



Animal Health Matters.  
For Safe Food Solutions.



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# Risk based inspection system

Marco De Nardi



# Key features and benefits of risk-based food inspection

- Focuses on
  - **Risk factors:** points of the food chain or processes that pose highest risk
  - **Hazards** identification and characterization
- **Minimises costs** to food operators by reducing unnecessary inspection and testing costs
- Promotes **preventive** rather than reactive approach to food control
- Optimizes the **efficiency** of food control and use of inspection resources



# What will change?

- **Everyone within the dairy value chain is responsible for the safety and quality of the milk / dairy product**
  - the milk producer
  - the milk collector / transporter
  - the dairy processor
  - the retailer
  - ...
- **The governmental authorities**
  - 1) control if the responsibility is taken over by the stakeholders and
  - 2) focus controls on hazards/points of the dairy value chain that pose highest risk (risk factors)



# Risk based food inspection

## Risk-based food inspection manual

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FAO  
FOOD AND  
NUTRITION  
PAPER

89

<ftp://ftp.fao.org/docrep/fao/010/i0096e/i0096e00.pdf>

Annex

**5**

## Conducting Risk-based Inspections

1. PURPOSE AND SCOPE
2. RISK-BASED ROUTINE INSPECTIONS
3. WHAT IS NEEDED TO PROPERLY CONDUCT A RISK-BASED INSPECTION?
4. RISK-BASED INSPECTION METHODOLOGY
5. ACHIEVING ON-SITE AND LONG-TERM COMPLIANCE
6. INSPECTION FORM AND SCORING
7. CLOSING CONFERENCE
8. SUMMARY

FDA:

<http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM188556.pdf>

This Annex provides program managers and front-line inspection staff with guidance on planning, scheduling, conducting, and evaluating risk-based inspections.



Traditional Food Inspection	Risk-based Food Inspection
<p>Has centred on determining compliance by food processing establishments with a number of regulations (may or may not be up to date).</p>	<p>Focuses inspection on risk factors that may cause food-borne disease.</p>
<p>The effectiveness of this method of inspection depends on the time available to inspectors to check the facility under inspection and particularly its products physically.</p>	<p>The inspector will make better use of his/her scarce time allocation to each processor, without overlooking existing non-compliance and violations of regulations.</p>
<p><b>The method is corrective.</b> No assurance after this type of inspection that there will not be recurrence of the violation.</p>	<p>The inspection will be based on risk and will thus fulfil its <b>ultimate purpose of safeguarding the consumer.</b> Product samples will be collected and analysed only for verification purposes and no longer as a means to ensure product safety.</p>



# How to determine risk factors?

- To be able to **focus inspection** on risk factors for food borne disease it is first necessary to determine **what these factors** are
- Risk factors may be **common to many countries** and types of food and food processing operations, or might be **specific for a single country**, food or operation
- Usually, national food control systems rely on various techniques and programs:



# FAO: Risk based food inspection

Workshop on Improved Food Inspection Capacity Building Based on Risk Analysis (May 21-23, 2014; Seoul, Korea)

## Techniques & Programmes to Determine Food-borne Risk Factors

- Epidemiological surveillance by health authorities by linking food borne diseases with their origin through outbreak investigations
  - Contaminant monitoring programme
  - Environmental considerations- quality of water used for irrigation of leafy vegetables, flies in eating places
  - Product & producer/processor histories
  - Frequency of non compliance by specific operations
- Lacking in many countries
- Raw chicken meat harbour Campylobacter and Salmonella



# Quiz 1

- **What is a food borne disease risk factors?**

> Those factors that may cause food borne disease in consumers if left uncontrolled





# Quiz 2

- **Can you list important general food borne disease risk factors?**
- Cross contamination (from a raw to a ready-to-eat product)
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Poor personal hygiene
- Water quality
- Presence of pests



