

# TASCC Scheme

Effective from April 2021



## CONTENTS

# Scheme rules & general information

Codes of practice for:

# Haulage, Merchants, Storage, Testing of Combinable Crops and Animal Feeds

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## Scheme Rules

## SCHEME RULES

Effective from **April 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. Additionally, 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	<p>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:</p> <ul style="list-style-type: none"> <li>• AIC TASCC Code of Practice for Road Haulage of Combinable Crops and Animal Feeds</li> <li>• AIC TASCC Code of Practice for the Storage of Combinable Crops and Animal Feeds</li> <li>• AIC TASCC Code of Practice for Testing Facilities of Combinable Crops</li> <li>• AIC TASCC Code of Practice for the Merchanting of Combinable Crops and Animal Feeds</li> </ul>
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 for the Merchanting of Combinable Crops and Animal Feeds.
1.6	<p>TASCC approval demonstrates that a Participant meets the standards required by suppliers to</p> <ul style="list-style-type: none"> <li>• Feed businesses accredited by the AIC Universal Feed Assurance Scheme (UFAS)</li> <li>• Feed businesses accredited by the AIC Feed Materials Assurance Scheme (FEMAS)</li> <li>• Millers, Maltsters, Oil Seed Crushers and other food manufacturers.</li> </ul>
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.

## Scheme Rules

	<p><b>1.7.1</b> Applicants to the TASCSC 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.</p> <p><b>1.7.2</b> Applicants can choose the Codes of Practice they wish to have covered by the scope of their TASCSC certification. Applicants cannot, however, omit Codes of Practice that are integral to activities that are included within the scope of certification.</p> <p>The Participant must inform and obtain approval from the Certification Body prior to any change of activities/scope.</p> <p>Where a business operates on more than one site, then each site must be audited before it can be certified. In cases where multiple sites are audited as part of a Surveillance Audit programme then a sample of sites may be audited each year provided that all sites are audited by the end of the third full year of certification and have identical scope of certification.</p>
<b>1.8</b>	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.
<b>1.9</b>	A register of participants is on AIC's website at: <a href="https://www.agindustries.org.uk/">https://www.agindustries.org.uk/</a>
<b>1.10</b>	<p><b>Electronic Communication</b></p> <p>The Participant must provide the Certification Body with an up to date electronic means of communication. This is preferably an email address. Where this is not possible a mobile number must be provided.</p>
<b>1.11 UPDATED</b>	<p><b>Recast Renewable Energy Directive (RED)/Directive (EU) 2018/2001</b></p> <p>TASCSC Participants may demonstrate that trading activities related to Combinable Crops for use in manufacturing biofuels comply with the requirements of the recast Renewable Energy Directive (EU) 2018/2001 by applying to the Certification Body to be audited against the AIC RED Module which can be found on the AIC website.</p>

## 2 Confidentiality

<b>2.1</b>	<p>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:</p> <p><b>2.1.1</b> The Certification Body and/ or AIC will confirm the Scheme ID number, name and address and confirm if the company is a certified Participant, along with the expiry date and scope of certification. These details are also available on the AIC website <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html</a></p> <p><b>2.1.2</b> The provision of information to AIC in relation to audit findings and Non-conformances as required to maintain the standards and credibility of the Scheme.</p>
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## Scheme Rules

	<p><b>2.1.3</b> 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.</p>
<b>3</b>	<b>Scheme Rules</b>
<b>3.1</b>	TASCC 2021 Scheme requirements are effective from 1 <sup>st</sup> April 2021.
<b>3.2</b>	<p>In order to become a certified Participant, Applicants must:</p> <p><b>3.2.1</b> Apply for certification by completing an application form and returning it to the scheme Certification Body.</p> <p><b>3.2.2</b> 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 Surveillance Audits. The duration of the Audit is dictated by the time required to assess the systems and procedures of the Applicant fully.</p> <p><b>3.2.3</b> 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: -</p> <ul style="list-style-type: none"> <li>• Pay the AIC annual registration fee which covers the cost of maintaining the scheme.</li> <li>• Pay the Certification Body certification fee which covers the cost of the audit.</li> </ul> <p><b>3.2.4</b> Must agree to an Initial Audit and rectify any non-conformances within a maximum of 6 months from the application date. Re-application within 12 months will only be permitted at the discretion of the Certification Body.</p>
<b>3.3</b>	When the Applicant has been audited, and has rectified any non-conformances that may have been identified and these have been verified by the Certification Body (CB), the CB 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
<b>3.4</b>	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.
<b>3.5</b>	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 Assurance links of the AIC website
<b>3.6</b>	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.
<b>3.7</b>	Participants will be contacted prior to the anniversary of their Initial Audit to arrange a Surveillance Audit visit which must take place at +/- 6 weeks prior to the anniversary of their Initial Audit date.

