelleting or mixing. No additional ingredients are permitted, other than potable water.</i></p>
<b>S17.3.b NEW</b>	Water included for simple processing Combinable Crops/ must be of suitable potable quality.
<b>S17.3.c NEW</b>	Where water used is not from a potable water source it must be included in the HACCP risk assessment to confirm that any contaminants, pathogens and other hazards that may be present, are effectively controlled.
<b>S17.3.d NEW</b>	Water analysis must be carried out based on the HACCP risk assessment.
<b>S17.4 NEW R</b>	The processing operation must be carried out by operators who trained and competent in the operation of the processing equipment.
<b>S17.5 NEW R</b>	There must be a written plan for routine maintenance, servicing, inspection and cleaning of the processing plant which must take place at regular pre-determined intervals. Records of inspection and cleaning must be kept.
<b>S17.6 NEW</b>	Assurance Stickers may only be attached to the Combinable Crop Passports for assured Combinable Crops produced in the UK.
<b>S17.7 NEW</b>  <b>Interpretation</b>	<p><b>Packing operations</b></p> <p>When food/feed is being packed, systems must be in place to protect the food/feed from deterioration, contamination and cross contamination.</p> <p><i>Food/feed in opened bags or containers should be protected from Contamination and cross contamination.</i></p>
<b>S17.8.a NEW</b>	All packaged food/feed must be clearly separated, identifiable and traceable throughout storage and processing.
<b>S17.8.b NEW</b>	Storage of packaged food/feed must allow access to walls for cleaning and pest control.
<b>S17.8.c NEW</b>	Any damaged or leaking packages, and food/feed affected by them, must be segregated and considered as non-conforming.
<b>S17.8.d NEW</b>	Where paper, plastic containers or liners are used these must be new and be suitable for product type and to protect the food/feed.

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<b>S17.8.e</b> <b>NEW</b>	Packaging must be stored under conditions to prevent contamination and minimise deterioration.
<i>Further Information</i>	<a href="https://www.food.gov.uk/business-guidance/food-contact-materials-regulations#revision-log">https://www.food.gov.uk/business-guidance/food-contact-materials-regulations#revision-log</a>
<b>S17.8.f</b> <b>NEW</b>	Each batch or run of feed packed by the participant must be sampled and the sample retained.
<b>S17.9.a</b> <b>NEW</b>	<b>Big bags and other reusable intermediate bulk container (IBC), flexible intermediate bulk container (FIBC)</b> If big bags/ FIBCs (½ tonne or 1 tonne) are used it is permissible to use clean big bags/FIBCs, which have been previously used for food providing that these are inspected and is free from residue.
<b>S17.9.b</b> <b>NEW</b> <b>R</b>	Written confirmation from the owner of the goods must be provided to authorise the use of previously used big bags/FIBCs.
<i>Interpretation</i>	<i>Big bags/FIBCs which have been previously used for deliveries to farm cannot be re-used. Big bags/FIBCs and tote bins and IBCs which have been used for Exclusion list materials, medicated feeding stuffs, fish meals or animal proteins or those containing specified food/feed additives, cannot be re-used.</i>
<b>S17.9.c</b> <b>NEW</b> <b>R</b>	Written confirmation from the owner of the goods must be provided to authorise the use of previously used tote bins or IBCs which can be cleaned or lined must be inspected and suitably clean before filling.
<i>Guidance</i>	<i>Used tote bins and IBCs may require steaming cleaning, washing and/or sanitising</i>
<b>S17.10</b> <b>NEW</b>	<b>Pallets</b> Pallets must be serviceable, clean and dry and returned pallets must be inspected and clean before re use.
<i>Interpretation</i>	<i>Pallets should be in a good state of repair, free from taint and contamination of previous use.</i>
<b>S17.11.a</b> <b>NEW</b> <b>R</b>	<b>Labelling</b> Label information must conform to current legislation, attached to the feed packaging and be supplied by the owner of the goods.
<i>Guidance</i>	<i>See G16.1</i>
<b>S17.11.b</b> <b>NEW</b> <b>R</b>	All feed supplied must show confirmation of the scheme ID number for the supplier responsible for the labelling, either on the package label or on bulk delivery documents.
<b>S17.11.c</b> <b>NEW</b>	Care must be taken to use the correct labels on all packages. Redundant labels must be disposed of safely so that mis-labelling or confusion between batches is avoided.
<b>S17.11.d</b> <b>NEW</b> <b>R</b>	Records must be kept which link the label to an identified batch or batches which have been packed in order to retain traceability
<b>S17.12</b> <b>NEW</b> <b>R</b>	<b>Packing records</b> Packing records must allow identification of the specific processed batch and conform to current legal requirements.
<i>Interpretation</i>	<i>Records of packing should be kept to identify the specific batch and conform to current legal requirements.</i> <ul style="list-style-type: none"> <li>• <i>Product name/description</i></li> </ul>