# Prioritization for inspection based on establishment and product profiles

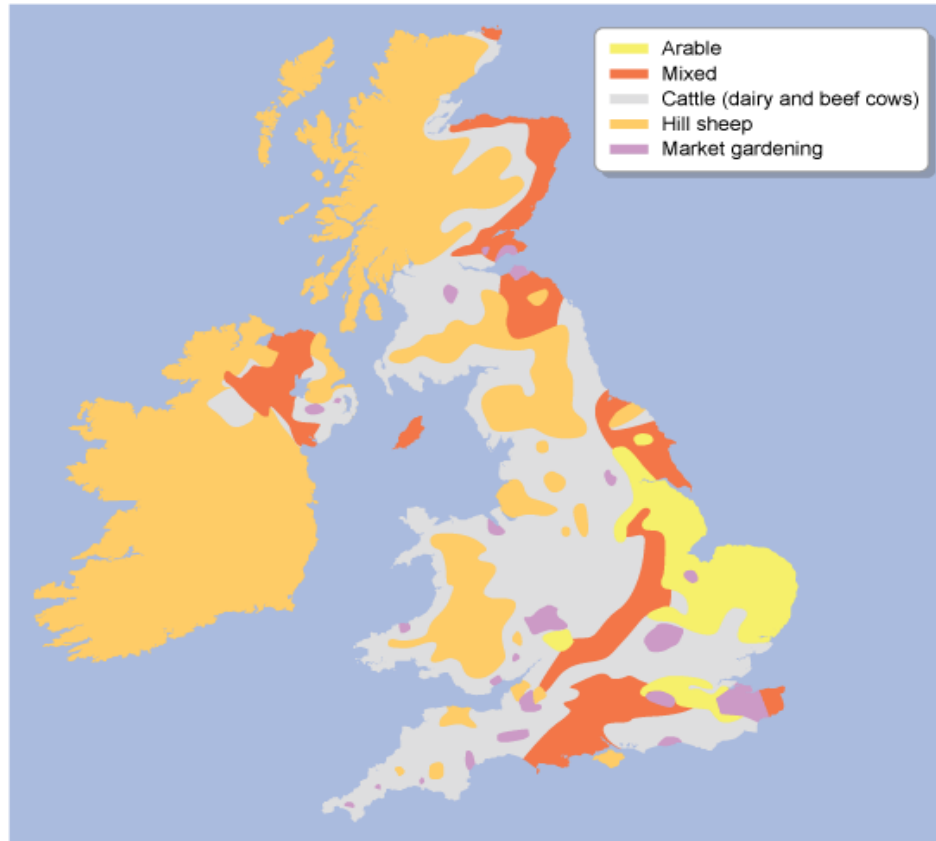
- When the number of establishment to be inspected is large enough to overwhelm the national or local food control system, some level of **prioritization** is necessary ....
- ....to ensure that **products** that pose greater risk to consumers and **establishments** that have a poor record of compliance are given special attention and inspected more frequently

Establishment compliance profile	Product risk profile	Inspection priority*
Low	High	1
Low	Low	2
High	High	2
High	Low	3

1=top priority  
2=medium p.  
3=low p.



# United Kingdom



27.07.2016

# Dairy hygiene inspection UK

- <https://www.gov.uk/government/publications/farming-inspections/facility-inspections#dairy-hygiene-inspection>
- <https://www.food.gov.uk/enforcement/monitoring/dhi#toc-3>
- FSA dairy hygiene inspections aim to ensure a satisfactory standard of hygiene is maintained on **all dairy** farms by inspecting milking premises, equipment and milk-producing animals, and enforcing satisfactory standards.
- Inspectors enforce parts of European Commission regulations **852/2004**, **853/2004**, **854/2004** and the Food Hygiene (England) Regulations 2006 and Food Hygiene (Wales) Regulations 2006 as amended.



[Persone che potres...](#) x [EuFMD - The Euro...](#) x [EuFMD - The Euro...](#) x [EuFMD Webinars...](#) x [FDA UCM188556.pdf](#) x [Red Tractor Assura...](#) x [Dairy hygiene insp...](#) x [D Improved Risk-Bas...](#) x [G milk inspection - C...](#) x [Primo utente](#)

[www.thedairysite.com/news/35077/improved-riskbased-dairy-inspections/](#)

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**Improved Risk-Based Dairy Inspections**  
 01 July 2011

**UK - The British Food Standards Agency is changing the frequency of official hygiene inspections on dairy farms in England, Wales and Northern Ireland, to make the system more proportionate to the food safety risks.**

The changes, which come into effect from today 1 July, will lead to a reduction in official inspections in England and Wales from more than 11,000 to about 3,000 per year.

In Northern Ireland there will be a reduction from 4,500 to 3,200 inspections per year.

This will reduce the burden on the competent authorities that carry out the inspections, lower the cost to taxpayers, and provide a cost equivalent of £150,000 per year in saved time for dairy farmers.

