

Trade Assurance Scheme for Combinable Crops

SCHEME RULES

Effective from February 2021

1

Introduction

1.1

The Trade Assurance Scheme for Combinable Crops (TASCC) is a voluntary scheme developed, owned and implemented by the Agricultural Industries Confederation (AIC)

1.2

TASCC aims to protect and build upon the integrity of farm assurance between the farmgate and delivery to the first processor. It provides a credible independent verification that the trade is meeting its legal obligations under food and feed legislation and associated codes of practice. Farm assurance schemes, food and feed manufacturers, other stakeholders and end users have been fully consulted during revisions of the scheme.

1.3

TASCC requires an independent verification that the participant fully complies with current versions of the following Codes of Practice, as applicable to a participant's operations:

- AIC TASCC Code of Practice for Road Haulage of Combinable Crops and Animal Feeds
- AIC TASCC Code of Practice for the Storage of Combinable Crops and Animal Feeds
- AIC TASCC Code of Practice for Testing Facilities of Combinable Crops
- AIC TASCC Code of Practice for the Merchanting of Combinable Crops

1.4

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

1.5

If the Storekeeper/seed plant/processor sell the screenings or whole crops to companies other than the owner of the goods, they must be certified to the TASCC Merchants code of practice.

1.6

TASCC approval demonstrates that a participant meets the standards required by suppliers to

- Feed compounders belonging to the AIC Universal Feed Assurance Scheme (UFAS)
- Millers, Maltsters, Crushers and other food manufacturers.

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1.7

Complying with the scheme requirements by applying for approval to TASCC, the applicant agrees that, if approved, they will comply with the requirements of relevant TASCC Codes of Practice and the TASCC Scheme Rules.

- **1.7.1** Applicants to the TASCC scheme must identify the scope of their activities on the scheme application form. Subsequent amendments to the scope of the participant's business must be communicated to the scheme Certification Body.
- **1.7.2** Applicants can choose the Codes of Practice they wish to have covered by the scope of their TASCC certification. Applicants cannot, however, omit Codes of Practice that are integral to activities that are included within the scope of certification.

The Participant must inform and obtain approval from the Certification Body prior to any change of activities/scope.

Where a business operates on more than one site, then each site must be assessed before it can be certified. In cases where multiple sites are assessed as part of a surveillance Assessment programme then a sample of sites may be assessed each year provided that all sites are assessed by the end of the third full year of certification and have identical scope of certification

1.8

The Applicant or Participant will have no claim against any officers, members or employees of AIC in the event of Expulsion, Suspension or a lesser punishment and/or the publication thereof as appropriate, nor have any claim against any of the above for any damages and/or compensation or costs for any financial loss occasioned thereby.

1.9

A register of participants is on AIC's website at: www.agindustries.org.uk.

1.10

Electronic Communication

The participant must provide the Certification Body with an up to date electronic means of communication. This is preferably an email address. Where this is not possible a mobile number must be provided.

2

Confidentiality

2.1

All information about Applicants and certified participants will be treated in confidence. Specific information (such as details of individual inspection reports) will not be divulged to any third party without the written agreement of the Applicant/ Participant. The exceptions are:

- **2.1.1** The Certification Body and/ or AIC will confirm the Scheme ID number, name and address and confirm if the company is a certified participant, along with the expiry date and scope of certification. These details are also available on the AIC website.
- **2.1.2** The provision of information to AIC in relation to assessment findings and Nonconformances as required to maintain the standards and credibility of the Scheme.

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2.1.3 In the event of a participant being involved or implicated in a feed safety incident, details may be discussed in confidence between representatives of AIC and The Competent Authority.

3

Scheme Rules

3.1

TASCC Code of Practice are effective from February 1st 2021.

3.2

In order to become a certified participant, applicants shall:

- **3.2.1 Apply** for certification by completing an application form and returning it to the scheme Certification Body.
- **3.2.2** Confirm that they agree to comply with the Scheme Rules, the current TASCC Standard, and the Certification Body Terms and Conditions by signing the Certification Agreement contained in the quotation and returning to the Certification Body. The quotation will indicate the duration of the Initial and subsequent Routine Assessments. The duration of Initial Assessments is dictated by the time required to assess the systems and procedures of the participant fully.
- **3.2.3 Pay** all relevant fees as published on the TASCC pages of the AIC website and as agreed with the Certification Body. The fees structure is listed below:
 - o Pay the AIC annual registration fee which covers the cost of maintaining the scheme.
 - o Pay the Certification Body certification fee which covers the cost of the audit.
- **3.2.4** Shall agree to an Initial Assessment and complete action points within the timeline as specified in the scheme rules. Re-application within 12 months will only be permitted at the discretion of the Certification Body.

3.3

When the Applicant has been audited, and has corrected any Non-conformance that may have been identified, the Certification Body will issue a Certificate of Conformity and will supply the participant's details to AIC for publication in the AIC assurance checker on the AIC website.

3.4

The initial certificate of conformity will be valid from the date on which the applicant demonstrated compliance with the Codes of Practice and expire annually on the 31st March.

3.5 Those companies that achieve TASCC certification are listed on the AIC assurance checker. The checker includes details of the scope under which TASCC certificates have been granted. Interested parties may view the checker via the Feed and Assurance links of the AIC website at www.aictradeassurance.org.uk

3.6

Participants that wish to continue in the scheme must settle the Certification Body invoice which will be sent by the Certification Body prior to 1st April each year. The AIC registration fee must be sent to the Certification Body by the 1st July annually.

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3.7

Participants will be contacted prior to the anniversary of their assessment to arrange a surveillance visit which must take place at +/- 6 weeks prior to the anniversary of their initial assessment date.

3.8

Participants shall comply with the scheme requirements at all times as defined in this Scheme Rules and the Codes of Practice.

3.9

Participants shall advise the Certification Body of any changes to the business, typically but not limited to:

- Company ownership
- Scope of operations
- Key management

3.10

Participants and applicants shall immediately advise the Certification Body in the event that they are the subject of legal action that relates to TASCC accredited activities.

3.11

Where in order to determine whether there has been any breach of the TASCC rules it is necessary to conduct an immediate assessment, the cost of such an assessment (additional to the routine annual assessment) and also any further assessment(s) to check if any non-conformances identified by the verifier have been rectified or otherwise have been carried out, shall be at the sole cost of the applicant or participant – in accordance with the provisions of sections 4 and 9 below.

AIC reserve the right to visit TASCC participants to investigate any food/feed safety instances which may occur.

4

Passport Stickers

4.1

TASCC Combinable Crops Passport stickers shall be available to participants that hold a current and valid certificate of conformity for use where grain from assured producers is kept in a TASCC approved store.

4.2

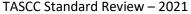
The sticker enables farm and trade assurance to be easily identified at the end user intake. Stickers shall relate to one scheme year and shall carry the participant's individual TASCC reference and certificate expiry date.

4.3

Stickers must only be used for assured grain grown under approved schemes which are to be found on the AIC website.

4.4

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If evidence is found that there has been misuse of TASCC stickers, or any other assurance sticker, then appropriate action will be taken by the Certification Body and this action may result in suspension.

4.5

New participants to the TASCC scheme will receive 1000 stickers free of charge on completion and return of non-conformances and payment after the initial assessment. These stickers are only valid for the TASCC scheme year and do not relate to the harvest (crop) year. The participant must make contact with AIC so that the stickers can be ordered and dispatched in time for use. Existing participants will have to purchase new stickers relating to the dates on their certificate. To order the stickers, participants must contact Debbie Walker at AIC on 01733 385235 or email debbie.walker@agindustries.org.uk.

5

Assessment of Participant Compliance with the Scheme

5.1

The Certification Body will assess a Participant's conformance with the Scheme.

The Certification Body shall be given access to all relevant information needed to confirm conformance with the Standard and the right to inspect third parties subcontracted to perform work covered by the Standard, at the Participant's cost. TASCC assessments are not of fixed duration but are determined on a case-by-case basis. The certifying body will ensure that the same assessor will not assess the same company beyond a consecutive 3 year period. An assessor should have a break of at least 1 year.

There are a number of types of assessment within the TASCC Scheme:

- *Initial assessment* a formal assessment for new applicants to the TASCC Scheme on a date agreed with the business during the application process. Business to submit traceability documents 3 months after certification.
- Annual Surveillance and Short Notice Surveillance Audit for Storage, Testing and Merchant participants

Over a three year period, one audit will be a Short Notice Surveillance Audit. The Certification Body (CB) will give a maximum of 1 working day notice. The Short Notice Surveillance Audit will cover all areas of the code of practice/s displayed on the participant's certificate. The other two audits in the cycle will be Surveillance Audits.

Hauliers will still have annual surveillance audits.

• Spot Audits for Haulage participants

At least 10% of Hauliers will be subject to Spot Audits at intake/outloading sites. Haulage participants will be subject to paperwork and vehicle hygiene checks at various intake sites which will include feed and flour mills, maltings and ports.

• Short Notice Hygiene Audit for Storage participants

At least 10% of Storage participants will be subject to Short Notice Hygiene Audits. The Certification Body will give a maximum of 24 hours' notice.

Short Notice Traceability Audit for Merchant participants

At least 10% of Merchant participants will be subject to Short Notice Traceability. This will cover a desktop traceability exercise. The Certification Body will send an email requesting basic information (e.g. Sales records for specific date range) and the merchant will have a

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specific time to respond. From records supplied, the Certification Body chooses product for traceability exercise and the merchant will have 24 hours to supply this information as per the records section of the TASCC code of practice.

- Extra/Immediate assessment The Certification Body will carry out extra/immediate assessments at their discretion these audits may incur a cost. Circumstances where they may be required include, but are not limited to:
 - In response to reports or intelligence suggesting a significant feed/ food safety issue or breach of TASCC rules and requirements.
 - Signing off action points following an assessment, particularly if the action points related to Major or Critical Non-conformance
- **Desktop assessments** Scope extensions can be conducted in between annual audits by the Certification Body as a desk top assessment. This is for existing TASCC Participants who wish to add new activities on an existing TASCC certified site. There is a fee for conducting the desktop assessment, this can be found on the AIC website.

5.2

Refusal of entry to premises for a Surveillance or Short Notice Audit will result in the participant being charge a cancellation fee and a rearranged audit will normally take place within 2 months of the original planned date. Refusal to allow access may also result in suspension/withdrawal of certification.

5.3

Where a participant finds it necessary to cancel an audit, they must contact the Certification Body as soon as possible. Depending on the circumstances, a cancellation fee may be charged to cover irrecoverable costs incurred by the auditor if cancelled within 7 days of the date of the audit.

6

Reporting

The Certification Body will produce a report for its own assessment purposes and identify any non-conformances to the Participant at the end of the assessment. Any Non-conformances will be classified as per 6.1 below and acted upon as per 6.2. When a Participant has rectified their Non-conformances, The Certification Body will notify the client of their continuing certification or issue a TASCC Certificate of Conformance whichever is appropriate.

6.1 Classification of non-conformances

Classification	Cause	
Critical	A gross or deliberate food/feed safety regulatory violation,	
	or;	
	A food/feed safety failure resulting in unsafe products,	
	or;	
	A loss of traceability such that recall of unsafe goods would be	
	impossible,	
	or;	
	A recurrence of a Major Non-conformance raised at the preceding	
	assessment,	
	or;	
	A complete unwillingness to cooperate in the audit.	
Major	A complete failure to implement a requirement of TASCC or a failure	
	that may result in unsafe food/feed,	

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	or;
	A recurrence of a Minor Non-conformance raised at the preceding
	assessment.
Minor	A partial failure to implement a requirement of TASCC or Poor evidence
	to demonstrate implementation.

6.2 Response to Non-conformances

Classification	Initial assessment	Surveillance assessment
Critical	Certification refused. Full assessment required. The Certification Body Scheme Manager to be contacted immediately.	Certification suspended with immediate effect. Certification will only be reinstated following the verification that the critical Nonconformances have been resolved. Extra Assessments, at the cost of the participant, may be required by the certification body to verify conformance with the TASCC Scheme.
Major	Certificate not granted until Non-conformances resolved. Plan of corrective actions to be submitted within 15 days of assessment, and timescales to resolve Non-conformances to be agreed with the Certification Body. Failure to resolve Non-conformances within agreed timescales will lead to a repeat Initial Assessment or the application being archived by the Certification Body	Certification continues. Plan of corrective actions to be submitted within 15 days of assessment, and timescales to be agreed with the Certification Body typically no more than 60 days from assessment. Failure to resolve Non-conformances within agreed timescales will lead to suspension.
Minor	Certification Body Certificate not granted until Non- conformances rectified. Plan of corrective actions to be submitted within 30 days of assessment, and timescales to be agreed with Certification Body. Failure to resolve Non- conformances within agreed timescales will lead to a repeat Initial Assessment or the application being archived by the Certification Body	Certification continues. Plan of corrective actions to be submitted within 30 days of assessment, and timescales to be agreed with Scheme Manager, typically no more than 60 days from assessment. Failure to resolve Non-conformances within agreed timescales will lead to suspension.

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6.3

Observations

Observations may be raised during TASCC assessments. These are points noted by an assessor that are not technical breaches of the Standard but could assist the Certification Body, Scheme Owner or Participant. Observations do not require a formal response to the Certification Body.

7

Certificate Suspension and Withdrawal

7 1

The scheme Certification Body, in conjunction with AIC, may suspend or withdraw a participant's certificate of conformity when the participant has:

- **7.1.1** Critical non-conformances that have, or are likely to have, an adverse effect on product safety or legality.
- **7.1.2** Suspension/withdrawal following notification of potential feed/food safety issue.
- **7.1.3** Suspension/withdrawal if documents/evidence is not submitted to the certifying body within the agreed timescale to correct any non-conformances raised.

7.1.4 Revoking of Earned Recognition

If a participant has Earned Recognition revoked by the FSA (Food Standards Agency) or the VMD (Veterinary Medicines Directorate) they must inform AIC and the Certification Body immediately.

7.1.5 Failed to pay the AIC annual registration or the Certification Body certification fees.

7.2

Suspended participants must demonstrate to the Certification Body that the non-conformances have been resolved in order to have certification re-instated. A follow up assessment by the scheme verifier to confirm this shall take place. The Participant will be invoiced for this follow up assessment.

7.3

Participants that do not demonstrate to the scheme Certification Body that non-conformances have been resolved within 1 month of suspension will have their certificates of conformity withdrawn.

7.4

Participants that have their certification withdrawn would need to apply as new participants if they wish to regain certification. Withdrawn participants will remain on the register for 18 months.

7.5

The scheme Certification Body will automatically update the register on the AIC website with details of a participant's changed certification status.

7.6

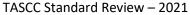
Suspended or withdrawn participants may not claim to be TASCC-approved, nor undertake contracts that specify TASCC registration without advising the customer.

7.7

Where a TASCC participant has their certification suspended or withdrawn, the scheme Certification Body will be entitled to provide an explanation of the reasons for suspension or withdrawal, on request, to other persons or organisations who own or have a contract with the suspended or withdrawn participant at the time of the suspension or withdrawal.

7.8

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Where a TASCC Participant wishes to withdraw, this must be notified to the Certification Body in writing.

8

Complaints

8.1

Complaints about either a TASCC participant or the scheme Certification Body should be directed to AIC and/or the scheme Certification Body where they will be acknowledged, reviewed and actions taken to resolve the cause of any problems.

8.2

The scheme Certification Body is accredited by the UK Accreditation Service (UKAS) and works to strict codes of conduct. If participants are not satisfied with the way in which the scheme Certification Body handles the complaint, they should refer the matter to AIC.

9

Appeals

9.1

A participant has the right of appeal against decisions made by certification body.

9.2

Appeals shall be made in writing to the certification body within 14 days of being advised of the decision that is the subject of the appeal.

9.3

The certification body will acknowledge the appeal and nominate a manager independent of the decision to carry out an initial investigation to check the merits of the appeal.

9.4

If the nominated Manager concurs with the appeal then the certification body will correct the erroneous decision.

9.5

If the nominated Manager does not concur with the appeal then an independent panel will be convened within 30 days to handle the appeal.

9.6

The certification body, including the Scheme Manager, AIC and the Participant are entitled to attend the Appeals Panel and present information to the Panel.

9.7

The independent Appeals Panel will make a ruling based on the information supplied during the hearing.

9.8

The ruling of the Appeals Panel is binding and final on the certification body and the Participant.

10

Assessor Qualifications and Requirements

10.1

Minimum requirements for Assessors

• Experience - Relevant experience within the feed / food industry

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- HACCP Qualification
- **Competence** Assessors must have the ability to demonstrate a current knowledge of industry issues and legislation and be able to communicate effectively. To be ascertained through training, examination, shadow and witnessed assessments.

10.2

Confidentiality and Conflicts of Interest

- **10.2.1 Confidentiality** Assessors are required to sign and comply with the confidentiality agreement provided by the Certification Body. Assessors must not during any contact with a Participant, especially at an assessment, discuss or name other feed /food? businesses that they may have either assessed or have any knowledge of their operations.
- **10.2.2 Conflicts of Interest** Assessors must make the Certification Body aware of any potential conflicts of interest (actual or perceived) relating to participants they have been assigned to assess.
- **10.2.3** Assessors must maintain a current register of business interests and supply this to the Certification Body at least every 3 months.

11

Arbitration

11.1

In the event of a problem dispute, and in the absence of an arbitration agreement, recourse for settlement of claims will be to the appropriate court. Alternatively, the parties in dispute may agree to arbitration in accordance with another mutually agreed arbitration system.