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	<ul style="list-style-type: none"> <li>• <i>Date of Packing</i></li> <li>• <i>Quantity Packed</i></li> <li>• <i>Assurance status</i></li> <li>• <i>Origin/Supplier</i></li> <li>• <i>Location of food/feed pre and packing</i></li> <li>• <i>Batch Record/Number (as shown on the label)</i></li> </ul>
<b>S17.13</b> <b>NEW</b> <b>R</b>	<p>If the store is used for bagged food/feed or containers of liquid feed, non-food/feed may also be stored provided a risk assessment is completed and:-</p> <ul style="list-style-type: none"> <li>• There are designated storage areas for food/ feed and non-food/feed with suitable physical separation</li> <li>• Special care is taken to ensure liquid feed in store cannot contaminate dry food/feed. Unless suitable controls are in place, liquids must not be stored above dry food/feed.</li> <li>• Any packaged exclusion list materials such as those containing mammalian meat and bone meal (including pet food), toxic, or hazardous materials are not stored above or <del>in close proximity</del> adjacent to packaged food/feed.</li> <li>• If the store is holding both bulk and bagged food/feed, there must not be any non-food/feed unless covered by a risk assessment.</li> <li>• All liquids must be suitably stored to prevent any risk of cross-contamination with food/feed.</li> </ul>
<b>S17.14.a</b> <b>NEW</b> <b>R</b>	A stock rotation system must be in place for packaged goods.
<b>S17.14.b</b> <b>NEW</b> <b>R</b>	A system must exist to identify out of date stock and to segregate it so that it cannot be inadvertently outloaded.
<b>S17.15.a</b> <b>UPDATED</b>	<p><b>Aeration/ventilation</b> Equipment must be effective for the depth of food/feed aerated/ventilated. Fans must be run when conditions are suitable to prevent the heating of food/feed in store, and/or the build-up of anaerobic conditions.</p> <p><i>Guidance</i> <i>Participants may consider external temperatures and relative humidity when aeration/ventilation is being completed.</i></p> <p><i>Further Information</i> <i>Cooling targets for grain storage   AHDB:</i> <a href="https://ahdb.org.uk/knowledge-library/grain-storage-moisture-targets-for-cereals-and-oilseed-rape">https://ahdb.org.uk/knowledge-library/grain-storage-moisture-targets-for-cereals-and-oilseed-rape</a></p>
<b>S17.15.b</b> <b>NEW</b> <b>R</b>	Where aeration/ventilation is not available the Participant must notify the customer/owner of the goods in writing.
<b>S17.16</b> <b>NEW</b> <b>R</b>	<p><b>Drying</b> Drying must be completed as per the written agreement of the owner of the goods detailing the maximum temperatures for crop categories.</p> <p><i>Further Information</i> <i>Drying is covered as part of the AHDB 'Grain storage guide':</i> <a href="https://ahdb.org.uk/knowledge-library/grain-storage-guide">https://ahdb.org.uk/knowledge-library/grain-storage-guide</a></p>
<b>S17.17.a</b> <b>UPDATED</b>	Drying equipment must be serviced in line with manufacturers' instructions/Participants operating procedures and by competent personnel to ensure that burners operate efficiently.

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<p><b>S17.17.b</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p> <p><i>Further Information</i></p>	<p>Fuel used in oil-fired dryers must meet British or equivalent national fuel standards. Waste oil must not be used under any circumstances.</p> <p><i>Examples of evidence that fuel meets British or equivalent fuel standards include: Product Specification Sheet/Invoice/Delivery Note/Supplier Quality Declaration</i></p> <p><a href="https://www.gov.uk/government/data-and-data-index/data-tables/energy-and-environment-data-tables-env">Energy and environment: data tables (ENV) - GOV.UK (www.gov.uk)</a></p>
<p><b>S17.18</b> <b>UPDATED</b> <b>R</b></p> <p><i>Guidance</i></p>	<p>Dryer operators must be trained in the operation of the dryer and a copy of the manual/Participants operating procedures must be available.</p> <p><i>See G6 Personnel and Training</i></p>
<p><b>S17.19.a</b> <b>NEW</b></p> <p><i>Guidance</i></p>	<p><b>Screenings/cleanings</b> Only screenings or cleanings produced solely from food/feed from assured food/feed are to be identified as assured.</p> <p><i>See S4.3</i></p>
<p><b>S17.19.b</b> <b>NEW</b></p> <p><i>Further Information</i></p>	<p>Materials produced during the cleaning process contaminated with Hazardous Impurities must not be used for food/feed use.</p> <p><i>Appendix 23 Hazardous Impurities:</i> <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></p>
<p><b>S17.20</b> <b>NEW</b></p> <p><i>Interpretation</i></p>	<p><b>Blending</b> Blending of food/feed crops is permitted but blending of other animal Feed Materials requires the Participant to be certified to UFAS standards.</p> <p><i>Blending of food above the legal limit with varying mycotoxins levels for inclusion in food is not legal.</i></p>
<p><b>S17.21</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p><b>Records</b> Records must be maintained of drying, aeration/ventilation, cleaning, conditioning, blending and simple processing.</p> <p><i>Records of processing are kept to identify the specific batch and conform to current legal requirements.</i></p> <ul style="list-style-type: none"> <li>• <i>Product name/description</i></li> <li>• <i>Date of processing</i></li> <li>• <i>Quantity processed</i></li> <li>• <i>Assurance status</i></li> <li>• <i>Origin/source</i></li> <li>• <i>Location of food/feed pre and post processing</i></li> </ul>

## Use of treatments on stored food/feed

### Aim

This section covers the application of insecticides including fumigants, desiccants other chemical treatments whether for store preparation or when applied to goods in store.

## S18 USE OF TREATMENTS ON STORED FOOD/FEED

### Clause Ref

### Requirement

<p><b>S18.1.a</b> <b>UPDATED</b></p>	<p>The Participant must employ a suitably qualified person for the type and method of treatment application.</p>
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<b>R</b>	
<b>Further Information</b>	Further information can be found on the HSE's Chemicals Regulation Directorate (CRD) website: <a href="#">Pesticides Health and Safety: Resources (hse.gov.uk)</a> <a href="#">NPTC</a>
<b>S18.1.b</b>	Use HSE's Chemicals Regulation Directorate (CRD) approved fumigants, desiccants and chemical treatments.
<b>Guidance</b>	Desiccant dusts for example, Diatomaceous earth are not insecticides and many customers/end users do not allow their use.
<b>Further Information</b>	Some consumers may have specific requirements regarding approved/permitted agrochemicals e.g. <a href="http://www.ukmalt.com/pesticides-tech-483-agrochemicals-barley-february-2023.pdf">http://www.ukmalt.com/pesticides-tech-483-agrochemicals-barley-february-2023.pdf</a> ( <a href="#">beerandpub.com</a> )
<b>S18.1.c</b> <b>UPDATED</b> <b>R</b>	Apply as per manufacturer application rates and legal limits taking into account any previous treatment detailed on incoming Combinable Crops Passport.
<b>Guidance</b>	See S10.7.b
<b>S18.2</b> <b>R</b>	Insect infestation must be reported to the owner of the goods/customer immediately on discovery. A written agreement on the action to be taken must be obtained from the owner of the goods.
<b>S18.3</b> <b>R</b>	Any treatment used and the date of application must be recorded and declared on the outgoing Combinable Crops Passport or to the owner of the goods for feed.
<b>Guidance</b>	The Participant may be required to provide a copy of the fumigation clearance certificate as per instructions from the owner of the goods.
<b>S18.4</b>	If any treatments are stored on site they must be stored in a manner that prevents leaks, spills, contamination and environmental pollution. The Storekeeper must follow the HSE Guidance on Storing Pesticides for Farmers and Other Professional Users ( Annex H of the Code of Practice for using Plant Protection Products)
<b>Further Information</b>	<a href="#">Guidance on storing pesticides for farmers and other professional users AIS16 (hse.gov.uk)</a>