Following a period of consultation, the key features of the amended system are:

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**Canadian Cattle Gain Access to Turkish Market**  
 28 June 2016

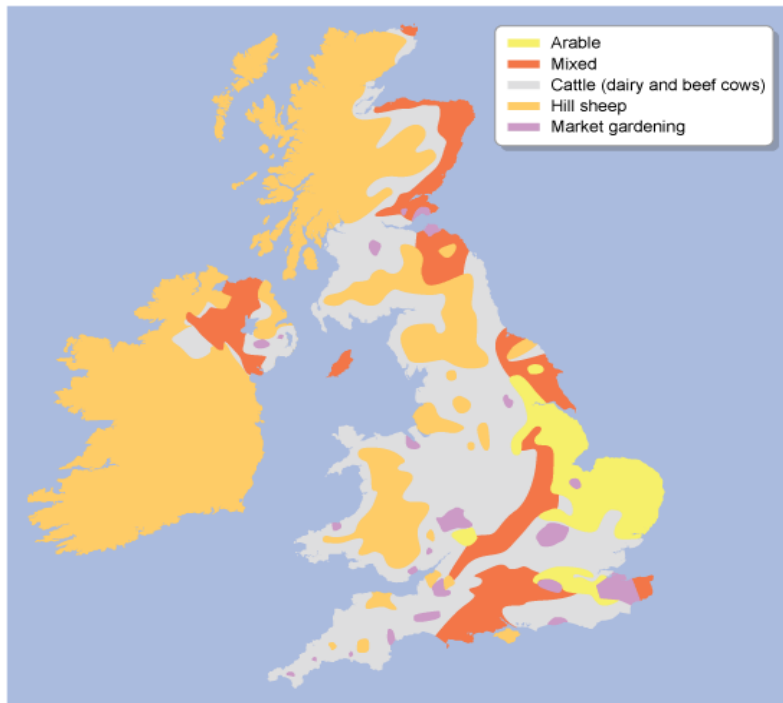
**CME: Increased Cattle on Feed Bring Placements Back to 'Normal' Levels**  
 28 June 2016

**Expert: US Not Price Competitive in World Milk Market**



# 1) Who gets inspected

- All dairy farms in the UK are inspected.



# 2) How to inspect: guide to farm inspections

## Dairy Hygiene Inspectorate Guide to Farm Inspections – Operating Procedure

### CONTENTS

#### INTRODUCTION

##### SECTION 1 – Pre-Inspection Procedures

- 1.1 Policy on inspection frequency
- 1.2 Policy on inspections
- 1.3 Policy on routine inspections when no one is available on farm
- 1.4 Policy on 'follow-up' inspections when no one is available on the farm
- 1.5 Organisation of scheduled inspections

##### SECTION 2 - On-Farm Procedures

###### 2.1 Pre-inspection

- 2.1.1 Documents and equipment
- 2.2.2 Professional approach and standards

###### 2.2 The Inspection

- 2.2.1 Animal Health and Cleanliness
- 2.2.2 Milking Practices
- 2.2.3 Milking Premises, Equipment Cleanliness and Condition
- 2.2.4 Milk Storage and Cooling
- 2.2.5 General Hygiene and Management Practices
- 2.2.6 Retailing of raw cows' milk for drinking
- 2.2.7 Post inspection (on-farm)

##### SECTION 3 - Post-inspection Procedure

- 3.1 Completion of FHR1 form
- 3.2 Correspondence and reports
- 3.3 Instructions for secretarial staff
- 3.4 Statutory action
- 3.5 Work recording
- 3.6 Follow-up inspections

##### ANNEX 1 Health and Safety

##### ANNEX 2 Flow Chart of Inspections and Enforcement Action Inspections and sampling frequency

##### ANNEX 3 Untreated Milk Sampling and Flow chart



# 3) What gets inspected

The **Food Standards Agency's** (FSA) routine inspections check:

- animals and their housing
- milking operations, equipment, cleaning methods, washrooms, milk storage and collection
- hygiene management
- the dairy diary
- veterinary medicines records (use and purchase)
- first purchaser milk quality test results and monthly milk statements
- confirmation of [Red Tractor assurance certification](#)