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General Information

Introduction - Scope of TASCC

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

Table of TASCC Scopes

	<u>Haulage</u>	<u>Storage</u>	<u>Merchants</u>	<u>Testing</u>
Combinable Crops	<u>Y</u>	<u>Y</u>	<u>Y</u>	<u>Y</u>
Feed Materials	<u>Y</u>	<u>Y</u>	<u>Y</u>	
Compound feeds (non-medicated)	<u>Y</u>	<u>Y</u>	<u>Y</u>	
Compound feeds (Medicated)	Y	Y (packaged only)		

<u>Participant</u> Where there is an "R" in the clause reference column, a record is required to demonstrate compliance.

All appendices can be found on the AIC website. An "A" indicates where an appendix is applicable.

An "i" in the Guidance column, indicates that further information is available from other sources

TASCC Scheme

Clause Ref	Requirement	Guidance
G1	Scheme and Legislative Requirements	
G1.1	The Participant must have access to a copy of the TASCC Scheme and relevant	
R	food/feed legislation	
G1.2	Participants must comply with the	If the Participant is engaged in an activity
R	General section and the relevant sections	that is covered in the TASCC scheme, it
	as per their scope.	will be included in their scope and
		audited annually.
G1.3	The Participant must inform and obtain	Activities/scope could include additional
R	approval from the Certification Body	or changes to stores (see requirement
	prior to any change of activities/scope.	S1), offices, vehicles (see requirement
		H9) and testing facilities.

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	See Scheme Rules section 1.6	
G1.4 R NEW	Participants must communicate specific Terms and Conditions to all relevant employees and subcontractors.	Participants need to demonstrate how specific Terms and Conditions are communicated. The Terms and Conditions may include Insurance, Health and Safety requirements, allergens, TACCP 'Threat Assessment & Critical Control Point', VACCP 'Vulnerability Assessment & Critical Control Point', NOPs (Naturally Occurring Prohibited Substances) and testing requirements. Transport companies may receive specific collection/delivery requirements contained in instructions. These may be considered as Terms and Conditions.

MANAGEMENT COMMITMENT

Aim

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

Clause Ref	Requirement	Guidance
G2	MANAGEMENT COMMITMENT	
G2.1	Management must be committed to the implementation of the TASCC Scheme	
R	and the operation of effective food/feed safety and quality systems.	
G2.2 R	There must be a dated Policy Statement signed by Senior Management	The Policy Statement does not need reissuing annually provided that annual
	committing the Participant to provide all resources necessary in order to comply	review can be evidenced.
	with the TASCC Scheme.	
G2.3	The Policy Statement must be reviewed	
R	on an annual basis.	
G3	DESIGNATED PERSON/S	
G3.1	A designated person/s (including	Where a Participant is a sole operator
R	deputies) must have authority and	then there is no need to appoint a
		deputy.

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	T	TASCC Standard Review – 202
	responsibility for the implementation of the requirements of the TASCC Scheme.	
	A designated person/s (including	
	deputies) must have authority and	
	responsibility for reporting food/feed safety incidents to the authorities.	
	,	
G3.2	The designated person/s must be named	
R	on the organisation chart.	
G4	MANAGEMENT REVIEW	
G4.1 R	The Management team must review the performance of the business against the requirements of the TASCC Scheme and its continuing effectiveness at least every 12 months.	This can be carried out at the same time as the HACCP review and will provide an overarching view of the business operation and identify opportunities for improvement.
	There must be a documented annual review including: • Policy Statement	The Management review could be used to assess business opportunities, procedures, communication, relationship with suppliers/customers etc.
	 Internal and external audits Complaints HACCP Incident corrective action 	
	 Training and processes Internal procedures 	
G4.2	Management controls must be effective	
R	during all hours the Participant operates to secure compliance with the Scheme.	
G5	ORGANISATION CHART	
G5.1	The interrelation of employee	
R Updated	(permanent and temporary) and job functions within the Participants operation shall be defined in an organisation chart.	
G5.2 R	The organisational chart must be kept up to date with any changes within the business.	

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G5.3 R	The designated person/s must be named on the organisation chart.	

PERSONNEL AND TRAINING

Aim

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

Clause Ref	Requirement	Guidance
G6	PERSONNEL AND TRAINING	
G6.1 R	All personnel, permanent and temporary, must be informed of their duties, authority and responsibilities in documented job descriptions or written instructions. These must be reviewed when there are	
	any changes to written instructions, processes, authority, or responsibilities.	
G6.2	All personnel must have the appropriate training, experience and/or qualifications.	Consideration should be given to:- • Agents purchasing/selling
	 Training and competence must be reviewed annually and must include: An understanding of the purpose of the TASCC Scheme Any in house procedures 	food/feed on behalf of the Merchant. Agents do not need to be independently certified but should form part of the Merchant's training programme.
	implementing the detailed requirements of the TASCC Scheme	 Drivers employed by hauliers on a traction only basis, should have the appropriate training, experience and/or qualifications before carrying out the TASCC work they undertake. Traction only basis means tractor unit contracted to haul a Participant's trailer.
		 Ensuring that employees where English is not their first language are effectively trained.

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G6.3 R	Training records must be maintained for all relevant staff (permanent, temporary and occasional) within the business and include as a minimum:	The interval between any training should reflect the complexity of the task, changes in the process and wherever a member of staff takes on a new role.
	DateSignature and printed name of both trainer and trainee	Staff competence needs to be established through practical training and evaluation.
	Topics coveredCertificates (where held)obtained from internal/external training	Relevant staff means anyone who can affect food/feed safety or test results.
	 organisations Self-assessment reports where appropriate Competency records 	A list format showing which members of staff are trained for each procedure can be used.
	Staff must be retrained to new or updated TASCC Scheme within 3 months.	There are online modules produced by the AHDB for Testing Facilities. Further information can be found in the Testing TASCC Scheme.
G6.4 R	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).	A designated person could be a Transport manager, Store Manager, or company training manager.

PROCEDURES, DOCUMENTS AND RECORDS

Aim

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

Clause Ref	Requirement	Guidance
G7	PROCEDURES AND DOCUMENTS	
G7.1 R Updated	The Participant must establish, document, implement and maintain procedures in accordance with the requirements of this Scheme.	Procedure Agreed method of carrying out an activity or process which is implemented and documented in the form of a written instruction or process description (e.g. a flow chart).

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		TASCC Standard Review – 202
G7.1.1 R	Procedures must be available to employees to enable them to carry out their role effectively	
G7.1.2 R	Changes to the procedures must only be made by authorised personnel and communicated to all relevant staff	
G7.1.3 R	Procedures must be titled and dated. Participants must ensure that the current versions of documents are in use.	
G7.1.1 New	The Participant must ensure that data and IT systems are secure and protected from both internal and external unauthorised access.	
	The system of documentation and records must ensure that food/feed is traceable and can be made available when requested.	
	RECORDS	
G7.2 R Updated	Records (handwritten or electronic) must be designed and prepared such that: • The title and purpose is clear. • Inadvertent use of superseded records is prevented.	Record A record, whether electronic or physical in format, that provides evidence of a necessary action having been carried out.
	 Records are dated and legible. Handwritten records are in ink. The name of the person making any entry, alteration or deletion identifiable. 	If access to a computer system is password controlled, a "signature" is not necessary provided traceability of record creation can be demonstrated.
G7.3 R Updated	All records must be retained for a period not less than three years, or as required by legislation. Records must be kept in suitable conditions that allow ready retrieval and prevent deterioration.	The TASCC Merchant and Storage Codes of Practice have a product recall requirement. Haulage and Testing Code of Practice 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 the Traceability section of the TASCC Merchants Code of Practice for further information.

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LEGISLATIVE REQUIREMENTS

Aim

To ensure that the Participant complies with all food/feed legislative requirements. See Appendix 9 for further Legislation information.

Clause	Requirement	Guidance
Ref		
G8	LEGISLATIVE REQUIREMENTS – FOR	
	BOTH FOOD AND FEED	
G8.1	This requirement is not applicable for	Details of current applicable feed
Updated	Testing Facility Participants.	legislation can be found on the AIC
		website.
R	Participants must demonstrate that they	
	have systems and procedures in place	https://www.agindustries.org.uk/sectors/
	that ensure they remain up-to-date with	animal-feed/legislation-and-guidance/
	regulatory requirements and any food /	
	feed safety issues relevant to the	
	food/feed they supply.	
	All relevant food/feed legislation must be	
	reviewed at least every 12 months.	
G8.2	If the Participant has placed a food/feed	
R	product on the market which could	
Updated	potentially cause a threat to human or	
	animal health, the designated person	
	must notify the relevant parties.	
	Participant	
	Where hauliers, storekeepers and testing	
	facilities do not place food/feed on the	
	market they must notify their customer	
	of any potential threat to human or	
	animal health allowing information	
	through the chain of custody.	
G9	DEFRA CODE OF PRACTICE FOR THE	
	CONTROL OF SALMONELLA	
G9.1	The current Defra Code of Practice for the	Refer to DEFRA Code of Practice for the
R	Control of Salmonella must be complied	Control of Salmonella publication PB
Updated	with. The Participant must demonstrate	13303.
	they have access to and their activities	
	comply with the above code for both	
	food and feed.	
G9.2	Participants must consider the risk of	
R	Salmonella as part of their HACCP plan.	

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	T	TASCC Standard Review – 202
G10	UNDESIRABLE SUBSTANCES IN FOOD AND FEEDS	
G10.1	This requirement is not applicable for	This includes mycotoxins.
		This includes my cotoxins.
R	Haulage and Testing Facility Participants.	
Updated		
	COMMISSION REGULATION (EC) No	
	1881/2006 of 19 December 2006 sets the	
	maximum levels for certain contaminants	
	in foodstuffs.	
	Commission Regulation (EC) No. 2002/32	
	of 7 May 2002 sets the maximum levels	
	for certain contaminants in feeds.	
	The Participant must check and comply	
	with legislation and individual customers	
	policies/requirements/terms and	
	conditions.	
	Participants must consider the risk of	
	1	
	Undesirable Substances as part of their	
	HACCP plan.	
G11	Genetically modified Combinable Crops	
	and feed materials	
	and reed materials	
011.1		
G11.1	This requirement is not applicable for	
R	Testing Facility Participants.	
Updated		
	Legislation requires that Genetically	
	Modified (GM) Combinable Crops and	
	feed materials are clearly identified	
	throughout the supply chain.	
	GM Combinable Crops and feed materials	
	·	
	must be segregated from non-GM	
	Combinable Crops and feed materials.	
	Combinable Crops; any mixing of GM and	
	, , , , ,	
	non-GM Combinable Crops and feed	
	materials shall cause the whole bulk to	
	lose its non-GM status.	
	LEGISLATIVE REQUIREMENTS – FOR	
	FOOD ONLY	
G12		
	REGISTRATION OF ESTABLISHMENTS TO	
	THE FOOD HYGIENE REGULATIONS	
1		

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		TASCC Standard Review – 2021
G12.1 R Updated	This requirement is not applicable for Testing Facility Participants. Participants must apply to the competent authority to register their establishments if they are:- • transporting/storing/merchanting materials which may be destined for human consumption in accordance with the requirements of the Food Hygiene Regulation 2004, (EC No. 852/2004), and any subsequent amendments or regulations. Records must be kept to show that applications have been made and/or responses received from the local council or competent authority.	Registration applies to all sites whether physically handling Combinable Crops or solely managing the Participant's activity. Participants must ensure that authorities are informed of any changes to the location of operating centres. Hauliers are only required to register the management centre where records of vehicle operations are held and do not need to register other sites where records are not held.
G13	ALLERGENS	
G13.1 R Updated	This requirement is not applicable for Testing Facility Participants. EU legislation (Directive 2007/68/EC) identifies groups of materials in certain food ingredients which can cause allergic reactions in some people. The Participant must comply with individual customers policies/requirements/terms and conditions with respect to allergens. Participants must consider the risk of Allergens as part of their HACCP plan.	Allergic reactions can cause a severe anaphylactic shock in some individuals which can be fatal. The list of allergens is contained in EU Directive 2007/68/EC Annex IIIa Please refer to Appendix 2, section 5 of the AIC Contaminant Sensitive list. Some products such as confectionary waste, biscuit meal, animal feed blends, chocolate bars, cereal bars and some bread products may contain allergens. Products described as nuts (e.g. "Sugar Beet Nuts") should not be confused with nuts as defined above as they are not necessarily allergens.
	LEGISLATIVE REQUIREMENTS – FOR FEED ONLY	

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G14		TASCC Stalldard Review = 202
G14	REGISTRATION OF ESTABLISHMENTS TO	
	THE FEED HYGIENE REGULATIONS	
G14.1	This requirement is not applicable for	Registration applies to all sites whether
R	Testing Facility Participants.	physically handling Combinable Crops or
Updated		solely managing the Participant's activity.
	Participants must apply to the competent	Double in out on out on our that out bouilties
	authority to register their establishments if they are:-	Participants must ensure that authorities are informed of any changes to the
	in they are	location of operating centres.
	 transporting/storing/merchanting 	location of operating centres.
	materials which may be destined for	Hauliers are only required to register the
	food producing animals in accordance	management centre where records of
	with the requirements of the Feed	vehicle operations are held and do not
	Hygiene Regulation 2005, (EC No.	need to register other sites where
	183/2005), and any subsequent	records are not held.
	amendments or regulations.	
	Records must be kept to show that	
	applications have been made and/or	
	responses received from the local council or competent authority.	
	or competent authority.	
G15	Statutory Declarations	
G15.1	This requirement is not applicable for	Further guidance can be found on
Updated	Testing Facility Participants.	https://www.aictradeassurance.org.uk/la
		test-documents/feedingstuffs-
	Delivery documents or labels for	declarations-guidance/
	Combinable Crops intended for feed use	
	must comply with the Feeding Stuffs	
	(England) Regulations 2010 (SI 2010 No.	
G16	3281). REGISTRATION UNDER TSE	
910	REGULATIONS	
G16.1	This requirement is not applicable for	
R	Testing Facility Participants.	
Updated		
	Participants must comply with the	Further information can be found on the
	Transmissible Spongiform	following links:-
	Encephalopathies Regulations 2010 and	
	registration with Defra is required for	Defra www.defra.gov.uk
	storage/transport of bulk animal derived	
	dicalcium phosphate and hydrolysed	TSE legislation
	protein.	www.legislation.gov.uk/uksi/2010/801/
I		contents/made

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The Participant must be able to show evidence of registration with Defra.	

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).

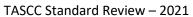
Clause Ref	Requirement	Guidance
G17	HAZARD ANALYSIS CRITICAL CONTROL	
	POINT (HACCP)	
G17.1	There must be a formal food/feed safety	Refer to TASCC Appendix 7 HACCP for
R	HACCP risk assessment which identifies,	further information on the principles of
Updated	monitors and controls hazards that may	HACCP.
	adversely affect the safety of any	
	food/feed supplied. HACCP risk	The Participant may use Prerequisite
	assessments must be carried out in	Programmes (PRP) to provide controls
	accordance with recognised HACCP	over a Participant's activities, which may
	principles.as summarised below:	include documented operating procedures or work instructions.
	 establish a HACCP team 	
	 define process steps 	
	 carry out hazard analysis 	
	 establish prerequisites 	
	 establish critical limits 	
	 identify Critical Control Points 	
	 implement control measures 	
	 establish corrective actions 	
	 establish documentation 	
	required	
G17.2	There must be a defined scope for the	The HACCP scope must include all
New	HACCP risk assessment study. Where	processes which could affect the safety of
R	activities are provided as services to third	the food/feed being supplied.
	parties (including storage and transport	
	of combinable crops for food) these must	
	be included in the HACCP scope.	
G17.2	There must be an effective multi-	There does not need to be formal
New	disciplinary risk assessment team, with	external training, as long as the HACCP
R	members of the team having received	team is demonstrably effective.
	appropriate HACCP training.	

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-	TASCC Standard Review – 202
The Participant must define the process flow / steps from food/feed supply to the point the food/feed is transferred to the customer / recipient.	
The Participant must carry out a hazard analysis identifying, as a minimum, chemical, physical and biological and allergen risks as appropriate.	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.
The Participant must identify control measures that can be applied for each identified hazard.	
The Participant must establish critical control points where appropriate.	
For all critical control points, there must be defined critical limits which are measurable or observable in real time and can be quantified.	
The Participant must establish a monitoring system for all critical control points.	
The Participant must establish corrective action for when critical limits have been exceeded.	
The Participant must establish documentation to detail the controls and monitoring of hazards identified in the HACCP study.	
If PRPs are used, documentation must be established to detail the controls and monitoring of the programmes.	
	flow / steps from food/feed supply to the point the food/feed is transferred to the customer / recipient. The Participant must carry out a hazard analysis identifying, as a minimum, chemical, physical and biological and allergen risks as appropriate. The Participant must identify control measures that can be applied for each identified hazard. The Participant must establish critical control points where appropriate. For all critical control points, there must be defined critical limits which are measurable or observable in real time and can be quantified. The Participant must establish a monitoring system for all critical control points. The Participant must establish corrective action for when critical limits have been exceeded. The Participant must establish documentation to detail the controls and monitoring of hazards identified in the HACCP study.

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G17.13	The HACCP team must carry out a review of the HACCP study at least every 12	For additional guidance see the HACCP pages on the AIC website:
R	months or sooner if there are any changes to processes or procedures, or incidents that could affect food/feed safety.	https://www.aictradeassurance.org.uk/haccp/
G17.14 R New	The HACCP review must also include any PRPs where they are used.	

TRACEABILITY

Aim

This section outlines requirements for retaining traceability records.

G18	TRACEABILITY	
G18.1 New R	Merchants, Storekeepers and Hauliers must keep traceability records.	Legislation requires 'one up/one down' traceability as a minimum, i.e. details of where the commodity came from, and where it was sent to.
G18.2	When the owner of the crops gives instructions to store crops from one specifically identifiable parcel with crops from other parcels, this must be confirmed in writing. Details of a full auditable trail of all purchases and sales must be retained.	Written confirmation required – can be part of formal agreement.
G18.3	Grain Passports (originals or copies) must be kept at the store.	
G18.2 New R	The following information for each individual delivery must be recorded as an aid to traceability:	Haulier will be able to provide the vehicle registration and trailer number details for traceability purposes.
	 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 	It is a legal requirement that relevant documents are readily available in the event of a food/feed safety issue.