## 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

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

## Storage

<b>S19.2</b> <b>UPDATED</b> <b>R</b>	There must be a designated employee responsible for the pest management programme.
<b>S19.3</b> <b>UPDATED</b>	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.
<b>Guidance</b>	<i>British Pest Control Association (BPCA) National Pest Technicians Association (NPTA) Irish Pest Control Association (IPCA) Lantra Award Level 3 Award in Pest Management Services – Trained Professional User RSPH Level 3 in Pest Management or other equivalent qualification.</i>
<b>Further Information</b>	<i>Appendix 21 <a href="https://www.agindustries.org.uk/resource/appendix-21-approved-pest-control-training-courses.html">https://www.agindustries.org.uk/resource/appendix-21-approved-pest-control-training-courses.html</a></i>
<b>S19.4</b>	Production and Storage facilities must be adequately proofed against the ingress of pests.
<b>Interpretation</b>	<i>When the Storekeeper has achieved adequate control, on-site evidence of proofing measures, absence of food spillages and reduced rodent harbourages e.g. lack of vegetation cover at building perimeters, should be maintained.</i>
<b>S19.5</b>	The areas surrounding production and storage must be managed to minimise food sources and harbourage for pests.
<b>Interpretation</b>	<i>Waste and scrap materials, old pallets or other materials which can encourage and harbour rodents should be removed from the proximity of the store. The whole site should remain tidy to discourage pests.</i>
<b>S19.6</b> <b>UPDATED</b>	The pest management programme must include inspection of the production and storage facilities and surrounding areas at intervals defined by risk assessment.
<b>S19.7.a</b> <b>UPDATED</b> <b>R</b>	There must be a site plan showing locations of monitoring and control points, traps and bait stations.
<b>Guidance</b>	<i>The site plan can be the same document as required in S3.1 if all required information is present.</i>
<b>S19.7.b</b> <b>NEW</b> <b>R</b>	All control points, traps and bait stations must be uniquely identified.
<b>Guidance</b>	<i>Unique identification can be via using a numbering or lettering system traceable to the pest control site plan. Best practice would be to also include the Participant's TASC Scheme ID number.</i>
<b>S19.7.c</b> <b>UPDATED</b>	Bait station locations must be planned to avoid contamination of food/feed.
<b>Interpretation</b>	<i>Control measures should ensure that poison baits cannot contaminate the food/feed. Grain based baits should only be used outside of the store.</i>
<b>S19.7.d</b>	Bait stations must be secured.
<b>Interpretation</b>	<i>Bait stations should be securely fixed to prevent unintentional movement.</i>
<b>S19.8.a</b> <b>UPDATED</b> <b>R</b>	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.

## Storage

<p><b>S19.8.b</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>Any treatments or controls must comply with legislation and be used in accordance with the manufacturer's instructions.</p> <p><i>Participants should make every effort to ensure all traces of the bait have been removed from the site and disposed of according to the label instructions.</i></p>
<p><i>Guidance</i></p>	<p><i>Regulatory information and usage instructions may be found on product and/or material safety data sheets.</i></p>
<p><b>S19.8.c</b> <b>NEW</b></p> <p><i>Interpretation</i></p>	<p>Treatment used must not contaminate the food/feed.</p> <p><i>Grain based baits should only be used outside of the bulk store.</i></p>
<p><b>S19.9.a</b> <b>UPDATED</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>Results of inspections must be recorded, and any recommendations reviewed and actioned in a timely manner.</p> <p><i>Pest management programme should include;</i></p> <ul style="list-style-type: none"> <li>• <i>Details of frequency of checks, with records of findings and actions.</i></li> <li>• <i>Details of any baits/ chemicals used including Product Safety Data Sheets.</i></li> <li>• <i>If findings report infestation, the frequency of checks must be increased until the issue is resolved.</i></li> </ul>
<p><b>S19.9.b</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>If the presence of pests has the potential to impact food and feed safety, investigations and remedial actions must be taken in a timely manner.</p> <p><i>From analysis of the pest control reports any presence of pests identified that impact food and feed safety remedial action should be taken.</i></p>
<p><i>Guidance</i></p>	<p><i>The nature of actions required, and the timescales will vary according to the level of activity and the areas where it is found.</i></p>
<p><i>Further Information</i></p>	<p><i>See Appendix 23, Hazardous Impurities:</i> <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></p>
<p><b>S19.10.a</b> <b>NEW</b> <b>R</b></p> <p><i>Further Information</i></p>	<p>Where food/ feed has been contaminated by pest activity or pest control treatments the food/feed must be treated as non-conforming product.</p> <p><i>See Appendix 23 Hazardous Impurities:</i> <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</a></p>
<p><b>S19.10.b</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>Treatments and controls used, and their locations must be recorded by the qualified person and reviewed by the designated responsible employee.</p> <p><i>Records may include nature, duration, location and quantities of treatments used.</i></p>
<p><b>S19.10.c</b></p> <p><i>Interpretation</i></p>	<p>The Participant must dispose of dying and dead rodents safely.</p> <p><i>Disposing of safely ensuring animals do not have access and contamination of food/feed.</i></p>
<p><b>S19.11</b> <b>NEW</b> <b>R</b></p> <p><i>Interpretation</i></p>	<p>Where shooting takes place as part of the pest management programme, the activity must be risk assessed to ensure the food/feed is not contaminated.</p> <p><i>The Participant should be able to demonstrate how they comply with Appendix 11 'Guidance note for the control of birds'.</i></p>

## Storage

<b>Further Information</b>	<a href="https://www.agindustries.org.uk/resource/appendix-11-tascc-guidance-note-for-control-of-birds.html">https://www.agindustries.org.uk/resource/appendix-11-tascc-guidance-note-for-control-of-birds.html</a>
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## Outloading

### Aim

This section covers the requirements for the outloading of food/feed.

