

General

Introduction - Scope of TASCC

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

Table of TASCC 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)		

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

Interpretation – how to demonstrate compliance to the clause requirement.

Guidance – further explanation of the clause requirement.

Information – web links containing further information.

G1 SCHEME AND LEGISLATIVE REQUIREMENTS

Clause Ref	Requirement
G1.1 UPDATED R <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 will be audited annually against all relevant sections of the scheme as per their scope of certification.</i>
Guidance	Participants must comply with the General section and the relevant Code of Practice as per their TASCSC scope of certification. If the Participant is engaged in an activity that is covered in the TASCSC scheme, it must be included in their TASCSC scope of certifications and audited annually.
Information	See Scheme Rules section 1.3
G1.2 UPDATED R	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.
G1.3 NEW	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.
G1.4 NEW	All food/ feed placed on the market under the scope of TASCSC 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.
G1.5 R	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.
Information	https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html
G1.6 NEW	Participants and Applicants must advise the Certification Body in writing of changes to business ownership or management contacts.
G1.7 NEW	Participants and Applicants must notify the Certification Body in a timely manner where a Competent Authority takes Formal Action or withdraws Earned Recognition for food/feed safety issues.

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Management Commitment

Aim

The Participant must provide resource to ensure compliance with legislation and TASC Scheme requirements.

G2 MANAGEMENT COMMITMENT

Clause Ref	Requirement
G2.1 UPDATED	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.
G2.2 R	This Policy Statement must be reviewed at least every 12 months.
G2.3	Controls must ensure compliance with this Standard during all hours the Participant operates.
G2.4 NEW	The Participant must establish, implement and maintain an effective documented quality system in accordance with the requirements of this Standard.
G2.5 NEW	The documented quality system must be updated to comply with changes to legislation and other food/ feed safety related developments, as they occur.
G2.6 UPDATED	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
G3.1 UPDATED	There must be a designated and competent person (or persons) responsible for the implementation of the requirements of this Scheme.

G4 MANAGEMENT REVIEW

Clause Ref	Requirement
G4.1 UPDATED R <i>Interpretation</i>	<p>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.</p> <p><i>Evidence may include, but is not limited to:</i></p> <ul style="list-style-type: none">• Internal and external audits.• Complaints• HACCP review• Incident corrective action• Training and processes• Internal procedures• Changes to business• Legislation• Supplier performance
Guidance	This can be carried out at the same time as the HACCP review.

G5 ORGANISATION CHART

Clause Ref	Requirement
G5.1 UPDATED R	There must be an organisational chart setting out job titles of those responsible for the Participants' operations, quality and food/ feed safety.
Guidance	Responsibilities may be identified in job descriptions linked to titles on the chart.
G5.2	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 TASC scheme.

G6 PERSONNEL AND TRAINING

Clause Ref	Requirement
G6.1 UPDATED R	All personnel (including temporary/ agency personnel) must have received training in food/feed safety relevant to their role(s).
G6.2.a UPDATED	All personnel must be competent in the tasks they may be asked to undertake relevant to food/feed safety.
G6.2.b UPDATED R <i>Interpretation</i>	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 or operations occur. <i>As a minimum, a designated person must complete the relevant AIC i-learning modules or equivalent training package (e.g. Driver CPC training in food/feed safety).</i>
G6.3.a R <i>Interpretation</i>	Records of training must identify the individual trained and confirm receipt and content of training provided. <i>Training records may include but not limited to:</i> <ul style="list-style-type: none">• <i>Date</i>• <i>Signature and printed name of both trainer and trainee</i>• <i>Topics covered</i>• <i>Certificates (where held) obtained from online/internal/external training organisations</i><ul style="list-style-type: none">• <i>Self-assessment reports where appropriate</i>• <i>Competency records</i>
G6.3.b	Personnel must be retrained to the new TASC Scheme within 3 months of its release.
G6.4 R	Deputies must be identified to undertake tasks relevant to food/ feed safety.

Documents

Aim

G7 DOCUMENTS

Clause Ref	Requirement
G7.1 R	The Participant must establish and maintain documentation to implement the requirements of this Scheme.
Information	Forms and Template documents are available on the AIC website https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/forms-and-templates.html
G7.2.a UPDATED R	Changes to documents must only be made by designated and competent personnel.
G7.2.b UPDATED R	Changes to documents must be communicated to all relevant personnel.
G7.2.c UPDATED R	Documents must be dated and only the current versions must be in use.

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G7.2.d	The Participant must ensure that data and IT systems are secure and protected from both internal and external unauthorised access.
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Records

Aim

G8

RECORDS

Clause Ref

Requirement

G8.1.a R UPDATED	All records must be legible and indelible.
G8.1.b R NEW	All records must demonstrate the actions taken, and when/ where they were completed.
Guidance	This may include date, time and / or location the record was created.
G8.2.a R	The name of the person making any entry or alteration must be identifiable.
G8.2.b NEW R	The nature of any change to a record must be clear, so that the original entry is still legible.
G8.3.a R	All relevant records must be retained for a period not less than three years.
Guidance	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 Merchant for five years. See G19.
G8.3.b	Records must be kept in suitable conditions to prevent deterioration and be easily retrievable.
Guidance	Participants should consider defining a retrieval time for records. Participants should consider protecting electronic records from failures of IT systems.
G8.4 NEW	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.

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Legislative Requirements

Aim

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

These requirements are not applicable to Testing Facility Only Participants.

G9 LEGISLATIVE REQUIREMENTS – FOR BOTH FOOD AND FEED

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

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

Clause Ref	Requirement
G10.1. R	The current Defra Code of Practice for the Control of <i>Salmonella</i> must be complied with. The Participant must demonstrate they have access to the code and their activities comply with the above code for both food and feed.
Information	Refer to DEFRA Code of Practice for the Control of <i>Salmonella</i> publication PB 13303. https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html
G10.2 R	Participants must consider the risk of <i>Salmonella</i> as part of their HACCP study.

G11 UNDESIRABLE SUSTANCES IN FOOD AND FEED

Clause Ref	Requirement
G11.1.a R	COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 sets the maximum levels for certain contaminants in foodstuffs.
G11.1.b R	Commission Regulation (EC) No. 2002/32 of 7 May 2002 sets the maximum levels for certain contaminants in feeds.
G11.1.c R	The Participant must check and comply with legislation and individual customers policies/requirements/terms and conditions.
G11.1.d R	Participants must consider the risk of Undesirable Substances as part of their HACCP plan.

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G12 GENETICALLY MODIFIED FOOD/FEED

Clause Ref	Requirement
G12.1.a R	Legislation requires that Genetically Modified (GM) food/feed are clearly identified throughout the supply chain.
G12.1.b	GM food/feed must be segregated from non-GM food/feed.
G12.1.c	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
G13.1 UPDATED R	Where required by food legislation there must be evidence of current appropriate authority approval and / or confirmation of application for registration to the appropriate authority.

G14 ALLERGENS

Clause Ref	Requirement
G14.1 R	The Participant must comply with individual customers policies/requirements/terms and conditions with respect to allergens.
Guidance	EU legislation (Directive 2007/68/EC) identifies groups of materials in certain food ingredients which can cause allergic reactions in some people.

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

Clause Ref	Requirement
G15.1 UPDATED R	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.
Information	Details of current applicable feed legislation can be found on the AIC website. https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html

G16 STATUTORY DECLARATIONS

Clause Ref	Requirement
G16.1 R	Delivery documents or labels for food/feed intended for feed use must comply with the Animal Feed Regulations 2010.
Guidance	<p>Example label</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>Material: Feed Material Name: As defined in Schedule 2 Moisture: X% Net weight: See weighbridge ticket Batch: Include reference to traceability info. Name and address of Merchant</p> </div>
Information	<p>Animal Feed Regulations 2010 https://www.gov.uk/uksi/2010/2503/contents/made Further information https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</p>

G17 REGISTRATION UNDER TSE REGULATIONS

Clause Ref	Requirement
G17.1 UPDATED R	<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>The Participant must be able to show evidence of registration with Defra.</p>
Information	<p>Further information can be found on the following links: https://www.gov.uk/government/organisations/department-for-environment-food-rural-affairs</p> <p>TSE legislation https://www.legislation.gov.uk/uksi/2010/801/contents/made https://www.agindustries.org.uk/site-search.html?sortBy=score&topic=legislation-regulation-n-standards</p>

Hazard Analysis Critical Control Point (HACCP)

Aim

To ensure that Participants complete a formal HACCP Plan 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 Clause Ref	HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) Requirement
G18.1 R	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.
Guidance	The Participant may use Prerequisite Programmes (PRP) to provide controls over a Participant's activities, which may include documented operating procedures or work instructions.
G18.2.a UPDATED R	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.
Guidance	The HACCP scope should include all processes which could affect the safety of the food/feed being supplied.
G18.2.b R	There must be an effective multi-disciplinary HACCP team, with members of the team having received HACCP training.
Guidance	Where a Participant is a sole operator then a multi-disciplinary team is not a requirement. Formal recognised qualifications are not necessary, as long as the HACCP team is demonstrably effective.
Information	https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/tascc-training/i-learning.html
G18.2.c	The Participant must define the process flow / steps from [food/feed/ feed ingredient/ raw material] supply to the point the [food/feed/ feed ingredient] is transferred to the customer / recipient.
G18.2.d NEW	The process flow must be validated by the HACCP team.
G18.2.e NEW <i>Interpretation</i>	There must be a schematic of the process equipment which is visually validated by the HACCP team. <i>This should include points of addition, extraction or recirculation where appropriate</i>
Guidance	The clause requirement is not applicable if there is not any process equipment.
G18.2.f	The HACCP Team must carry out a hazard analysis identifying, as a minimum, chemical, physical, biological and allergen risks as appropriate.
Guidance	This will 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.
G18.2.h	The Participant must identify and implement control measures at appropriate process steps for each identified hazard.
G18.2.i	The HACCP Team must establish critical control points where appropriate.
G18.2.j UPDATED	For all critical control points, there must be defined critical limits which are measurable or observable and can be quantified in a timely manner
G18.2.k	The Participant must establish a monitoring system for all critical control points.

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G18.2.l	The Participant must establish corrective action when critical limits have been breached.
G18.2.m	The Participant must establish documentation to detail the controls and monitoring of all hazards identified in the HACCP study.
G18.3.a	If Prerequisite Programmes (PRP) are used, documentation must be established to detail the controls and monitoring of the programmes.
G18.3.b	If Operational Prerequisite Programmes (OPRP) are used, documentation must be established to detail the controls and monitoring of the programmes.
G18.4	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.
Information	For additional information see the AIC website. AIC HACCP (agindustries.org.uk)
G18.5 UPDATED	The HACCP review must also include any Prerequisite Programmes (PRP) and/ or Operational Prerequisite Programmes (OPRP) where they are used.

Traceability

Aim

This section outlines requirements for retaining traceability records.

G19

TRACEABILITY

Clause Ref

Requirement

G19.1 NEW R	The Participant must have effective traceability for all activities within the scope of certification
Guidance	The purpose of a traceability system is to facilitate recall or investigations into food/feed safety issues arising from a food or feed. The level of traceability required will be determined by the food and feed risk assessments.
G19.2 UPDATED R	Purchase contract records must include details relevant to food/feed safety and traceability.
G19.3 UPDATED R	Service supplier contract records must include details relevant to food/feed safety and traceability.
Guidance	Records may include but not limited to: <ul style="list-style-type: none"> • Quantity • Crop/animal feed description • Haulier name • Date of intake or despatch • Supplier • Delivery order or fixing reference where available for ex-store crops/animal feed • Supplying store or farm • Through stores – where crops/animal feeds are moved within the storage facility • Ship/vessel (if applicable) • Country of origin (if non-UK) • Assured status • Mycotoxin information/levels as per AHDB guidance (if applicable) • GM status (if applicable) • Organic status (if applicable)

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	<ul style="list-style-type: none"> Compliance with the Renewable Energy Directive (RED)
G19.4.a NEW	Intake records must include details relevant to food/feed safety and traceability.
G19.4.b NEW	Records of internal movements and processing must include details relevant to food/feed safety and traceability.
Guidance	It is a legal requirement that relevant documents are readily available in the event of a food/feed safety issue.
G19.4.c NEW	Collection/ Delivery records must include details relevant to food/feed safety and traceability.
G19.4.d	Sales records must include details relevant to food/feed safety and traceability.
G19.4.e	Transport records must include details relevant to food/ feed safety and traceability.
Guidance	This includes transport by any method including road, rail, water and/or air. Hauliers will be able to provide the vehicle registration and trailer number details for traceability purposes.
G19.5 Interpretation	<p>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.</p> <p><i>Special status relates to food/ feed safety, legislation and contractual requirements including: assured/ non-assured, GM/ Non-GM, Organic/ Conventional.</i></p> <p>Mass balance may be used instead of physical segregation for demonstrating compliance with RED.</p>
G19.6	A traceability exercise must be carried out at least every 12 months
Guidance	This may be done as part of a recall/ withdrawal test.