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• 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)	
Compliance with the Renewable	
Energy Directive (RED)	
The above traceability Information	
must be available to the competent	
authorities where it is believed a	
potential risk to food/feed safety exists.	

COMPLAINTS

Aim

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

Clause Ref	Requirement	Guidance
G19	COMPLAINTS MANAGEMENT	
G19.1 R	The Participant must register, record and address complaints relating to food/feed in a timely manner.	Template documents are available on the AIC website at www.agindustries.org.uk .
G19.2 R	Complaints must be reviewed with attention to severity and any trends, and corrective action taken as necessary to prevent recurrence.	See G4.1 Management Review.
G19.3 New R	Food/Feed which has been delivered to the customer / recipient and returned following a complaint must be formally risk assessed on its return, to determine use or disposal.	For guidance refer to Appendix 23 Hazardous Impurities document
G19.4 New R	The destination of any returned food/feeds must be recorded.	

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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	Guidance
G20	INTERNAL AUDITING	
G20.1 Updated R	The Participant must complete and record an internal audit annually covering: • The requirements of the TASCC Scheme • The Participants procedures including HACCP • Any 3rd Party Subcontractors listed on the Participant's schedule of registration • A traceability exercise must be completed by Merchants, Storekeepers and Hauliers	Audits should check that the Participant's procedures are effective and reflect any activity changes and that they are being complied with. An internal audit may be carried out by a competent person, either from within the Participants organisation or an external auditor.
G20.2 Updated R	Internal audits must be recorded including non-conformances found. Corrective/Preventive actions must be taken to address these non-conformances within an appropriate timescale to prevent reoccurrence. The internal audit must be reviewed at the Management Review (See G4.1).	Appropriate timescales for corrective actions should reflect the requirements of the TASCC scheme, food/feed safety and any specific business constraints.

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Haulage

INTRODUCTION

Aim

This Code of Practice 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 code applies to all loads of goods carried in bulk by road transport.

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

This can cover bulk tipping, blowing, moving floor, belt bulkers and tanker vehicles.

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

A grower's vehicle should not move goods for hire or reward unless they have the relevant "O" licence and are TASCC assured.

A grower's/contractor's tractor and trailer can move goods without an "O" licence.

Clause Ref	Requirement	Guidance
H1	HAULIER RESPONSIBILITY	
H1.1		
New	The Haulier must achieve standards of food/feed safety that meet contractual and legal obligations or requirements of the food/feed supply chain. The Haulier must demonstrate a clear understanding that the goods they carry are food/feed products and subject to the General Food Hygiene Requirements (EC178/2002), irrespective of whether they are destined for food or feed grade at this stage. Individuals must be able to explain the measures they take to prevent contamination of the goods.	See clause G10.1 for further information feed and food legislation.

VEHICLE HYGIENE

Aim

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

Clause	Requirement	Guidance	
Ref			
	GENERAL		
H2	VEHICLE HYGIENE		
H2.1 Updated R	It is a requirement at audit for Hauliers to make available a TASCC registered vehicle for inspection.	The vehicle should be presented at assessment unloaded. Contact the Certification Body if circumstances change.	
H2.2 Updated R	Vehicles, equipment and load carrying areas must be inspected and if necessary, cleaned to remove any residue of the previous load and allowed to dry internally before loading. A record is to be made when the vehicle has been inspected even if cleaning is not required.		
H2.3 Updated R	Exteriors of all vehicles must not represent a contamination risk when presented for the carriage of goods. To ensure this, vehicles must be cleaned routinely in accordance with the operator's procedures, customer and legal requirements.	It is important that the vehicles are kept suitably clean, even on the outside, as they are interacting with food/feed processors and therefore can present a source of contamination. Hauliers should note that dirty vehicles may not be loaded or accepted at the point of collection and delivery.	
H2.4 Updated R	All vehicles, their load carrying areas and equipment (see H2.1), must be cleaned routinely and sanitised at least every six weeks, or as required by the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) – see Appendix 4, 1 and 2 (refer to H3 and 4). Alternatively, the frequency of cleaning and sanitising can be determined by implementing a fully documented HACCP. Vehicle maintenance must ensure that	See Appendix 6 for guidance on appropriate cleaning chemicals. 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. 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.	
R	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.	Hauliers maintaining vehicles should ensure the removal of fragments of swarf, weld etc. before use.	

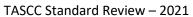
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		Hauliers should check whether the sanitisers have a use by date.
H2.5	Cleaning and sanitising agents used for	
New R	load carrying areas and equipment of vehicles must be identified by the	
	manufacturer as suitable for use on feed / food contact surfaces and used in	
	accordance with the manufacturers'	
	instructions.	
H3	FORBIDDEN/EXCLUDED LOADS	
H3.1 Updated	Vehicles that have carried material on the AIC Haulage Exclusion list (Appendix 1) or	Haulier
R	those in the list of differences as shown as Forbidden in the International	Contact AIC or the Certification Body
	Database for Transport of Feed (IDTF)	
	(<u>www.icrtidtf.com</u>) (Appendix 4) shall not	
	be presented for the carriage of goods.	
D	If a Haulier has any doubts over an unfamiliar product before loading, they	
R	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.	
H4	PREVIOUS LOADS CLEANING PROTOCOLS	
H4.1 Updated	All hauliers and drivers must comply with the International Database for Transport	Hauliers/drivers should be aware that Food and Feed legislation requires that
R	of Feed (IDTF) (www.icrt-idtf.com) (see	any surface that comes into contact with
	Appendix 4) and the AIC Haulage Contaminant Sensitive List (Appendix 2)	food/feed should be clean. Surfaces may include the following:
	which defines the required regime of	-
	cleaning and sanitising of the vehicle and its	Load carrying interiorGrain socks
	load carrying area/equipment to be	Sheets (both sides)
	carried out following carriage of the goods.	AugersBlower units and discharge pipes
		under fluidising pads Moving Floor/Polt bulkers
		Moving Floor/Belt bulkersinterior ladders
		sealscrevices
		- CIEVICES
		Cleaning will depend on the types of goods

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		TASCC Standard Review – 2021
		carried and the residues remaining.
		Some customers may not accept sensitive materials as previous loads.
		The cleaning regimes as stipulated in the IDTF are:
		A - Dry Cleaning In most cases where the material is dry, thorough brushing or vacuuming is sufficient, however if the material is caked or damp washing will be necessary.
		B - Cleaning with water Washing with hot water (70-80c) is recommended wherever possible. Where this is not practically possible cold water may suffice. All surfaces must be dry before handling or coming into contact with goods.
		C - Cleaning with water and a cleansing agent Washing with a hot water (70-80c) solution of any combined food/feed safe cleansing agent (food/feed safe sanitiser) diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with goods.
		D - Cleaning and disinfection Pressure clean with a hot (70-80c) solution of any combined food/feed safe sanitiser diluted in accordance with manufacturer's recommendations. All surfaces must be dry before handling or coming into contact with goods.
		Further information can be found in Appendix 4
H5	VEHICLE CLEANING COMPANIES	
H5.1 Updated R	Cleaning companies must produce records that comply with this Code, including evidence of the use of	Product safety data sheets should be kept for all chemicals used.
	chemicals suitable for use on food/feed contact surfaces.	A list of cleaning sites can be obtained from AIC.

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	These records must be Vehicle specific.	Telephone 01733 385230 or email enquiries@agindustries.org.uk
Н6	ENVIRONMENTAL CONSIDERATIONS	
H6.1 Updated R	Sweepings, washings and similar residues from vehicles should be disposed of in the designated place at collection or 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.	Intake sites should provide a safe area to clean out vehicles. Where these are not provided the Haulier may wish to inform the intake site management and then AIC if this is not successful.

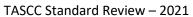
HAULAGE OPERATIONS

Aim

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

Clause	Requirement	Guidance
Ref		
H7	HAULAGE OPERATIONS	
H7.1	TASCC Vehicles	
R Updated	Hauliers must enter TASCC vehicles on	This trailer ID only applies to TASCC/UFAS approved trailers.
opuatea	the AIC Vehicle Inventory which can be accessed on the AIC Portal. This includes owned or operated (including acquired	The VIN will be found on the DVLA plating certificate.
	new and second hand bulk vehicles), hired or leased.	Link to Vehicle ID of log in information.
	Information required for each entry in the	The Non TASCC Vehicle Trailer templates are found on the AIC website.
	inventory is:-registration number (rigids only)type	www.aictradeassurance.org.uk/tascc/docu ments/haulage-documents/
R	 VIN/chassis number date of purchase or hire/leased date of disposal or removal from the scheme 	Any queries regarding the assurance of the Vehicle/Trailer ID number can be checked via the TASCC Certification Body.
H7.2 R Updated	All vehicles must be uniquely numbered or lettered and must include the Haulier Scheme ID, for identification purposes	For example, the identification mark has to be capable of being seen by the weighbridge operator for the purposes of traceability.

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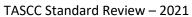
		TASCC Standard Review – 2021
	 and linked to chassis/VIN number on the inventory 	Recommended size is no smaller than number-plate lettering and in a durable form that will not be damaged or erased
	Whatever the method of identification it must appear on both sides and the rear of	by normal operations or cleaning.
	the vehicle and be clearly visible from a distance.	For rigid vehicles the registration number will be sufficient for the ID.
	This is also applicable to hired vehicles which operate under the Hauliers Scheme ID.	Haulier When removing the vehicle from the AIC Vehicle Inventory, ensure that the ID numbers are removed.
	The Hauliers Scheme ID must not be displayed on vehicles unless a current and valid certificate is held.	AIC Vehicle Inventory https://aicportal.kiwa.co.uk/Security/Logi n?RequestPath=%2F
H7.3 Updated	NEW, HIRED/LEASED AND SECOND HAND VEHICLES	
R	When a new, hired/leased or second hand vehicle has been added to the Haulier's fleet, the Haulier must inform and gain and retain written approval from the Certification Body.	Hauliers cleaning new vehicles should ensure the removal of fragments of swarf, weld etc. before use.
R	New vehicles require documented confirmation of purchase including VIN/chassis number.	
	All trailers hired/leased must be from a TASCC Haulage approved company. (see Appendix 19)	
	Before hiring/leasing or purchasing second hand vehicles for carrying any goods covered by TASCC, the Haulier must have as a minimum: • a signed declaration that no materials on the current forbidden/exclusion list of the International Database for	
R	Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 4) have been carried • details of the last three loads carried cleaning and sanitising operations relating to these loads • VIN/Chassis number	
	Date of acquisition	

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	T	TASCC Standard Review – 2021
	Before using any vehicle (including new) it must be thoroughly pressure cleaned and sanitised (to include all surfaces that come into contact with food or feed) in accordance with the manufacturer of food/feed safe sanitisers recommendations and inspected. Proof of appropriate cleaning and inspection must be kept for audit.	
H7.4 New R	Hauliers must maintain an up to date inventory of Non TASCC vehicles owned or operated (including acquired new and second hand bulk vehicles), hired or leased.	Non TASCC vehicles can be added to the AIC Vehicle Inventory although not mandatory.
H8	VEHICLE COMPARTMENT IDENTIFICATION	
H8.1 R	Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.	A clear means of identifying the compartments, whether a paper record, physical identification or other means is only needed if the convention of nearest to the cab = 1 is not followed. Design of vehicle compartments and blowing/ conveying equipment should aim to reduce the possibility of residues and
		hence contamination.
Н9	Subcontract haulage	
H9.1 R	The TASCC Haulier must only further subcontract to hauliers certified to an AIC recognised Road Transport schemes.	A list of AIC recognised Road Transport schemes can be found on the TASCC pages of the AIC website:
R	Hauliers must maintain a list of approved haulage subcontractors detailing their assurance status. Detailed information, including customer requirements, regarding delivery/collection must be effectively communicated to subcontract hauliers.	https://www.aictradeassurance.org.uk/lat est-documents/service-supplier-schemes/ This may be evidence of TASCC approval or audit records. The AIC Assurance Checker can, by utilising the Saved Scheme Hauliers feature, be used for this and is found at www.agindustries.org.uk Delivery/collection requirements are commonly referred to as fixings. Records of previous loads, fixings, allocations, transport and delivery are required for traceability purposes under food and feed legislation.

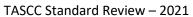
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		TASCC Standard Review – 2021
H9.2 Updated R	Traction only Where a Haulier provides traction only (i.e. only transports feed using the Haulier's trailer) the driver must be trained to the requirements of TASCC by the Haulier.	Traction only basis means tractor unit contracted to haul a Haulier's trailer.
H10	RECORDS OF PREVIOUS LOADS	
H10.1 Updated R	At collection/delivery points, drivers must be able to show records of the current load and three previous loads carried on vehicles together with the cleaning or sanitising or inspecting operations relating to each load.	Records of three previous loads can be on collection/delivery tickets, passports, load sheets, vehicles diaries but cannot be by word of mouth. The most recent (last) load carried is normally regarded as the first load listed
	Where a vehicle has several compartments, the current load and previous three loads for each compartment must be declared.	of the previous three carried. This is the industry standard.
	Generic terms (e.g. biomass, fertiliser, ash, stone or dust) must not be used and descriptions must be as detailed as is necessary to accurately identify the goods.	Some generically named materials may be listed as Forbidden in the IDTF database
	Where the previous load has been rejected due to contamination, the trailer must be cleaned as per subsequent customer terms and conditions and/or IDTF cleaning regime.	
H11	SHEETED LOADS	
H11.1	As a legal requirement and integral for load security and food/feed safety, vehicles must be kept sheeted/covered at all times except when loading or sampling is taking place.	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.
	Hauliers can operate unsheeted bulk vehicles whilst carrying some goods.	After using unsheeted vehicles, customers may require additional sanitising as per International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 4).
		Examples of goods that can be carried unsheeted are: -
		root cropsfruit

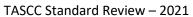
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 applicable) Specific delivery terms and conditions Prohibited previous loads (e.g. NOPS, Allergens) Specific cleaning required prior to loading Assurance status (if applicable) Dates/times/restrictions of Collection/delivery Weighing instructions on route (if applicable) 		1	TASCC Standard Review – 2021
H12.1 Updated R R The Haulier must ensure that they receive written instructions (e.g. email, SMS, fax) from the Customer covering the full details of the collection and delivery requirements. These must be passed on to the Driver. Physical Collection and delivery requirements. These must be passed on to the Driver. Physical Collection and delivery are required for traceability purposes under food and feed legislation. These instructions may include: Collection/delivery address Contact numbers Collection/delivery reference Goods to be transported (variety in applicable) Specific delivery terms and conditions Prohibited previous loads (e.g., NOPS, Allergens) Specific cleaning required prior to loading Assurance status (if applicable) Dates/times/restrictions of Collection/delivery Weighing instructions on route (if applicable) Weighing instructions on route (if applicable) Other relevant collection/delivery information			sugar beet
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H12.1 Updated R The Haulier must ensure that they receive written instructions (e.g. email, SMS, fax) from the Customer covering the full details of the collection and delivery requirements. These must be passed on to the Driver. Prequirements. These must be passed on to the Driver. 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. These instructions may include: Collection/delivery address Contact numbers Collection/delivery reference Goods to be transported (variety in applicable) Specific delivery terms and conditions Prohibited previous loads (e.g., NOPS, Allergens) Specific cleaning required prior to loading Assurance status (if applicable) Dates/times/restrictions of Collection/delivery Weighing instructions on route (if applicable) Dates/times/restrictions on route (if applicable) Other relevant collection/delivery information H12.2 R Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.			 untreated wood chip
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H12.1 Updated R The Haulier must ensure that they receive written instructions (e.g. email, SMS, fax) from the Customer covering the full details of the collection and delivery requirements. These must be passed on to the Driver. 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. These instructions may include: Collection/delivery address Contact numbers Collection/delivery reference Goods to be transported (variety in applicable) Specific delivery terms and conditions Prohibited previous loads (e.g. NOPS, Allergens) Specific cleaning required prior to loading Assurance status (if applicable) Dates/times/restrictions of Collection/delivery Weighing instructions on route (if applicable) Dates/times/restrictions on route (if applicable)	H12	COLLECTION/DELIVERY INSTRUCTIONS	
Updated R from the Customer covering the full details of the collection and delivery requirements. These must be passed on to the Driver. Collection/delivery and respect on to the Driver. Collection/delivery address Contact numbers Collection/delivery reference Goods to be transported (variety in applicable) 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 R numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.			
H12.2 Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.	Updated	written instructions (e.g. email, SMS, fax) from the Customer covering the full details of the collection and delivery requirements. These must be passed on	commonly referred to as fixings. Records of trading, fixings, allocations, transport and delivery are required for traceability purposes under food and feed legislation. These instructions may include: 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) 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
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R numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.	⊔12 2	Vahicle compartments will be specified by	
the lowest number is nearest from the cab unless otherwise documented.			
cab unless otherwise documented.	r\	_	
H13 COLLECTION	1140		
	H13	COLLECTION	
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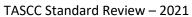
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H13.1	At the collection loading point, the driver	Drivers presenting a dirty or unsheeted
Updated	must:	vehicle with Incorrect paperwork are likely
R		to be rejected.
	Supply a consignment note Supply a consignment note	
	including references containing	
	sufficient information to identify,	
	as appropriate, the type, grade	Drivers should be aware of the potential
	and quantity of goods to be loaded	contamination risks to food/feed safety
	Declare the 3 previous loads and	from walking on the load. Site procedures
	relevant inspection, cleaning or	may forbid walking on loads and climbing
	sanitising records	on vehicles.
	Receive instructions on where the	en vernoles.
	vehicle is to be inspected for	
	cleanliness and be loaded	
	The vehicle's load carrying areas	'Correctly and safely' means with due
	and associated equipment must	regard to maintain the integrity of the
	be inspected and be visually clean	goods e.g. a secure and sealed tailgate to
	by both the person responsible	retain the goods and a sheet with no holes
	for loading and the driver.	to allow ingress of water. Vehicles not
	Ensure the vehicle is loaded	fulfilling this criteria are likely to be
	correctly and safely	rejected at the point of collection or
	 Sheet and secure the vehicle. 	delivery.
	 Sign for the receipt of the goods 	
	where required	
	 Collect any relevant documents 	
	e.g. Combinable Crops Passport	
	(Grain Passport), animal feed	
	statutory declaration.	
H13.2	If the bulk vehicle is divided into	
1113.2	compartments then:	
	 The internal doors must be 	
	checked to ensure that there is	
	no leakage between	
	compartments	
	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.	
	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	
H13.3	In case of any difficulties or doubts about	
R	the goods, the quantity or the condition	