## S20

## OUTLOADING

Clause Ref	Requirement
<b>S20.1.a</b> <b>UPDATED</b> <b>R</b>	Despatch of food/feed from site must be pre-arranged/booked.
<b>S20.1.b</b> <b>NEW</b> <b>R</b>	There must be procedures in place to minimise the possibility of incorrect loading.
<b>S20.1.c</b> <b>R</b>	The Participant must record the store/silo/bay ID from where the food/feed are loaded from.
<i>Interpretation</i>	<i>Record is to prove traceability and segregation of assured and non-assured food/feed.</i>
<b>S20.1.d</b>	Bulk vehicle and/or trailer load carrying area must be covered upon arrival and when the leaving site.
<i>Guidance</i>	<i>This is a legal requirement and prevents contamination and/or loss of food/feed during transit.</i>
<b>S20.1.e</b> <b>UPDATED</b>	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.
<i>Interpretation</i>	<i>The Participant ID and individual trailer number on the paperwork should match that displayed on the vehicle/trailer. The individual identification needs to include the Participant ID and individual trailer number. Other than a farmer's own vehicle or trailer collecting feed for the farmer's own use, and /or the owner of the food/feed has provided written confirmation that the vehicle is acceptable and the food/feed becomes non-assured.</i>
<i>Further Information</i>	<i>Vehicles without or incorrect identification must be rejected unless</i> <ul style="list-style-type: none"> <li>• <i>written confirmation of TASCC or equivalent scheme approval can be produced</i></li> </ul> <i>and</i> <ul style="list-style-type: none"> <li>• <i>there is written confirmation from the owner of the goods that the vehicle can be loaded.</i></li> </ul> <i>Any queries regarding the assurance of the vehicles can either be checked via the AIC website: <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops.html</a> or by contacting the Certification Body.</i>
<b>S20.1.f</b> <b>R</b>	The documentation must include the vehicles last three loads and any cleaning carried out.

## Storage

<i>Interpretation</i>	<i>The descriptions of the three previous loads need to be sufficiently detailed, precise and should not include generic terms e.g. feed, meal, pellets, nuts, biomass, stone and dust to allow potential risks to the food/feed to be assessed. The documentation should state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.</i>
<b>S20.1.g</b> R	If AIC Exclusion List products have been carried, the vehicle must be rejected. The Participant's Certification Body, and the supplier/owner/ customer of the food/feed must be informed in a timely manner to preserve food/ feed safety.
<b>S20.1.h</b> R	If AIC Sensitive List products have been carried the documentation must confirm that the vehicle/trailer has been cleaned as required by the AIC Sensitive List. If this is not available the vehicle/trailer must not be loaded.
<b>S20.2.a</b> NEW	The exterior of vehicles and trailers must not present a risk to the food/ feed being loaded.
<b>S20.2.b</b> R  <i>Interpretation</i>	Bulk vehicle or trailer load compartments must be clean and free from contamination and for non-liquid food/feeds, must be dry before loading.  <i>A record of the checks carried out should be retained as well as recording them on the Combinable Crops Passport/Consignment Note.</i>
<b>S20.2.c</b> R	If the load carrying area of the bulk vehicle is found to be unsuitable and the bulk vehicle is contracted/operated by the customer/ recipient, the customer/owner of the goods must be informed of the condition of the vehicle. Any subsequent action must be confirmed in writing by the owner of the goods.
<b>S20.3</b> NEW	There must be systems in place to ensure that bulk vehicle or trailer compartments are large enough to hold the food/feed and are not overfilled such as to risk cross contamination.
<b>S20.4</b> NEW R  <i>Guidance</i>	The vehicle or trailer and load compartment unique identification reference, must be recorded and used on all collection documentation.  <i>Red Tractor membership number and individual trailer IDs are identifiable on the trailer and are easily visible.</i>
<b>S20.5</b> NEW R  <i>Guidance</i>	Documentation as required by legislation, contractual and customer requirements, must be provided to the driver/sent electronically to accompany the load.  <i>With customer/owner of the goods agreement this could accompany the load as a paper copy or be sent in electronic form. The despatch documentation should include any relevant information, including special requirements to maintain food/feed safety. Combinable Crops Passport, despatch document.</i>
<b>S20.6.a</b> R	All Combinable Crops of UK or Republic of Ireland (ROI) origin must be accompanied on dispatch by a correctly completed Combinable Crops Passport or Delivery Docket (ROI).
<b>S20.6.b</b> R  <i>Guidance</i>	Participants must ensure that the relevant sections of the Combinable Crops Passport are completed accurately.  <i>Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations.</i>
<b>S20.6.c</b>	Mycotoxin instructions from the owner of the goods must be followed for cereal crops at outloading.



## Storage

<b>Interpretation</b>	<p>Identification of Mycotoxin levels should be from a declaration on section 5 of the passport, a test certificate or from analysis on intake.</p> <p>Mycotoxin instructions should relate to outloading. Participants should be aware of individual customer requirements but it is recommended that when outloading crops from a commingled stock (central stores) that this is stated the lowest and highest risk assessment score if no analysis results are available recorded on the Combinable Crops Passport and/or weighbridge ticket.</p>
<b>Guidance</b>	Mycotoxin risk assessments are only carried out on wheat crops but actual tests could be carried out on other crops as per customer requirements.
<b>S20.6.d</b> <b>R</b>	Valid TASCc stickers must only be applied to a Combinable Crops Passport for Combinable Crops grown under a recognised United Kingdom or ROI farm source-assured scheme and loaded on to a TASCc or equivalent assured vehicle.
<b>Interpretation</b>	If the crops to be collected are non-assured the Participant should not attach an assurance sticker on the Combinable Crops Passport.
<b>Guidance</b>	For FEMAS, stickers are not available but written confirmation of the valid certificate and scope is sufficient to be included with the Combinable Crops Passport provided the Combinable Crop is from UK assured sources.
<b>S20.7</b> <b>UPDATED</b> <b>R</b>	<p><b>Imported Combinable Crops assurance status</b></p> <p>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.</p>
<b>Interpretation</b>	The word "IMPORTED" should be written across the top right hand sticker section of the Combinable Crops Passport.

