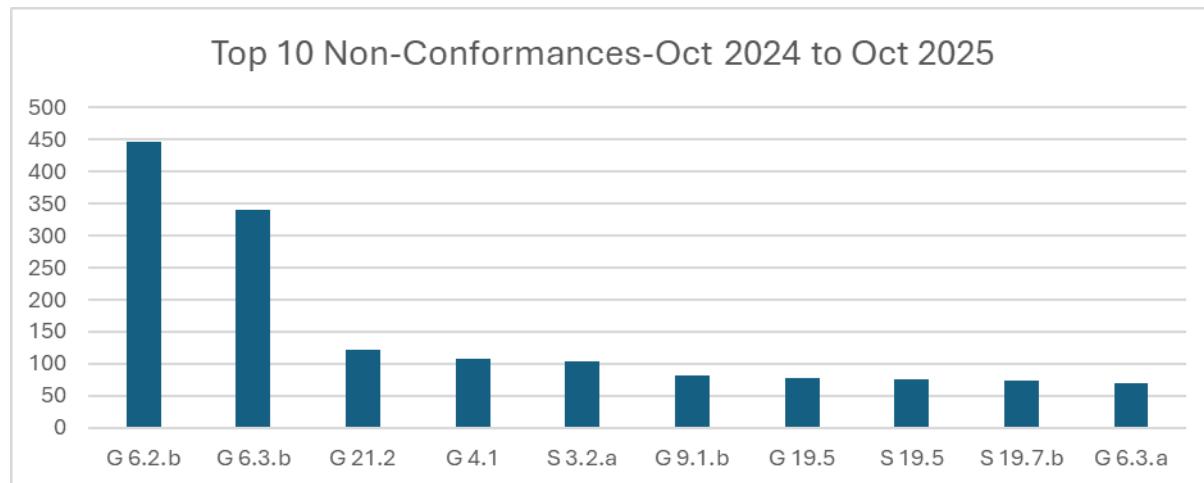


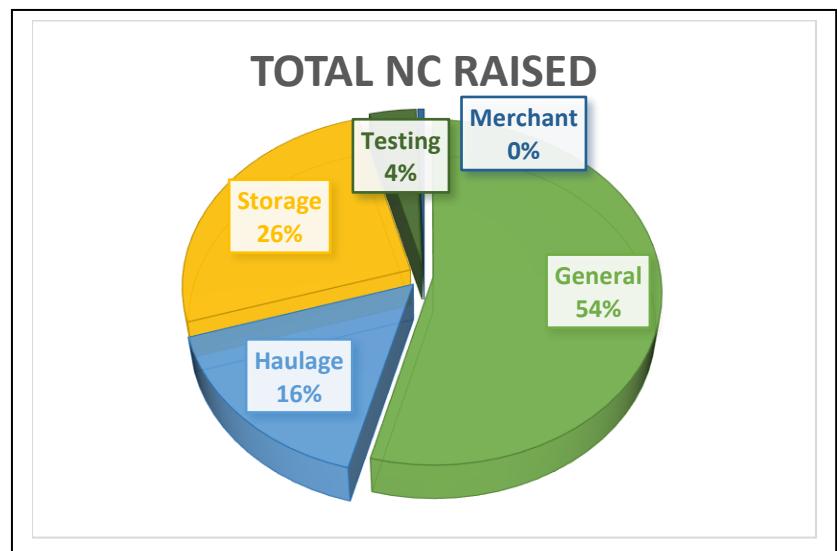
## TASCC Non- conformance data

**Reporting period:** 12-month data from implementation of TASCC Standard October 2024-2025



Non-conformances raised

General	448
Haulage	133
Storage	213
Testing	30
Merchant	4
<b>TOTAL</b>	<b>828</b>