# Assured Dairy Farmer Scheme -Red Tractor

## MILK PRODUCTION (MP)

STANDARDS	HOW YOU WILL BE MEASURED
<b>AIM: Safe and hygienic milk collection that prevents cross-contamination between farms</b>	
<b>MP.a</b> <b>The milk collection area must be kept practicably clean and tidy (Revised)</b>	<ul style="list-style-type: none"> <li>The area from the back axle of the tanker to the storage tank access is made of concrete or similar surface, complete (no potholes), drained and kept sufficiently clean that the tanker hose is not soiled when in use</li> <li>The walkway from the driver's door to the back axle of the tanker and storage tank access provides clean, hard-standing access for the tanker driver</li> <li>Unobstructed access to collection points for tanker (including down the drive) and driver</li> </ul>
<b>MP.a.1</b> <b>The milk collection area must be externally lit to facilitate the safe collection of milk</b>	<ul style="list-style-type: none"> <li>Sufficient external lighting to allow milk to be collected in darkness</li> </ul>
<b>AIM: The dairy and milk storage area is kept in a clean, food-safe manner</b>	
<b>MP.b Key</b> <b>The dairy and milk storage area must be kept clean, tidy and free from foul odours and airborne dust</b>	<ul style="list-style-type: none"> <li>Applies to walls, floors, doors, ceilings, light covers in rooms related to the dairy, hand washing and milk storage</li> <li>Area free from accumulated dirt, dust, cobwebs, mould, rust, rubbish and medicines, chemicals/ products, buckets and equipment not in use (including pressure washers when not specifically used for dairy)</li> <li>Foul odours avoided by keeping drains free from blockages, adequate ventilation and not siting slurry/ effluent tanks next to dairy</li> <li>A means of cleaning the dairy available e.g. dedicated brush or hose pipe</li> </ul>
<b>MP.c Key</b> <b>Structures within the dairy and milk storage area must be sound, maintained and suitable</b>	<ul style="list-style-type: none"> <li>Walls (the full height to the ceiling) and doors are undamaged with a sealed, washable finish</li> <li>Floors are impervious, well-drained (no standing water) and complete (any cracks not able to hold dirt or water)</li> <li>Ceilings and roof linings are complete and maintained. False ceilings are fully sealed</li> <li>Any beams present are treated with a food-safe sealing product and maintained</li> <li>Well-fitting, complete windows that are permanently secured shut or have fitted fly screens</li> <li>Lights are shatterproof or covered</li> </ul>
<b>MP.d</b> <b>Dedicated and accessible hand washing and drying facilities must be provided</b>	<ul style="list-style-type: none"> <li>Located within the dairy or an adjacent room easily accessible to tanker driver</li> <li>Not used by all staff for general-purpose if situated in the dairy</li> <li>Facilities include a fitted sink for mixing hot and cold water or mixing tap, hot and cold water, unscented soap and paper towels (and lidded bin emptied daily) or effective hand dryer</li> <li>Hand basins discharge into a drain or well-drained floor</li> </ul>
<b>MP.e Key</b> <b>The dairy and milk storage access points must be kept secure at night and when unattended</b>	<ul style="list-style-type: none"> <li>Doors on all entrances to the dairy/ storage facilities are well-fitting (with no gaps) and either the external doors or the room can be locked</li> <li>Doors are kept closed when not in use</li> </ul>



### Dairy Standards

1st October 2014  
Version 3.0



<http://assurance.redtractor.org.uk/contentfiles/Farmers-5614.pdf>

**RED TRACTOR ASSURANCE FOR FARMS  
DAIRY STANDARDS  
SELF ASSESSMENT CHECKLIST**

Version 3.0

		Do you meet the requirements of the Standards?		
Code	Standard	YES	NO	N/A
<b>DOCUMENTS AND PROCEDURES</b>				
DP.a	Producers must have a copy of the Red Tractor Assurance for Farms - Dairy Standards available			
DP.b	A documented plan for the effective management of serious incidents and potential emergency situations that threaten the welfare of livestock, food safety or the environment must be in place and known to key staff			
DP.c	Systems must be in place for recording, investigating and resolution of any complaints received that are relevant to the requirement of the Dairy Standards			
DP.d	Producers must ensure that new production sites are suitable for use			
<b>STAFF AND LABOUR PROVIDERS</b>				
SC.a	Systems must be in place to ensure that all new staff are effectively trained and deemed competent to carry out the activities they are employed to do			
SC.b	The performance and competence of staff must be regularly reviewed and refresher training implemented as required			
SC.c	Records of training must be kept			
SC.d	Where labour providers are used to supply temporary or permanent staff an agreement must be in place to ensure competent persons are provided			