## S21

## PACKAGED OUTLOADING

## Clause Ref

## Requirement

<b>S21.1</b> <b>NEW</b>	Packaged feeds must not be loaded for despatch unless labelled.
<b>S21.2</b> <b>NEW</b>	Condition and integrity of packages must be checked at outloading. Any damaged packages must not be loaded and considered as non-conforming product.
<b>S21.3</b> <b>NEW</b> <b>R</b>	<p>The load area of vehicles or trailers collecting packages must not present a risk to the food/ feed being loaded.</p> <p>A record of the checks carried out must be retained.</p>
<b>S21.4</b> <b>NEW</b>	If the load area of the vehicle/trailer is found to be unsuitable and the vehicle/trailer is contracted/operated by the customer/ recipient, the customer must be informed of the condition of the vehicle. Any subsequent action must be confirmed by the customer.
<b>S21.5</b> <b>NEW</b> <b>R</b>	<p>Sufficient analysis must be carried out to substantiate the labels and specifications of feed.</p> <p><i>Interpretation</i></p> <p>This includes analysis to confirm the exclusion of level-specific mandatory declarations (e.g. moisture, ash insoluble in acid, etc.) or voluntarily declared parameters.</p> <p>Where the level of an ingredient may decline over the life of the feed, end of life testing may be required. Clause not applicable to Haulage and Testing.</p>

## Storage

<b>Guidance</b>	<b>Material:</b> Feed Material <b>Name:</b> As defined in Catalogue of Feed Materials <b>Moisture:</b> X% <b>Net weight:</b> See weighbridge ticket <b>Batch:</b> Include reference to traceability info. <b>Name and address of Merchant/Owner of the Goods</b> <b>Scheme ID</b>
<b>Further Information</b>	<a href="#">The Animal Feed (Composition, Marketing and Use) (England) Regulations 2015 (legislation.gov.uk)</a> <a href="https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed">https://www.foodstandards.gov.scot/business-and-industry/industry-specific-advice/farming-and-primary-production/animal-feed</a> <a href="#">The Animal Feed (Composition, Marketing and Use) (Wales) Regulations 2016 (legislation.gov.uk)</a> <a href="#">The Official Controls (Animals, Feed and Food) Regulations (Northern Ireland) 2019 (legislation.gov.uk)</a> <a href="#">Feed Catalogue L 2013029EN.01000101.xml (europa.eu)</a> <a href="https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html">https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html</a> <a href="https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a> <a href="https://www.agindustries.org.uk/resource/marketing-labelling-and-composition-of-feeds-legislation.html">https://www.agindustries.org.uk/resource/marketing-labelling-and-composition-of-feeds-legislation.html</a>

### Sub-contracted storage

#### Aim

This section outlines the controls upon a Participant who wishes to sub-contract storage activities.

## S22 SUB-CONTRACTED STORAGE

Clause Ref	Requirement
<b>S22.1.a</b> <b>R</b>	Participants do not have the right to subcontract storage without written approval from the owner of the goods.
<b>S22.1.b</b> <b>UPDATED</b>	The sub-contracted store must be either, a TASC Approved or a scheme recognised by AIC. There must be a written agreement between the Participant and sub-contracted store.
<b>Further Information</b>	<i>Certified stores can be identified on the AIC website</i> <a href="#">AIC   Trade Assurance Schemes (agindustries.org.uk)</a> <i>or mutually recognised trade assurance websites.</i> <a href="https://www.agindustries.org.uk/resource/updated-recognised-feed-food-scheme-list.html">https://www.agindustries.org.uk/resource/updated-recognised-feed-food-scheme-list.html</a>

## Storage

### Storage, segregation and disposal of non-food/feed and waste

#### Aim

This section outlines the measures to be taken to protect food/feed from contamination by materials not intended for food/feed use.

### S23 STORAGE, SEGREGATION AND DISPOSAL OF NON FOOD/FEED AND WASTE

Clause Ref	Requirement
<b>S23.1 NEW</b>	Food/feed must be protected from contamination by materials not intended for food/feed use.
<i>Guidance</i>	<i>Any materials produced, used or stored in the same premises by the Participant but not intended for food/feed use, should be segregated from food/feed. Such materials should be identified as such during all stages of intake, processing, packing, drying, cleaning, conditioning, storage and outloading .</i>
<b>S23.2 NEW</b>	Waste and material for recycling must be collected into suitable and clearly identified receptacles/ locations to prevent contamination of food/feed.
<i>Guidance</i>	<i>Waste to be accompanied by a waste transfer note from a licenced waste carrier.</i>
<b>S22.3 NEW</b>	Materials for energy production (e.g. biomass) must be stored in suitable and clearly identified receptacles/ locations to prevent contamination of food/feed.
<b>S22.4 NEW</b>	The Participant must ensure waste and material for energy production or recycling are clearly identified when leaving the site to exclude use as food/ feed.

## Testing

The AIC Standard for Testing Facilities of Combinable Crops is offered to any facility carrying out testing of grain, pulses and oilseeds on which contractual decisions are based (including charges for drying). The scope of this Standard extends to those tests required to define the quality of Combinable Crops for contractual and legislative requirements. Facilities which only carry out testing for store monitoring purposes must include their grain testing activities within TASC Storage or Merchants scope. This includes facilities who charge for their Testing services unless otherwise registered under UKAS (The United Kingdom Accreditation Service).

**R** Symbolises that a document or record is needed to demonstrate compliance to the clause.

## Introduction

### Aim

This document establishes common standards of testing, to increase confidence in the accuracy of test results and to minimise time, money and effort spent resolving disputes.

## T1 INTRODUCTION

Clause Ref	Requirement
<b>T1.1.a</b> <b>R</b>	Testing Facilities must have a collection of documents and/or electronic records detailing the way the facility is managed and operated.
<i>Interpretation</i>	<i>These documents and records are a collection of methods, procedures or instructions used by the Testing Facility.</i>
<i>Guidance</i>	<i>These can take the form of flowcharts, written instructions etc. that are easily accessible and can include the following:</i> <ul style="list-style-type: none"> <li>• <i>Operating instructions (in-house or manufacturers) for testing equipment</i></li> <li>• <i>Equipment/service calibration</i></li> <li>• <i>Responsibilities of Testing Facility staff</i></li> <li>• <i>Personnel training</i></li> <li>• <i>The handling of test samples</i></li> <li>• <i>Sampling and Testing methods</i></li> <li>• <i>Test results</i></li> <li>• <i>Internal Quality Control (IQC)</i></li> <li>• <i>Proficiency Testing</i></li> </ul>
<b>T1.1.b</b> <b>UPDATED</b> <b>R</b>	These documents or records must be available to all personnel carrying out testing if relevant to their responsibilities.

## Facilities

### Aim

This section outlines the facilities required for accurate and repeatable testing.