G20 COMPLAINTS

Aim

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

Clause Ref Requirement

G20.1 R	The Participant must register, record and address customer complaints relating to food and feed safety in a timely manner.
G20.2 R	Complaints must be reviewed with attention to severity and any trends, and corrective action taken as necessary to prevent recurrence.
G20.3 R	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.
G20.4 NEW	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
G20.5 NEW	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.
G20.6 R NEW	The destination of any retrieved/ rejected/re-directed [food]/feed must be recorded.

G21 INTERNAL AUDITING

Aim

To ensure that the Participant is checking that the controls implemented are working effectively to protect food/feed safety.

Clause Ref	Requirement
G21.1 NEW R	Participants must have a current programme of internal auditing to ensure the documented quality system is effective, implemented and up to date.
<i>Interpretation</i>	<i>This may include, but is not limited to: The requirements of this Scheme; The Participant's documentation and records; Food/ Feed legislation; activities and operations under the participant's scope of certification.</i>
<i>Guidance</i>	The internal audit should cover procedures, including HACCP and all activities under the Participants scope of certification. Guidance: Template documents are available on the AIC website https://www.agindustries.org.uk/
G21.2 UPDATED R	The internal audit(s) must be documented and effective, ensuring that all relevant activities are audited at least once every twelve months.
<i>Guidance</i>	An internal audit should be carried out by a competent person, either from within the Participants organisation or an external auditor. The internal audit can be programmed over a period of time covering all relevant activities Template docs, sample checklists
G21.3 R	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.

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 food/feed chain.

This standard applies to transport companies, owner operators and brokers of haulage used to carry TASCC approved goods.

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

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

A grower's/contractor's tractor and trailer may under some circumstances move their own goods without an Operators licence.

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

H1 HAULIER RESPONSIBILITY

Clause Ref	Requirement
H1.1	The primary responsibility of the haulier 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 explain the measures they take to prevent contamination of the food/feed.

H2 NEW, HIRED/LEASED AND SECONDHAND VEHICLES

Clause Ref	Requirement
H2.1.a UPDATED R	All vehicles operated must be added to the fleet inventory, the Haulier must inform, gain and retain written approval from the Certification Body.
Interpretation	<i>New vehicles require documented confirmation of purchase including VIN/chassis number.</i>
Information	Kiwa Vehicle Inventory https://aicportal.kiwa.co.uk/Security/Login
H2.1.b	Rigid vehicles and all trailers hired must be from a TASCC Haulage Certified company.
Information	Appendix 19 https://www.agindustries.org.uk/resource/appendix-19-tascc-hire-companies.html Trade Assurance Checker AIC Trade Assurance Schemes (agindustries.org.uk)
H2.1.c R	Before hiring/leasing or purchasing second-hand vehicles for carrying any goods covered by TASCC, the Haulier must provide to the Certification Body: <ul style="list-style-type: none">• a signed declaration that no materials on the current forbidden/exclusion list have been carried• details of the last three loads carried and related cleaning and sanitising records• VIN/Chassis number• date of acquisition
Information	International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 4) https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html

Haulage

H2.1.d UPDATED R Interpretation	Before using any vehicle (including new) all food/feed contact areas must be thoroughly pressure cleaned and sanitised, inspected and records retained.
Guidance	Use food/feed safe sanitisers in accordance with the manufacturer recommendations.
	See H7 vehicle hygiene
H2.2 UPDATED Guidance	Non TASCC Vehicles Hauliers must maintain an up to date inventory of non TASCC bulk vehicles. Non TASCC vehicles can be added to the AIC Vehicle Inventory although not mandatory.

HAULAGE OPERATIONS

Aim

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

H3 VEHICLE INVENTORY

Clause Ref	Requirement
H3.1 R	TASCC Vehicles 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), hired or leased. Information required for each entry in the inventory is: <ul style="list-style-type: none"> • registration number (rigids only) • type • VIN/chassis number • date of purchase or hire/leased • date of disposal or removal from the scheme
Guidance	Any queries regarding the assurance of the Vehicle/Trailer ID number can be checked via the TASCC Certification Body.
Information	This trailer ID only applies to TASCC/UFAS/FEMAS approved vehicles. https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F The Non TASCC Vehicle Trailer templates are found on the AIC website. www.aictradeassurance.org.uk/tascc/documents/haulage-documents/
H3.2.a R	All vehicles must be identified.
Guidance	For example, the identification mark has to be capable of being seen by the weighbridge operator for the purposes of traceability. For rigid vehicles the registration number and TASCC/UFAS/FEMAS Certification number will be sufficient for the ID.
H3.2.b R	All vehicles must be uniquely numbered or lettered.
H3.2.c R	All vehicles must include the Haulier Scheme ID for identification purposes.
H3.2.d R	All vehicles identification must link to chassis/VIN number on the inventory.
Guidance	When removing the vehicle from the AIC Vehicle Inventory, ensure that the TASCC/UFAS/FEMAS Certification numbers are removed from the trailer

Haulage

Information	AIC Vehicle Inventory https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F
H3.2.e R	Whatever the method of identification is, it must be permanently fixed and appear on both sides and the rear of the vehicle and be clearly visible.
H3.2.f 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.
H3.2.g R	Vehicle identification is also applicable to hired vehicles which operate under the Hauliers Scheme ID.
H3.2.i R	The Hauliers Scheme ID must not be displayed on vehicles unless a current and valid TASCC/UFAS/FEMAS certificate is held.

H4 FORBIDDEN/EXCLUDED LOADS

Clause Ref	Requirement
H4.1	The Participant must not use a TASCC vehicle to carry AIC Exclusion List materials.
Guidance	Some customers may have additional requirements. If a Haulier 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.
Information	AIC Exclusion list (Appendix 1) https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html Forbidden in the International Database for Transport of Feed (IDTF) https://icrt-idtf.com (Appendix 4) https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html Sensitive List (Appendix 2) https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html

H5 PREVIOUS LOADS CLEANING OPERATIONS

Clause Ref	Requirement
H5.1 UPDATED 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.
Information	International Database for Transport of Feed (IDTF) https://icrt-idtf.com (Appendix 4) https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html Sensitive List (Appendix 2) https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html

H6 SUBCONTRACT HAULAGE

Clause Ref	Requirement
H6.1.a R	The Participant must only subcontract food/feed loads to TASCC certified hauliers/vehicles or an AIC recognised Road Transport scheme.
Information	A list of AIC recognised Road Transport schemes can be found on the AIC website: https://www.agindustries.org.uk/resource/feed-food-schemes.html

Haulage

	The AIC Assurance Checker can, by utilising the Saved Scheme Hauliers feature, be used for this and is found at AIC Trade Assurance Schemes (agindustries.org.uk)
H6.1.b	Detailed information, including customer requirements, regarding collection/delivery must be effectively communicated to subcontract Hauliers.
H6.2 UPDATED R	Traction only Where a Haulier provides traction only (i.e. only transports food/feed using the TASCC approved Haulier's trailer) the driver must receive the appropriate training from the participant.

H7 VEHICLE HYGIENE

Aim

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

Clause Ref	Requirement
H7.1	It is a requirement at audit for Hauliers to make available an unloaded TASCC registered vehicle for inspection.
H7.2 UPDATED 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.
Guidance	Load carrying interior includes: <ul style="list-style-type: none"> • Grain socks • Sheets (both sides) • Augers • Blower units and discharge pipes • Under fluidising pads • Moving Floor/Belt bulkers • Interior ladders • Seals • Crevices • Brush/shovel/squeegee
H7.3 UPDATED	Vehicles must not be presented for the carriage of goods if the exterior condition presents a risk to food/feed safety.
H7.4.a	All vehicles, their load carrying areas and equipment, must be cleaned routinely and sanitised at least every six weeks, or as required by the International Database for Transport of Feed. Alternatively, the frequency of cleaning and sanitising can be determined by implementing a fully documented HACCP.
Guidance	The Haulier should be able to demonstrate that the product is suitable, using the container label, product data sheet or other information from the supplier. Where a vehicle is not being used it is not necessary to clean and sanitise every six weeks.
Information	International Database for Transport of Feed (IDTF) https://icrt-idtf.com 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. 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-2-tascc-sensitive-list.html

Haulage

H7.4.b	Vehicle maintenance must ensure that food/feed safety is not compromised.
Guidance	Hauliers maintaining vehicles should ensure the removal of fragments of swarf, weld etc. before use.
H7.4.c	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.
H7.5 R	Cleaning and sanitising agents must be suitable for use on feed / food contact surfaces and used in accordance with the manufacturer's instructions.

H8 **VEHICLE CLEANING COMPANIES**

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

H9 **ENVIRONMENTAL CONSIDERATIONS**

Clause Ref	Requirement
H9.1 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.

H10 **RECORDS OF PREVIOUS LOADS**

Clause Ref	Requirement
H10.1.a R	Drivers must show records of the three previous loads carried on the vehicle together with the cleaning and/or sanitising.
H10.1.b R	Where a vehicle has several compartments, the previous three loads for each compartment must be declared.
H10.1.c R	Generic terms must not be used and descriptions must be as detailed as is necessary to accurately identify the goods.
Guidance	Examples of generic terms - biomass, fertiliser, ash, stone or dust.

H11 **VEHICLE COMPARTMENT IDENTIFICATION**

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

Haulage

H12 SHEETING OF VEHICLES

Clause Ref	Requirement
H12 UPDATED	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.
Guidance	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 delivery sites. After using unsheeted vehicles, customers may require additional sanitising as per International Database for Transport of Feed (IDTF)
Information	International Database for Transport of Feed (IDTF) https://icrt-idtf.com Appendix 4 https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html

H13 COLLECTION/DELIVERY INSTRUCTIONS

Clause Ref	Requirement
H13.1 R	The Haulier must ensure that 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.
Interpretation	<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.</i> <i>These instructions may include but is not limited to:</i> <ul style="list-style-type: none"> • Collection/delivery address • Contact numbers • Collection/delivery reference • Goods to be transported (variety if applicable) • Specific delivery terms and conditions • Prohibited previous loads (e.g. NOPS, Allergens, GM, Organic) • Specific cleaning required prior to loading • Assurance status (if applicable) • Dates/times/restrictions of collection/delivery • Weighing instructions on route (if applicable) • Other relevant collection/delivery information

Haulage

H14 COMBINABLE CROPS PASSPORT

Clause Ref	Requirement
H14.1.a R	When collecting assured or non-assured UK produced Combinable Crops the driver must obtain a completed and signed passport from the Farmer/Storekeeper at the point of loading.
<i>Interpretation</i>	<i>All relevant sections of the passport must be completed to satisfy the end users requirements.</i>
Guidance	Customers should confirm whether a Combinable Crop Passport is required for imported Combinable Crops. 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. Electronic versions of the Combinable Crop Passport may be available and acceptable.
H14.1.b UPDATED R	The driver and person responsible for loading must complete the declaration that the vehicle has been inspected and found to be visually clean.
H14.1.c R	The driver must ensure that 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.
Guidance	Where the driver is also the owner/grower of the crop, it is acceptable for all sections to be completed by the driver.
H14.1.d R	The passport must accompany the load to the point of delivery.
Guidance	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.

H15 COLLECTION

Clause Ref	Requirement
H15.1.a R	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.
Guidance	See H10 – Records of Previous Loads.
H15.1.b UPDATED <i>Interpretation</i>	The driver must follow any instructions on where the vehicle is to be inspected for cleanliness and be loaded. <i>Drivers must not walk on loads or climb on the vehicle.</i>
H15.1.c R <i>Interpretation</i>	The vehicle's load carrying areas and associated equipment must be visually clean and inspected by the driver ready for loading. <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>
H15.1.d	The driver must ensure the vehicle is loaded correctly and safely.
H15.1.e	The driver must sheet and secure the vehicle.
H15.1.f	The driver must sign for the receipt of the goods where required.
H15.1.g	The driver must collect any relevant documents e.g. Combinable Crops Passport, Animal Feed Statutory Declaration.