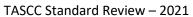
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	that cannot be resolved at the collection	
	point, the driver must notify the owner of	
	the goods and/or the haulier before	
	loading and seek further instructions.	
H14	COMBINABLE CROP PASSPORTS (GRAIN PASSPORTS)	
H14.1	When collecting UK combinable crops the	Electronic versions of the Combinable
Updated	driver must obtain a completed and	Crop Passport may be available and
a valid f sticker (or a pre-prin TASCC s (with ag custome) from the farmer of loading. The passport ind the vehicle has be to be visually clearesponsible for loading the desired and should be completed and	signed passport containing	acceptable.
	 a valid farm assurance/ TASCC sticker (if applicable) or a pre-printed valid farm assurance/ TASCC sticker/assurance number (with agreement from the 	 A passport contains details of the TASCC/vehicle number and the goods carried, date and year of the sowing of the crop, a declaration of post harvest pesticides applied, a cleanliness declaration from the grower/
	customer/recipient) from the farmer/storekeeper at the point of loading.	storekeeper and the driverand a record of whether the crop is assured or not.
	The passport includes a declaration that the vehicle has been inspected and found to be visually clean by both the person responsible for loading and the driver. 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	A passport is still required for non-assured Combinable crop movements but not a sticker. Incomplete or incorrectly completed Combinable Crop Passports may lead to rejections and delays at delivery destinations. Where the driver is also the owner/grower
	ensure that sections 2 and 3 of the Combinable Crop Passport have been completed and signed.	of the crop, it is acceptable for all sections to be completed by the driver.
	The passport must accompany the load to the point of delivery. Any load that arrives at a delivery point without a fully completed passport will not be accepted.	Mycotoxins: drivers should check that the mycotoxin section of the Combinable Crop Passports (Grain Passports) has been completed by the grower/storekeeper to avoid delays at intake.
		A mycotoxin (DON and ZON) risk assessment score with a test result dependent on the processor requirements for wheat deliveries is a year round requirement.
		Requirements of the completion of Section 8 (RED) may vary.

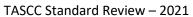
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		Hauliers should confirm with their
		customers whether a Combinable Crop
		Passport is required for imported
		combinable crops.
		r -
H15	TRANSPORTATION	
H15.1	When it is necessary to park or leave a	Ideally, vehicles should be routed directly
R	loaded vehicle unattended, the	from the collection point to the delivery
``	haulier/driver must take all reasonable	point – wherever practical. There should
	1	· ·
	precautions to ensure that the load is	also be clear guidance of emergency out of
	protected from deliberate or accidental	office hours contact numbers.
	contamination or damage. Hauliers must	
	provide drivers with a list of checks to be	
	made on the vehicle before leaving and	
	returning to it.	
H15.2	If any incident occurs during loading,	Delivery/collection requirements are
R	transportation or unloading which could	commonly referred to as 'fixings'. Records
	result in contamination or loss of the	of trading, fixings, allocations, transport
	goods, the circumstances must be	and delivery are required for traceability
	reported to the owner of the	purposes under food and feed legislation.
	goods/customer, and work must not	אין
	proceed until clearance has been given by	
	the owner of the goods/customer.	
H15.2	If any such incident does occur then the	
R	owner of the goods/customer must	
	confirm what actions to take – if the	
	owner of the goods/customer is unwilling	
	to confirm this then the haulier must at	
	least be able to prove that the owner of	
	the goods/customer has been informed	
114.6	of the incident.	
H16	DELIVERY	
H16.1	Where samples are required, they must	
	be taken before unloading commences	
	except for some liquids, moist coproducts	
	and bags where special sampling	
1116.2	arrangements may apply.	Attend manns to story in control of
H16.2	Drivers must attend their vehicles while	Attend means to stay in control of
	unloading.	their vehicle.
		Britan Indiana City of the Control
		Drivers should be aware of the potential
		contamination risks to food/feed safety
		from walking on the load. Site procedures
		may forbid walking on loads and climbing
		on vehicles.
	<u> </u>	<u>i</u>

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H16.3	If there are any excess bulk goods left on	Drivers should seek instructions and not
R	the vehicle due to the bulk facility being	make these decisions on their own.
	full, this must not be put into any other	
	bulk facility unless directed by the	
	recipient.	
	,	
	If this occurs, the driver must note it on	
	the delivery receipt note which will be	
	returned to the owner of the goods and	
114.6.4	the delivery note left with the recipient.	
H16.4	If any goods are spilled during unloading	
R	the approximate quantity of the spillage	
	must be noted by the driver. This	
	estimated quantity should be noted both	
	on the delivery receipt note to be	
	returned to the owner of the goods or	
	customer and on the delivery note left	
	with the recipient.	
H16.5	If any goods cannot be unloaded and are	
R	returned or rerouted, the driver must	
	record the destination of the goods.	
H16.6	Delivery to non farm premises	A signed weighbridge ticket is accepted in
1110.0	Delivery to non farm premises	
		lieu of a receipt note. If drivers are unsure
	On arrival at the delivery destination	about where to unload and cannot obtain
	drivers must:	advice at the destination, they should
		contact the Transport Office and not
	 Operate safely and follow 	commence unloading until they have had
	explicitly all relevant site rules	instructions that identify the correct
	 Report to the weighbridge or 	facility into which to unload.
	other site designated point,	
	handing over the delivery note or	A 'non-farm premises' means a mill, crush,
	Combinable Crops Passport for	maltings, distillery, port or commercial
	the load and evidence of the	store.
	vehicle's three previous	_
	loads/cleaning records	
	Under no circumstances discharge the first load before the	
	discharge their load before the	
	documentation has been	
	checked, sampling completed and	
	the vehicle weighed	
	 Obtain instructions identifying 	
	where to unload. Drivers should	
	only discharge bulk materials in a	
	designated area, as instructed by	
	intake staff, and should ensure	
	that they leave the intake area in	
	an acceptable and clean state	
R	•	
'`	Obtain copies of signed receipt The analysis by idea ticket if	
	notes and weighbridge ticket if	

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	applicable and check they are accurate	
H16.7 R	Deliveries to farm premises On arrival at the destination drivers must:	See also the AIC Feed Delivery to Livestock Farms Biosecurity Protocol on the AIC website.
	 Operate safely and follow explicitly all relevant site rules When present, ensure the farmer or farm employee signs for the receipt of goods When the farmer is not present, sign the receipt/delivery note ticket stating the time and date When present, the farmer or farm employee must sign for the receipt of goods. Otherwise the driver must sign the receipt/delivery note ticket stating the time and date. If drivers are unsure about where to unload and cannot obtain advice at the destination, they must contact the Transport Office and not commence unloading until they have had instructions that identify the correct facility into which to unload. 	www.aictradeassurance.org.uk/tascc/documents/feed-guidance/ A farm premise means a farm where the goods delivered would be fed to livestock
H17	WEIGHBRIDGES	
H17.1	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. The driver should be aware of the tare weight of their vehicle and the expected
	 Ensure that the gross, tare and net weights or other measurements/ calculations agree with the amount ordered and are accurate Seek guidance from the delivery point regarding the clearance of any significant quantity of water or snow from the sheet before weighing Draw the attention of the weighbridge operator to the 	gross weight. Some sites do not allow passengers on site without prior agreement with the owner.

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R	presence of any passengers and follow instructions Check and confirm the Tare weight of the vehicle before loading or after discharge Check and confirm the Gross weight of the vehicle before discharge or after loading Obtain a copy of the weighbridge ticket.	
	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.	

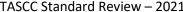
BULK BLOWERS AND BULK PRESSURE TANKERS CARRYING LIQUIDS AND POWDERS

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	Guidance
H18	INTRODUCTION	
H18.1 R	Liquid or dry materials must be cleaned from the upper sides of the tank interior, from all surfaces including interior	
H18.2	ladders, seals, crevices and under fluidising pads. Special attention must be paid to the	
R	cleaning and overall condition of hoses for both dry and liquid materials. Details of cleaning must be specifically noted in cleaning records. 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.	
H18.3	Drivers must only couple up to the fixed intake pipes and only load/discharge when instructed by site personnel. Drivers must remain in the vicinity of the vehicle at all times during the discharge of their load.	
H19	FATS AND OILS	

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H19.1	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. The SCOPA code of practice refers to FOSFA lists. The SCOPA website is www.scopa.org.uk.	If the HACCP dictates, tankers must 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. The lists of Banned Immediate Previous Cargoes and Acceptable Previous Cargoes are available via the FOSFA website: www.fosfa.org For the carriage of used cooking oils, go to the Animal Health website (see below). <a any="" at="" be="" before="" bottom="" commences.="" cooperate="" discharge="" drained="" draining="" drivers="" drums="" free"="" href="http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-forms or minesteed-businesses/use-of-oils-and-fats-in-forms or minesteed-businesses/use-of-oils-and-fats-in-</td></tr><tr><td>H19.2
R</td><td>Where mill sampling of oils/fats tankers discloses that " in="" into="" may="" must="" of="" off="" on="" present="" receptacles="" recorded="" tank,="" td="" the="" ticket.<="" water="" weighbridge="" weight=""><td>farm-animalfeed.htm i</td>	farm-animalfeed.htm i
H20	LIQUIDS OTHER THAN FATS AND OILS		
H20.1 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. Where appropriate, vehicles/containers must be cleaned between loads.		
H21	DRY GOODS		
H21.1 R	Where tankers have been washed out, they must be thoroughly dried, inspected and shown to be dry before loading dry goods.		
H21.2	Drivers must remain in the vicinity of the vehicle at all times 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. They must monitor silo level		

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	indicators to avoid overfilling and any resulting escape of dust.	
H21.3	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. Where any of these events occur drivers must stop discharge immediately and refer to site personnel.	

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Merchants

The TASCC Scheme is intended for the merchanting of UK produced, imported and exported combinable crops, feed materials and compound feeds.

MERCHANT OPERATIONS

Aim

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

Clause Ref	Requirement	Guidance
M1	CONTRACT CONFIRMATIONS	
M1.1 Updated R	The Merchant must send or receive a contract confirmation to suppliers or customers confirming details of the sale/purchase. Such confirmations must include the assurance, Organic, GM status, RED and food/feed safety requirements where applicable. Where there is a difference in the	NB: Brokers' confirmations are acceptable. The AIC, GAFTA and FOSFA contracts contain the requirements of contract confirmations.
	contract confirmation, this must be resolved when identified.	
M2	DELIVERY/COLLECTION REQUIREMENTS AND ALLOCATIONS	
M2.1 R	There must be a system which records detailed information regarding delivery/collection requirements to all parties. This information must be effectively communicated to all relevant staff and third parties (merchants, hauliers, storekeepers etc).	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.
M2.2 R	Combinable Crops must be allocated correctly to meet all customer/recipient requirements. Merchants must be able to demonstrate that the assurance status of combinable crops is maintained during the allocation/delivery process.	Records of allocations are required for traceability purposes under Food and Feed Legislation.

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M2.3	When a customer of the Merchant	
New	collects goods using non-assured	
R	vehicles, the Merchant must obtain	
	written confirmation of approval from	
	the customer and inform the	
	storekeeper/supplier.	
	If the goods to be collected are	
	combinable crops, the	
	storekeeper/supplier must be	
	instructed not to attach an assurance	
	sticker on the Combinable Crops	
	Passport.	
M2.4	Merchants contracting	This consent is a requirement of all contracts
Updated	Grower/Contractors to deliver their	and terms and conditions.
R	own combinable crops, either assured	
	or non-assured, on their own vehicles	A list of mutually recognised schemes can
	must confirm in writing the	be found on the AIC website.
	requirement to comply with the AIC	
	TASCC Haulage Code of Practice or	https://www.aictradeassurance.org.uk/latest
	employ a subcontracted TASCC certified	documents/feed-food-schemes/
	haulier.	
		Growers/Contractors should comply with the
		Red Tractor and SQC farm assurance scheme
		haulage sections.

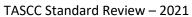
PURCHASING, SELECTION AND APPROVAL OF SUPPLIERS AND SUB-CONTRACTORS

Aim

This section outlines the requirements for selecting and approving suppliers.

Clause Ref	Requirement	Guidance
M4	SUPPLIER/SUBCONTRACTOR ASSURANCE STATUS	
M4.1 R Updated	There must be a system in place to verify the current assurance status of the suppliers/sub-contractor.	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.
	If a supplier/subcontractor has their certification suspended or withdrawn during the execution of a contract or agreement, the Merchant must establish the reason with the supplier/subcontractor and take steps to ensure that food/feed safety has not been compromised.	See the AIC website for a list of recognised Feed/Food schemes and Service Supplier assurance schemes. https://www.aictradeassurance.org.uk/tascc/documents/recognised-schemes/

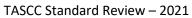
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	The Merchants's certification body must be consulted if food/feed safety is compromised.	Merchants wishing to receive AIC Assurance Alerts regarding a change to assurance status can contact AIC to register - enquiries@agindustries.org.uk
		For the purpose of this section, the definitions of a producer, supplier and subcontractor are contained in the list of definitions (Appendix 5).
M4.2 New	Sales Agents appointed by the Merchant who do not hold title to the goods sold and who are not themselves independent merchants, must act under the control of the TASCC certificated Merchant in accordance with this Scheme.	
M5	SOURCE ASSURED PRODUCERS OF UK	
	or ROI COMBINABLE CROPS	
M5.1 R	Only combinable crops which have been produced by a member of a UK or	See the AIC website for a list of recognised source assurance schemes.
Updated	Republic of Ireland (ROI) farm source- assured scheme recognised by AIC can be	Red Tractor Assurance Checker www.assurance.redtractor.org.uk/
	described as UK or ROI assured.	rtassurance/services.eb i
	Combinable crops supplied must only be collected from approved sites listed on the relevant assurance checker. Merchants must demonstrate that their assured supplier information matches	Red Tractor Assurance Contract Farming Rules https://assurance.redtractor.org.uk/contentfi les/Farmers- 6948.pdf?_=636754539326631450 i SQC Website
	the relevant farm assurance checker.	www.sqcrops.co.uk i
	Producer/Contractor assurance status information must contain the trading name, the assurance number, site/collection address and postcode. Contracts and payments must only be made with assured Producers/Contractors as listed on the relevant farm assurance checkers.	Irish Grain Assurance Scheme (IGAS) http://irishgrainassurance.ie/ 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.
	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.	NB: TASCC Merchants should be aware of 'production only' or 'P' stickers. See the Red Tractor Farm Assurance website for further details. Merchants are encouraged to contact Red

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If assured and non-assured crops are mixed, the whole bulk must be treated as non-assured. Assurance stickers must be used for assured crops on the accompanying Combinable Crops Passport. NON ASSURED PRODUCERS OF UK and ROI COMBINABLE CROPS Non assured combinable crops must be stored /transported/merchanted/tested in	Tractor, SQC or schemes in ROI if they are having difficulties establishing the assurance status of producers and their satellite sites.
Assurance stickers must be used for assured crops on the accompanying Combinable Crops Passport. NON ASSURED PRODUCERS OF UK and ROI COMBINABLE CROPS Non assured combinable crops must be stored	status of producers and their satellite sites.
assured crops on the accompanying Combinable Crops Passport. NON ASSURED PRODUCERS OF UK and ROI COMBINABLE CROPS Non assured combinable crops must be stored	
NON ASSURED PRODUCERS OF UK and ROI COMBINABLE CROPS Non assured combinable crops must be stored	
Non assured combinable crops must be stored	
stored	
/transported/merchanted/tested in	
compliance with the TASCC Scheme.	
All non-assured combinable crops traded must be clearly identified as non-assured in all records and documents	
· · · · · · · · · · · · · · · · · · ·	
combinable crops and full traceability	
from seller through store and/or	
transport to the recipient must be demonstrated.	
If assured and non-assured combinable crops are mixed, the whole bulk must	
be treated as non-assured.	
Assurance stickers must not be used for	
•	
ASSURED SUPPLIERS OF IMPORTED COMBINABLE CROPS	
Where combinable crops are not	
purchased direct from the producer,	Assurance stickers should not be used for
	combinable crops imported from outside the
	United Kingdom, even where these are produced under a feed/food supplier scheme
	recognised by AIC.
	recognised by Aic.
SCC WEDSILE	Where crops are imported, then the word "IMPORTED" should be written across the top right hand sticker section of the Combinable Crops Passport (Grain Passport)
	All non-assured combinable crops traded must be clearly identified as 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. If assured and non-assured combinable crops are mixed, the whole bulk must be treated as non-assured. Assurance stickers must not be used for non-assured crops on the accompanying Combinable Crops Passport. ASSURED SUPPLIERS OF IMPORTED COMBINABLE CROPS Where combinable crops are not

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		TASCC Standard Review – 2021
		The list of feed/food supplier schemes can be found on the AIC website - https://www.aictradeassurance.org.uk/tascc/documents/recognised-schemes/
		i
M7	Selection & Approval of Processed Feeds and Compound Feeds	
M7.1 New R	A list / database of approved feeds for merchanting must be maintained.	
M7.2 New R	There must be a designated person responsible for the selection and approval of feeds.	
M7.2 New R	There must be a documented selection and approval procedure for each feed prior to merchanting, taking into account characteristics that may affect its safety or limit its use.	These may include, but are not limited to: Origin Transport Storage Processing Handling Nutritional and physical characteristics
M7.4 New R	Processed Animal Proteins and feeds containing them must be considered separately and be used only in accordance with the TSE regulations.	
M7.5 New R	Where non-assured complementary feeds being merchanted are intended for feeding to food producing animals the Merchant must check that the feeds are labelled according to legislation. Merchants may merchant the following feeds from non-assured sources:	Merchants may rely on the labels provided by their suppliers.
	 Complementary Feeds, which are packaged and marketed in individual demountable containers of less than 5kg / 5ltr Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables Non-assured non-digestible mineral grit 	

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		IASCC Standard Review – 2021
M8	SERVICE SUPPLIERS	
M8.1 Updated R	Merchants must have a procedure for ensuring that each of their service suppliers are certified to a scheme detailed on the Service Supplier Schemes Recognised by AIC list.	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. Links to other Recognised schemes can be found on the link below. https://www.aictradeassurance.org.uk/overseas-schemes/ Service Supplier Schemes Recognised by AIC list https://www.aictradeassurance.org.uk/latest-
		documents/service-supplier-schemes/
M8	BULK HAULAGE – SUBCONTRACTED	
M8.1 R Updated	Where a haulier is contracted by the merchant for the carriage of bulk goods within the scope of this code, the Merchant must ensure that the haulier is TASCC certified or a road transport scheme recognised by AIC.	Hauliers of packaged or container transported goods do not need to be assured but must be included in the approved supplier/subcontractor list. An AIC list of recognised Service Supplier Schemes can be found on the following link https://www.aictradeassurance.org.uk/latest-documents/sorvice.supplier.schemes/
M9	STORAGE SUBCONTRACTORS	documents/service-supplier-schemes/
M9.1 New 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). 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. The CB will respond to the participant and indicate how they may proceed.	The written agreement may take the form of the AIC Contract No. 9. The Certification Body CB will respond to the Merchant 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 Merchants scope shall not claim to be TASCC assured and shall only store goods for the Merchant who holds the TASCC certificate. The store should use
	Materials stored before the CB approves the store/temporary holding	the Merchant's TASCC stickers on combinable crops passports where appropriate.