## Top non-conformances raised by scope

GENERAL			
	Clause Ref	Clause	Times Raised
Major	G 6.3.b Ma	Personnel must be retrained to any changes in the new TASCC Scheme that are relevant to their role/responsibilities within 3 months of its release.	6
	G 21.2 Ma	The internal audit(s) must be documented and effective, ensuring that all relevant activities are audited at least once every 12 months.	5
	G 6.2.b Ma	Where relevant to food/feed safety, personnel competence must be evaluated after training, and reviewed at least every 12 months	5
	G 19.1 Ma	The Participant must have effective traceability for all activities within the scope of certification.	3
Minor	G 6.2.b Mi	Where relevant to food/feed safety, personnel competence must be evaluated after training, and viewed at least every 12 months	114
	G 6.3.b Mi	Personnel must be retrained to any changes in the new TASCC Scheme that are relevant to their role/responsibilities within 3 months of its release.	26
	G 4.1 Mi	The management team must review at least every 12 months, evidence from internal and external sources to demonstrate the performance of the business against the requirements of the documented quality system and its continuing suitability and effectiveness	21
	G 21.2 Mi	The internal audit(s) must be documented and effective, ensuring that all relevant activities are audited at least once every 12 months.	20
	G 10.1 Mi	The Defra Code of Practice for the Control of Salmonella must be complied with. The Participant must demonstrate their activities comply with the code.	18
	G 6.1 Mi	All personnel (including temporary/ agency personnel) must have received training in food/feed safety relevant to their role(s).	18
HAULAGE			
	Clause Ref	Clause	Times Raised
Major	H 2.1.a Ma	All vehicles operated must be added to the vehicle inventory	1
	H 3.1 Ma	Hauliers must enter TASCC vehicles on the AIC Vehicle Inventory which can be accessed on the AIC Portal.	1
	H 2.1.b Ma	All vehicles hired for the movement of food/feed must be from a TASCC Haulage Certified company.	1
	H 3.2.c Ma	All vehicles identification must link to chassis/VIN number on the inventory.	1
	H 7.1 Ma	<i>It is a requirement at audit for Hauliers to make available an unloaded TASCC registered vehicle for inspection.</i>	1

HAULAGE			
	Clause Ref	Clause	Times Raised
Minor	H 3.1 Mi	Hauliers must enter TASCC vehicles on the AIC Vehicle Inventory which can be accessed on the AIC Portal.	18
	H 7.1 Mi	It is a requirement at audit for Hauliers to make available an unloaded TASCC registered vehicle for inspection.	16
	H 2.1.a Mi	All vehicles operated must be added to the vehicle inventory	14
	H 7.4.a Mi	All vehicles, their load carrying areas and equipment, must be cleaned routinely and sanitised at least every six weeks, or as required by the AIC Sensitive List and specific customer requirements.	14
	H 10.1.c Mi	Generic terms must not be used and descriptions must be as detailed as is necessary to accurately identify the goods.	13
STORAGE			
	Clause Ref	Clause	Times Raised
Major	S 19.1 Ma	There must be an effective preventative pest management programme.	4
	S 3.2.d Ma	Potential physical contaminants must be managed to maintain food/feed safety.	3
	S 10.5.c Ma	Participants must check the assurance status of growers to ensure the validity of the outloading store. The assurance checker confirms if the store is valid for long or short term storage. Short term storage is only permitted until the 31st October.	2
	S 19.4 Ma	Production and Storage facilities must be adequately proofed against the ingress of pests.	2
	S 19.11 Ma	Where shooting takes place as part of the pest management programme, the activity must be risk assessed to ensure the food/feed is not contaminated.	1
	S 19.7.c Ma	Bait station locations must be planned to avoid contamination of food/feed.	1
	S 19.9.b Ma	If the presence of pests has the potential to impact food and feed safety, investigations and remedial actions must be taken in a timely manner.	1
Minor	S 19.7.b Mi	All control points, traps and bait stations must be uniquely identified.	20
	S 19.5 Mi	The areas surrounding production and storage must be managed to minimise food sources and harbourage for pests.	14
	S 19.4 Mi	Production and Storage facilities must be adequately proofed against the ingress of pests.	11
	S 19.7.d Mi	Bait stations must be secured.	10
	S 3.2.a Mi	The layout, design and maintenance of the site, buildings, storage, drainage systems and other facilities, must be fit for purpose	10

<b>MERCHANT</b>			
	<b>Clause Ref</b>	<b>Clause</b>	<b>Times Raised</b>
Minor	M 1.2.c Mi	Purchase and sale contract records must include details relevant to food/feed safety and traceability.	1
	M 19.1 Mi	There must be a food/feed safety incident management procedure (including withdrawal and recall) which is capable of being put into operation at any time.	1
	M 20.1.a Mi	If a recall or withdrawal becomes necessary, the Participant must implement timely and appropriate measures to protect human and animal health.	1
	M 7.1 Mi	There must be a signed and dated written agreement between the Storekeeper and Participant.	1
<b>TESTING</b>			
	<b>Clause Ref</b>	<b>Clause</b>	<b>Times Raised</b>
Minor	T 5.2 Mi	All personnel (permanent and temporary) carrying out testing must complete the relevant AHDB on-line training modules for those tests undertaken relevant to their role.	13
	T 12.1.b Mi	Where contractual or PT testing takes place, checks must be performed daily on the equipment being used.	5
	T 12.1.a Mi	An internal quality control (IQC) system must cover each commodity and parameter tested.	3

For more information, please contact

**Gill Barrow**  
**Technical Manager**  
[gill.barrow@agindustries.org.uk](mailto:gill.barrow@agindustries.org.uk)  
 01733 385230