Haulage

H15.2.a	If the bulk vehicle is divided into compartments then the internal doors must be checked to ensure that there is no leakage between compartments.
H15.2.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.
H15.2.c	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.
H15.3	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
H16.1.a R	The Haulier/driver must take all reasonable precautions to ensure that the load is protected from contamination or damage at all times.
H16.1.b UPDATED	Hauliers/drivers must check the integrity of the load before leaving and returning to it.
Guidance	Check the grain hatch, tailgate and inspection hatches for any visible signs of entry/damage or contamination.
H16.2 R <i>Interpretation</i>	If any 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 must be recorded by the Haulier.</i>

H17 DELIVERY

Clause Ref	Requirement
H17.1 NEW R <i>Interpretation</i> Guidance	Upon arrival report to the driver reception/weighbridge and hand in accompanying documentation of the consignment. <i>Combinable Crops Passport and Delivery Note.</i> Read and follow site procedures and safety rules.
H17.2 NEW Guidance	Drivers must follow the instructions of the site for sampling, weighing and discharge location. Sampling and weighing may be carried out at different stages. Drivers must under no circumstances discharge their load before the specific location is understood and been authorised. If the tipping location cannot be established at the delivery site it must be reported to their customer and must not continue until authorisation has been given on how to proceed.
H17.3 UPDATED R <i>Interpretation</i>	If the goods 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 must record the destination of the goods.</i>
H17.4 UPDATED	Site procedures for spillages must be followed.
H17.5 NEW	Where applicable drivers must ensure that they leave the intake area in an acceptable and clean state.
H17.6 R	Drivers must obtain copies of signed receipt notes and weighbridge ticket if applicable and check they are accurate.

Haulage

Guidance	Deliveries to farm must be signed for where possible. If no-one is present a record must be made. Taking a photograph of the trailer and delivery ticket/GPS tracker may be useful as evidence of delivery.
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H18 Weighbridges

Clause Ref	Requirement
H18.1.a	Where the goods are weighed at either the collection or delivery points, the driver must position vehicle correctly on the weighbridge.
	Drivers must make every effort to ensure that weights are accurate by eliminating any sources of error.
H18.1.b	The driver must ensure that the gross, tare and net weights or other measurements/ calculations agree with the amount ordered and are accurate.
H18.1.c	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.
H18.1.d	The driver must draw the attention of the weighbridge operator to the presence of any passengers and follow instructions.
Guidance	Some sites do not allow passengers on site without prior agreement with the site.
H18.1.e	The driver must check and confirm the tare weight of the vehicle before loading or after discharge.
Interpretation	<i>The driver is aware of the tare weight of their vehicle and the expected gross weight.</i>
H18.1.f	The driver must check and confirm the gross weight of the vehicle before discharge or after loading.
H18.1.g	Where available the driver must obtain a copy of the weighbridge ticket.
Updated R	
Guidance	When not available a record of the weight should be recorded on the drivers consignment note and returned to the driver. Where a weighbridge is not available the nearest public weighbridge should be used.
H18.1.h	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.

H19 BULK BLOWERS AND BULK PRESSURE TANKERS CARRYING LIQUIDS AND POWDERS

Aim

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

Clause Ref	Requirement
H19.1. R	Liquid or dry materials 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 materials. 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 from road spray.

Haulage

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.

H20

FATS AND OILS

Clause Ref

Requirement

H20.1.	Vehicles used for the conveyance of bulk fats and oils 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.
Guidance	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.
Information	<p>The SCOPA Code of Practice refers to FOSFA lists. The SCOPA website is www.scopa.org.uk</p> <p>International Database for Transport of Feed (IDTF) https://icrt-idtf.com</p> <p>The lists of Banned Immediate Previous Cargoes and Acceptable Previous Cargoes are available via the FOSFA website www.fosfa.org</p> <p>For the carriage of used cooking oils, go to the Animal Health website (see below). http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-farm-animalfeed.html</p>
H20.2. 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.

H21

LIQUIDS OTHER THAN FATS AND OILS

Clause Ref

Requirement

H21.1.a R	Vehicles and demountable containers used for the transport of bulk liquid animal Feed Materials must be assessed for the likelihood of microbial or chemical contamination as well as oxidation potential.
H21.1.b R	Where appropriate, vehicles/containers must be cleaned between loads.

Haulage

H22

Clause Ref

DRY GOODS

Requirement

H22.1. R	Where tankers have been washed out, they must be thoroughly dried, inspected and shown to be dry before loading dry goods.
H22.1.a R	Drivers must remain in the vicinity of the vehicle at all times.
H22.2.b	Drivers must be in the vicinity during loading and discharge and must also be aware of dust emissions from filters, pipes and hoses, or from the operation of silo pressure relief valves.
H22.2.c	Drivers must monitor silo level indicators to avoid overfilling and any resulting escape of dust.
H22.3.a	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.
H22.3.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.

Merchant operations

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
M1.1.a R	The Participant must send or receive a contract confirmation to suppliers or customers confirming details of the sale/purchase.
Guidance	NB: Brokers' confirmations are acceptable. Examples of contracts may include AIC, GAFTA and FOSFA.
M1.1.b R	Confirmations must include the Assurance, Organic, GM status, RED and other food/feed safety requirements where applicable.
M1.1.c UPDATED R	Where there is a difference in the contract confirmation received and sent, this must be resolved when identified.

M2 DELIVERY/COLLECTION REQUIREMENTS AND ALLOCATIONS

Clause Ref	Requirement
M2.1.a R	There must be a system which records detailed information regarding delivery/collection requirements to all parties.
Guidance	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.
M2.1.b R	This information must be effectively communicated to all relevant personnel and third parties (Merchants, Hauliers, Storekeepers etc).
M2.2.a R <i>Interpretation</i>	Food/feed must be allocated correctly to meet all customer/recipient requirements. <i>Records of allocations are required for traceability purposes under Food and Feed Legislation.</i>
M2.2.b	Where the assurance chain is broken this will cause the assurance status of the goods to become non-assured.
Guidance	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.
M2.2.c NEW	TASCC Assurance Stickers must not be attached to the Combinable Crops Passports where the assurance chain is broken.

Merchants

M2.2.d R	Participants must be able to demonstrate that the assurance status of food/feed is maintained during the allocation/delivery process.
M2.3 R	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.
Information	A list of mutually recognised schemes can be found on the AIC website. https://www.agindustries.org.uk/resource/feed-food-schemes.html
M2.4 R	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 TASCSC Haulage Standard or employ a subcontracted TASCSC certified Haulier.
Guidance	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.
Information	A list of mutually recognised schemes can be found on the AIC website. https://www.agindustries.org.uk/resource/feed-food-schemes.html

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
M3.1 R	There must be a designated and competent person(s) responsible for the selection and approval of food/feed.
M3.2.a UPDATED R	There must be a system in place to verify the current assurance status of the suppliers when entering and executing a contract or agreement.
M3.2.b UPDATED	<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"> • Cease use/ merchenting of the feed • Establish the reason for suspension or withdrawal with the supplier • Take immediate steps to ensure that feed safety has not been compromised • Inform the Certification Body of the suspension / withdrawal and the outcome of the investigation • Not restart using/ merchenting of the feed until permission is received from the Certification Body or certification is reinstated
M3.2.c R	A list / database of current approved food/feed for processing or merchenting must be maintained.

Merchants

M3.3 NEW R	The Participant must have an effective system to approve food/feed for processing or merchanting whether assured or non-assured to ensure food/ feed safety is not compromised.
M3.4 NEW R	The Participant must have an effective system to approve suppliers of food/ feed to ensure food/feed safety is not compromised.
M3.5 R	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>
Guidance	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.
Information	AIC Assurance Checker AIC Trade Assurance Schemes (agindustries.org.uk) Feed/Food Supplier schemes recognised by AIC https://www.agindustries.org.uk/resource/feed-food-schemes.html
M3.6 NEW	The approval system must ensure that the food/ feed supplied is covered by the scope of the suppliers' certification.
M3.7 NEW	The Participant must review the effectiveness of the supplier approval system and the performance of suppliers at intervals not exceeding 12 months.
M3.8 NEW	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.
M3.9 NEW	All food/ feed merchanted under the scope of TASCC certification must comply with food/feed legislation in the country where it is placed on the market.
Guidance	See G1.4.

M4 NON-ASSURED FOOD/FEED

Clause Ref Requirement

M4.1	The supplier approval system must also cover suppliers of non-assured combinable crops
<i>Interpretation</i>	<i>Where non-assured crops are merchanted, the Participant may purchase from suppliers who are non-assured.</i>
M4.2.a	All non-assured combinable crops merchanted by TASCC Participants must be clearly identified as non-assured in all records and documents.
M4.2.b	Non-assured combinable crops must be stored/transported with assured Participants.
M4.2.c	Assurance stickers must not be used for these crops on the accompanying Combinable Crops Passport.
M4.3	Non-assured combinable crops must be physically separated from assured combinable crops and full traceability from seller through store and/or transport to the recipient must be demonstrated.

Merchants

M4.4 NEW	The approval system must ensure that non-assured suppliers of 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 Feed Hygiene Regulation.
M4.5	<p>Participants may only merchant the following feeds from non-assured sources and suppliers:</p> <ul style="list-style-type: none"> • Complementary Feeds, which are packaged and marketed in individual containers of less than 5kg / 5ltr • Non-assured combinable crops • Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables • Non-assured non-digestible mineral grit

M5 SERVICE SUPPLIERS

Clause Ref Requirement

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

M6 BULK HAULAGE - SUBCONTRACTED

Clause Ref Requirement

M6.1 R	Where a Haulier is contracted by the Merchant for the carriage of bulk goods within the scope of this standard, the Merchant must ensure that the Haulier is TASCC certified, or a road transport scheme recognised by AIC.
Guidance	Hauliers of packaged or lined container transported goods do not need to be assured but should be included in the approved supplier / subcontractor list. For goods transported in containers see M10.
Information	AIC list of recognised Service Supplier Schemes can be found on the following link https://www.agindustries.org.uk/resource/service-supplier-schemes.html

Merchants

M7 STORAGE SUBCONTRACTORS INCLUDING STORES OPERATED UNDER A MERCHANTS TASCC CERTIFICATION

Clause Ref	Requirement
M7.1 NEW R	There must be a signed and dated written agreement between the Storekeeper and Merchant.
Guidance	The written agreement may take the form of the AIC Contract No. 9. Also clause S1.1
M7.2.a	The store must either be TASCC (or equivalent) certified or listed on the Merchant's scope of certification.
Information	https://www.agindustries.org.uk/resource/service-supplier-schemes.html
M7.2.b R	TASCC Merchant Participants must notify the TASCC Certification Body (CB) of any additional stores
M7.2.c R	The notification must be in writing to the CB and a response received detailing the CB's requirements before the store is used. The notification must include the store identification, full address and postcode.
M7.3.a R	Before using a non-certified store or temporary Holding, including additional store(s) in a certified facility, for assured and non-assured Combinable Crops and Feed Materials, Merchants must notify the TASCC Certification Body (CB).
Guidance	The Certification Body (CB) will respond to the Participant and indicate how they may proceed and it may be necessary that the store be inspected prior to use by the TASCC Certification Body. The TASCC Certification Body shall undertake to audit the stores over a three year period. A store listed within the Participants scope shall not claim to be TASCC assured and shall only store goods for the Participant who holds the TASCC certificate. The store should use the Participant's TASCC stickers on the Combinable Crops Passports where appropriate.
M7.3.b R	The notification must be in writing to the CB and a response received detailing the CB's requirements before the store/temporary holding is used.
Guidance	The CB will respond to the Participant and indicate how they may proceed. Once approved, the store/temporary holding details will appear on the AIC Assurance Checker.
M7.3.c UPDATED	Food/feed stored before the CB approves the store must not be despatched as assured food/feed. Food/feed despatched as non-assured must still meet food/feed safety legislation. Once the store is approved, food/feed that were originally assured can be despatched as such.
M7.3.e	Assured food/feed can only be dispatched from TASCC certified stores or equivalent.
Guidance	Once certified the store details will appear on the AIC Assurance Checker.
Information	AIC Trade Assurance Schemes (agindustries.org.uk)
M7.4.a R	Prior to using the store, the Participant must carry out an internal audit of the store.