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	must not be despatched as TASCC assured.	
	Once approved, the store/temporary holding details will appear on the AIC Assurance Checker.	
M9.2 New R	Where a storage sub-contractor is employed by the Merchant to undertake work there must be a written agreement between both parties. The store must either be: • TASCC (or equivalent) certified or • listed on the Merchant's schedule of registration TASCC Merchant Participants must	
	notify the TASCC Certification Body (CB) of any additional stores. 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. Once certified, the store details will appear on the AIC web listing. Assured goods can only be dispatched	
	from TASCC certified stores or equivalent.	
M9.3 New R	Prior to using the store, the Merchant must carry out a risk assessment. A full audit.	
	For temporary holding of combinable crops in stores the Merchant must ensure that the temporary holding has been approved by the Certification Body.	
	If a subcontract store is not used during the scheme year, and a Merchant wishes to use the store in a subsequent year, the store must be audited as part of TASCC.	
M10	TESTING FACILITY SUBCONTRACTORS	

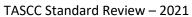
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M10.1 R	When external laboratories are employed to undertake contractual/food/feed safety analysis,	Salmonella analysis is completed by laboratories approved under the Animal By-Products Regulations 2005.
	the laboratory must be certified. See guidance.	Recognised laboratory quality certification could be TASCC, UKAS (ISO/EC 17025), GAFTA, GTAS, FOSFA.
	The laboratory must only carry out contractual tests that are included within the scope of their certification.	
M11	SUPERINTENDENTS, SUBCONTRACTORS, IMPORTS/EXPORTS INCLUDING ELEVATION AND PORT SUBCONTRACOTORS	
M11.1 R	Contract Where a Merchant employs a superintendent, they must be approved under the GAFTA Approved	Stevedores should be trained to handle goods covered by this code.
	Superintendent scheme.	
M11.2 R	Administration Where the Merchant employs a superintendent for the purpose of intake/out loading administration, instructions must be issued by the Merchant and be documented. Instructions to a superintendent must include the appropriate TASCC requirements.	These instructions cover all activities not covered by the GAFTA contract. Administration may include trailer inspection, storage facility, Combinable Crops Passport, 3 previous loads.
M11.3 R	Where a Merchant 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 S10.3 of the Storage Code.	
M12	DEMOUNTABLE CONTAINERS	
M12.1 Updated R	Owned Demountable Containers If the Merchant operates their own demountable containers they must maintain an up to date inventory of	Merchants who operate both TASCC and non TASCC demountable containers should clearly identify those demountable containers not to be used for food and feed.

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	demountable containers used for the carriage of combinable crops and feeds.	This does not include IBCs (Intermediate bulk containers).
	Merchants must enter Demountable Containers on the AIC Vehicle Inventory.	
M12.2 R M12.3 New 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. The Merchant must produce, or obtain, a documented risk assessment. The Merchant must forward instructions of actions to be carried out prior to receiving and loading/stuffing. Before loading/stuffing demountable containers, an inspection by the Merchant, or competent person, to verify that the container is clean or adequately lined must be completed. Proof of appropriate cleaning and inspection must be maintained. When loading/stuffing demountable containers supplied by the customer the Merchant must ensure that customer requirements are obtained detailing the controls required for loading/stuffing, inspection, cleaning, disinfecting, lining, sealing etc. A record of the Customer requirements must be maintained. A record of the Merchant/Customer requirements must be maintained and forwarded to the loading facility of actions to be carried out prior to loading/stuffing of the demountable containers.	Merchants 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).
M12.4 R	Where demountable containers are used that have no evidence of the three previous loads complying with the	

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	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.	
M13	TEMPORARY HOLDING OF COMBINABLE CROPS	
M13.1 Updated R	The Merchant must agree in writing the actions to be taken with the owner of the goods/customer prior to using the temporary holding area. The Merchant must ensure that the storekeeper has the temporary holding area on their scope.	Owner of the goods may include the grower, Merchant, eventual customer/processor etc. As detailed in S9 of the TASCC Storage Code, 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.

M14	COMBINABLE CROPS PASSPORT	
M14.1 R Updated	All loads of combinable crops of UK or Republic of Ireland origin must be accompanied on receipt by a correctly completed Combinable Crops Passport.	The Combinable Crops Passport should indicate vehicle ID (as per H 7.1 of the Haulage code), pesticides and other treatments used, completion of
Opuateu	completed combinable crops r assport.	vehicle inspection, farm assurance status and
	Merchants must confirm with their	GM status (in the case of oilseed rape). Some
	customers whether a Combinable Crops Passport is required for imported combinable crops.	assurance schemes issue stickers to members to identify assured combinable crops, others issue coloured Combinable Crops Passport. SQC issue passports with pre-printed stickers.
	Assured combinable crops must be	
	segregated from non -assured combinable crops; any mixing of	
	assured and non-assured combinable	
	crops shall cause the whole bulk to lose its assured status.	
	Merchants must supply confirmation to	
	the storekeeper of their requirements	
	relating to the Mycotoxin section (5) of the Combinable Crops Passport.	
		Mycotoxin instructions should relate to intake and outloading. Merchants should be aware
	Only UK or Republic of Ireland origin combinable crops produced and	of individual customer requirements but it is recommended that when outloading crops

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traceable under Feed/Food 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 Transport company and a TASCC stores sticker can be applied to the passport.

Assurance stickers must not be used for:

- non-assured combinable crops delivered from TASCC stores
- for assured combinable crops delivered from a TASCC Participant's store that has not been audited
- assured combinable crops outloaded onto a non-assured vehicle
- for combinable crops imported from outside the United Kingdom, even where these are produced under an AIC TASCC recognised scheme. Where combinable crops are imported, then the word "IMPORTED" must be written across

the top right hand sticker section of the Combinable Crops Passport

from a commingled stock (central stores) that this is stated and the range of risk assessments and any analysis recorded on the Combinable Crops Passport.

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.

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.

For the current Combinable Crops Passport, see the AIC website. 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.

M14.2

R

UK or Republic of Ireland origin combinable crops assurance stickers

Only UK or Republic of Ireland origin combinable crops produced and traceable under Feed/Food supplier scheme recognised by AIC or from combinable 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 Transport company and a TASCC stores sticker can be applied to the passport.

Evidence of assurance status must be contained in the passport (either with a sticker, electronic or PDF).

Assurance stickers must not be used for:

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	non-assured combinable crops	
	delivered from TASCC stores	
	for assured combinable crops	
	delivered from a TASCC Participant's	
	store that has not been audited	
	assured combinable crops outloaded	
	onto a non-assured vehicle	
M14.3	Imported Combinable Crops assurance	
10114.5	status	
R	Status	
'`	Passports can be completed for	
	imported combinable crops if required	
	by the Merchant or the Customer, but	
	stickers must not be used for imported	
	goods.	
	goods.	
	The Merchant must instruct the	
	Storekeeper whether the passport is	
	completed for imported combinable	
	crops.	
	crops.	
	TASCC assurance stickers must not be	
	attached to passports for combinable	
	crops imported from outside the United	
	Kingdom, even where these are	
	produced under an AIC TASCC	
	recognised scheme. Where crops are	
	imported, then the word "IMPORTED"	
	must be written across	
	the top right hand sticker section of the	
	Combinable Crops Passport	

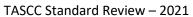
SAMPLING, ANALYSIS AND INSPECTION

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.

Clause Ref	Requirement	Guidance
M15	SAMPLING, ANALYSIS AND INSPECTION	
M15.1 Updated R	There must be a documented sampling and analysis plan prior to supply to assess the potential food/feed safety hazards of each combinable crop/feed material.	The Merchant may wish to use information from external sources such as AHDB Cereals and Oilseeds, AIC, FSA or Customers as part of their development and maintenance of their sampling and analysis plan.

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		I ASCC Standard Keview – 2021
		Analysis conducted by suppliers may be taken
	The Merchant must ensure that	into account, where results are made
	sufficient analysis, based on a risk	available and test methods are appropriate
	assessment for each combinable	provided the tests are conducted by a
	crop/feed material	certified laboratory.
	supplied, is carried out to demonstrate	
	due diligence and to confirm adherence	In developing the sampling and analysis plan,
	to food/feed safety legislation.	the Merchant should consider:
	By July 1st 2021, a Merchant's sampling	Supplier's assurance status
	and analysis plan must comply with the	Transport, storage and conditioning
	requirements of the AIC 'FEMAS	Feed materials intended use
	Calculator' and FEMAS Maize Aflatoxin	Food materials intended use
	Monitoring Risk Assessment when	Due diligence and legal compliance
	determining the number of analyses	The variability of the materials e.g.
	required for each combinable crop/feed	seasonal, geographical
	material.	
	Where combinable crop/feed materials	
	are to be analysed, there must be a	
	written sampling procedure.	
M16	TESTING FACILITIES/LABORATORIES	
M16.1	The Merchant must obtain analysis	
Updated	results from an accredited/certified	
R	testing facility.	
	testing ruemey.	
	The effectiveness of testing laboratories	
	for food/feed safety analyses, and	
	those required for legal compliance,	
	monitoring and contractual analysis	
	must be regularly reviewed and	
	approved by one or more of the	
	following methods:	
	accredited by a recognised	
	body according to ISO / IEC 17025 or	
	• certified to the TASCC Code of	
	Practice Testing Facilities for	
	Combinable Crops	
	Combinable Crops	
	Alternatively, the Merchant must have	
	a written agreement with suppliers or	
	customers to have access to relevant	
	data.	
M17	HAZARDOUS IMPURITIES	
,	THE MOOD HIN OMITE	
M17.1	Merchants must have a procedure in	A physical inspection may be completed by
R	place to ensure that when combinable	company staff, sub-contract testing facility,
	crop/feed material contain hazardous	storage facility or customer.

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	impurities, details of these are	
	communicated to merchanting staff	Further information can be found in Appendix
	and effective corrective action taken.	23, Hazardous Impurities document
M19	MONITORING GOODS IN STORE	
M19.1	The Merchant must confirm in writing	
Updated	with the Storekeeper as to levels of	
R	monitoring and records required by the Merchant.	
	Where the Merchant has carried out additional monitoring, this must also be recorded and reported to the storekeeper and effective corrective action agreed.	
	Any monitoring records received by the merchant must be reviewed and effective corrective action taken where required.	
M20	REVIEW OF TEST RESULTS	
M20.1	Where test results fall outside legal	Evidence that results are acted upon could
Updated	limits, internal control limits or	form part of a due diligence defence in case
R	customer specified requirements within	of a food/feed safety issue.
	the combinable crop/feed material	
	specification, the Merchant must be	
	able to demonstrate effective	
	corrective action taken.	

NON-CONFORMING PRODUCT

Aim

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

Clause Ref	Requirement	Guidance
M21	NON-CONFORMING PRODUCT	
M21.1 Updated R	Procedures and/or records maintained by the Merchant must confirm how combinable crops/feed materials rejected for food/feed safety contamination, internal control limits or customer specified requirements are managed after rejection.	Further information can be found in the Hazardous Impurities document (Appendix 23)
	In certain cases, combinable crops/feed materials may be safely processed to	

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	remove physical impurities. Actions of this type must be recorded.	
M21.2 Updated R	The Merchant must be able to demonstrate that destinations accepting combinable crops/feed materials that have been rejected for physical impurities have been advised of the impurity contained within the delivered combinable crops/feed materials.	It is a criminal offence to knowingly sell food or feed containing substances injurious to health. If the rejection of the crops/animal feed is a potential feed/ food risk, the Merchant may wish to complete a DPR form (Delivery Point Rejection) and this should be sent to the Certification Body.
M21.3 R	Contaminated combinable crops/feed materials must not be directed to food/feed destinations, unless customer/ recipients' terms and conditions, or contract, allow. The Merchant must have evidence that the destinations have been advised accordingly unless receivers terms and conditions, or contract, allow.	

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.

Clause Ref	Requirement	Guidance
M22	FOOD/FEED SAFETY INCIDENTS	
M22.1 Updated R	There must be a designated person (or persons) with deputies, responsible for the management of food/feed safety	Where a Merchant is a sole operator then there is no need to appoint a deputy.
	incidents, including recall.	Extract from General Food Law Regulation (EC)178/2002:-
		Article 14 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:
		(a) injurious to health; (b) unfit for human consumption.
		Article 15

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M22.2 New R	There must be a food/feed safety incident management and recall procedure which is capable of being put	 Feed shall not be placed on the market or fed to any food-producing animal if it is unsafe. 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.
K	into operation at any time and includes notification to the Competent Authorities and affected customer(s) in a timely manner and the Certification Body within 3 days.	
M22.3 New R	The procedure must include up to date contact details, including out of hours, for relevant personnel and authorities.	
M22.4 Updated R	The Merchant must notify the Certification Body where a food/feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.	

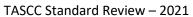
PRODUCT RECALL

Aim

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

Clause Ref	Requirement	Guidance
M23	PRODUCT RECALL	
M23.1 R Updated	If a recall becomes necessary, the reasons for the recall must be recorded and assessed and effective corrective action taken as necessary to address both the immediate issue and the underlying cause. Recalled food/feed(s) must be formally risk assessed, to determine use or disposal.	This applies to food/feed which the participant has become aware of could cause a food or feed safety incident. This could form part of the internal audits/HACCP review process.

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	The destination of any recalled food/feeds must be recorded.		
	The operation of any recall must be reviewed after it has been carried out so that procedures can be modified if necessary.		
	Contact details of Local Authorities, DEFRA, FSA, DoH, Certification Body and AIC must be documented tested annually to ensure the details are correct.		
M23.2 R	Traceability must be tested at least annually. Records of tests must be kept and any effective corrective actions that arise must be implemented and recorded.	The product recall test is carried out annually and is a traceability exercise focussing on one up/one down. Third parties do not need to be informed.	

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Storage

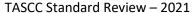
INTRODUCTION

Aim

This Code of Practice 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.

Clause	Requirement	Guidance
Ref		
S1	INTRODUCTION	
S1	Stores must be expected to demonstrate	Chlorpropham (CIPC) is widely used by
New	to the scheme verifier previous uses of	potato
	the store. Stores	growers which can contaminate the store
	applying to the scheme shall be eligible	for
	for approval	several years and cannot be completely
	as follows:	removed even if the store is extensively
	 Stores are dedicated to the storage of 	cleaned. When using or taking over
	combinable crops or animal feed	buildings
	materials	you should ask questions about the storage
	excluding minerals, or	history and have the fabric of the building
	Stores that have stored	sampled and tested for CIPC residues if
	forbidden/exclusion list	there
	materials on the International Database	is any history of potato storage or CIPC use.
	for	DO NOT use for other crop storage if any
	Transport of Feed (IDTF) (www.icrt-	CIPC residues are found.
	idtf.com)	Particular attention should be paid to risk of
	must be thoroughly cleaned/disinfected	contamination between assured/non-
	in	assured
	accordance with Appendix 1 and 2.	and GM/'non-GM' commodities.
	 Stores that have previously been used 	A copy of the Biomass Storage HACCP
	for	assessment form can be downloaded from
	housing livestock of any kind or stores	the AIC website at www.agindustries.org.uk
	that	The web address for the Biomass
	have stored materials on the	Risk Assessment Form ishttps://
	International	www.aictradeassurance.org.uk/latestdocum
	Database for Transport of Feed (IDTF)	ents/
	(www.icrt-idtf.com) (see Appendix 1) or	biomass-risk-assessment-form/
	stores that have been used for the	A5.1
	storage	Products covered by the TSE regulations
	of materials that may lead to taint,	must be
	infestation	stored in accordance with legal
	or transmission of disease must have the	requirements.
	whole of the inside of the building	The HACCP plan must consider prevention
	(including	of

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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, dried and then approved by the Certification Body before use.