## Scheme Rules

<b>3.8</b>	Participants must comply with the scheme requirements at all times as defined in the Scheme Rules and the associated Codes of Practice.
<b>3.9</b>	Participants must advise the Certification Body in writing of any changes to the business, typically but not limited to: <ul style="list-style-type: none"> <li>• Company ownership</li> <li>• Scope of operations</li> <li>• Key management</li> </ul>
<b>3.10</b>	Participants and applicants must immediately advise the Certification Body in writing in the event that they are the subject of legal action that relates to TASC accredited activities.
<b>3.11</b>	Where in order to determine whether there has been any breach of the TASC rules it is necessary to conduct an Immediate Audit, the cost of such an audit (additional to the routine annual Surveillance Audit) and also any further audit(s) to check if any non-conformances identified by the Certification Body verifier have been rectified or otherwise have been carried out, must be at the sole cost of the Applicant or Participant.  AIC reserve the right to visit TASC Participants to investigate any food/feed safety instances which may occur.

#### 4 Passport Stickers

<b>4.1</b>	TASC Combinable Crops Passport stickers must be available to Participants that hold a current and valid certificate of conformity for use where grain or oilseeds from assured producers is kept in a TASC approved store.
<b>4.2</b>	The sticker enables farm and trade assurance to be easily identified at the end user intake. Stickers must relate to one scheme year and must carry the Participant's individual TASC reference and certificate expiry date.
<b>4.3</b>	Stickers must only be used for assured grain and oilseeds grown under approved schemes which are to be found on the AIC website. <a href="https://www.aictradeassurance.org.uk/latest-documents/feed-food-schemes/">https://www.aictradeassurance.org.uk/latest-documents/feed-food-schemes/</a>
<b>4.4</b>	If evidence is found that there has been misuse of TASC stickers, or any other assurance sticker, then appropriate action will be taken by the Certification Body against the Participant involved which may result in suspension.
<b>4.5</b>	New Participants to the TASC scheme will receive 1000 stickers free of charge on verification of rectified Non-conformances and payment after the Initial Audit. These stickers are only valid for the TASC 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 <a href="mailto:debbie.walker@agindustries.org.uk">debbie.walker@agindustries.org.uk</a> .

#### 5 Verifying Participant Compliance with the Scheme

<b>5.1</b> <b>UPDATED</b>	The Certification Body will verify a Participant's conformance with the Scheme.  The Certification Body must be given access to all relevant information needed to confirm conformance with the Scheme and the right to inspect third parties
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## Scheme Rules

subcontracted to perform work covered by the Scheme, at the Participant's cost. TASCSC audits are not of fixed duration but are determined on a case-by-case basis. The certifying body will ensure that the same auditor will not audit the same company beyond a consecutive 3 year period. An auditor should have a break of at least 1 year.

There are a number of types of audits within the TASCSC Scheme:

- **Initial audit** - formal assessment for new applicants to the TASCSC Scheme on a date agreed with the business during the application process. Business to submit traceability documents 3 months after certification.

Storage, Testing and Merchanting Participants – Annual Surveillance Audits

- **Surveillance Audit** – formal annual audit for certified Participants of TASCSC
- **Short Notice Surveillance Audit** – over a three year period, one of the Surveillance Audits 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.

### Haulage Participants - Annual Surveillance Audits.

Surveillance Audits – formal annual audit for Participants certified under the TASCSC Code of Practice for Road Haulage of Combinable Crops and Animal Feeds

- **Haulage Participants – Spot Audits**  
At least 10% of Haulage Participants will be subject to Spot Audits at intake/outloading sites (feed and flour mills, maltings and ports) which will include paperwork and vehicle hygiene checks.
- **Storage Participants - Short Notice Hygiene Audits**  
At least 10% of Storage Participants will be subject to on site Short Notice Hygiene Audits. The Certification Body will give a maximum of 1 working day notice.
- **Merchant Participants – Short Notice Hygiene Audits**  
At least 10% of Merchant Participants will be subject to Short Notice Traceability Audit. This will involve a desktop traceability exercise. The Certification Body will send an email to the Merchants Participant requesting basic information (e.g. Sales records for specific date range) and the merchant will have a specific time to respond. From records supplied, the Certification Body chooses a product for the traceability exercise and the Merchant will have 24 hours to supply this information as per the records section of the TASCSC Scheme (Section G8).