Merchants

M7.4.b UPDATED	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.
Guidance	Customer requirements may prohibit the use of Temporary Holding. See section M11 below.
M7.4.c UPDATED	If a store operated under a the Merchants TASCC certification is not used during the scheme year, and a Merchant wishes to use the store in a subsequent year, the store must be audited by the Certification Body before food/feed is despatched as assured. Goods despatched as non-assured must still meet food/feed safety legislation.

M8 TESTING FACILITY/LABORATORIES SUBCONTRACTORS

Clause Ref Requirement

M8.1 R	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 the scope of their certification.
Guidance	Recognised Laboratory Testing Facility TASCC/GAFTA UKAS (ISO/EC 17025), GAFTA, FOSFA. <i>Salmonella</i> analysis is completed by testing facilities/laboratories approved under the Animal By-Products Regulations 2005.

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

Clause Ref Requirement

M9.1 R	Approval Where a Participant employs a superintendent, they must be approved under the GAFTA Approved Superintendent scheme.
Guidance	Stevedores should be trained to handle goods covered by this standard.
M9.2.a R	Administration Where the Participant employs a superintendent for the purpose of intake/out loading administration, instructions must be issued by the Merchant and be documented.
Guidance	These instructions cover all activities not covered by the GAFTA contract. Administration may include trailer inspection, Storage Facility, Combinable Crops Passport, 3 previous loads.
M9.2.b R	Instructions to a superintendent must include the appropriate TASCC requirements.
M9.3 R	Supplier testing 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.

Merchants

M10 DEMOUNTABLE CONTAINERS

Clause Ref

Requirement

M10.1.a R	Owned Demountable Containers 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.
Guidance	Participants who operate both TASCC and non TASCC demountable containers should clearly identify those demountable containers not to be used for food and feed.
M10.1.b R	Merchants must enter Demountable Containers on the AIC Vehicle Inventory.
Guidance	This does not include IBCs (Intermediate bulk containers).
M10.2.a R	Hired or leased Demountable Containers Operated containers including hired or leased must have records detailing the ID Number, date of use and/or hire period.
Guidance	Participants who operate both TASCC and non TASCC demountable containers should clearly identify those demountable containers not to be used for food and feed. This does not include IBCs (Intermediate bulk containers).
M10.2.b UPDATED R	The Participant must produce, or obtain, a documented procedure identifying the controls required.
Guidance	Example of controls may include but not limited to: <ul style="list-style-type: none"> • food compatible containers • use of liners • 3 previous loads • sealing • container inspection • container identification • cleaning • bulkhead construction • records required
M10.2.c	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.
M10.2.d R	Proof of appropriate cleaning and inspection must be maintained.
M10.2.e UPDATED 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
M10.3 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 goods must be contracted as non-assured.

Merchants

Guidance	If the customer authorises the use of the container without evidence of acceptable 3 previous loads or liner then the goods will remain non-assured.
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M11 TEMPORARY HOLDING

Clause Ref	Requirement
M11.1.a 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.
Guidance	Owner of the goods may include the grower, Merchant, eventual customer/processor etc. As detailed in S9 of the TASCC Storage Standard, where goods cannot be moved into store on their arrival, the crops may be held in a temporary holding area. Temporary holding is regarded as 'exceptional' and grain can only be held in this way for a maximum of 5 days before being moved into the permanent store.
M11.1.b	The Participant must ensure that the Storekeeper has the temporary holding area on their TASCC scope of certification.

M12 COMBINABLE CROPS PASSPORT

Clause Ref	Requirement
M12.1.a 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.
Interpretation	<i>Generic terms (e.g. biomass, fertiliser, ash, stone or dust) must not be used as a previous load and descriptions must be as detailed as is necessary to accurately identify the goods.</i>
Guidance	The Combinable Crops Passport should indicate vehicle ID (as per H3) of the Haulage code), 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. Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations. Generic terms (e.g. biomass, fertiliser, ash, stone or dust) must not be used as a previous load and descriptions must be as detailed as is necessary to accurately identify the goods.
Information	https://www.agindustries.org.uk/resource/digital-grain-passport-update.html
M12.1.b UPDATED R	Participants must confirm with their customers and Storekeepers whether a Combinable Crops Passport is required for imported Combinable Crops.
Guidance	Vessels loaded for export outside the United Kingdom or for discharge elsewhere within the United Kingdom do not need to carry a Combinable Crops Passport unless requested by a customer.

Merchants

M12.1.c R	Participants must supply confirmation to the Storekeeper of their requirements relating to the Mycotoxin section (5) of the Combinable Crops Passport.
Guidance	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.
M12.1.d UPDATED	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 by the Storekeeper.
Guidance	See section S20.6.b
M12.1.e	Assurance stickers must not be used for non-assured Combinable Crops delivered from TASCC stores.
Guidance	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.
M12.1.f UPDATED	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, the store must also be listed in the scope of Certification.
M12.1.g	Assurance stickers must not be used for assured Combinable Crops outloaded onto a non-assured vehicle.
M12.1.h	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.
M12.1.i	Where Combinable Crops are imported, then the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.

Merchants

Sampling, analysis and inspection

Aim

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

M13 SAMPLING, ANALYSIS AND INSPECTION

Clause Ref	Requirement
M13.1 UPDATED R <i>Interpretation</i>	<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">• Harvest• On farm internal and third party storage• Intake samples; in process samples; outloading samples; environmental samples/ swabs <p><i>This could be included in your HACCP Study. For analysis requirement see Section M14.</i></p>
Guidance	Clause also in Storage Standard S11.

M14 TESTING FACILITIES/LABORATORIES

Clause Ref	Requirement
M14.1.a UPDATED R	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.
M14.1.b	All methods of analysis employed (whether in-house or at an external laboratory) must be appropriate for the food and feed being tested.
M14.1.c UPDATED <i>Interpretation</i>	<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">• <i>accredited by a recognised body according to ISO / IEC 17025; or</i>• <i>validated by participation in ring tests; or</i>• <i>validated by other means</i> <p><i>For contractual analyses, laboratories should approved by one or more of the following methods:</i></p> <ul style="list-style-type: none">• <i>accredited by a recognised body according to ISO / IEC 17025; or</i>• <i>certified to the AIC Standard for Testing Facilities of Combinable Crops; or</i>• <i>validated by participation in ring tests; or as otherwise defined in the contract</i> <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
M15.1 UPDATED R	Participants must have a procedure in place to ensure that when Combinable Crop/Feed Material contain hazardous impurities, details of these are communicated to merchenting personnel and effective corrective action taken.
Guidance	A physical inspection may be completed by company staff, sub-contract Testing Facility, storage facility or customer.
Information	Further information how to manage contaminated goods can be found in Appendix 23, Hazardous Impurities document. https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities

M16 MONITORING FOOD/FEED IN STORE

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

M17 REVIEW OF TEST RESULTS

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

Non-conforming product

Aim

This section outlines the procedures required to deal with non-conforming product.

M18 NON-CONFORMING PRODUCT

Clause Ref	Requirement
M17.1 NEW R	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)
Guidance	This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures.
Information	Further information can be found in the Hazardous Impurities document (Appendix 23)

Merchants

	https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities
M17.2 UPDATED R	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.
Guidance	In certain cases, Combinable Crops/Feed Materials may be safely processed to remove physical impurities.
M17.3 UPDATED R	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.

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

M19.1 UPDATED R	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.
M19.2 UPDATED R	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.
M19.3.a UPDATED R	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.
Guidance	Where a Participant is a sole operator then there is no need to appoint a deputy.
Information	<p>Extract from General Food Law Regulation (EC)178/2002:-</p> <p>Article 14</p> <ol style="list-style-type: none"> 1. Food shall not be placed on the market if it is unsafe. 2. Food shall be deemed to be unsafe if it is considered to be: <ol style="list-style-type: none"> (a) injurious to health (b) unfit for human consumption <p>Article 15</p> <ol style="list-style-type: none"> 1. Feed shall not be placed on the market or fed to any food-producing animal if it is unsafe. 2. Feed shall be deemed to be unsafe for its intended use if it is considered to: – have an adverse effect on human or animal health; – make the food derived from food-producing animals unsafe for human consumption.

Merchants

M19.3.b R <i>Interpretation</i>	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>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>
M19.3.c R	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.
M19.4 R	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.

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

M20.1.a NEW R	If a recall or withdrawal becomes necessary, the Participant must implement timely and appropriate measures to protect human and animal health.
M20.1.b NEW R	All recalled or withdrawn food/feed(s) must be treated as non-conforming product.
M20.1.c UPDATED R	Recalled or withdrawn food/feed(s) must be risk assessed by a designated and competent person(s), to determine use or disposal.
M20.1.d R	The destination of any recalled or withdrawn food/feeds must be recorded.
M20.1.e R	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).
M20.1.f UPDATED R <i>Interpretation</i>	The operation and effectiveness of any recall/ withdrawal must be reviewed in a timely manner and procedures updated where necessary. <i>This review should be used as part of the management review/ HACCP review.</i>
M20.2	A recall/withdrawal test must be carried out at a frequency determined by risk assessment and at least every 12 months.
<i>Guidance</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.

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 chain. This covers stores and temporary holding areas.

S1 STORE ELIGIBILITY

Clause Ref	Requirement
S1.1 NEW R	There must be a signed and dated written agreement between the Storekeeper and Merchant.
Guidance	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. Also clause M7.1
S1.2	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.
Guidance	A store can be a flat store, warehouse, silo, tank, bin, or temporary holding area/pad.
Information	https://www.agindustries.org.uk/resource/appendix-10-tascc-store-eligibility.html
S1.3.a	Stores applying to the scheme will be eligible for approval if dedicated to the storage of food/feed excluding minerals and compound feeds.
S1.3.b	Stores applying to the scheme will be eligible for approval if stores that have been used for the storage of Sensitive List material must be thoroughly cleans/disinfected in accordance with Appendix 2.
Information	https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html
S1.4	Stores applying to the scheme will be eligible for approval if stores that have previously been used for: <ul style="list-style-type: none">• housing livestock of any kind• stores that have stored materials on the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 1)• stores that have been used for the storage of materials that may lead to taint, infestation or transmission of disease, 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 (70-80C) solution of a combined disinfectant suitable for food use at the manufacturers recommended dilution and dried. Stores must be approved by the Certification Body before use.
Guidance	Chlorpropham (CIPC) is widely used by potato growers which can contaminate the store. When using or taking over buildings you should request the storage history and have the fabric of the building sampled and tested for CIPC residues if there is any history of potato storage or CIPC use. DO NOT use for other crop storage if any CIPC residues are found.

Storage

Information	Home - International Database Transport (for) Feed (icrt-idtf.com) AIC Appendix 1 Exclusion List https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html AIC Appendix 2 Sensitive List https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html
S1.5 R	<p>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.</p> <p>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 https://www.agindustries.org.uk/resource/biomass-risk-assessment-form.html</p>
Information	
S1.6 R	<p>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.</p> <p>The HACCP Study must consider prevention of contamination of all goods covered by the TASCC scheme.</p>
S1.7	<p>If other goods are stored on the same site as food/feed chain materials, the Participant must demonstrate that physical separation is total and effective and also cover handling, processing and sampling/ testing equipment.</p>
S1.8.a	<p>If materials listed in Directive 2007/68/EC as causing allergic reactions, are to be stored in the same store as crops which may be destined for human consumption, the owner of the goods must be informed in writing and approval obtained (see Appendix 2 (5)).</p>
Guidance	<p>Allergic reactions can be severe and result in death. It is therefore vital that if the goods are stored in the same store as these materials then the customer must be aware, to allow clear labelling on finished products. Some goods e.g. Cereals, Soya are included in the list of allergens may be acceptable by the customer to be stored and handled with their goods but will still require approval in writing.</p>
Information	<p>Appendix AIC 2 Sensitive List https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</p>
S1.8.b	<p>The HACCP Study must consider the contamination of goods with materials causing an allergic reaction. Contamination of goods through the Intake, Storage, Processing, Conditioning and Outloading must also be considered in the HACCP Study.</p>

Storage

S2

STORAGE APPROVAL

Clause Ref	Requirement
S2.1.a UPDATED R	Before using a non-certified store or temporary holding including additional store(s) in a certified facility, for assured and non-assured food/feed Participants must notify the TASCC Certification Body (CB).
Guidance	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.
S2.1.b R	The notification must be in writing to the CB and a response received detailing the CB's requirements before the store is approved.
S2.1.c	Food/feed stored before the CB approves the store must not be despatched as TASCC 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
S3.1.a R	There must be an up to date plan of the storage facilities on site which corresponds with the TASCC scope.
Guidance	The plan may also contain other information, e.g. pest control bait points.
S3.1.b	Individual store/temporary holding areas must be clearly identified by name, initial, or number on the plan. Where the store is subdivided into bays, each bay must also be separately and clearly identified.
S3.2.a UPDATED	The layout, design and maintenance of the site, buildings, storage, drainage systems and other facilities, must be fit for purpose, in a good state of repair and protect the food/ feed from contamination and/or deterioration and not compromise food/feed safety.
S3.2.b NEW	There must be appropriate lighting to ensure cleaning, processing and other activities can be undertaken effectively.
S3.2.c UPDATED	Potential chemical contaminants must be managed to maintain food/ feed safety.
S3.2.d NEW	Potential physical contaminants must be managed to maintain food/ feed safety.
S3.2.e NEW	Potential microbiological contaminants must be managed to maintain food/feed safety.
S3.2.f NEW	Potential allergen contaminants must be managed to maintain food safety or where required by customer terms and conditions.
S3.2.g	Floor and wall seals which come into contact with the stored product must not contain bitumen.
Guidance	Bituminous products are carcinogenic and can be detrimental to food and feed safety.