• 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.

The Biomass Risk Assessment form must be

sent to AIC or the Certification Body for approval

before storing the biomass. Confirmation of

approval must be retained for the annual audit.

The HACCP system must consider the risks posed

by previously stored materials and ensure that

suitable measures are taken before TASCC

materials are allowed into the store. Materials stored before the Certification Body

inspects the store must not be despatched until the

store is approved by the Certification Body.

Products covered by the TSE regulations must be

stored in accordance with legal requirements.

The HACCP plan must consider prevention of

contamination of all goods covered by this scheme.

If products are stored on the same site as food/feed chain materials, the Storekeeper will be

contamination of all goods covered by this scheme.

If products are stored on the same site as food/feed chain materials, the Storekeeper will be

required to demonstrate that physical separation is

total and effective and also cover handling, processing and sampling/testing equipment. See A5.2 also B2, B3 and B4. UPDATED

The HACCP system must consider the risks posed by previously stored materials and ensure that suitable measures are taken before TASCC materials are allowed into the store.

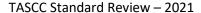
Materials stored before the Certification Body inspects the store must not be despatched until the store is approved by the certification body.

Particular attention should be paid to risk of contamination between assured/non-assured and GM/'non-GM' commodities.

Chlorpropham (CIPC) is widely used by potato growers which can contaminate the store. DO NOT use for other crop storage if any CIPC residues are found.

The storekeeper can only attach their own TASCC stickers or merchant TASCC stickers when they appear on the merchants schedule of registration.

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required to demonstrate that physical separation is total and effective and also cover handling, processing and sampling/testing equipment.

None of the materials on the forbidden/exclusion list of the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 1 and 2) can be stored in the same store as goods in Section A2. The HACCP plan must consider prevention of contamination of all goods covered by this Code of Practice. If products are stored on the same site as food/feed materials, the Storekeeper will required to demonstrate that physical separation is total and effective and also covers handling, processing and sampling/testing

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)). The HACCP plan must consider the contamination of goods with materials causing an allergic reaction. Contamination of goods through the Handling storage, Processing & Conditioning must also be considered in the HACCP Plan.

If materials listed in Directive 2007/68/EC

allergic reactions, are to be stored in the

equipment.

as causing

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.

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		TASCC Standard Review – 2021
	STORAGE APPROVAL	
	Before registering a store, refer to the Storage Eligibility Requirements (Appendix 10) on the AIC website.	
	STORE ELIGIBILITY AND CONTROL OF OTHER MATERIALS	
	Stores must be expected to demonstrate to the scheme verifier previous uses of the store. Stores applying to the scheme shall be eligible for approval as follows:	
	Stores are dedicated to the storage of combinable crops or animal feed materials excluding minerals,	
	or	
	Stores that have stored forbidden/exclusion list materials on the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) must be thoroughly cleaned/disinfected.	
	Stores that have previously been used for housing livestock of any kind or stores that have stored materials on the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) forbidden/exclusion list or 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, dried and then approved by the	
	Certification Body before use.	
S1.1	Before using a non-certified store or	
Updated	Temporary Holding, including additional	
R	store(s) in a certified facility, for assured	
	and non-assured crops and feed	
	materials, Storekeepers must notify the	
	TASCC Certification Body (CB). The	

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		TASCC Standard Review – 2021
	notification must be in writing to the CB	
	and a response received detailing the	
	CB's requirements before the	
	store/temporary holding is used.	
	The CB will respond to the participant	
	and indicate how they may proceed.	
	Materials stored before the CB approves	
	the store/temporary holding must not be	
	despatched as TASCC assured.	
	Once approved, the store/temporary	
	holding details will appear on the AIC	
	Assurance Checker.	
	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. The Biomass Risk Assessment	
	form must be sent to AIC or the	
	Certification Body for approval before	
	storing the biomass. Confirmation of	
	approval must be retained for the annual	
	audit. A copy of the Biomass Storage	
	HACCP assessment form can be	
	downloaded from the AIC website at	
	www.agindustries.org.uk.	
S1.2	There must be a written agreement	Refer to AIC Contract 9.
R	between the Storekeeper and merchant.	
S1.3	Where aeration is not available the	
R	Storekeeper must notify the	
	customer/owner of the goods.	
L	<u> </u>	

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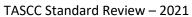
STORE CONSTRUCTION/EQUIPMENT

Aim

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

Clause	Requirement	Guidance
Ref	Requirement	Galdanee
S2	STORE CONSTRUCTION/EQUIPMENT	
S2.1 R	There must be an up to date plan of the storage facilities on site which corresponds with the TASCC scope. 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.	The plan may also contain other information, e.g. pest control bait points.
S2.2 Updated	 The layout, design and maintenance of the site, storage facility and drains must be such that: They are in a good state of repair They are fit for purpose and protect the goods from deterioration. Contamination of combinable crops/feed is prevented from other materials and is minimised between different goods stored in the same store/airspace. Cross contamination of combinable crops/feed is prevented from other materials and is minimised between different goods stored in the same store/airspace. 	 "Fit for purpose" implies that floors, walls and roofs should be impervious to liquids. All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc., should be protected effectively. Store layout should avoid creating uncleanable recesses. Contamination sources include handling equipment, vehicles, pests, animals, humans and weather. Welding or other "hot work", e.g. burning or riveting, should not be allowed in the store where goods are present unless full precautions are taken to avoid the risk of fire or explosion.
	Floor and wall seals which come into contact with the stored product must not contain bitumen.	Bituminous products are carcinogenic and can be detrimental to food and feed safety.
	The non-fixed physical barrier must not be a food/feed risk and be considered as part of the HACCP plan.	Examples of unacceptable physical barriers are straw bales, treated seed bags, treated wood and fertiliser bags.

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		TASCC Standard Review – 2021
S2.3 R	Crops sampled and equipment used for Salmonella testing must be in accordance with the Defra Code of Practice for the Control of Salmonella publication PB 13303.	Guidance on the Defra Code of Practice for the Control of <i>Salmonella</i> is given in Appendix 12, and Storekeepers need to be familiar with the Code's requirements.
S2.4 Updated	There must be adequate and effective drainage. Gutters/down-pipes must be sound to allow water to drain effectively away from the store.	
S2.5 New	There must be sufficient clean hard standing at the store entrances to prevent tracking of water and mud into the store. The hard standing must not be constructed from recycled materials from the AIC Exclusion List.	
S2.6	Ventilation must be adequate to prevent the build-up of hot air or condensation. External ventilation and aeration openings must be proofed against the entry of birds, vermin and domestic animals.	Where doors are required to be kept open for ventilation, the HACCP should consider the increased risks to stored crops.
S2.7 Updated R	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 Storekeeper. 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.	Glass may enter the store through handling equipment, wing mirrors, windscreens, etc.
S2.8 New R	There must be a procedure which details actions when there is a glass or brittle plastic breakage incident. It must be investigated and actions recorded by the designated person and reported to the owner of the goods/customer.	
S2.9 Updated R	Fixed equipment kept and/or operated in the store must not present any hazards to the stored goods.	

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	Essential handling equipment kept and/or operated in a store where goods are stored must be checked for fluid leaks and shall be clean.	Consideration should be given to food/feed grade lubricants and greases.
	Lubricants which may come into contact with goods during the process must be identified by the manufacturer as suitable for incidental food/feed contact and used in accordance with the manufacturers' instructions.	Some lubricants may include allergens.
S2.10 New R	Shunters and other mobile mechanical handling equipment either owned or hired must be operated on site in accordance with the forbidden/excluded materials	Mobile mechanical handling equipment may include buckets, pushers, elevators/conveyors and telehandlers
	contained in International Database for Transport of Feed (IDTF) (www.icrtidtf. com).	Sites may include Port facilities where the Shunter Operator may operate for more than one company as long as previous use of equipment and cleaning records are
R	When hiring, prior to use, the equipment must be cleaned and sanitised.	maintained by each TASCC certified participant.
	Vehicles used for shunting which operate on the public highway must be TASCC Road Haulage Code of Practice assured or equivalent.	
R	Shunters and other mobile mechanical handling equipment kept/operated within the storage facility must be considered within the HACCP plan.	
S2.11 R	Where heating facilities are required for liquid feed materials, heating equipment must be maintained in a safe and effective working manner.	

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STORAGE CLEANING

Aim

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

Clause Ref	Requirement	Guidance
S3	STORAGE CLEANING	
S3.1 Updated R	Only cleaning products/sanitisers suitable for use on food contact surfaces must be used.	
	Cleaning and sanitising agents used for contact surfaces must be identified by the manufacturer as suitable for use on food contact surfaces and used in accordance with the manufacturers' instructions.	This information may be found on product label or data sheet.
	Water coming into contact with food or feed must be of suitable quality for animal consumption.	
S3.1	Storage must be maintained in a clean, dry state, free from cross contamination, taint and abnormal odour.	Attention should be paid to the risk of contamination between assured/non-assured and GM/'non-GM' commodities.
R	Storekeepers must employ an effective cleaning plan covering all parts of the site/storage facility.	 The cleaning plan should include: A clean as you go policy. Cleaning between commodities and loads to prevent contamination.
	The store must be visually inspected and thoroughly cleaned before use and between differing commodities.	 floors, walls, roofs, gutters and downpipes. All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc.,
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.	Storekeepers will be expected to understand and explain how they apply the relevant requirements of the Defra Code of Practice for the Control of Salmonella.
S3.2 Updated R	Storage and disposal of material produced during cleaning must be considered as part of the HACCP.	
	Contaminated materials produced during cleaning must not be used for food/feed use.	Appendix 23 Hazardous Impurities

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	I	TASCC Standard Review – 2021
S4	CLEANING OF EQUIPMENT	
S4.1 Updated R	Any equipment used to load, unload, handle or sample goods must be suitable for the purpose and must be cleaned and maintained.	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.
S4.2 Updated R	Equipment used to handle other materials must be thoroughly cleaned to the requirements of the AIC Contaminant Sensitive list, before handling combinable crops or animal feed.	
S4.3 Updated R	Cleaning records for all equipment must be completed.	
S5	CLEANING OF LIQUID STORAGE TANKS	
S5.1 R	Liquid storage tanks must be inspected and cleaned in accordance with a formal cleaning programme. The frequency of complete emptying and cleaning will depend on the physical and microbiological storage stability of the material. The tank must be emptied and cleaned between vegetable and marine commodities. Following the cleaning, the tank must be	The Storekeeper will be expected to explain and demonstrate the cleaning methods used for tanks in relation to the liquids stored. Staff will be expected to understand and explain how they apply current Defra Code of Practice for Control of Salmonella.
	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.	
S5.2 R	Liquid filters and strainers must be inspected at regular intervals and cleaned in accordance with a documented cleaning programme. There must be an inspection and cleaning	
\$5.3	plan with a record of action taken. 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	

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different pigs. Exposed ends of flexible	
hoses must be kept capped when not in	
use.	

FACILITIES AND HYGIENE

Aim

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

Clause Ref	Requirement	Guidance
S6	FACILITIES AND HYGIENE	
S6.1 Updated R	The Storekeeper must have site hygiene rules. Staff, visitors and contractors must read a copy of the site's hygiene rules and sign a record to confirm their understanding of these rules. No person known to be suffering from a communicable enteric disease should enter the storage areas. Eating, drinking, smoking, vaping or naked lights must not be allowed within storage areas and only permitted in designated areas. The Storekeeper must place signs easily seen prior to entry to each store that inform staff and visitors of these site hygiene rules.	As a minimum site hygiene policy should cover • Health questionnaire • Eating, drinking and smoking policy • Overseas travel, previous food production sites • PPE requirements Visitor rules 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. Signage should confirm site policy on eating, drinking, smoking and vaping.
S6.2	Adequate toilet and washing facilities must be near to staff workplaces and must be kept clean.	
S6.3 Updated	Clean work and footwear must be worn before entering combinable crop, feed storage and handling areas.	

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SECURITY

Aim

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

Clause Ref	Requirement	Guidance
S7	SECURITY	
S7.1 Updated R	The Storekeeper must ensure that appropriate and proportionate security measures are planned and implemented to monitor and prevent unauthorised access to those parts of the Storekeeper's operations wherever this is deemed necessary to maintain food and feed safety. The store must be secure during nonoperational periods to avoid theft and malicious contamination. Doors must be kept shut at all times unless intake and out-loading, or other operations are taking place. If the storekeeper suspects malicious damage to goods then the owner of the goods/customer must be informed immediately.	Appropriate and proportionate security measures need to be implemented to control access to protect food and feed from deliberate or accidental contamination. These measures may include physical security, site access control, CCTV, control of visitors / contractors, etc. For further guidance see PAS 96:2017

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TEMPORARY HOLDING OF COMBINABLE CROPS

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.

Clause Ref	Requirement	Guidance
S8	TEMPORARY HOLDING OF COMBINABLE CROPS	
S8.1 R	Where combinable crops 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. The Storekeeper must consider the use of temporary holding in the HACCP plan and establish controls, in conjunction with the owner of the goods/customer.	The Owner of the combinable crops may include the grower, merchant, eventual customer/processor etc.
S8.2 New R	Temporary holding can only be used after gaining approval from the Certification Body and with written agreement from the owner of the goods.	
S8.3 Updated R	The construction of the temporary holding must protect the combinable crops from damage and contamination.	Reference can also be made to the AHDB Cereals & Oilseeds Safe Storage Time Calculator. (link) i
	Floors must be constructed of impervious concrete with appropriate drainage. Bituminous tarmac surfaces are not permitted. Floors and walls must be compliant with section 3.2.	
	Floors and walls must be cleaned before use and be of a suitable construction to prevent contamination of combinable crops with soil, stones, debris and other materials.	Contamination may include broken glass, hard plastic, diesel or hydraulic fuel residues or spillages, vermin or bird droppings.
	Controls must be in place to protect combinable crops from contamination during temporary holding.	

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S8.4 New R	Temporary holding areas must be included in the sites pest and vermin control system.	
S8.5 R	To maintain traceability, all movements of the combinable crops must be recorded.	

INTAKE

Aim

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

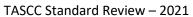
Clause Ref	Requirement	Guidance
S9	INTAKE	
S9.1 R Updated	All delivery vehicles including demountable containers must be visually inspected for cleanliness upon arrival. Vehicles must be sheeted upon arrival. The previous 3 loads must be checked against the AIC Exclusion and Sensitive Lists and/or the International Database for Transport of Feed (IDTF)	Where the delivery of goods is on behalf of a certified Red Tractor Owner member by their Red Tractor certified Contractor, the trailer may have either Contractor or Owner member number displayed. This should be verified via the Red Tractor assurance checker (see below). http://checkers.redtractor.org.uk/rtassurance /services.eb i
	All UK based vehicles need to be uniquely identified (to include the vehicle/trailer number and trade/farm assurance scheme ID) and this must be checked against the delivery note/combinable crops passport supplied by the driver.	Any queries regarding the assurance of the operator/vehicle/trailer can either be checked via the AIC website (www.agindustries.org.uk) Certification Body.
R	Identification must appear on both sides and the rear of the vehicle and be clearly visible from the weighbridge/reception. Vehicles with incorrect/incomplete identification must be rejected unless written confirmation of approval is received.	If combinable crops are to be held in Temporary Holding, then refer to Requirement S9.
S9.2 Updated R	Where AIC Exclusion List or IDTF Forbidden List materials have been carried the load must be rejected. The Storekeeper must immediately notify the owner of the goods, AIC and the Certification Body.	The Delivery Document/Combinable Crop Passport may state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.

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	<u> </u>	TASCC Standard Review – 2021
	Where AIC Sensitive List goods have	
	been carried and the vehicle has not	
	been cleaned as detailed in the AIC	
	Sensitive List or IDTF, the Storekeeper	
	must reject the load until written	
	clarification of the action to be taken has	
	been received by the owner of the	
	goods/customer	
S9.3	The descriptions of the three previous	Generic terms could include e.g. feed, meal,
New	loads must be sufficiently detailed and	pellets, nuts, biomass, stone and dust.
R	precise (avoiding generic terms) to allow	
	potential risks to the food/feed to be	
	assessed.	
S9.4	All combinable crops of UK or Republic	A list of recognised schemes can be found on
Updated	of Ireland (ROI) origin must be	the TASCC pages of the AIC web site.
R	accompanied on receipt by a	
	correctly completed Combinable Crops	For vehicles delivering during harvest directly
	Passport.	from field to store continuously, one passport
		per commodity per vehicle per farm per day
	Storekeepers must confirm with the	is acceptable (subject to individual
	owner of the goods/customer whether a	weighbridge tickets/other intake records and
	Combinable Crop Passport is required	approval of customer). If there is a break in
	for imported combinable crops.	deliveries, then a new passport is required.
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.	
	Storekeepers must check the assurance	'Production only' (previously referred to as 'P
	status of growers to ensure that	stickers') status is only valid during the period
	'Production only' crops are collected	stated in the current Red Tractor
	before the end of the required Red	Farm Assurance Combinable Crops & Sugar
	Tractor Assurance period.	Beet Scheme.
		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.
	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.	
	The Manchest of the training o	
	The Merchant must instruct the	
	Storekeeper whether the passport is	

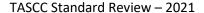
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		TASCC Standard Review – 2021
	completed for imported combinable crops.	
S9.5 R Updated	Any postharvest pesticide treatment recorded on the Combinable Crops Passport (Grain Passport) must be checked against the current Defra approved pesticides and fumigants list. Storekeepers must confirm that any pesticides and fumigants applied to the incoming load are approved by the owner of the combinable crops. Storekeepers must have arrangements in place to identify Mycotoxin levels in cereals at point of intake, subject to requirements of the owner of the goods/marketing agent.	Identification of Mycotoxin levels could be from a declaration on section 5 of the passport, a test certificate or from analysis on intake.
S9.7 R	Where sampling is the responsibility of the store or testing facility there must be a written sampling procedure. It must consider the contractual standards and the owner of the goods/customer's specific requirements or instructions. Samples taken from each delivery must be analysed and retained by the facility in accordance with instructions from the owner of the goods/customer.	AIC grain and pulse contracts require sampling to comply with BS EN ISO 24333 (for Oil Seed Rape use BS EN ISO 542). Owner of the goods/customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins. Detailed advice appears in the AHDB Cereals and Oilseeds 2013. "Grain sampling from field to buyer".
S9.8 R	If analysis is for contractual purposes (including charging for drying), this must be conducted in accordance by the TASCC Testing Facilities for Combinable Crops Code, or other recognised scheme. None listed under testing in the Service Supplier Schemes Recognised by AIC.	For further information on hazards and impurities, insects and mites refer to the AHDB website. links The following contaminants and hazardous impurities may be found in cereals, pulses, oilseeds and feed materials.