<b>MILK PRODUCTION</b>		YES	NO	N/A
MP.a	The milk collection area must be kept practicably clean and tidy			
MP.a.1	The milk collection area must be externally lit to facilitate the safe collection of milk			
MP.b	The dairy and milk storage area must be kept clean, tidy and free from foul odours and airborne dust			
MP.d	Dedicated and accessible hand washing and drying facilities must be provided			
MP.e	The dairy and milk storage access points must be kept secure at night and when unattended			
MP.f	Milk storage tanks are managed to reduce the risk of milk contamination			
MP.g	Milk cooling systems and storage tanks cool milk to required temperatures			
MP.h	Milk cooling systems and storage tanks must be maintained to ensure effective cooling and washing			
MP.i	The milking parlour must be kept clean and tidy			
MP.i.1	Equipment in the parlour must be clean			
MP.i.2	A supply of water and suitable means of washing must be available to the parlour area			
MP.j	Structures within the milking parlour area must be sound, maintained and suitable			

<b>HOUSING, SHELTER AND HANDLING FACILITIES</b>		YES	NO	N/A
HF.d.1	Safe, suitable and legal bedding is provided in lying areas			
HF.d.2	Lying areas provide comfort			
HF.e	Housing must be lit to allow normal behaviours, rest and effective inspection of livestock			
HF.f	Housing must be of sufficient size			
HF.g	Livestock must be kept in appropriate groups			
HF.h	Handling facilities must be in place and maintained in a condition that minimises the risk of injury and distress			
HF.i	There must be appropriate facilities for livestock to give birth			
HF.j	Facilities must be available on-farm that enable the loading and unloading of livestock with minimal stress and risk of injury to livestock			
HF.k	Livestock kept outdoors must have access to shelter and well-drained lying areas			
HF.k.1	Tracks and gateways must be maintained for grazing cattle			



- If the inspection finds problems, the herd health plan and the milking plant test results may be inspected.
- You can be inspected by the FSA if they get a complaint about farm conditions by a purchaser or other third party. This inspection will happen within 3 working days of the complaint.



# 4) Time and length



# Earned Recognition in Dairy Hygiene

- A baseline **24 months inspection frequency** for farms supplying raw milk for pasteurisation
- Subject to the caveats, dairy farms with membership of the **Red Tractor Assurance Dairy (RTAD)** scheme will benefit from an **extended official inspection frequency of 10 years**
- Dairy farms producing raw drinking milk for human consumption will be subject to official inspection at a frequency of **6 months**.
- **Ad hoc inspections** will be carried out in response to adverse findings or notifications from official inspection, RTAD audit, third parties or first purchasers of raw milk.
- RTAD farms known to supply raw milk to manufacturers of unpasteurised dairy product will not benefit from an extended official inspection frequency.
- Those RTAD members subject to formal official action, or suspension from the RTAD scheme, will not benefit from an extended official inspection frequency.
- In the first year of the amended controls official inspections will focus on those dairy farms judged as least compliant under the previous official controls regime.
- The new arrangements will be **reviewed after a period of three years**

# Time and length (Red Tractor)

- **Additional checks** are carried out on farms that are members of the **Assured Dairy Farmer scheme** (a **Red Tractor assurance scheme**). In the UK, there are approximately 12,000 holdings that are audited every 18 months against the Assured Dairy Farm Scheme standards.
- Your farm is usually inspected once every 10 years .
- However, you'll get inspected once every 2 years if you're considered a higher risk site, for example:
  - you've broken any dairy hygiene rules
  - you sell raw milk, ie non-pasteurised
- Inspections take about 1.5 hours. You won't get advance notice of an inspection.



# 5) What happens next

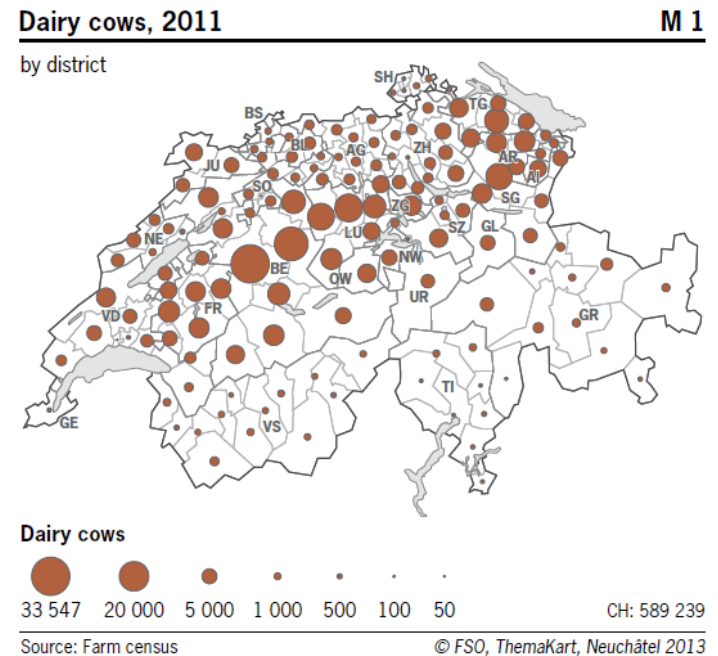
- Your farm is given **1 of 4 compliance levels**:
- 1 - actively compliant 2 - broadly compliant 3 - weak compliance 4 - poor compliance
- Any follow-up action depends on the nature of your offence and your farm's compliance history.
- You can show you've met minor non-compliances like paperwork errors by email or post.
- If you have a more significant compliance issue, like a structural or hygiene problem, then you'll normally get a follow-up inspection.
- You must agree a timescale with the FSA to correct any problems.