## T2 FACILITIES

Clause Ref	Requirement
<b>T2.1.a</b>	The Testing Facility must be sufficient to allow testing to be performed accurately and effectively.
<i>Guidance</i>	<i>Lighting should enable samples to be seen clearly. Heating and ventilation should maintain comfort and allow equipment to work satisfactorily.</i> <i>Other areas to consider;</i> <ul style="list-style-type: none"> <li>• <i>sufficient space for testing</i></li> </ul>

## Testing

	<ul style="list-style-type: none"> <li>• <i>dust levels</i></li> <li>• <i>electromagnetic interference</i></li> <li>• <i>humidity</i></li> <li>• <i>voltage fluctuations</i></li> <li>• <i>water pressure</i></li> <li>• <i>temperature</i></li> <li>• <i>vibration</i></li> </ul> <p><i>This is not an exhaustive list.</i></p>
<b>T2.1.b</b> <b>UPDATED</b> <b>R</b>	Evidence must be available of any corrective action taken to remedy any factors that could compromise accurate results.
<i>Guidance</i>	<i>This evidence may be visual or written depending upon the factor or remedy.</i>

## Equipment

### Aim

Each piece of equipment used must be fit for purpose.

<b>T3</b> <b>Clause Ref</b>	<b>EQUIPMENT</b> <b>Requirement</b>
<b>T3.1</b>	Equipment must be used for the purpose for which it was designed and within its operating range.
<b>T3.2.a</b> <b>R</b>	Equipment must be maintained and serviced according to the manufacturer's instructions or documented in-house procedures.
<b>T3.2.b</b>	Equipment must be protected from deterioration and/or mishandling.
<b>T3.2.c</b> <b>R</b>	Each item of testing equipment must be uniquely identified.
<i>Interpretation</i>	<i>'Uniquely identified' means a reference number which needs to be cross-referenced on all records relating to that equipment.</i>
<i>Guidance</i>	<i>Serial number, PT Scheme ID, in house asset number would be considered as unique identification.</i>
<b>T3.3</b> <b>R</b>	All testing equipment must have its own records which must include servicing and maintenance records, as well as details of any repairs.
<i>Interpretation</i>	<i>Services and breakdowns should be recorded.</i>
<b>T3.4.a</b> <b>UPDATED</b> <b>R</b>	Records of calibration methods and frequencies must be held for all testing equipment.
<i>Interpretation</i>	<i>Calibration details should include calibration date, certificates, evidence of alterations and verification of sample data where appropriate etc.</i>
<b>T3.4.b</b> <b>R</b>	The Testing Facility must be able to demonstrate that each piece of equipment is operating accurately.
<i>Guidance</i>	<p><i>This can be done by completion of the following or a combination of:</i></p> <ul style="list-style-type: none"> <li>• <i>An annual calibration check:</i></li> </ul> <p><i>Annual calibration checks could be demonstrated by calibration records (e.g. certificates from manufacturer) or in-house calibration using reference values from proficiency tests results or other samples with reference values. Calibration is only required if equipment is in use.</i></p> <ul style="list-style-type: none"> <li>• <i>Internal Quality Control (IQC) check (see section T12).</i></li> </ul>

## Testing

	<i>Proficiency Testing (Ring Check) (PT) schemes (see section T13)</i>
<b>T3.4.c</b>	Alterations to calibrations must only be carried out by an appropriately trained and authorised person.
<i>Guidance</i>	<i>See G6 Personnel and Training (TASCC Standard General Section)</i>
<b>T3.4.d</b>	On equipment where passwords protect the calibrations, this function must be switched on.
<b>T3.5.a</b>	Equipment not in use, must be clearly identified as such.
<b>R</b>	
<i>Guidance</i>	<i>A simple 'Do Not Use' sticker could be attached to equipment to prevent accidental use of non-calibrated equipment.</i>
<b>T3.5.b</b>	Before equipment is returned to use, it must be checked to ensure it is operating accurately.
<i>Interpretation</i>	<i>Known samples or other appropriate calibration method should be used to check equipment prior to reinstatement.</i>

## Testing Facility Management

### Aim

This section outlines management systems which must be in place.

### T4 TESTING FACILITY MANAGEMENT

Clause Ref	Requirement
<b>T4.1.a</b>	The Testing Facility must designate a person responsible for implementation of the Testing Standard.
<b>UPDATED</b>	
<b>R</b>	
<i>Guidance</i>	<i>In a small business the designated person may be a sole operator.</i>
<b>T4.1.b</b>	Where a number of Testing Facilities are operated within one organisation, an overall Designated Person must be responsible for implementing policy and checking performance across the group
<b>R</b>	
<b>T4.1.c</b>	A competent person responsible for testing must be based at each site.
<b>UPDATED</b>	
<b>T4.2</b>	Testing Facility personnel must be independent of day to day trading pressures.
<i>Guidance</i>	<i>When Testing Facility personnel are not independent of trading pressures, this should be identified by the company and potential conflicts managed.</i>

## Personnel Training

### Aim

This section outlines the requirements to train staff in testing methods and must be used in conjunction with Personnel and training section in the TASCC General Section of the Standard.

### T5 PERSONNEL TRAINING

Clause Ref	Requirement
<b>T5.1.a</b>	Personnel competency must be demonstrated by repeat testing of known value samples or ongoing evaluation of Proficiency Testing results.
<b>R</b>	
<i>Guidance</i>	<i>This is especially important for subjective/visual (non-instrument type) tests – e.g. Rapid germination/pre-germ, barley skinning.</i>
<i>Further Information</i>	<i>Acceptable tolerances for competency can be found in Appendix 17</i>

## Testing

	<a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a>
<b>T5.1.b</b>	Samples for demonstrating personnel competency must cover a typical range of analysis results for each commodity and parameter tested.
<b>T5.2 R</b>	All personnel (permanent and temporary) carrying out testing must complete the relevant AHDB on-line training modules for those tests undertaken relevant to their role.
<b>Guidance</b>	<i>Modules available for Wheat, Barley, Oats, Rye, Oilseed Rape, Peas, Beans, Linseed and Maize quality tests. (These modules include guidance on Internal Quality Control and contaminant identification.) Each module has an accompanying self-assessment, consisting of multiple-choice questions, accessible on-line from the AHDB Cereals &amp; Oilseeds website.</i>
<b>Further Information</b>	On-line AHDB Combinable Crops Analyst training <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a>

## Testing Facility Operation

### Aim

This section outlines the operational requirements for a Testing Facility.