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At the point of delivery the Storekeeper must inspect, and record the results, of each intake sample prior to accepting the load and must check for the presence and identification of:

- Contaminants
- Hazardous impurities,
- Abnormal smell and / or appearance
- Infestation,

Should any of the above be present in the sample and representing a food/feed safety hazard then the load must not be accepted unless the Storekeeper agrees and has the written agreement of the owner of the goods.

The list is not exhaustive.

- Diseased grains (bunt, Fusarium)
- Ergot
- Mouldy grains
- Injurious storage pests
- Stones
- Faeces
- Glass
- Metal fragments
- Chemically-dressed seed
- Rodenticide
- Allergens

Moisture is not a food or feed safety hazard but can cause a hazard due to Ochratoxin A production therefore the Storekeeper may treat high moisture as a hazard in itself.

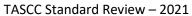
S9.9

R

If the Storekeeper advises the owner of the goods/customer of the presence in the load of a food/feed safety hazard the owner of the goods/customer must confirm to the Storekeeper, the action to be taken under the following headings:

- Rejection: The hazard cannot be removed and the goods are not fit to enter the food or feed chain and the goods must be rejected.
- Further processing: The hazard can be removed or reduced to an acceptable level by processing e.g. screening or cleaning, colour sorting, gravity separating and drying. The Storekeeper takes custody of the goods and is responsible for their processing before placing into the store or food or feed chain.
- Downgrading: The goods can be accepted but are downgraded as they are not fit for their original intended purpose.

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S9.10 R	The Storekeeper must instruct the driver where to unload the goods and record the store/silo/bay ID into which it is delivered.	This is important to prove traceability and segregation of assured and non-assured crops.
S9.11 R NEW	Where sampling/testing for a grain intake is the responsibility of the Testing Facility, staff must be informed of the merchant/storekeeper HACCP plan.	Copy of the HACCP plan and training record.

CONTAINERS

Aim

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

Clause Ref	Requirement	Guidance
S10	CONTAINERS	
S10.1 R	Before receiving deliveries of combinable crops or feed materials in containers, the Storekeeper must receive and comply with the instructions of the customer.	 Instructions may include: inspection of the container's construction seal number and integrity the use of liners other customer's specific requirements
S10.2 Updated R	Before loading/stuffing combinable crops or feed materials into containers, the storekeeper must receive and comply with the requirements of the merchant/customer including:	
	 inspection of the container's construction, (containers which have holes must not be used) cleanliness and previous use. pressure cleaning and disinfection the use of liners to protect the crops/animal feed carried material used to seal the bulkhead must be food/feed contact safe other customer's specific requirements 	

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TRACEABILITY

Aim

This section covers the requirements to ensure all good are traceable.

Clause Ref	Requirement	Guidance
S11	TRACEABILITY	
S11.1 Updated R	Storekeepers must keep traceability records. Traceability must include all internal movement of goods. When the owner of the goods/customer instructs the Storekeeper to store goods from one identifiable parcel with goods from other parcels this must be in writing. A nominated person/role and deputy must be responsible for liaising with the owner of the goods in the event of product recall or other food/feed safety incident. Originals or copies of the Combinable	Legislation requires 'one up/one down' traceability as a minimum, i.e. details of where the goods originated, and where they were sent to. FSA guidance states this type of record should be retained for 3 years after outloading. This includes intake, temporary holding, drying, cleaning, transfers and outloading.
	Crops Passport from intake must be kept at the store.	
S11.2 R	If assured and non-assured goods are mixed for storage, the whole bulk must be treated as non-assured.	
	Records must be available to demonstrate that all goods going into an assured bulk store are assured if they are to be finally sold as assured.	
S11.3 R	If GM and non-GM crops are mixed for storage, the whole bulk must be treated as being genetically modified. (For SCIMAC Guidelines, see Appendix 5).	

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STORE MONITORING OF COMBINABLE CROPS, FEED MATERIALS AND COMPOUND FEED

Aim

This section covers the procedures to monitor goods in store.

Clause	Requirement	Guidance
Ref	Requirement	Guidance
S12	STORE MONITORING OF COMBINABLE CROPS, FEED MATERIALS AND COMPOUND FEED	
S12.1 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.	Where possible checks should record temperatures and a visual assessment of the condition of the goods. For flat stores use a grid system to enable easy temperature monitoring. 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), https://ahdb.org.uk/knowledge-library/grain-storage-guide The frequency of monitoring for cereals can
		be determined by effective implementation of the AHDB Cereals Safe Storage Time Calculator. See AHDB Cereals & Oilseeds Safe Storage Time Calculator. https://ahdb.org.uk/safe-storage-time-calculator
		Moisture is not a food or feed safety hazard but can cause a hazard dur to Ochratoxin A production therefore the Storekeeper may treat high moisture as a hazard in itself.
		Normally this from food e.g. malting or milling to feed due to incorrect specification. There may be quality specifications e.g. incorrect nitrogen and or protein or potential food or feed safety specifications e.g. mycotoxin levels, but can also include variety or provenance e.g. organic or Scottish

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	<u>, </u>	
S12.2 Updated R	Where temperature monitoring of combinable crops or animal feed materials 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.	
	The Storekeeper must provide	
	documentary evidence showing that the	
	owner of the goods being stored accept	
	storage without temperature monitoring.	
S12.3	Where a rising temperature or	
Updated	deteriorating condition is identified	
R	(including unusual odours and visual signs	
	such as mould, steam, insect infestation)	
	this must be reported by the Storekeeper	
	to the owner of the goods and any	
	appropriate corrective action recorded.	
	The Storekeeper must demonstrate that	
010.1	monitoring of goods is effective.	
S12.4	If a food or feed safety hazard is identified	
Updated	once the goods are in-store then the	
R	customer or owner of the goods must be	
	immediately notified. The Storekeeper	
	must implement one of the procedures in	
	S10.9	

STORE MONITORING FOR LIQUIDS

Clause Ref	Requirement	Guidance
S13	STORE MONITORING FOR LIQUIDS	
S13.1 Updated R	Heating equipment must not leak, be periodically checked for accuracy and regularly maintained in a safe working manner. 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.	Faulty heating equipment could represent a fire or food safety risk.
S13.2 Updated R	Thermometers, sampling equipment and tank content gauges designed for the purpose must be maintained. Daily checks with an IR thermometer must be recorded for trend analysis.	Heating systems should checked every 1-2 years.

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CALIBRATION

Clause	Requirement	Guidance
Ref	noqui cineilo	Caladia
S14	CALIBRATION	
S14.1	There must be a list / database of all	The list / database should be maintained
New	equipment requiring calibration that is	and reviewed e.g. after installation of new
R	essential for food and feed safety and / or	equipment.
	meeting food and feed specifications.	
	Calibration certificates/records must be	
	retained.	
S14.2	Weighbridge(s) (including public	
Updated	weighbridges) must be calibrated annually	
R	by a recognised external company.	
S14.3	Store monitoring equipment must be	
R	checked or calibrated at least annually	Internal checks are only acceptable where
		records are maintained.
S14.4	Calibration and check methods must be	
New	defined, cover the full range of	
	measurement and be effective.	
S14.5	If equipment is found to be performing	
New	outside acceptable calibration limits, the	
R	Storekeeper must investigate the effect	
	this will have had on the conformity of any	
	food/feed and take appropriate corrective	
	action to recalibrate the equipment.	
	Depending on the severity of the	
	discrepancy and the nature of the test, the	
	Storekeeper must be able to demonstrate	
	that appropriate action has been taken.	

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DRYING, CLEANING, CONDITIONING, BLENDING AND SIMPLE PROCESSING OF COMBINABLE CROPS AND FEED MATERIALS

Participants conducting testing of grain, pulses and oilseeds on which contractual decisions are based (including charges for drying) must be certified to the AIC Code of Practice for Testing Facilities of Combinable Crops. Facilities which only carry out testing for store monitoring purposes must include their grain 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.

Requirement	Guidance
DRYING, CLEANING, CONDITIONING AND BLENDING OF COMBINABLE CROPS AND FEED MATERIALS	
The HACCP plan must consider hazards associated with drying, cleaning, conditioning, blending and processing of combinable crops and feed materials.	 Typical hazards may include: 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. See Hazardous Impurities List, Appendix 23 Arrangements for holding grain in the event of a dryer breakdown should be considered.
Drying equipment must be regularly maintained in line with manufacturers' instructions by competent staff to ensure that burners operate efficiently. Fuel used in oil-fired dryers must meet British or equivalent national fuel standards. Product Specification Sheet/Supplier Quality Declaration/Invoice/Delivery Note	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
	DRYING, CLEANING, CONDITIONING AND BLENDING OF COMBINABLE CROPS AND FEED MATERIALS The HACCP plan must consider hazards associated with drying, cleaning, conditioning, blending and processing of combinable crops and feed materials. Drying equipment must be regularly maintained in line with manufacturers' instructions by competent staff to ensure that burners operate efficiently. Fuel used in oil-fired dryers must meet British or equivalent national fuel standards. Product Specification Sheet/Supplier

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	readily available from oil companies and must be requested and retained. Waste oil must not be used under any circumstances.	
S15.3 R	Dryer operators must be trained in the operation of the dryer and a copy of the manual must be available	
S15.4	Any aeration 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.	
S15.2	Traceability records must be maintained	
Updated	during the activities of drying, cleaning,	
R	blending and processing.	
\$15.3	Only screenings or cleanings produced solely from combinable crops from UK assured combinable crops are to be identified as TASCC Assured. Water included with combinable	Any screenings/cleanings produced wholly, or in part, from non-assured farms should be stored separately and despatched as non TASCC Assured. This should include not only the source of
New	crops/animal feed materials must be of	water but also the on-site water storage and
R	suitable quality for human or animal consumption.	distribution system.
	Where water used is not from a potable	
	water source it must be included in the	
	HACCP risk assessment to confirm that	
	any contaminants, pathogens and other	
	hazards that may be present, are	
	effectively controlled. Water analysis must	
	be carried out based on the HACCP risk assessment.	
S15.4	Blending of combinable crops is permitted	Blending of combinable crops above the
New	but blending of animal feed materials	legal limit with varying mycotoxins levels for
	requires the Storekeeper to be certified to UFAS standards.	inclusion in food is not legal.
	UFAS Stallualus.	

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USE OF INSECTICIDES INCLUDING FUMIGANTS AND DESICCANTS

Aim

This section covers the application of insecticides including fumigants and desiccants whether for store preparation or during storage.

Clause Ref	Requirement	Guidance
S16	USE OF INSECTICIDES INCLUDING FUMIGANTS AND DESICCANTS	
S16.1 New R	 The Storekeeper must; employ a suitably qualified person Use Defra approved pesticides and fumigants apply as per manufacturer application rates and legal limits keep records of all applications 	Further information can be found on the HSE's Chemicals Regulation Directorate (CRD) website: www.pesticides.gov.uk Chlorpropham (CIPC) is widely used by potato growers which can contaminate the store. Some consumers may have specific requirements regarding approved/permitted agrochemicals e.g. http://www.ukmalt.com/pesticides BBPA/CBRI Accepted Agrochemicals List.
S16. 2 Updated R	Insect infestation must be reported by the Storekeeper to the owner of the goods/customer immediately on discovery. A written agreement on the action to be taken must be obtained by the Storekeeper from the owner of the goods.	Desiccant dusts for example, Diatomaceous earth are not insecticides and many customers/end users do not allow their use.
S16.3 Updated R	Insecticide and desiccant use, including dosage rate and date of application must be recorded and declared on the outgoing Combinable Crops Passport or to the owner of the goods.	In some instances, the Storekeeper may be required to provide a copy of the fumigation clearance certificate as per instructions from the owner of the goods.
S16.4 Updated	If insecticides are stored on site they must be stored in a manner that minimises the risk of contamination to the stored goods.	https://www.hse.gov.uk/pubns/ais16.htm The Storekeeper should 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).

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PEST AND VERMIN CONTROL

Aim

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

Clause	Requirement	Guidance
Ref		
S17	PEST AND VERMIN CONTROL	
S17.1 New	There must be a nominated employee responsible for the management of the pest control systems.	
S17.2	All animals must be excluded from stores.	Domestic animals can carry harmful bacteria.
S17.3 Updated R	 Conducted by an appropriately qualified person with a current certificate. A plan of the site including locations of all bait stations All bait stations must be fixed securely Details of frequency of checks, with records of findings and actions Details of any baits/ chemicals used including Product Safety Data Sheets 	Denying birds and rodents sources of food and harbourage/ roosting sites is considered best practice. Proactive prevention is more effective than corrective action. Appendix 21 on the AIC Website https://www.aictradeassurance.org.uk/lates t-documents/approved-pest-control-training-courses/ link - update AIC List of Recognise Service Supplier Flammable materials should not be stored near stored goods. Use of explosive bird scaring devices should not be allowed within stores.
		http://www.thinkwildlife.org/training- certification/ i
		The site plan can be the same document as required in S3.1 if all required information is present.
		Numbering of bait stations is considered good practice.
		Pest control will be more effective if facilities are maintained in a clean condition. Facilities should be adequately proofed against the ingress of wild, domestic, and feral vertebrates and invertebrates. The areas surrounding the buildings should be free from harbourage for vermin.

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		Pest control activities may be carried out by qualified employees of the Participant, or by a professional third-party contractor. British Pest Control Association (BPCA) National Pest Technicians Association (NPTA) Irish Pest Control Association (IPCA) Lantra Award Level 3 Award in Pest Management Services – Trained Professional User RSPH Level 3 in Pest Management or other equivalent qualification.
S17.4 R	Control measures must ensure that poison baits cannot contaminate the goods. Grain based baits must only be used outside of the bulk store.	
	Storekeepers must make every effort to ensure all traces of the bait have been removed from the site and disposed of according to the label instructions.	
S17.5	Waste and scrap materials, old pallets or other materials which can encourage and harbour rodents must be removed from the proximity of the store. The whole site must remain tidy to discourage pests.	
	When the Storekeeper has achieved adequate control, on-site evidence of proofing measures, absence of food spillages and reduced rodent harbourages e.g. lack of vegetation cover at building perimeters, must be maintained.	
S17.6	The Storekeeper must dispose of dying and dead rodents safely.	
	The Storekeeper must be able to demonstrate how they comply with Appendix 11 'Guidance note for the control of birds'.	

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OUTLOADING

Aim

This section covers the requirements for the out loading of the combinable crops, feed materials and compound feed.

Clause	Requirement	Guidance
Ref		
S18	OUTLOADING	
S18.1 Updated R	The storekeeper must ensure that a release is received and collection documents presented before the combinable crops, feed materials and compound feed are released	The haulage document may state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.
	Vehicles arriving on site to collect combinable crops, feed materials and compound feed must be sheeted.	If operating under another TASCC/UFAS participants consignment note, the vehicles own TASCC/UFAS participants ID number must also be recorded. Any queries regarding the assurance of the
R	 The checks carried out must include: Inspecting the vehicle to ensure it is in a clean, dry state and fit for purpose before loading. The descriptions of the three previous loads must be sufficiently detailed and precise (avoiding generic terms) to allow potential risks to the food/feed to be 	vehicles can either be checked via the AIC website (www.agindustries.org.uk) or by contacting the TASCC Certification Body. The previous three loads should be checked against the International Database for Transport of Feed (IDTF) (www.icrt-idtf.com) (see Appendix 4).
R	 assessed. Vehicles must be uniquely identified (to include the vehicles number and participant's scheme number) and this must be checked against the collection documents supplied by the driver. 	iuti.com (see Appendix 4).
S18.2 R	When the vehicle is deemed unfit to load, the Storekeeper must not load the vehicle and immediately contact the owner of the goods/customer. Only where the owner of the goods gives written permission, can the vehicle be loaded.	