All Participants

- **Extra/Immediate Audit**  
The Certification Body will carry out extra/immediate audits 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 TASCSC Scheme Rules and requirements.
  - Signing off action points following an assessment, particularly if the action points related to Major or Critical non-conformance
- **Desktop audits**

## Scheme Rules

	Scope extensions can be conducted in between annual audits by the Certification Body as a desk top audit. This is for existing TASC Participants who wish to add new activities on an existing TASC certified site. There is a fee for conducting the desktop assessment, this can be found on the AIC website.
<b>5.2</b>	Refusal of entry to premises for a Surveillance or Short Notice Audit will result in the Participant being charged a cancellation fee and a rearranged audit will take place within 2 months of the original planned date. Refusal to allow access may also result in suspension/withdrawal of certification.
<b>5.3</b>	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 them of their continuing certification or issue a TASC 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 audit, or; A complete unwillingness to cooperate in the audit.
Major	A complete failure to implement a requirement of TASC or a failure that may result in unsafe food / feed, or; A recurrence of a Minor Non-conformance raised at the preceding audit .
Minor	A partial failure to implement a requirement of TASC or poor evidence to demonstrate implementation.

## Scheme Rules

6.2	<p><b>Response to non-conformances</b></p> <table border="1"> <thead> <tr> <th data-bbox="400 315 608 349">Classification</th> <th data-bbox="608 315 895 349">Initial assessment</th> <th data-bbox="895 315 1385 349">Surveillance assessment</th> </tr> </thead> <tbody> <tr> <td data-bbox="400 349 608 528"><b>Critical</b></td> <td data-bbox="608 349 895 528">Certification refused. Full assessment required.</td> <td data-bbox="895 349 1385 528">Certification suspended with immediate effect. Extra audit required prior to reinstatement of certification.</td> </tr> <tr> <td data-bbox="400 528 608 1066"><b>Major</b></td> <td data-bbox="608 528 895 1066"></td> <td data-bbox="895 528 1385 1066">Certification continues subject to plan/evidence of corrective actions to be submitted within 15 days of audit and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.</td> </tr> <tr> <td data-bbox="400 1066 608 1962"><b>Minor</b></td> <td data-bbox="608 1066 895 1962">Certificate not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 30 calendar days of audit and timescales to be agreed with Certification Body.</td> <td data-bbox="895 1066 1385 1962">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. Certification continues subject to plan/evidence of corrective actions to be submitted within 30 calendar days of audit and timescales for completion and submission of evidence to be agreed with the Certification Body typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.</td> </tr> </tbody> </table>	Classification	Initial assessment	Surveillance assessment	<b>Critical</b>	Certification refused. Full assessment required.	Certification suspended with immediate effect. Extra audit required prior to reinstatement of certification.	<b>Major</b>		Certification continues subject to plan/evidence of corrective actions to be submitted within 15 days of audit and timescales for completion to be agreed with the Certification Body, typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by the Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.	<b>Minor</b>	Certificate not granted until non-conformances rectified. Plan/evidence of corrective actions to be submitted within 30 calendar days of audit and timescales to be agreed with 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. Certification continues subject to plan/evidence of corrective actions to be submitted within 30 calendar days of audit and timescales for completion and submission of evidence to be agreed with the Certification Body typically no more than 60 calendar days from audit. Verification of effectiveness of corrective action to be undertaken by Certification Body before certification is maintained/renewed. Failure to implement corrective actions and provide evidence to the Certification Body within agreed timescales will lead to suspension.
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6.3	<p><b>Observations</b></p> <p>Observations may be raised during TASCC audits These are points noted by an assessor that are not technical breaches of the TASCC Scheme but could assist</p>												