### T6 SUPPLIERS

#### Clause Ref Requirement

<b>T6.1 UPDATED R</b>	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.
<b>Guidance</b>	<i>These may include calibration companies, proficiency test scheme suppliers, and equipment/spares/consumable suppliers.</i>

### T7 SAMPLING

#### Clause Ref Requirement

<b>T7.1.a R</b>	Where sampling is the responsibility of the Testing Facility there must be a written sampling procedure. Sampling must consider contractual standards and the owner of the goods/customer specific requirements or instructions.
<b>Guidance</b>	<i>AIC 1 &amp; 2 and FOSFA 9A &amp; 26A contracts require sampling to comply with BS EN ISO 24333 and BS EN ISO 21294 respectively.</i>
<b>Further Information</b>	<i>Detailed advice appears in the "AHDB Grain sampling guide": <a href="https://ahdb.org.uk/knowledge-library/an-introduction-to-grain-sampling">https://ahdb.org.uk/knowledge-library/an-introduction-to-grain-sampling</a> Customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins. It is good practice to have written agreement or confirmation with customers confirming their acceptance of the sampling procedure.  Sampling can present a hazard and therefore should be considered in the store HACCP plan.</i>
<b>T7.1.b</b>	Where sampling of grain for Salmonella testing is the responsibility of the Testing Facility, it must be in accordance with the current Defra Code of Practice for the Control of Salmonella.



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<b>Further Information</b>	The Defra Code of Practice for the Control of Salmonella in Feed can be found here: <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a>
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### T8 PROCEDURES FOR HANDLING TEST SAMPLES

Clause Ref	Requirement
<b>T8.1.a</b> <b>R</b>	The Testing Facility must have a written procedure for the handling of test samples, from entry into the facility to reporting of results, storage and disposal.
<b>Guidance</b>	<i>This may be in the form of a flowchart showing the stages of processing a sample through a Testing Facility.</i>
<b>T8.1.b</b> <b>R</b>	This procedure must also consider specific contractual requirements or instructions from the owner of the goods, or the customer.
<b>T8.2</b> <b>R</b>	To ensure contaminants do not enter the food/feed chain, the procedure must cover the segregation and disposal of the hazardous material. (see Guidance in section T10).
<b>T8.3.a</b> <b>Interpretation</b>	Test samples must be placed in clean containers. <i>Containers should be free from cross contamination and appropriate for the intended use.</i>
<b>T8.3.b</b> <b>Interpretation</b>	Test samples must be uniquely identified. <i>Container lids should not be labelled as they are interchangeable.</i>
<b>Guidance</b>	<i>Identification of a sample may include: (unique number, commodity, customer, sample date etc).</i>
<b>T8.3.c</b> <b>UPDATED</b>	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.
<b>Guidance</b>	<i>The retention period should be determined bearing in mind the likely storage periods and product use. It is important to retain samples for long enough to be of value if problems occur in the subsequent use of the material.</i>

### T9 TESTING METHODS

Clause Ref	Requirement
<b>T9.1</b> <b>Interpretation</b>	Testing methods must be capable of giving results within the AHDB Standard Values for Testing figures in Appendix 17 and must be traceable to the reference tests listed in Appendix 16. <i>Testing Facilities using only in-house methods should be able to demonstrate how each method relates to the reference method.</i>
<b>Further Information</b>	<i>This can be achieved by participation in a PT Scheme for the test parameters.</i> Appendix 17: <a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a> Appendix 16: <a href="https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html">https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html</a>

## Testing

**T10 CONTAMINANTS & HAZARDOUS IMPURITIES**

Clause Ref	Requirement
<b>T10.1.a</b> <b>UPDATED</b>	The sample must be checked for the presence and identification of contaminants and hazardous impurities
<i>Guidance</i>	<i>The following contaminants/hazardous impurities may be found in cereals, pulses and oilseeds. The list is not exhaustive.</i> <ul style="list-style-type: none"> <li>• <i>Diseased grains (bunt, Fusarium)</i></li> <li>• <i>Ergot</i></li> <li>• <i>Mouldy grains</i></li> <li>• <i>Injurious storage pests</i></li> <li>• <i>Stones</i></li> <li>• <i>Faeces</i></li> <li>• <i>Glass</i></li> <li>• <i>Metal fragments</i></li> <li>• <i>Chemically-dressed seed</i></li> <li>• <i>Rodenticide</i></li> <li>• <i>Allergens</i></li> </ul>
<b>T10.1.b</b>	The sample must be checked for the presence and identification of abnormal smell and / or appearance.
<b>T10.1.c</b>	The sample must be checked for the presence and identification of infestation.
<b>T10.1.d</b> <b>UPDATED</b> <b>R</b> <i>Interpretation</i>	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. <i>A record of the check should be kept regardless of whether contamination/hazardous impurities are present.</i>

**T11 RECORDING AND REPORTING RESULTS**

Clause Ref	Requirement
<b>T11.1</b> <b>R</b>	Test results must be reported accurately, clearly, and in such a way that the information is easily understood.
<i>Guidance</i>	<i>This clause should be read in conjunction with the Procedures, Documents and Records Section of the TASCC General Standard.</i> <i>Units and methods should be stated where absence may lead to misinterpretation.</i> <i>e.g.</i> <ul style="list-style-type: none"> <li>• <i>protein at dry matter</i></li> <li>• <i>oil at 9% moisture</i></li> <li>• <i>number in 100 seeds.</i></li> </ul>

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**T12 INTERNAL QUALITY CONTROL**

**Definition** Internal Quality Control (IQC) aims to demonstrate that results are consistent, and the method is under control.