Storage

S3.2.h	Any non-fixed physical barrier must not be a food/feed risk and be considered as part of the HACCP Study.
Guidance	Examples of unacceptable non-fixed physical barriers may include straw bales, treated seed bags, wood and fertiliser bags.
S3.3	There must be adequate and effective drainage. Gutters/down-pipes must be sound to allow water to drain effectively away from the store.
S3.4.a	There must be sufficient clean hard standing at the store entrances to prevent tracking of water and mud into the store.
S3.4.b UPDATED	The surface of the hard standing must not be constructed from materials likely to cause contamination of stored food/feed.
Guidance	It is important that the condition of the hard standing does not present a contamination risk to the stored goods.
S3.5.a UPDATED	Ventilation must be adequate to prevent an increase in temperature of the food/feed, the build-up of hot air or condensation.
S3.5.b	External ventilation and aeration openings must be proofed against the entry of birds, vermin and domestic animals.
S3.6.a	Control of glass and brittle plastics must be covered within the HACCP plan, and must consider hazards during loading/ discharge, sampling, storage and any other handling/processes carried out by the Participant.
Guidance	Glass may enter the store through handling equipment, wing mirrors, windscreens, etc.
S3.6.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.
S3.7.a R	There must be a procedure which details actions when there is a glass or brittle plastic breakage incident.
S.7.b R	It must be investigated and actions recorded by the designated person and reported to the owner of the goods/customer.
S3.8.a UPDATED	All equipment which comes into contact with food/feed must be fit for its intended use, prevent contamination and not compromise food/feed safety.
S3.8.b UPDATED	All equipment which comes into contact with food/feed must be maintained to prevent contamination and ensure food/feed safety is not compromised.
S3.8.c	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.
S3.9.a UPDATED	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.
S3.10 NEW	In the event of equipment breakdown and/ or maintenance, systems must ensure food/feed safety is not compromised.
S3.11 NEW R	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.

Storage

Guidance	The record should demonstrate; <ul style="list-style-type: none"> that the maintenance/service activity carried out does not compromise food or feed safety equipment should be 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.
S3.12.a R	Vehicles used for shunting which operate on the public highway must be TASCC Haulage Standard assured or equivalent.
S3.12.b R	Shunters and other mobile mechanical handling equipment kept/operated within the storage facility must be considered within the HACCP plan.
S3.13 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 store.

S4 STORAGE CLEANING

Clause Ref	Requirement
S4.1.a NEW R	Where required to maintain food/feed safety there must be an effective documented inspection and cleaning system covering site, buildings, storage and equipment.
S4.1.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/ feed contact surfaces, and used and applied in accordance with the manufacturers' instructions.
S4.1.c UPDATED	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.
Guidance	This should include not only the source of water but also the on-site water treatment, storage and distribution system.
Information	See definitions in Food Hygiene Regulation EU 852/2004 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) Feed Hygiene Regulation EU 183/2005 as amended 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)
S4.1.d 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.
Guidance	When mains water is used and comes into contact with food/feed, a copy of the analysis report from the local water supplier should be retained. Verification of water quality may involve laboratory analysis.

Storage

S4.2.a	Storage must be maintained in a clean, dry state, free from cross contamination, taint and abnormal odour.
Guidance	Attention should be paid to the risk of contamination between assured/non-assured and GM/'non-GM' commodities.
S4.2.b R	Participants must have an effective cleaning plan covering all parts of the site/storage facility.
Guidance	The cleaning plan should include: <ul style="list-style-type: none"> • A clean as you go policy. • Cleaning between commodities and loads to prevent contamination. • Floors, walls, roofs, gutters and downpipes. • All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc.
S4.2.c R	The store must be visually inspected and thoroughly cleaned before use and between differing commodities.
S4.2.d R	A store which has been used to hold goods contaminated with <i>Salmonella</i> must be sanitised, swabbed and tested negative before further use.
Guidance	Participants will be expected to demonstrate how they apply the relevant requirements of the Defra Code of Practice for the Control of <i>Salmonella</i> . Consideration should be given to swab analysis, dust and stored goods monitoring.
Information	https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html
S4.3 R	Contaminated materials 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.
Information	Appendix 23 Hazardous Impurities https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html

S5 CLEANING OF EQUIPMENT

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

Storage

S6 CLEANING OF LIQUID STORAGE TANKS

Clause Ref	Requirement
S6.1.a R	Liquid storage tanks must be inspected and cleaned in accordance with a formal cleaning programme.
Guidance	The Participant will be expected to explain and demonstrate the cleaning methods used for tanks in relation to the liquids stored.
S6.1.b	The frequency of complete emptying and cleaning will depend on the physical and microbiological storage stability of the material.
Guidance	Personnel will be expected to understand and explain how they apply current Defra Code of Practice for Control of Salmonella.
Information	See G10 and the Defra Code of Practice for the Control of Salmonella. https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html
S6.1.c UPDATED R	The tank must be emptied and cleaned and a risk assessment conducted between IDTF classification, vegetable, animal products and marine commodities.
S6.1.d	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.
S6.2.a R	Liquid filters and strainers must be inspected at regular intervals and cleaned in accordance with a documented cleaning programme.
S6.2.b R	There must be an inspection and cleaning plan with a record of action taken.
S6.3.a	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.
S6.3.b	Exposed ends of flexible hoses must be kept capped when not in use.

Storage

Facilities and hygiene

Aim

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

S7 FACILITIES AND HYGIENE

Clause Ref	Requirement
S7.1 UPDATED R <i>Interpretation</i>	The Participant must have effective controls to ensure that employees, contractors and visitors (including vehicle drivers) do not compromise food/ feed safety. <i>May include but not limited to:</i> <ul style="list-style-type: none">• Health questionnaire• Eating, drinking and smoking policy• Overseas travel, previous food production sites• PPE requirements
S7.2.a R	The Participant must have controls on eating, drinking and smoking/ vaping on site to ensure these activities do not compromise food/ feed safety.
S7.2.b R	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.
S7.3	In areas where there is a risk of contaminating food/feed, employees, contractors and visitors (including vehicle drivers) must wear suitable and hygienic workwear.
S7.4	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.
Guidance	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.
S7.5	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 goods are protected from theft and malicious contamination.

S8 SECURITY

Clause Ref	Requirement
S8.1 UPDATED <i>Interpretation</i>	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. <i>Appropriate and proportionate security measures need to be implemented to control access to protect food and feed from deliberate or accidental contamination.</i>

Storage

	<i>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>
Information	For further guidance see PAS 96:2017 https://www.agindustries.org.uk/resource/pas-96--2017-26-june-2018-pdf.html
S8.2	If the malicious damage causes a potential breach of food or feed safety the owner of the goods must inform the Competent Authority.
Guidance	The Competent Authority is the authority the Participant is registered under for Food/Feed Hygiene and TSE Regulations.

Temporary holding

Aim

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

S9 TEMPORARY HOLDING

Clause Ref	Requirement
S9.1 R	Temporary holding of food/feed can only be used, when included in the Participants scope of certification.
S9.2.a	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.
S9.2.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.
Guidance	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.
S9.3.a R	The construction of the temporary holding must protect the food/feed from damage and contamination.
Information	Reference can also be made to the AHDB. Cereals & Oilseeds Safe Storage Time Calculator. https://ahdb.org.uk/safe-storage-time-calculator
S9.3.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.
S9.3.c	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.
S9.4 R	Temporary holding areas must be included in the sites pest and vermin control system.
S9.5 UPDATED R	To maintain traceability, to/from temporary holding, all movements of the food/feed must be recorded.

Storage

Guidance	This should include all movements between the temporary holding area and permanent storage. Movements may include via a drier, cleaning, additional processing etc.
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Intake

Aim

This section covers the requirements for the intake of the goods.

S10

INTAKE

Clause Ref

Requirement

S10.1.a NEW R <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>
S10.1.b NEW R Guidance	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. This should 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.
S10.1.c R <i>Interpretation</i>	For bulk intake of food/feed the individual identification of the vehicle/trailer/demountable container and where assured the hauliers 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. Recognised AIC Service Supplier List.</i>
Information	https://www.agindustries.org.uk/resource/service-supplier-schemes.html
S10.1.d Guidance	The Bulk vehicle or trailer load carrying area must be covered upon arrival, if not the load must be rejected. Informing relevant parties e.g., Certification Body & Delivery Point Rejection (DPR)
S10.1.e R Guidance	The documentation must include the last three loads and any cleaning carried out. The descriptions of the three previous loads need to be sufficiently detailed and precise (avoiding generic terms) to allow potential risks to the food/feed to be assessed.
S10.2.a	If AIC Exclusion List goods 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.
S10.2.b	If AIC Sensitive List goods 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.
S10.3.a	Vehicles must be kept sheeted/covered at all times except when sampling and unloading.

Storage

S10.3.b	Vehicles must not be unloaded if the exterior condition presents a risk to food/feed safety.
Guidance	Biosecurity measures and notifiable diseases to be considered.
S10.4.a	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.
Guidance	This could apply to compound (medicated) feeds (packaged only), IBC.
S10.4.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.
S10.5.a UPDATED R	All Combinable Crops of UK or Republic of Ireland (ROI) origin must be accompanied on receipt by a correctly completed Combinable Crops Passport. Records must be available to demonstrate that all goods going into an assured bulk store are assured if they are to be despatched as assured.
Guidance	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.
Information	A list of recognised schemes can be found on the TASCC pages of the AIC web site. https://www.agindustries.org.uk/resource/feed-food-schemes.html
S10.5.b R	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.
Guidance	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.
S10.5.c	Participants must check the assurance status of growers to ensure that 'Production only' crops are collected before the end of the required Red Tractor Assurance period.
Guidance	'Production only' (previously referred to as 'P stickers') status is only valid during the period stated in the current Red Tractor Farm Assurance Combinable Crops & Sugar Beet Scheme.
S10.6.a	Imported Combinable Crops assurance status Combinable Crops Passports may be completed for imported crops if required by the Merchant/Customer, but stickers must not be used for imported goods.
S10.6.b	The Merchant must instruct the Storekeeper whether the passport is required for imported Combinable Crops.
S10.7.a	Any postharvest pesticide treatment recorded on the Combinable Crops Passport must be checked against the current Defra approved pesticides and fumigants list.
Information	Chemicals Regulation Division https://secure.pesticides.gov.uk/pestreg/ProdSearch.asp Biocides https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=6020

Storage

	Rodenticides https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=10116
S10.7.b UPDATED R	The post harvest section of the passport must be complete in sections A, B or C. Participants must confirm that any pesticides and fumigants applied to the incoming load are approved by the owner of the food/feed.
Guidance	This information is retained to avoid exceeding MRL and to complete the outgoing passport, see S18.
S10.8	Participants must have a written agreement in place to identify Mycotoxin levels in cereals at point of intake, subject to requirements of the owner of the goods/customer.
Guidance	Identification of Mycotoxin levels could be from a declaration on section 5 of the passport, a test certificate or from analysis on intake.