## Scheme Rules

	<p>the Certification Body, Scheme Owner or Participant. Observations do not require a formal response to the Certification Body.</p> <p>Upon completion of an audit report it will be submitted to the Certification Body for review. As part of this review process the Certification Body may, based on the evidence collection for the report:</p> <ul style="list-style-type: none"> <li>• Seek additional information</li> <li>• Remove non-conformance(s)</li> <li>• Add additional non-conformances(s)</li> <li>• Change the classification of non-conformance(s)</li> <li>• Change observation(s) to non-conformance(s) or vice versa</li> </ul>
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7 Certificate Suspension and Withdrawal	
<b>7.1</b>	<p>The Certification Body following discussions with AIC, may suspend / withdraw a Participant's Certificate of Conformity when the Participant has:</p> <p><b>7.1.1</b> Critical non-compliances that have, or are likely to have, an adverse effect on product safety or legality.</p> <p><b>7.1.2</b> Non-compliances against the TASSC Scheme, which are not resolved within the required time limits.</p> <p><b>7.1.3</b> Refused access for a Routine Surveillance, Immediate or Unscheduled Audit.</p> <p><b>7.1.4</b> Refused or failed to supply information requested by the Certification Body as part of a food/feed safety investigation.</p> <p><b>7.1.5</b> Failed to pay relevant fees.</p> <p><b>7.1.6</b> Failed to comply with the TASSC Scheme Rules or Certification Body Terms &amp; Conditions.</p> <p><b>7.1.7</b> Found to have brought the certificated scheme into disrepute.</p>
<b>7.2</b>	<p>Participants suspended for reasons of feed safety must correct the non-compliances and have a follow-up audit by the Certification Body to confirm that all non-compliances have been fully resolved within 30 calendar days of suspension, in order to have their certification re-instated.</p> <p><b>7.2.1</b> Participants suspended for non-payment of fees or non-feed/ food safety issues will be reinstated provided all matters are resolved within 30 calendar days of the suspension date.</p>
<b>7.3</b>	<p>Participants that do not meet the requirements of the Certification Body to have their suspension lifted within 30 calendar days of suspension will have their certificates of conformity withdrawn.</p>
<b>7.4</b>	<p>Participants that have their certification withdrawn will be required to undergo the complete audit process and will be considered as Applicants, subject to satisfactory evidence that the issue(s) which led to the certificate being withdrawn have been rectified.</p>
<b>7.5</b>	<p>Participants that no longer require TASSC certification must inform the Certification Body in writing.</p>
<b>7.6</b>	<p>The Certification Body will pass all necessary information to AIC to allow the AIC Assurance Checker to be updated with details of a Participant's changing TASSC certification status. The names of suspended and withdrawn Participants will also be published in the form of AIC Assurance Alerts.</p> <p><b>7.6.1</b> The AIC Assurance Checker</p>

## Scheme Rules

	Those companies that achieve TASSC certification are listed on the AIC Assurance Checker. The checker includes details of the scope under which TASSC certificates have been granted. Interested parties may view the Assurance Checker via the AIC website at: <a href="http://www.aictradeassurance.org.uk">www.aictradeassurance.org.uk</a>
<b>7.7</b>	Suspended and Withdrawn Participants may not claim to be TASSC certified. No new contracts may be agreed with customers that require their activities to be certified, until suspension has been lifted or re-application successfully completed.
<b>7.8 NEW</b>	Suspended and withdrawn Participants must notify any customers with whom they have existing contracts for both goods and services immediately on their change of status. The Certification Body will write to the Participant confirming the reason for suspension or withdrawal from the scheme and a copy of this letter must be provided to customers when notifying the change in status. Evidence of the notifications will be examined during the re-audit following suspension and compliance with this requirement will be a condition of reinstatement.

<b>8</b>	<b>Complaints</b>
<b>8.1</b>	Complaints about either a TASSC Participant or the Scheme Certification Body should be directed to AIC and/or the scheme Certification Body where they will be acknowledged, reviewed and actions taken to resolve the cause of any problems.
<b>8.2</b>	The Scheme Certification Body is accredited by the UK Accreditation Service (UKAS) and works to strict codes of conduct. If Participants are not satisfied with the way in which the scheme Certification Body handles the complaint, they should refer the matter to AIC.