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S18.3	Vehicles with incorrect/incomplete identification must be rejected unless written confirmation of approval is received.	
	Vehicles without or incorrect identification must be rejected unless: -	
	 written confirmation of TASCC or equivalent scheme approval can be produced or there is written confirmation from the owner of the goods that the vehicle can be loaded 	
S18.4 Updated R	Where AIC Exclusion List or IDTF Forbidden List materials have been carried the load must be rejected. The Storekeeper must immediately notify the owner of the goods, AIC and the Certification Body.	
	Where AIC Sensitive List goods have been carried and the vehicle has not been cleaned as detailed in the AIC Sensitive List or IDTF, the Storekeeper must reject the load until written clarification of the action to be taken has been received by the owner of the goods/customer	
S18.5 Updated R	The descriptions of the three previous loads must be sufficiently detailed and precise (avoiding generic terms) to allow potential risks to the food/feed to be assessed.	Generic terms could include e.g. feed, meal, pellets, nuts, biomass, stone and dust.
S18.6 Updated R	The Storekeeper must record the store/silo/bay ID from where the goods are to be loaded from. This must be clearly communicated to the driver to ensure the correct goods are loaded.	This is important to prove traceability and segregation of assured and non-assured goods.
S18.7 Updated	Samples taken from outgoing loads, including screenings, must be retained by the facility in accordance with instructions from the owner of the goods/customer.	
S18.8 R	All combinable crops of UK or Republic of Ireland (ROI) origin must be accompanied on dispatch by a correctly completed Combinable Crops Passport	Electronic Versions of the Combinable Crop Passport may be acceptable. Vessels loaded for export outside the United Kingdom or ROI or for discharge elsewhere within the United Kingdom or ROI do not

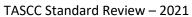
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	Storekeepers must ensure that the relevant sections of the Combinable Crops Passport are completed accurately.	need to carry a Combinable Crops Passport unless requested by the owner of the goods. Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations.
S18.9	Mycotoxin instructions from the owner of	
New	the goods should be followed for	
R	outloading. When outloading crops from a co-mingled stock this must be stated either by recording the range of risk assessments or any analysis recorded for the load.	
\$18.10	Valid TASCC stickers must only be applied to a Combinable Crops Passport for combinable crops grown under a recognised United Kingdom or ROI farm source-assured scheme and loaded on to a TASCC or equivalent assured vehicle	
S18.11 R	If the customer/owner of the goods is collecting goods on non-assured vehicles, the Storekeeper must obtain written confirmation from the customer before loading the goods.	
\$18.12	Storekeepers must confirm with their customers whether a Combinable Crop Passport is required for dispatch of imported combinable crops.	
S18.13	TASCC assurance stickers must not be attached to passports for combinable crops imported from outside the United Kingdom, even where these are produced under an AIC TASCC recognised scheme. Where crops are imported, then the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport	

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S18.14	The loaded vehicle must not be allowed to	This is to prevent contamination and or
Updated	leave the site until covered with a sound,	loss of goods during transit.
	clean and dry sheet.	
	Vehicles carrying liquids, must be secure	
	prior to leaving the site.	

SUB-CONTRACTED STORAGE

Aim

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

Clause Ref	Requirement	Guidance
S19	SUB-CONTRACTED STORAGE	
S19.1 R	Storekeepers shall not have the right to subcontract storage without written approval from the owner of the goods. The sub-contracted store must be either, a TASCC Approved or a scheme recognised by AIC.	Approved stores can be found on the AIC website or mutually recognised trade assurance websites.

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Testing

The AIC Code of Practice 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 Code of Practice 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).

Introduction

Aim

This Code of Practice aims to establish common standards of testing and to increase confidence in the accuracy of test results to minimise time, money and effort spent resolving disputes.

Clause	Requirement	Guidance
Ref		
T1	INTRODUCTION	
T1.1	Testing must have a collection of	These documents and records are a
Updated	documents and/or electronic records	collection of methods, procedures or
	detailing the way the facility is managed	instructions used by the Testing Facility.
R	and operated	These can take the form of flowcharts,
		written instructions etc. and include the
	These documents and records form the	following:
	basis of the independent assessment.	
		 Equipment/service calibration
	These documents and records must be	records
	available to all staff carrying out testing,	 Responsibilities of Testing Facility
	if relevant to their responsibilities.	staff
		 Staff training records
		 Procedures for handling test
		samples
		 Sampling and Testing methods
		Test results
		 IQC records
		 Proficiency Testing reports

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Facilities

Aim

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

Clause Ref	Requirement	Guidance
T2	FACILITIES	
T2.1	The testing facility accommodation, test areas, lighting, heating, ventilation equipment and supplies must be sufficient to allow testing to be performed accurately and effectively.	Lighting should enable samples to be seen clearly. Heating and ventilation should maintain comfort and allow equipment to work satisfactorily.
T2.2 Updated R	A record must be made of any corrective action taken to remedy any external factors that could compromise accurate results.	Attention should be paid to external factors which may affect test results, e.g. dust, electromagnetic interference, humidity, voltage fluctuations, water pressure, temperature and vibration.

Equipment

Aim

Each piece of equipment used must be fit for purpose.

Clause	Requirement	Guidance
Ref		
Т3	EQUIPMENT	
T3.1	Equipment must be used for the	
	purpose for which it was designed and	
Updated	within its operating range.	
	Equipment must be maintained and	
	serviced according to the	
	manufacturer's instructions or in-house	
	procedures and protected from	
	deterioration and/or mishandling.	
T3.2	Each item of testing equipment must be	'Uniquely identified' means a reference
Updated	uniquely identified.	number such as equipment serial number
R		which needs to be cross-referenced on all
		records relating to that equipment.
T.3.3	All testing equipment must have its	Calibration details should include calibration
Updated	own records which must include:	date, certificates, evidence of alterations
R		and verification of sample data where
	 Servicing and maintenance records, 	appropriate etc.
	as well as details of any repairs	
	 Calibration details, methods and 	
	frequencies	

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	Manufacturer's or in-house operating instructions	
T3.4 R	The testing facility must be able to demonstrate that each piece of equipment is operating accurately.	 This is usually done by: An annual calibration check Internal Quality Control (IQC) check (see section T11). Proficiency Testing (Ring Check) (PT) schemes (see section T12) 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.
T3.5 New	Alterations to calibrations must only be carried out by an appropriately trained and authorised person.	See G6 Personnel and Training (in TASCC General Section of Code of Practice)
T3.6 New	On equipment where passwords protect the calibrations, this function must be switched on.	
T3.7 New R	Equipment not in use, must be clearly identified as such.	A simple 'Do Not Use' sticker could be attached to not in use equipment to prevent accidental use of non-calibrated equipment.
New R	Before equipment is returned to use, it must be checked to ensure it is operating accurately.	Known samples or other appropriate calibration method should be used to check equipment prior to reinstatement.

Testing Facility Management

Aim

This section outlines management systems which must be in place.

Clause Ref	Requirement	Guidance
T4	TESTING FACILITY MANAGEMENT	
T4.1 Updated R	The testing facility must comply with the Designated Person/s and Organisation Chart sections of the TASCC General Code.	In a small business the designated person may be the owner; in a merchant Testing Facility this may be the technical manager.

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	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, with a person designated as responsible for the day to day operation based at each site.	
T4.2	Testing facility personnel must be	When Testing Facility staff are not
Updated	independent of day to day trading	independent of trading pressures, this
	pressures.	should be identified by the company
		and potential conflicts managed.

Staff 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 Code of Practice

Clause Ref	Requirement	Guidance
T5	STAFF TRAINING	
T5.1 Updated R	Staff competency must be demonstrated by repeat testing of known value samples or ongoing evaluation of Proficiency Testing results. Samples for demonstrating staff competency must cover a typical range of analysis results for each commodity and parameter tested	This is especially important for subjective/visual (non-instrument type) tests — e.g. Rapid germination/pre-germ, barley skinning. Acceptable tolerances for competency can be found in Appendix 17 https://www.aictradeassurance.org.uk/latest-documents/tascc-ahdb-cereals-standards-fortesting/
T5.2 Updated R	All staff (permanent and temporary) carrying out testing must complete the relevant AHDB on-line training modules for those tests undertaken.	AHDB Cereals & Oilseeds on-line training https://ahdb.talentlms.com/ contains detailed modules on Wheat, Barley, Oats, Rye, Oilseed Rape, Peas and Beans 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.

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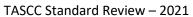
Testing Facility Operation

Aim

This section outlines the operational requirements for a Testing Facility.

Clause	Requirement	Guidance
Ref		
Т6	SUPPLIERS	
T6.1	A record of approved providers of critical	'Critical suppliers' are those whose products or
New	supplies and services to the testing	services may directly affect test accuracy or
R	facility must be maintained.	consistency.
		These may include calibration companies,
	An annual review of these critical	proficiency test scheme suppliers, and
R	suppliers must be documented.	equipment/spares/consumable suppliers.
T7	SAMPLING	
T7.1	Where sampling is the responsibility of	AIC 1 & 2 and FOSFA 9A & 26A contracts
R	the testing facility there must be a	require sampling to comply with BS EN ISO
	written sampling procedure.	24333 and BS EN ISO 542 respectively.
		Detailed advice appears in the "Grain
R	It must consider contractual standards	sampling guide" (AHDB Cereals & Oilseeds,
	and the owner of the goods/customer	2013). Customer requirements may vary with different crops or between harvest
	specific requirements or instructions. Where sampling of grain for Salmonella	years as quality or risk varies e.g.
	testing is the responsibility of the Testing	mycotoxins. It is good practice to have
	Facility, it must be in accordance with	written agreement or confirmation with
R	the Defra Code of Practice for the	customers confirming their acceptance of
1	Control of Salmonella publication	the sampling procedure.
	PB13303	the sampling procedure.
	1213303	Sampling can present a hazard and therefore
		should be considered in the store HACCP plan.
		,
		Refer to Defra Code of Practice for the Control
		of Salmonella publication PB 13303.
Т	PROCEDURES FOR HANDLING TEST	·
	SAMPLES	
T8.1	The testing facility must have a written	This may be in the form of a flowchart
R	procedure for the handling of test	showing the stages of processing a sample
	samples, from entry into the facility to	through a Testing Facility.
	reporting of results, storage and	
	disposal.	
	This procedure must also consider	
	specific contractual requirements or	
	instructions from the owner of the	
	goods, or the customer.	
T8.2	To ensure that no contaminants enter	
R	the food/feed chain, the procedure must	
	cover the segregation and disposal of	
	any samples or waste grain that are	
	.	

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contaminated with hazardous material (see Contaminants section).	
Test samples must be placed in clean containers, uniquely identified and retained for an appropriate period of time as deemed necessary by the Designated Person, considering relevant instructions from the owner of the goods or customer.	Identification of a sample may include: (unique number, commodity, customer, sample date etc.) Container lids should not be labelled as they can be swapped over. 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 subsequent use of the material.
TESTING METHODS	
Methods for all commodities and parameters tested must be available to all testing staff (permanent and temporary).	It is acceptable for these methods to be in the manufacturer's instruction manual or a simple flow chart.
These methods must be capable of giving results within the AHDB Standard Values for Testing figures in Appendix 17 https://www.aictradeassurance.org.uk/latest-documents/tascc-ahdb-cerealsstandards-for-testing/and must be traceable to the reference tests listed in Appendix16 https://www.aictradeassurance.org.uk/latest-documents/tascc-referencemethods/	Testing Facilities using only in-house methods are not required to have copies of the reference methods, but should be able to demonstrate how each method relates to the reference method.
CONTAMINANTS	
The sample must be checked for the presence and identification of:	The following contaminants may be found in cereals, pulses and oilseeds. The list is not exhaustive. Diseased grains (bunt, Fusarium) Ergot Mouldy grains Injurious storage pests Stones Faeces Glass Metal fragments Chemically-dressed seed Rodenticide
	(see Contaminants section). Test samples must be placed in clean containers, uniquely identified and retained for an appropriate period of time as deemed necessary by the Designated Person, considering relevant instructions from the owner of the goods or customer. TESTING METHODS Methods for all commodities and parameters tested must be available to all testing staff (permanent and temporary). These methods must be capable of giving results within the AHDB Standard Values for Testing figures in Appendix 17 https://www.aictradeassurance.org.uk/l atest-documents/tascc-ahdb-cereals-standards-for-testing/ and must be traceable to the reference tests listed in Appendix16 https://www.aictradeassurance.org.uk/l atest-documents/tascc-reference-methods/ CONTAMINANTS The sample must be checked for the presence and identification of: • Contaminants • Hazardous impurities • Abnormal smell and / or appearance • Infestation This check must be recorded and reported in the same way as other tests

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T11	RECORDING AND REPORTING RESULTS	
T11.1 R	Test results must be reported accurately, clearly, and in such a way that the information is easily understood.	This clause should be read in conjunction with the Procedures, Documents and Records Section of the TASCC General Code of Practice. Units and methods should be stated where absence may lead to misinterpretation.
		e.g. protein at dry matter, oil at 9% moisture, number in 100 seeds.
T12	INTERNAL QUALITY CONTROL	
	Internal QC aims to demonstrate that results are consistent, and the method is under control.	
T12.1 R	An internal quality control (IQC) system must cover each commodity and parameter tested.	Tests for moisture, specific weight, nitrogen, protein, Hagberg, oil and erucic acid should be checked.
	Where contractual testing takes place, checks must be performed daily on the equipment being used. Testing of samples can only commence when satisfactory IQC results are obtained. Where non contractual testing takes place, IQC checks must be carried out weekly as a minimum.	 Records should be available demonstrating: when checks were made which commodities and parameters were checked? through historical data the reliability and consistency of equipment and method.
	Where more than one item of equipment is used for tests, IQC checks must be carried out on each item of equipment.	
T12.2 R	Values for IQC checks must be prepared in-house following AHDB Guidance. Warning and action limits on control charts or other types of record must be set to a minimum of those given in AHDB Standards for Testing for repeatability (see Appendix 17) https://www.aictradeassurance.org.uk/latest-documents/tascc-ahdb-cereals-standards-for-testing/	Preparation of IQC samples can be found in the AHDB On-line Grain Analyst Training Module (Quality Assurance Module GO5). This include details on: - • selecting a suitable sample. • establishing a given value. • preparation of the control chart. • Setting warning and action limits. Samples can be obtained in-house or from an
		accredited third party testing facility (e.g. UKAS, ISO, TASCC).
		Samples obtained from third party testing facilities should be supplied with

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		traceability to the relevant reference
		method (see Appendix
		16)https://www.aictradeassurance.org.uk/l
		atest-documents/tascc-reference-
		methods/
T12.3	Accuracy of	Balances should be checked with a weight of a
R	balances/dispensers/measuring cylinders	known value at least weekly when in use
	must be checked at least weekly when in	(ideally daily). Weights used should reflect the
	use.	procedural requirements used on the balance.
	These checks must be within the	Dispensers/measuring cylinders should be
	maximum tolerances permitted which	checked at least weekly when in use (ideally
	are given in the AHDB– Standards Values	daily).
	for Testing (Appendix 17)	
	https://www.aictradeassurance.org.uk/l	1ml of water = 1 gram, therefore a
	atest-documents/tascc-ahdb-cereals-	balance can be used to check the volume
	standards-for-testing/	dispensed.
T12.4	Where IQC results fall outside the	The corrective action should include.
R	warning and action limits corrective	1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
	action must be taken and recorded	Retest the sample.
	following the AHDB On-line Grain Analyst	Check staff procedure.
	Training Module (Quality Assurance	Check equipment.
	Module GO5).	Check sample for deterioration.
		•
		check the validity of previous test
		results.
		The Designated Person should be included in
		this process.
		this process.
T12.5	Where IQC results indicate an offset or	Offset = 9 or more consecutive points on one
R	drift, corrective action must be taken	side of the established value.
.,	and recorded following the AHDB On-line	side of the established value.
	Grain Analyst Training Module (Quality	Drift = 6 consecutive points showing and
	Assurance Module GO5).	increasing or decreasing trend.
	Assurance Wodule Gosj.	mercusing of accreasing trena.
		The corrective action should include:
		Charles a regions and
		Check equipment. Charles a market for detections
T12	DDOFICIENCY (((DINC)) TESTS (DT)	Check sample for deterioration.
T13	PROFICIENCY ("RING") TESTS (PT)	
	Proficional or ring tosts provide an	
	Proficiency, or ring, tests brovide an	
	Proficiency, or ring, tests provide an independent external check that the	
	independent external check that the	
	independent external check that the Testing Facility is achieving a consistent	
	independent external check that the Testing Facility is achieving a consistent level of results that are in line with others	
T12 1	independent external check that the Testing Facility is achieving a consistent level of results that are in line with others performing the same tests.	A list of proficionsy testing organisations
T13.1	independent external check that the Testing Facility is achieving a consistent level of results that are in line with others performing the same tests. Each testing facility must participate in a	A list of proficiency testing organisations
T13.1 R	independent external check that the Testing Facility is achieving a consistent level of results that are in line with others performing the same tests.	A list of proficiency testing organisations and commodities covered can be found in Appendix 15 of this code.

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R	Testing facilities must participate in proficiency schemes at least monthly whilst testing is taking place. All relevant tests must be undertaken on each occasion.	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. Relevant tests are those that are undertaken on each commodity by the testing facility.
T13.2	The scheme must be operated by an organisation listed by AIC (in Appendix 15) or an accredited PT provider (ISO or UKAS).,	A list of proficiency testing organisations and commodities covered can be found in Appendix 15 of this code.
R	Where no proficiency scheme exists the testing facility must demonstrate results are accurate and traceable to reference methods.	
R	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.	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). Accuracy of results can be demonstrated and recorded by either: • obtaining a retrospective PT sample. • Obtaining a known reference tested sample. • Sending the samples away for independent analysis.
T13.3	The Designated person or deputy must review reports from the proficiency scheme on receipt. This review must be recorded. Appropriate corrective actions must be implemented and recorded typically when z-scores exceeding 2 are reported or when adverse trends are observed.	If necessary refer to proficiency scheme provider for interpretation of results Reviews can be demonstrated by: • signing and dating the report. • having an appropriate electronic record. Z-scores: Regardless of the sign (+/-) • 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

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	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.
	Details of adverse trends (e.g. offsets or slopes) can be found in the AHDB On-line Grain Analyst Training Module (Quality Assurance Module GO5).

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