S11 INTAKE SAMPLING AND ANALYSIS

Clause Ref	Requirement
S11.1 NEW	There must be a risk based sampling and/or analysis schedule/ plan taking into account food/feed safety legislation, customer and contractual requirements.
Guidance	This may include but is not limited to: Harvest; On farm internal and third party storage; Intake samples; in process samples; outloading samples; environmental samples/ swabs. This could be included in your HACCP Study. For analysis requirement see Section S11.8.a
S11.2.a UPDATED R	Sampling methods must be defined to ensure that all samples are representative, suitable for their intended purpose and of sufficient size and quantity.
Interpretation	<i>AIC grain and pulse contracts require sampling to comply with BS EN ISO 24333 (for Oilseed Rape use BS EN ISO 21294).</i>
Guidance	Sampling methods for food and feed safety analysis should be representative. AHDB Cereals & Oilseed 2013 "Grain sampling from field to buyer"; BS EN ISO 24333; BS EN ISO 21294 Owner of the goods/customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins
S11.2.b UPDATED R	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 food/ feed requirements.
S11.3 NEW	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.
Interpretation	<i>The Participant may arrange for the supplier to take and/ or retain these samples with timely access to them if required.</i>
S11.4 NEW	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.
Interpretation	<i>The agreement may be in the form of a specification or contract.</i>

Storage

S11.5 NEW	Processed feeds produced by the participant (including screenings and processed cereals) must be sampled at outloading and the sample retained.												
S11.6 NEW	Feed samples must be retained and be available to the Competent Authorities for a defined period appropriate to the use for which the feed is placed on the market taking into account the shelf life of the feed.												
S11.7.a NEW R	Samples must be labelled to maintain traceability.												
S11.7.b NEW <i>Interpretation</i>	Samples must be sealed to prevent contamination, and stored in such a way that deterioration is minimised and adulteration is prevented. <i>Where samples are perishable, freezing may be required.</i>												
S11.7.c NEW R	There must be a procedure for handling and disposal of samples.												
S11.7.e NEW R	Where samples are incorporated back into food/feed, their re-use must be risk assessed.												
S11.7.g NEW R <i>Interpretation</i>	Sufficient analysis must be carried out to substantiate the labels and specifications of feed. <i>This includes analysis to confirm the exclusion of level-specific mandatory declarations (e.g. moisture, ash insoluble in acid, etc.) or voluntarily declared parameters.</i> <i>Where the level of an ingredient may decline over the life of the feed, end of life testing may be required.</i> <i>Clause not applicable to Haulage and Testing.</i>												
Guidance	<table border="1"> <tr> <td>Material:</td><td>Feed Material</td></tr> <tr> <td>Name:</td><td>As defined in Schedule 2</td></tr> <tr> <td>Moisture:</td><td>X%</td></tr> <tr> <td>Net weight:</td><td>See weighbridge ticket</td></tr> <tr> <td>Batch:</td><td>Include reference to traceability info.</td></tr> <tr> <td colspan="2">Name and address of Merchant</td></tr> </table>	Material:	Feed Material	Name:	As defined in Schedule 2	Moisture:	X%	Net weight:	See weighbridge ticket	Batch:	Include reference to traceability info.	Name and address of Merchant	
Material:	Feed Material												
Name:	As defined in Schedule 2												
Moisture:	X%												
Net weight:	See weighbridge ticket												
Batch:	Include reference to traceability info.												
Name and address of Merchant													
Information	<p>Animal Feed Regulations 2010 https://www.gov.uk/ukxi/2010/2503/contents/made Further information https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</p>												
S11.7.h NEW R	The frequency and method of sampling, testing and reporting the presence of <i>Salmonella</i> must be determined in accordance with the current Defra Code of Practice for the Control of <i>Salmonella</i> in conjunction with the Participant's risk assessment.												
Guidance	Where feed is intended for export, requirements of the receiving country may need to be considered.												
Information	The Defra Code of Practice for the Control of <i>Salmonella</i> in Feed can be found here:												

Storage

	https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html
S11.7.i NEW R	The Participant must have in place procedures to respond to <i>Salmonella</i> isolations.
Guidance	The procedures should consider both 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.
S11.7.j NEW R	Environmental sampling for <i>Salmonella</i> analysis must be carried out at locations and frequencies as indicated by risk assessment.
Interpretation	<i>This may include but is not limited to: buildings; vehicles; and/ or equipment.</i>
	The Defra Code of Practice for the Control of <i>Salmonella</i> in Feed can be found here: https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html
S11.8.a UPDATED R	The Participant must ensure all external laboratories carrying out analyses identified in the schedule/ plan are competent.
S11.8.b UPDATED R	The Participant must ensure all in-house analyses (including process checks) are carried out by designated competent personnel in appropriate facilities. See TASCC Testing section T4.
S11.8.c NEW R	All methods of analysis employed (whether in-house or at an external laboratory) must be appropriate for the food and feed being tested.
S11.9	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.
Guidance	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.
Information	For food/feed safety, legal compliance and/or contractual analyses , laboratories should be approved by one or more of the following methods: <ul style="list-style-type: none"> • accredited by a recognised body according to ISO / IEC 17025; or • certified to the AIC Standard for Testing Facilities of Combinable Crops; or • validated by participation in ring tests; or as otherwise defined in the contract
S11.10.a	All analysis results must be reviewed by a designated and competent person(s) with responsibility for ensuring that food/ feed meets specified parameters.
S11.10.b	If results fall outside the specified parameters, corrective and preventative action must be taken where required.
S11.10.c	Where analysis results indicate food/feed safety may have been compromised, the relevant Competent Authorities and the Certification Body must be informed.

Storage

Demountable containers

Aim

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

S12 DEMOUNTABLE CONTAINERS

Clause Ref	Requirement
S12.1 R	Before receiving deliveries of food/feed in demountable containers, the Participant must receive and comply with the instructions of the customer.
Guidance	Instructions may include but not limited to: <ul style="list-style-type: none">• inspection of the demountable container's construction• seal number and integrity• the use of liners• other customer's specific requirements
S12.1.a UPDATED R	Before loading/stuffing food/feed into demountable containers, the Participant must receive and comply with the requirements of the Merchant/Owner of the goods. If authorisation is received for the use of the container without evidence of acceptable 3 previous loads or liner then the goods will be non-assured.
Guidance	Instructions may include but not limited to: <ul style="list-style-type: none">• inspection of the demountable containers construction• the use of a seal• the use of a liner to protect the food/feed• other customer's specific requirements
S12.2.b UPDATED R	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.
Guidance	Checks should include; all holes are sealed, taint, residue of previous cargo
S12.2.c UPDATED R	Material used to construct 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 Merchant/Owner of the goods.
Guidance	Contamination may occur from treated wood, broken splinters, non-food cardboard or other physical, biological or chemical contamination.
S12.2.d UPDATED R	Record commodity loaded, demountable container number and seal number if applicable.
S12.3 NEW	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
Information	International Database for Transport of Feed (IDTF) www.icrt-idtf.com

Storage

Non-conforming food/feed

Aim

S13 NON-CONFORMING FOOD/FEED

Clause Ref	Requirement
S13.1 NEW R <i>Interpretation</i>	There must be an effective system to identify and control non-conforming food/feed which must prevent unauthorised use/ release/ sale/ supply. <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">• Intake• In process• Storage Outloading• Delivery• Customer complaints
S13.2 NEW R	There must be a designated and competent person (or persons) with deputies, responsible for the management of the non-conforming food/ feed system.
S13.3.a NEW R	All incidences of non-conforming food or feed, and subsequent actions must be recorded.
S13.3.b NEW R	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)
Guidance	This risk assessment may be carried out on a case-by-case basis or included in Participant's procedures.
S13.3.c NEW R	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.
S13.3.d NEW R	Any non-conforming food and/or feed with an identified food/feed safety issue must be investigated, and appropriate actions taken to prevent recurrence.

Store monitoring of Combinable Crops, Feed Materials and Compound Feed

Aim

This section covers the procedures to monitor goods in store.

S14

Clause Ref	Requirement
S14.1 NEW R	The Participant must demonstrate that monitoring of goods is effective.
S14.2.a UPDATED R	Weekly checks must be made and recorded for each store/silo/bay of goods, unless shown otherwise through risk assessment and agreed with the owner of the goods. Checks must record temperatures and a visual assessment of the condition of the food/feed.

Storage

S14.2.b NEW R	Once temperatures are stabilised temperature checks may be made fortnightly.
Information	<p>Further guidance for cereals and oilseeds can be found in the AHDB publication 'Grain storage guide for cereals and oilseeds, 3rd edition' (AHDB Cereals & Oilseeds, 2011):</p> <p>https://ahdb.org.uk/knowledge-library/grain-storage-guide</p> <p>The AHDB Cereals Safe Storage Time Calculator provides a mechanism for establishing the safe storage period of cereals.</p> <p>https://ahdb.org.uk/safe-storage-time-calculator</p>
S14.3 R	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 Storekeeper must provide a Risk Assessment for safe storage with written agreement from the owner of the goods
Information	<p>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.</p> <p>https://ahdb.org.uk/safe-storage-time-calculator</p>
S14.4 UPDATED R <i>Interpretation</i>	<p>Where a rising temperature or deteriorating condition is identified this must be reported to the owner of the goods immediately or in line with the Owner's Terms and Conditions and any appropriate corrective action recorded.</p> <p><i>Deteriorating conditions include unusual odours and visual signs such as mould, steam, insect infestation, evidence of bird, pest activity.</i></p>
S14.5 Guidance	<p>If a food or feed safety hazard is identified or food/feed have deteriorated in-store then 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.</p> <p>Example of food/feed safety hazard identified: damage to buildings, water ingress, open doors, pest activity</p>
Information	<p>https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html</p>

S15 STORE MONITORING FOR LIQUIDS

Clause Ref	Requirement
S15.1.a	Heating equipment must not leak.
	Faulty heating equipment could represent a fire or food safety risk.
S15.1.b R	Heating equipment must be periodically checked for accuracy.
S15.1.c R	Be regularly maintained in a safe working manner.
S15.1.d	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.

Storage

S15.2.a R	Thermometers, sampling equipment and tank content gauges designed for the purpose must be maintained.
	Heating systems should be checked every 1-2 years.
S15.2.b R	Daily checks with an IR thermometer must be recorded for trend analysis.

Calibration

S16

CALIBRATION

Clause Ref

Requirement

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

Storage

Drying, aeration/ventilation, cleaning, conditioning, blending and simple processing and packing of Combinable Crops

Participants conducting testing of grain, pulses and oilseeds on which contractual decisions are based (including charges for drying) must be certified to the AIC Standard for Testing Facilities of Combinable Crops. Facilities which only carry out testing for store monitoring purposes must include their Combinable Crop testing activities within TASCC Storage or Merchant's scope.