# Switzerland

Dairy farming and milk production constitute the most important branch of agriculture in Switzerland.

In 2011, some 590,000 cows on 32,000 farms produced over 4 million tonnes of milk.





# Dairy sector stakeholders in Switzerland

- [FOAG \(Federal Office for Agriculture\)](#)
- [FSVO \(Federal Food Safety and Veterinary Office\)](#)
- [Braunvieh Schweiz](#)
- [swissherdbook](#)
- [Swiss Holstein Federation](#)
- [Suckler Cow Switzerland](#)
- [Swiss Breeding Association of Eringer](#)
- [Swiss Farmers' Union](#)
- [Swiss cattle and beef producers](#)
- [Swiss Association for Animal Production](#)
- [Identitas](#)
- [Swissgenetics](#)
- [Select Star SA](#)
- [Swiss Cooperative of Cattle Traders](#)
- [Cattle export Switzerland](#)
- [Qualitas AG](#)
- [SuisseLab AG](#)
- [Linear AG](#)



**Ordinanza  
sul controllo del latte  
(OCL)**

916.351.0

del 20 ottobre 2010 (Stato 1° gennaio 2015)

*Il Consiglio federale svizzero,*

visti gli articoli 15 capoverso 3 e 37 capoverso 1 della legge del 9 ottobre 1992<sup>1</sup> sulle derrate alimentari;  
visti gli articoli 10 e 177 capoverso 1 della legge del 29 aprile 1998<sup>2</sup> sull'agricoltura,  
*ordina:*

**Sezione 1: Disposizioni generali**

**Art. 1** Oggetto

La presente ordinanza disciplina:

- a. l'igiene nella produzione lattiera;
- b. il controllo dell'igiene del latte.

**Ordinanza  
sul coordinamento dei controlli delle aziende agricole  
(OCoC)**

910.15

del 23 ottobre 2013 (Stato 1° gennaio 2016)

<sup>2</sup> Le organizzazioni nazionali dei produttori e dei valorizzatori del latte (valorizzatori) (organizzazioni dei produttori e dei valorizzatori) sono responsabili dell'esecuzione, del coordinamento, dello sviluppo e della vigilanza del controllo del latte.

<sup>5</sup> La frequenza e il coordinamento dei controlli sono retti dall'ordinanza del 23 ottobre 2013<sup>17</sup> sul coordinamento dei controlli delle aziende agricole.<sup>18</sup>

<sup>6</sup> Le competenti autorità cantonali provvedono affinché i dati relativi ai controlli vengano registrati o trasferiti nel sistema d'informazione centrale ai sensi dell'articolo 165d della legge del 29 aprile 1998 sull'agricoltura.<sup>19</sup>



**Ordinanza  
sul coordinamento dei controlli delle aziende agricole  
(OCoC)**

**910.15**

del 23 ottobre 2013 (Stato 1° gennaio 2016)

**Art. 3** Frequenza e coordinamento dei controlli di base

<sup>1</sup> In ogni azienda vengono svolti controlli di base per ogni settore; di regola occorre controllare ogni unità di produzione e ogni ramo aziendale. Per ogni settore l'intervallo tra due controlli di base non deve essere più lungo del periodo di cui all'allegato 1, laddove la fine del periodo è la fine del rispettivo anno civile.