<b>9</b>	<b>Appeals</b>
<b>9.1</b>	A Participant has the right of appeal against decisions made by the Certification Body. Appeals are dealt with in a similar way to complaints.
<b>9.2</b>	Appeals must be made in writing to the Certification Body within 14 days of being advised of the decision that is the subject of the appeal.
<b>9.3</b>	The Certification Body will acknowledge the appeal and nominate a manager independent of the decision to carry out an initial investigation to check the merits of the appeal and feedback to the Participants
<b>9.4</b>	If the nominated Manager concurs with the appeal then the certification body will correct the erroneous decision.
<b>9.5</b>	If the nominated Manager does not concur with the appeal then an independent panel will be convened within 30 days to handle the appeal.
<b>9.6</b>	The certification body, including the Scheme Manager, AIC and the Participant are entitled to attend the Appeals Panel and present information to the Panel.
<b>9.7</b>	The independent Appeals Panel will make a ruling based on the information supplied during the hearing.
<b>9.8</b>	The ruling of the Appeals Panel is binding and final on the Certification Body and the Participant.

<b>10</b>	<b>Assessor Qualifications and Requirements</b>
<b>10.1</b>	<b>Minimum requirements for Assessors</b>

## Scheme Rules

	<ul style="list-style-type: none"> <li>• <b>Experience</b> Relevant experience within the feed / food industry</li> <li>• <b>HACCP Qualification</b></li> <li>• <b>Competence</b> 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.</li> </ul>
<b>10.2</b>	<p><b>Confidentiality and Conflicts of Interest</b></p> <p><b>10.2.1 Confidentiality</b> 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.</p> <p><b>10.2.2 Conflicts of Interest</b> 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.</p> <p><b>10.2.3 Assessors</b> must maintain a current register of business interests and supply this to the Certification Body at least every 3 months.</p>
<b>11</b>	<b>Arbitration</b>
<b>11.1</b>	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.

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

## General

### Introduction - Scope of TASC

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

Table of TASC Scopes

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

#### R

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

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

Clause Ref	Requirement	Guidance
<b>G1</b>	<b>SCHEME AND LEGISLATIVE REQUIREMENTS</b>	
<b>G1.1</b> <b>NEW</b> <b>R</b>	The Participant must have access to a copy of the latest version of the TASC Scheme and relevant food/feed legislation.	
<b>G1.2</b> <b>NEW</b> <b>R</b>	Participants must comply with the General section and the relevant Code of Practice as per their TASC scope of certification.  If the Participant is engaged in an activity that is covered in the TASC scheme, it must be included in their TASC scope of certifications and audited annually.	See Scheme Rules section 1.3.
<b>G1.3</b> <b>NEW</b> <b>R</b>	The Participant must inform and obtain approval from the Certification Body prior to any change of activities/scope.  See Scheme Rules section 1.7	Activities/scope could include additional or changes to stores, offices, vehicles and testing facilities.

## General

## Management Commitment

## Aim

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

Clause Ref	Requirement	Guidance
<b>G2</b>	<b>MANAGEMENT COMMITMENT</b>	
<b>G2.1</b>	Management must be committed to the implementation of the TASC Scheme and the operation of effective food/feed safety and quality systems.	
<b>G2.2.a</b> UPDATED <b>R</b>	There must be a dated Policy Statement signed by Senior Management committing the Participant to provide all resources necessary in order to comply with the TASC Scheme.	
<b>G2.2.b</b> UPDATED <b>R</b>	The Policy Statement must be reviewed on an annual basis.	The Policy Statement does not need reissuing annually, (unless there have been changes e.g. change in personnel) provided that the annual review can be evidenced.
<b>G2.3</b>	Management controls must be effective during all hours the Participant operates to secure compliance with the Scheme.	
<b>G3</b>	<b>DESIGNATED PERSON/S</b>	
<b>G3.1.a</b> UPDATED	A designated person/s (including deputies) must have authority and responsibility for the implementation of the requirements of the TASC Scheme.	Where a Participant is a sole operator then there is no need to appoint a deputy.
<b>G3.1.b</b> NEW	A designated person/s (including deputies) must have authority and responsibility for reporting food/feed safety incidents to the authorities.	
<b>G3.2</b> NEW <b>R</b>	The designated person/s must be named on the organisation chart.	
<b>G4</b>	<b>MANAGEMENT REVIEW</b>	
<b>G4.1</b> UPDATED <b>R</b>	<p>The Management team must review the performance of the business against the requirements of the TASC Scheme and its continuing effectiveness at least every 12 months.</p> <p>There must be a documented annual review including:</p> <ul style="list-style-type: none"> <li>• Policy Statement</li> <li>• Internal and external audits</li> </ul>	<p>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.</p> <p>The Management review could be used to assess business opportunities, procedures, communication, relationship</p>