Aim

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

S17 DRYING, AERATION/VENTILATION, CLEANING, CONDITIONING, BLENDING AND SIMPLE PROCESSING AND PACKING OF COMBINABLE CROPS

Clause Ref	Requirement
S17.1 R	The HACCP Study must consider hazards associated with drying, aeration/ventilation, cleaning, conditioning, blending, packing and simple processing of Combinable Crops. Typical hazards may include: <ul style="list-style-type: none">• Combustion gases in contact with Combinable Crops (consider fuel types and dryer maintenance)• Possible damage by overheating or other possible adverse effects• Composition/ traceability of screenings• Possible concentration of hazardous impurities in screenings• Prevention of dressed seed entering the food/ feed chain• Vermin droppings This is not an exhaustive list. Arrangements for holding grain in the event of a dryer breakdown should be considered.
S17.2.a NEW R	Simple Processing of assured cereals and pulses including maize The Participant must apply to the Certification Body for Simple Processing to be included within their scope of certification. In accordance with G1.2. Requirements of the Storage Standard must be complied with.
S17.2.b NEW	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.
Guidance	See S4.1.c potable water
S17.2.c NEW R	The processing operation must be carried out by operators who have received additional training for the operation of the processing equipment.
S17.2.d NEW R	The processing operation must be considered within the site HACCP Study.
S17.3.a NEW	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

Storage

R	<p>intervals. Records of inspection and cleaning must be kept. Records of processing of each batch are kept, to show:</p> <ul style="list-style-type: none"> • Date of processing • Quantity processed • Assurance status • Origin • Location of goods pre and post processing
S17.3.b NEW R	Records of the processed cereals must be kept. Packaging records must allow identification of the specific processed batch and conform to current legal requirements.
S17.3.c NEW	Assurance Stickers may only be attached to the Combinable Crops Passports for crops produced in the UK and ROI.
S17.4.a NEW	<p>Packing operations</p> <p>When food/feed is being packed, systems must be in place to avoid contamination.</p>
Guidance	See HACCP section G18.
S17.4.b NEW	Packaging must be suitable for product type and to protect their contents. Packaging must be stored under conditions to prevent contamination and minimise deterioration.
S17.4.c NEW	Where paper, plastic sacks or liners are used these must be new.
S17.4.d NEW	<p>Big bags and other reusable FIBCs</p> <p>If 'big bags/ FIBC's' (½ tonne or 1 tonne) are used it is permissible to use clean bags/FIBC's, which have been previously used for food providing that these are inspected and is free from residue.</p>
S17.4.e NEW R	<p>Written confirmation from the customer must be provided to authorise the use of previously used bags/FIBC's.</p> <p><i>Big bags/FIBC's which have been previously used for deliveries to farm cannot be re-used.</i></p> <p>Big bags/FIBC's and rigid bulk containers which have been used for <i>Exclusion list materials, medicated feeding stuffs, fish meals or animal proteins or those containing specified food/feed additives, cannot be re-used.</i></p>
S17.4.f NEW R	Rigid bulk containers (such as "tote bins" or IBC's) which can be satisfactorily cleaned or lined, must be inspected and suitably clean before filling.
S17.5 NEW	<p>Pallets</p> <p>Pallets must be serviceable, clean and dry.</p> <p>All pallets which are returned must be inspected and clean before re use.</p> <p><i>Pallets must be in a good state of repair, free from taint and contamination of previous use.</i></p>
S17.6.a NEW R	<p>Labelling</p> <p>Label information must conform to current legislation and be supplied by the owner of the goods or manufacturer of the supplied feed.</p>
Guidance	See G16.1
S17.6.b NEW	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.

Storage

S17.6.c NEW R	Records must be kept which link the label to an identified batch or batches of product which has been packaged in order to retain traceability
S17.7 NEW	Packing records The following information must be recorded for each batch of packaged product., <ul style="list-style-type: none"> • Product name/description • Origin/Manufacturer/Supplier • Quantity Packaged • Date of Packaging • Batch Record/Number (as shown on the label).
S17.8 NEW	Storage of bagged feed products or containers of liquid feed products If the store is used for the storage of bagged or sealed containers of liquid feed products, non-feed products may also be stored provided:- <ul style="list-style-type: none"> • There are designated storage areas for food/ feed and non-food/feed products with suitable physical separation between the products • Special care is taken to ensure liquid products in store cannot contaminate dry feed/food products. Unless suitable controls are in place, liquids must not be stored above dry feed/food products. • 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 in close proximity to packaged food/feed products. • If the store is holding both bulk and bagged food/feed products, there must not be any non-food/feed products unless covered by a risk assessment. • All liquids must be suitably stored to prevent any risk of cross-contamination with food/feed products
S17.9.a NEW R	A stock rotation system must be in place for packaged goods.
S17.9.b NEW R	A system must exist to identify out of date stock and to segregate it so that it cannot be inadvertently put into circulation.
S17.10.a UPDATED R	Drying equipment must be serviced in line with manufacturers' instructions/Participants operating procedures by competent personnel to ensure that burners operate efficiently. Drying is covered as part of the 'Grain storage guide for cereals and oilseeds, 3rd edition (AHDB Cereals & Oilseeds, 2011) https://ahdb.org.uk/knowledge-library/grain-storage-guide
S17.10.b UPDATED	Fuel used in oil-fired dryers must meet British or equivalent national fuel standards. Waste oil must not be used under any circumstances.
Guidance	Examples of evidence that fuel meets British or equivalent fuel standards include: Product Specification Sheet/Invoice/Delivery Note/Supplier Quality Declaration
Information	Energy and environment: data tables (ENV) - GOV.UK (www.gov.uk)
S17.11 UPDATED	Dryer operators must be trained in the operation of the dryer and a copy of the manual/Participants operating procedures must be available.

Storage

R	
Guidance	See G6 Personnel and Training
S17.12.a UPDATED	Any aeration/ventilation fans must be run when conditions are suitable to prevent the heating of Combinable Crops in store, and/or the build-up of anaerobic conditions.
Guidance	Participants should consider outdoor temperatures when deciding to aerate/ventilate
Information	Cooling targets for grain storage AHDB
S17.12.b NEW R	Where aeration/ventilation is not available the Participant must notify in writing the customer/owner of the goods.
S17.13.a	Only screenings or cleanings produced solely from food/feed from UK assured food/feed are to be identified as TASCC Assured.
Guidance	See S4.3
S17.13.b NEW	Materials produced during the cleaning process contaminated with Hazardous Impurities must not be used for food/feed use.
Information	https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities.html
S17.14	Blending of food is permitted but blending of animal Feed Materials requires the Participant to be certified to UFAS standards.
Guidance	Blending of food above the legal limit with varying mycotoxins levels for inclusion in food is not legal.
S17.15 NEW R	Records must be maintained of drying, aeration/ventilation, cleaning, conditioning, blending, packing and simple processing.
S17.16 NEW R	When dust suppressant oils are used it must be agreed with the owner of the goods and considered within the HACCP Study.

Storage

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
S18.1.a UPDATED R	The Participant must employ a suitably qualified person for the type and method of treatment application.
Information	Further information can be found on the HSE's Chemicals Regulation Directorate (CRD) website: Pesticides Health and Safety: Resources (hse.gov.uk) NPTC
S18.1.b	Use HSE's Chemicals Regulation Directorate (CRD) approved fumigants, desiccants and chemical treatments.
Guidance	Desiccant dusts for example, Diatomaceous earth are not insecticides and many customers/end users do not allow their use.
Information	Some consumers may have specific requirements regarding approved/permitted agrochemicals e.g. http://www.ukmalt.com/pesticides BBPA/CBRI Accepted Agrochemicals List
S18.1.c UPDATED R	Apply as per manufacturer application rates and legal limits taking into account any previous treatment detailed on incoming Combinable Crops Passport.
Guidance	See S10.7.b
S18.2 R	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.
S18.3 R	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.
	The Participant may be required to provide a copy of the fumigation clearance certificate as per instructions from the owner of the goods.
S18.4	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)
Information	Guidance on storing pesticides for farmers and other professional users AIS16 (hse.gov.uk)

Storage

Pest control

Aim

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

S19	PEST CONTROL
Clause Ref	Requirement
S19.1 NEW R	There must be an effective preventative pest management programme.
S19.2 UPDATED R	There must be a designated employee responsible for the pest management programme.
S19.3 UPDATED	Pest management activities including use of treatments must be carried out by designated and competent employees of the Participant, or by a competent pest management organisation.
S19.4	Production and Storage facilities must be adequately proofed against the ingress of pests.
S19.5	The areas surrounding production and storage must be managed to minimise food sources and harbourage for pests.
S19.6 UPDATED	The pest management programme must include inspection of the production and storage facilities and surrounding areas at intervals defined by risk assessment
S19.7.a UPDATED R	There must be a site plan showing locations of monitoring and control points, traps and bait stations.
S19.7.b NEW R	All control points, traps and bait stations must be uniquely identified.
S19.7.c UPDATED	Bait station locations must be planned to avoid contamination of food/feed.
S19.7.d	Bait stations must be secured.
S19.8.a UPDATED R	The pest management programme must identify types of treatments and/ or controls permitted by the Participant or their customer(s) to be used on site.
S19.8.b NEW R	Any treatments or controls must comply with legislation and be used in accordance with the manufacturer's instructions.
Guidance	Regulatory information and usage instructions may be found on product and/ or material safety data sheets.
S19.9 UPDATED R	Results of inspections must be recorded, and any recommendations reviewed and actioned in a timely manner.
S19.10 NEW R	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.

Storage

Guidance	The nature of actions required, and the timescales will vary according to the level of activity and the areas where it is found.
S19.11.a NEW	Where food/ feed has been contaminated by pest activity or pest control treatments the food/feed must be treated as non-conforming product.
S19.11.b NEW	Treatment used must not contaminate the food/feed.
S19.11.c NEW R Interpretation	Treatments and controls used, and their locations must be recorded by the qualified person and reviewed by the designated responsible employee. <i>Records may include nature, duration, location and quantities of treatments used.</i>
S19.12 NEW R	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.

Outloading

Aim

This section covers the requirements for the out loading of the Combinable Crops, Feed Materials and Compound Feed.

S20

OUTLOADING

Clause Ref	Requirement
S20.1.a UPDATED R	Despatch of food/feed from site must be pre-arranged/booked.
S20.1.b NEW R	There must be procedures in place to minimise the possibility of incorrect loading.
S20.1.c	Bulk vehicle and / or trailer load carrying area must be covered upon arrival and when leaving site.
Guidance	This is to prevent contamination and / or loss of goods during transit.
S20.1.d UPDATED	For bulk outloading of food/feed the assurance status and individual identification of the vehicle/trailer must be checked on the vehicle and recorded. 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
S20.1.e R	The documentation relating to the vehicle to be loaded must include the last three loads and any cleaning carried out.
S20.1.f R	If the last three loads includes anything on the AIC Exclusion List the vehicle must be rejected and the TASC Certification Body and the owner of the goods must be informed immediately.
S20.1.g R	If AIC Sensitive List goods have been carried the documentation must confirm that the vehicle/trailer has been cleaned as detailed in the AIC Sensitive List. If this is not available the vehicle/trailer must not be loaded.
S20.2.a NEW	The exterior of vehicles and trailers must not present a risk to the food/ feed being loaded.

Storage

S20.2.b R	Bulk vehicle or trailer load compartments must be clean and free from contamination and for non-liquid food/feeds, must be dry before loading. A record of the checks carried out must be retained.
S20.2.c	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 by the customer in writing.
S20.3 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.
S20.4 NEW	When instructed by the owner of the feed layering of assured feeds is permitted only if the following conditions are fulfilled: <ul style="list-style-type: none"> •No more than three feeds may be loaded in a single bulk vehicle or trailer compartment. •Each component of the load must be individually weighed and labelled in accordance with feed legislation. •Each component of the load is suitable for direct feeding to livestock on its own.
S20.5	The vehicle or trailer and load compartment unique identification reference (and where available the scheme assurance number*), must be recorded and used on all collection / delivery documentation.
Guidance	*Some schemes do not have an unique number on the trailer, eg. FEMAS, Red Tractor (non-crops schemes)
S20.6.a	Documentation as required by legislation, contractual and customer requirements, must be provided to the driver/sent electronically to accompany the load.
Guidance	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.
S20.6.b R	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.
Guidance	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.
S20.6.c	Imported Combinable Crops assurance status Combinable Crops Passports may be completed for imported crops if required by the Merchant/Customer, but stickers must not be used for imported goods. <i>The word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.</i>
S20.7 NEW	Samples taken from other outgoing bulk loads must be retained by the facility in accordance with instructions from the owner of the food/ feed or customer.
Interpretation	<i>Best practice recommends that samples are taken and retained for all outgoing bulk loads.</i>

Storage

S20.8 R	Mycotoxin instructions from the owner of the goods must be followed for cereal crops at outloading.
Packaged Despatch/Outloading	
S21.1 NEW	Label(s) must be attached to each individual package (including each IBC/big bag) as required by relevant food/feed legislation and additional documentation, if required by contract or customer, must be provided to the driver.
S21.2 NEW	Condition and integrity of packages must be checked at outloading. Any damaged packages must not be loaded and considered as non-conforming product.
S21.3	The load area of vehicles or trailers collecting packages must not present a risk to the food/ feed being loaded. A record of the checks carried out must be retained.
S21.4	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.
S21.5 NEW <i>Interpretation</i>	Each batch or run of feed packed by the participant must be sampled and the sample retained. <i>Best practice recommends that samples are taken and retained for each batch or run of food packed by the participant.</i>
S21.6 NEW	Samples taken from each run or batch of food packed by the participant must be retained by the facility in accordance with instructions from the owner of the food or customer.