<b>Clause Ref</b>	<b>Requirement</b>
<b>T12.1.a</b> <b>R</b> <i>Interpretation</i>	An internal quality control (IQC) system must cover each commodity and parameter tested. <i>Records should be available demonstrating:</i> <ul style="list-style-type: none"> <li>• when checks were made</li> <li>• which commodities and parameters were checked</li> <li>• through historical data the reliability and consistency of equipment and method.</li> </ul>
<b>T12.1.b</b> <b>UPDATED</b>	Where contractual or PT testing takes place, checks must be performed daily on the equipment being used.
<b>T12.1.c</b>	Testing of samples can only commence when satisfactory IQC results are obtained.
<b>T12.1.d</b> <b>R</b>	Where non contractual testing takes place, IQC checks must be carried out weekly as a minimum.
<b>T12.1.e</b>	Where more than one item of equipment is used for tests, IQC checks must be carried out on each item of equipment.
<b>T12.2.a</b> <b>R</b> <i>Guidance</i>	Values for IQC checks must be prepared in-house following AHDB Guidance. <i>Samples can be obtained in-house or from an accredited third party Testing Facility (e.g. UKAS, ISO, TASCC).</i> <i>Samples obtained from third party testing facilities should be supplied with traceability to the relevant reference method (see Appendix 16)</i>
<i>Further Information</i>	<i>Appendix 16:</i> <a href="https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html">https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html</a>  <i>Preparation of IQC samples can be found in the on-line AHDB Combinable Crops Analyst Training Module (Quality Assurance Module GO5).</i> <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a> <i>This includes details on:</i> <ul style="list-style-type: none"> <li>• selecting a suitable sample</li> <li>• establishing a given value</li> <li>• preparation of the control chart</li> <li>• setting warning and action limits</li> </ul>
<b>T12.2.b</b> <b>UPDATED</b> <b>R</b> <i>Further Information</i>	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). <i>Appendix 17:</i> <a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a>
<b>T12.3</b>	Accuracy of balances / dispensers /measuring cylinders must be checked at least weekly when in use. These checks must not exceed the maximum tolerances permitted as stated in the AHDB– Standards Values for Testing (Appendix 17)

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<b>Guidance</b>	Balances should be checked with a weight of a known value. Weights used should reflect the procedural requirements used on the balance. 1ml of water = 1 gram, therefore a balance can be used to check the volume dispensed.
<b>Further Information</b>	Appendix 17: <a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a>
<b>T12.4</b> <b>R</b> <b>Interpretation</b>	Where IQC results fall outside the warning and action limits corrective action must be taken and recorded The corrective action should include one or a combination of the following: <ul style="list-style-type: none"> <li>• Retest the sample</li> <li>• Check staff procedure</li> <li>• Check equipment</li> <li>• Check sample for deterioration</li> <li>• Check the validity of previous test results.</li> </ul> If the action taken has not corrected the issue, the Designated Person must be informed.
<b>Guidance</b>	For corrective action guidance refer to the AHDB On-line Combinable Crop Analyst Training Module (Quality Assurance Module GO5). <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a>
<b>T12.5</b> <b>R</b> <b>Interpretation</b>	Where IQC results indicate an offset or drift, corrective action must be taken and recorded. Offset = 9 or more consecutive points on one side of the established value. Drift = 6 consecutive points showing an increasing or decreasing trend. The corrective action should include: <ul style="list-style-type: none"> <li>• Check equipment</li> <li>• Check sample for deterioration</li> </ul>
<b>Further Information</b>	For corrective action guidance refer to the AHDB On-line Combinable Crop Analyst Training Module. (Quality Assurance Module GO5). <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a>

## T13 PROFICIENCY (“RING”) TESTS (PT)

**Definition** Proficiency, or ring, tests provide an independent external check that the Testing Facility is achieving a consistent level of results that are in line with others performing the same tests.

**Clause Ref** Requirement

<b>T13.1.a</b> <b>R</b> <b>Interpretation</b>	Each Testing Facility must participate in a proficiency testing scheme for each commodity, where one is available. A list of certified proficiency testing schemes and commodities is available in Appendix 15. Facilities that provide a proficiency testing scheme must comply with Appendix 15 of this standard. <a href="http://www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html">www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html</a>
<b>T13.1.b</b> <b>UPDATED</b> <b>R</b> <b>Interpretation</b>	Testing Facilities must participate in proficiency schemes where available whilst testing is taking place. Stores that do not receive goods throughout the year are only expected to participate in Proficiency Testing while intake is taking place. Participation in a PT

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	<i>scheme outside these periods should be considered for calibration monitoring purposes.</i>
<b>T13.1.c</b> <b>R</b> <i>Interpretation</i>	All relevant tests must be undertaken on each occasion.  <i>Relevant tests are those that are undertaken on each commodity by the Testing Facility.</i>
<b>T13.2.a</b>	The scheme must be operated by an organisation listed by AIC (in Appendix 15) or an accredited PT provider (ISO or UKAS).
<b>T13.2.b</b> <b>R</b> <i>Guidance</i>	Where no proficiency scheme exists the Testing Facility must demonstrate results are accurate and traceable to reference methods.  <i>The testing facility should source samples from a reference material producer or source data from in-house samples which have undergone reference testing.</i>
<b>T13.2.c</b> <b>R</b> <i>Interpretation</i>	Where atypical commodities are encountered or testing is only undertaken infrequently throughout the year, the Testing Facility is not required to participate in a regular PT scheme but must be able to demonstrate that results are accurate and traceable to reference methods.  <i>An atypical commodity is one which is not usually handled by the Testing Facility but maybe handled on a one-off occasion.</i> <i>Accuracy of results can be demonstrated by obtaining and testing one or a combination of the following:</i> <ul style="list-style-type: none"> <li>• <i>a retrospective PT sample</i></li> <li>• <i>a known reference tested sample</i></li> <li>• <i>reference data on samples of that commodity</i></li> </ul>
<b>T13.3.a</b> <b>UPDATED</b> <b>R</b> <i>Further Information</i>	The Designated Person or deputy must review reports from the proficiency scheme on receipt. This review must be recorded regardless of result.  <i>Following the guidelines in AHDB Module GO5</i> <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a>
<b>T13.3.b</b> <b>R</b> <i>Guidance</i>	Appropriate corrective actions must be implemented and recorded typically when z-scores exceeding 2 are reported or when adverse trends are observed.  <i>Z-scores: Regardless of the sign (+/-)</i> <ul style="list-style-type: none"> <li>• <i>Less than or equal to 2 is considered to be satisfactory.</i></li> <li>• <i>Greater than 2 but less than or equal to 3 is considered to be questionable and suggests some attention to equipment and/or procedure may be required.</i></li> <li>• <i>Greater than 3 is considered to be unsatisfactory and requires examination of the equipment and/or procedure.</i></li> </ul>
<i>Further Information</i>	<i>Details of adverse trends (e.g. offsets or slopes) can be found in the AHDB On-line Combinable Crops Analyst Training Module (Quality Assurance Module GO5).</i> <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a>

# Appendix 3