<sup>2</sup> I Cantoni provvedono al coordinamento dei controlli di base in modo che, di regola, un'azienda sia controllata non più di una volta per l'anno civile. Sono possibili eccezioni al coordinamento in particolare per:

- a. controlli di base che non richiedono la presenza del gestore;
- b. controlli di base relativi ai seguenti tipi di pagamenti diretti:
  - 1.<sup>16</sup> contributi per la biodiversità per la qualità del livello II e per l'interconnessione,
  2. contributo per la qualità del paesaggio,
  3. contributi per l'efficienza delle risorse.

<sup>3</sup> Almeno il 10 per cento dei controlli di base per la protezione degli animali e i contributi per il benessere degli animali va svolto senza preavviso.



**Ordinanza  
sul coordinamento dei controlli delle aziende agricole  
(OCoC)**

**910.15**

del 23 ottobre 2013 (Stato 1° gennaio 2016)

**Settori assoggettati a controlli di base e frequenza dei controlli di base**

**1. Sicurezza alimentare, salute degli animali e protezione degli animali**

Settore	Ordinanza	Periodo in anni per le	
		aziende annuali	aziende d'estivazione
1.1 Igiene nella produzione primaria vegetale	Ordinanza del 23 novembre 2005 <sup>25</sup> concernente la produzione primaria	4	8
1.2 Igiene nella produzione primaria animale (senza produzione lattiera)	Ordinanza del 23 novembre 2005 concernente la produzione primaria	4	8
1.3 Igiene nella produzione lattiera	Ordinanza del 23 novembre 2005 concernente la produzione primaria Ordinanza del 20 ottobre 2010 <sup>26</sup> sul controllo del latte	4	8
1.4 Medicamenti veterinari	Ordinanza del 18 agosto 2004 <sup>27</sup> sui medicamenti veterinari	4	8
1.5 Salute animale ed epizoozie	Ordinanza del 27 giugno 1995 <sup>28</sup> sulle epizoozie	4	8
1.6 <sup>29</sup> Traffico di animali ed effettivi di bovini*	Ordinanza BDTA del 26 ottobre 2011 <sup>30</sup> Ordinanza del 23 ottobre 2013 <sup>31</sup> sui pagamenti diretti (OPD)	4	8



Ämtliche Kontrollperson:	Kontrolle angekündigt: <input type="checkbox"/> ja <input type="checkbox"/> nein
Grundkontrolle <input type="checkbox"/> Zwischenkontrolle <input type="checkbox"/>	Nachkontrolle <input type="checkbox"/> andere Kontrolle <input type="checkbox"/>

## KONTROLLBERICHT

### BETRIEBSBLATT

Betriebsdaten	Tierhaltung	Anzahl Tiere
Name	Rindviehhaltung mit Verkehrsmilchproduktion	
Vorname	Rindviehhaltung ohne Verkehrsmilchproduktion	
Adresse	Schweinehaltung	
PLZ und Ort	Geflügelhaltung	
Telefon	Schafhaltung	
Betriebsstandort	Ziegenhaltung	
TVD-Nr.	Pferdehaltung	
BUR-Nr.	Gewerbliche Kanarienhaltung	
Kantonale ID-Nr.	Neuweltkamelidenhaltung	
Produktionsart (ÖLN, Eo, ...)	In Gehägen gehaltenes Wild	
Kontrolldatum	Fischhaltung	
	Bienenhaltung (Anzahl Völker)	

**Empfehlung der Kontrollperson an zuständige Stelle**

**1) Zusammenfassung der beanstandeten Punkte**

Kontrollpunkt	Beschreibung	Behebung der Beanstandung bis:	Rückmeldung des Tierhalters bis:

**2) Empfehlung an Vollzugsstelle: Nachkontrolle bei folgenden Kontrollpunkten:**

**3) Empfehlung an Vollzugsstelle: Verwarnung bei folgenden Kontrollpunkten:**

**4) Empfehlung an Vollzugsstelle: Erlass einer Verfügung bei folgenden Kontrollpunkten:**

**5) Empfehlung an Vollzugsstelle: Einreichen Strafanzeige bei folgenden Kontrollpunkten:**

**6) Empfehlung an Vollzugsstelle: Verfügung einer Sperre bei folgenden Kontrollpunkten:**

Name / Vorname:	TVD-Nr.:	Datum:
-----------------	----------	--------

## MILCHHYGIENE MHy

Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
			Rindviehhaltung mit Verkehrsmilchproduktion Rindviehhaltung ohne Verkehrsmilchproduktion Schweinehaltung Sowenhaltung Geflügelhaltung Schafhaltung Ziegenhaltung Pferdehaltung Gewerbliche Kanarienhaltung Neuweltkameliden- haltung In Gehägen ge- haltenes Wild
MHy 01	Die Euterkontrollen werden monatlich durchgeführt, dokumentiert und die Ergebnisse mindestens 3 Jahre aufbewahrt.	Befund Bemerkung	
MHy 02	Die Voraussetzungen für die erforderliche Hygiene beim Melken sind getroffen	Befund Bemerkung	
MHy 03	Für die korrekte Wartung der Melkanlage wird gesorgt.	Befund Bemerkung	
MHy 04	Sauberkeit der Reinigungs- und Milchlagerräume, Tank- und milchführende Anlagen; Trinkwasserqualität.	Befund Bemerkung	
MHy 05	Der Reinigungs- und Milchlagerraum sowie der Tank und die milchführenden Anlagen sind in korrektem Zustand.	Befund Bemerkung	
MHy 06	Die Milch wird vorschriftsgemäss filtriert, gekühlt, gelagert und transportiert.	Befund Bemerkung	
MHy 07	Das Ablieferungsverbot für Milch wird eingehalten.	Befund Bemerkung	

Befund: ✓ = erfüllt, ○ = Mangel (nicht erfüllt), — = nicht kontrolliert, | = nicht zutreffend (nicht anwendbar)  
Mangel: g = geringfügig, w = wesentlich, s = schwerwiegend

Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
MHy +	Weitere Aspekte Milchhygiene	Bemerkung	

Befund: ✓ = erfüllt, ○ = Mangel (nicht erfüllt), — = nicht kontrolliert, | = nicht zutreffend (nicht anwendbar)  
Mangel: g = geringfügig, w = wesentlich, s = schwerwiegend

Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
			Rindviehhaltung mit Verkehrsmilchproduktion Rindviehhaltung ohne Verkehrsmilchproduktion Schweinehaltung Sowenhaltung Geflügelhaltung Schafhaltung Ziegenhaltung Pferdehaltung Gewerbliche Kanarienhaltung Neuweltkameliden- haltung In Gehägen ge- haltenes Wild
MHy 00	Die Milch wird auf hygienische Art und Weise gewonnen und Vorkehrungen gegen Rückstände sind getroffen.	erfüllt Mangel Mängelbeschreibung	

Befund: ✓ = erfüllt, ○ = Mangel (nicht erfüllt), — = nicht kontrolliert, | = nicht zutreffend (nicht anwendbar)  
Mangel: g = geringfügig, w = wesentlich, s = schwerwiegend

Name / Vorname:	TVD-Nr.:	Datum:
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## HYGIENE TIERISCHE PRIMÄRPRODUKTION PrP

Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
PrP 01	Das Tränkewasser ist sauber und die Futtermittel sind unverdorben.	Befund Bemerkung	
PrP 02	Alle Einrichtungen, welche mit Futtermitteln und tierischen Primärprodukten in Kontakt kommen, sind einwandfrei.	Befund Bemerkung	
PrP 03	Futtermittel und tierische Primärprodukte werden von gefährlichen Stoffen und Abfällen getrennt gelagert.	Befund Bemerkung	
PrP 04	Die Art, Menge und Herkunft der zugekauften Futtermittel ist dokumentiert.	Befund Bemerkung	
PrP 06	Die Personalhygiene im Betrieb ist genügend und angemessen.	Befund Bemerkung	
PrP 07	Die Art, Menge und Empfänger von tierischen Primärprodukten sind dokumentiert.	Befund Bemerkung	
PrP 08	Eier werden sachgerecht gelagert.	Befund Bemerkung	

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Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
PrP +	Weitere Aspekte Hygiene in der tierischen Primärproduktion	Bemerkung	

Befund: ✓ = erfüllt, ○ = Mangel (nicht erfüllt), — = nicht kontrolliert, | = nicht zutreffend (nicht anwendbar)  
Mangel: g = geringfügig, w = wesentlich, s = schwerwiegend

Nr.	Kontrollpunkt	Befund Bemerkung	Tierhaltungen
PrP 00	Die Herstellung der tierischen Primärprodukte erfolgt so, dass die daraus gewonnenen Lebensmittel sicher und hygienisch sind.	erfüllt Mangel Mängelbeschreibung	

Befund: ✓ = erfüllt, ○ = Mangel (nicht erfüllt), — = nicht kontrolliert, | = nicht zutreffend (nicht anwendbar)  
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Animal Health Matters.  
For Safe Food Solutions.



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# Thanks