Sub-contracted storage

Aim

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

S21

OUTLOADING

Clause Ref

Requirement

S21.1.a R	Participants do not have the right to subcontract storage without written approval from the owner of the goods.
S21.1.b UPDATED	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.
Information	Certified stores can be identified on the AIC website AIC Trade Assurance Schemes (agindustries.org.uk) or mutually recognised trade assurance websites. https://www.agindustries.org.uk/resource/updated-recognised-feed-food-scheme-list.html

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.

S22 STORAGE, SEGREGATION AND DISPOSAL OF NON FOOD/FEED AND WASTE

Clause Ref	Requirement
S22.1 NEW	Food/feed must be protected from contamination by materials not intended for food/feed use.
Guidance	Any materials produced, used or stored in the same premises by the Participant but not intended for food/feed use, should be segregated from raw materials/ food/feed. Such materials should be identified as such during all stages of intake, processing, packing, drying, cleaning, conditioning, storage and outloading despatch and supply.
S22.2 NEW	Waste and material for recycling must be collected into suitable and clearly identified receptacles/ locations to prevent contamination of food/feed.
S22.3 NEW	Materials for energy production (e.g. biomass) must be stored in suitable and clearly identified receptacles/ locations to prevent contamination of food/feed.
S22.4 NEW	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 TASCC 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
T1.1.a R	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>
Guidance	<p>These can take the form of flowcharts, written instructions etc. and can include the following:</p> <ul style="list-style-type: none"> • Operating instructions (in-house or manufacturers) for testing equipment • Equipment/service calibration • Responsibilities of Testing Facility staff • Personnel training • The handling of test samples • Sampling and Testing methods • Test results • Internal Quality Control (IQC) • Proficiency Testing
T1.1.b UPDATED R	These documents or records must be available to all personnel carrying out testing if relevant to their responsibilities.

Testing

Facilities

Aim

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

T2

FACILITIES

Clause Ref	Requirement
T2.1.a	The Testing Facility must be sufficient to allow testing to be performed accurately and effectively.
Guidance	Lighting should enable samples to be seen clearly. Heating and ventilation should maintain comfort and allow equipment to work satisfactorily. <ul style="list-style-type: none">• Other areas to consider;• sufficient space for testing• dust levels• electromagnetic interference• humidity• voltage fluctuations• water pressure• temperature• vibration This is not an exhaustive list.
T2.1.b UPDATED R	Evidence must be available of any corrective action taken to remedy any factors that could compromise accurate results.
Guidance	This evidence may be visual or written depending upon the factor or remedy.

Equipment

Aim

Each piece of equipment used must be fit for purpose.

T3

EQUIPMENT

Clause Ref	Requirement
T3.1	Equipment must be used for the purpose for which it was designed and within its operating range.
T3.2.a R	Equipment must be maintained and serviced according to the manufacturer's instructions or documented in-house procedures.
T3.2.b	Equipment must be protected from deterioration and/or mishandling.
T3.2.c R <i>Interpretation</i>	Each item of testing equipment must be uniquely identified. <i>'Uniquely identified' means a reference number which needs to be cross-referenced on all records relating to that equipment.</i>
Guidance	Serial number, PT Scheme ID, in house asset number would be considered as unique identification.
T3.3 R	All testing equipment must have its own records which must include servicing and maintenance records, as well as details of any repairs.

Testing

<i>Interpretation</i>	<i>Service/breakdown records</i>
T3.4.a UPDATED R <i>Interpretation</i>	Records of calibration methods and frequencies must be held for all testing equipment. <i>Calibration details should include calibration date, certificates, evidence of alterations and verification of sample data where appropriate etc.</i>
T3.4.b R <i>Interpretation</i>	The Testing Facility must be able to demonstrate that each piece of equipment is operating accurately. <i>This can be done by completion of the following</i> <ul style="list-style-type: none"> • <i>An annual calibration check:</i> <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> <ul style="list-style-type: none"> • <i>Internal Quality Control (IQC) check (see section T12).</i> • <i>Proficiency Testing (Ring Check) (PT) schemes (see section T13)</i>
T3.4.c	Alterations to calibrations must only be carried out by an appropriately trained and authorised person.
Guidance	See G6 Personnel and Training (TASCC Standard General Section)
T3.4.d	On equipment where passwords protect the calibrations, this function must be switched on.
T3.5.a R Guidance	Equipment not in use, must be clearly identified as such. A simple 'Do Not Use' sticker could be attached to equipment to prevent accidental use of non-calibrated equipment.
T3.5.b <i>Interpretation</i>	Before equipment is returned to use, it must be checked to ensure it is operating accurately. <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
T4.1.a UPDATED R	The Testing Facility must designate a person responsible for implementation of the Testing Standard and comply with G3.1.b.
T4.1.b R	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
T4.1.c UPDATED	A competent person responsible for testing must be based at each site.
T4.2 Guidance	Testing Facility personnel must be independent of day to day trading pressures. When Testing Facility personnel are not independent of trading pressures, this should be identified by the company and potential conflicts managed.

Testing

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
T5.1.a R	Personnel competency must be demonstrated by repeat testing of known value samples or ongoing evaluation of Proficiency Testing results.
Guidance	This is especially important for subjective/visual (non-instrument type) tests – e.g. Rapid germination/pre-germ, barley skinning.
Information	Acceptable tolerances for competency can be found in Appendix 17 https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html
T5.1.b	Samples for demonstrating personnel competency must cover a typical range of analysis results for each commodity and parameter tested.
T5.2 R	All personnel (permanent and temporary) carrying out testing must complete the relevant AHDB on-line training modules for those tests undertaken.
Guidance	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 & Oilseeds website.
Information	On-line AHDB Combinable Crops Analyst training https://ahdb.talentlms.com/

Testing Facility Operation

Aim

This section outlines the operational requirements for a Testing Facility.

T6 SUPPLIERS

Clause Ref	Requirement
T6.1.a UPDATED R	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.
Guidance	These may include calibration companies, proficiency test scheme suppliers, and equipment/spares/consumable suppliers.

T7 SAMPLING

Clause Ref	Requirement
T7.1.a R	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.
Guidance	AIC 1 & 2 and FOSFA 9A & 26A contracts require sampling to comply with BS EN ISO 24333 and BS EN ISO 21294 respectively.
Information	Detailed advice appears in the "AHDB Grain

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	<p>sampling guide” . https://ahdb.org.uk/knowledge-library/an-introduction-to-grain-sampling</p> <p>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.</p> <p>Sampling can present a hazard and therefore should be considered in the store HACCP plan.</p>
T7.1.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.
Information	https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html

T8 PROCEDURES FOR HANDLING TEST SAMPLES

Clause Ref	Requirement
T8.1.a	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.
Guidance	This may be in the form of a flowchart showing the stages of processing a sample through a Testing Facility.
T8.1.b	This procedure must also consider specific contractual requirements or instructions from the owner of the goods, or the customer.
T8.2	To ensure contaminants do not enter the food/feed chain, the procedure must cover the segregation and disposal of the hazardous material. (see section T10).
T8.3.a	Test samples must be placed in clean containers.
T8.3.b	Test samples must be uniquely identified.
Interpretation	<i>Container lids should not be labelled as they are interchangeable.</i>
Guidance	Identification of a sample may include: (unique number, commodity, customer, sample date etc).
T8.3.c UPDATED	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.
Guidance	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.

T9 TESTING METHODS

Clause Ref	Requirement
T9.1	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
Interpretation	<i>Testing Facilities using only in-house methods should be able to demonstrate how each method relates to the reference method.</i>
Information	<i>This can be achieved by participation in a PT Scheme for the test parameters.</i> https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html

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<https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html>

T10 CONTAMINANTS & HAZARDOUS IMPURITIES

Clause Ref Requirement

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

T11 RECORDING AND REPORTING RESULTS

Clause Ref Requirement

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

Testing

Quality Control

T12 INTERNAL QUALITY CONTROL

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

Clause Ref	Requirement
T12.1.a R <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"> • when checks were made • which commodities and parameters were checked • through historical data the reliability and consistency of equipment and method.
T12.1.b UPDATED	Where contractual or PT testing takes place, checks must be performed daily on the equipment being used.
T12.1.c	Testing of samples can only commence when satisfactory IQC results are obtained.
T12.1.d R	Where non contractual testing takes place, IQC checks must be carried out weekly as a minimum.
T12.1.e	Where more than one item of equipment is used for tests, IQC checks must be carried out on each item of equipment.
T12.2.a R <i>Interpretation</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> https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html
Information	Preparation of IQC samples can be found in the on-line AHDB Combinable Crops Analyst Training Module (Quality Assurance Module GO5). https://ahdb.talentlms.com/ This includes details on: <ul style="list-style-type: none"> • selecting a suitable sample • establishing a given value • preparation of the control chart • setting warning and action limits
T12.2.b UPDATED R Information	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). https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html
T12.3.a	Accuracy of balances / dispensers /measuring cylinders must be checked at least weekly when in use.
Guidance	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.
T12.3.b	These checks must be within the maximum tolerances permitted which are given in the AHDB– Standards Values for Testing (Appendix 17)

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Information	https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html
T12.4 R <i>Interpretation</i>	Where IQC results fall outside the warning and action limits corrective action must be taken and recorded <i>The corrective action should include:</i> <ul style="list-style-type: none"> • Retest the sample • Check staff procedure • Check equipment • Check sample for deterioration <i>Check the validity of previous test results</i>
Guidance	For corrective action guidance refer to the AHDB On-line Combinable Crop Analyst Training Module (Quality Assurance Module GO5). https://ahdb.talentlms.com/
T12.5 R <i>Interpretation</i>	Where IQC results indicate an offset or drift, corrective action must be taken and recorded. <i>Offset = 9 or more consecutive points on one side of the established value.</i> <i>Drift = 6 consecutive points showing and increasing or decreasing trend.</i> <i>The corrective action should include:</i> <ul style="list-style-type: none"> • Check equipment • Check sample for deterioration
Guidance	For corrective action guidance refer to the AHDB On-line Combinable Crop Analyst Training Module. (Quality Assurance Module GO5). https://ahdb.talentlms.com/

T13 PROFICIENCY (“RING”) TESTS (PT)

Clause Ref Requirement

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.

T13.1.a R <i>Information</i>	Each Testing Facility must participate in a proficiency testing scheme for each commodity, where one is available. A list of proficiency testing organisations and commodities covered can be found in Appendix 15 of this code. www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html
T13.1.b UPDATED R <i>Interpretation</i>	Testing Facilities must participate in proficiency schemes where available whilst testing is taking place. <i>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 scheme outside these periods should be considered for calibration monitoring purposes.</i>
T13.1.c R <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>
T13.2.a	The scheme must be operated by an organisation listed by AIC (in Appendix 15) or an accredited PT provider (ISO or UKAS).

Testing

T13.2.b R	Where no proficiency scheme exists the Testing Facility must demonstrate results are accurate and traceable to reference methods.
Guidance	The testing facility should source samples from a reference material producer or source data from in-house samples which have undergone reference testing.
T13.2.c R <i>Interpretation</i>	<p>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.</p> <p><i>An atypical commodity is one which is not usually handled by the Testing Facility but maybe handled on a one-off occasion (e.g. a barley store being asked to store wheat).</i></p> <p><i>Accuracy of results can be demonstrated and recorded by either:</i></p> <ul style="list-style-type: none"> • <i>Obtaining a retrospective PT sample</i> • <i>Obtaining a known reference tested sample</i> • <i>Obtaining reference data on samples of that commodity</i>
T13.2.a UPDATED R <i>Interpretation</i>	<p>The Designated Person or deputy must review reports from the proficiency scheme on receipt. This review must be recorded regardless of result.</p> <p><i>Reviews can be demonstrated by:</i></p> <ul style="list-style-type: none"> • <i>Following the guidelines in AHDB Module GO5</i> • <i>signing and dating the report</i> • <i>having an appropriate electronic record</i>
T13.3.b R Information	<p>Appropriate corrective actions must be implemented and recorded typically when z-scores exceeding 2 are reported or when adverse trends are observed.</p> <p>Z-scores: Regardless of the sign (+/-)</p> <ul style="list-style-type: none"> • Less than or equal to 2 is considered to be satisfactory. • 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. • Greater than 3 is considered to be unsatisfactory and requires examination of the equipment and/or procedure. <p>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). https://ahdb.talentlms.com/</p>