## General

	<ul style="list-style-type: none"> <li>• Complaints</li> <li>• HACCP</li> <li>• Incident corrective action</li> <li>• Training and processes</li> <li>• Internal procedures</li> </ul>	with suppliers/customers etc. and can form part of the internal audit.
<b>G5</b>	<b>ORGANISATION CHART</b>	
<b>G5.1</b> <b>UPDATED</b> <b>R</b>	The interrelation of employee (permanent and temporary) and job functions within the Participants operation must be defined in an organisation chart.	Where a Participant is a sole operator then there is no need for an organisation chart.
<b>G5.2</b> <b>NEW</b> <b>R</b>	The organisational chart must be kept up to date with any changes within the business.	

## Personnel and Training

Aim

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

Clause Ref	Requirement	Guidance
<b>G6</b>	<b>PERSONNEL AND TRAINING</b>	
<b>G6.1.a</b> <b>NEW</b> <b>R</b>	All personnel, permanent and temporary, must be informed of their duties, authority and responsibilities in documented job descriptions or written instructions.	
<b>G6.1.b</b> <b>NEW</b> <b>R</b>	They must be reviewed when there are any changes to written instructions, processes, authority, or responsibilities.	
<b>G6.2.a</b> <b>R</b>	All personnel must have the appropriate training, experience and/or qualifications.	Examples to demonstrate competency may include: <ul style="list-style-type: none"> <li>• i-Learning</li> <li>• Performance KPI</li> <li>• Quiz/Tests</li> <li>• Relevant Driver CPC Training</li> <li>• AHDB Combinable Crops Analyst Training</li> </ul>
<b>G6.2.b</b> <b>UPDATED</b>	Competence must be reviewed and recorded annually and must include: <ul style="list-style-type: none"> <li>• Any training needs identified</li> <li>• An understanding of the purpose of the TASC Scheme</li> <li>• Any in house procedures implementing the detailed requirements of the TASC Scheme</li> </ul>	Consideration should be given to: <ul style="list-style-type: none"> <li>• Agents purchasing/selling food/feed on behalf of the Merchant. Agents do not need to be independently certified but should form part of the Merchant’s training programme.</li> <li>• Drivers employed by hauliers on a traction only basis, should have</li> </ul>

General

		<p>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.</p> <ul style="list-style-type: none"> <li>Ensuring that employees where English is not their first language are effectively trained.</li> </ul>
<p><b>G6.3.a</b> <b>UPDATED</b> <b>R</b></p>	<p>Training records must be maintained for all relevant personnel (permanent, temporary and occasional) within the business and include as a minimum:</p> <ul style="list-style-type: none"> <li>Date</li> <li>Signature and printed name of both trainer and trainee</li> <li>Topics covered</li> <li>Certificates (where held) obtained from internal/external training organisations</li> <li>Self-assessment reports where appropriate</li> <li>Competency records</li> </ul>	<p>The interval between any training should reflect the complexity of the task, changes in the process and wherever a member of personnel takes on a new role.</p> <p>Personnel competence needs to be established through practical training and evaluation.</p> <p>Relevant personnel means anyone who can affect food/feed safety or test results.</p> <p>A list format showing which members of staff are trained for each procedure can be used.</p> <p>There are online modules produced by the AHDB for Testing Facilities. Further information can be found in the Testing TASCC Scheme.</p>
<p><b>G6.3.b</b> <b>NEW</b></p>	<p>Personnel must be retrained to the new TASCC Scheme within 3 months of its release.</p>	
<p><b>G6.4</b> <b>R</b></p>	<p>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).</p>	<p>A designated person could be a Transport Manager, Store Manager, or Company Training Manager. Other personnel (permanent and temporary) should be encouraged to complete the I-learning modules.</p>

## General

## Procedures, Documents and Records

## Aim

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

Clause Ref	Requirement	Guidance
<b>G7</b>	<b>PROCEDURES and DOCUMENTS</b>	
<b>G7.1</b> NEW <b>R</b>	The Participant must establish, document, implement and maintain <a href="#">procedures</a> in accordance with the requirements of this Scheme.	
<b>G7.2.a</b> NEW <b>R</b>	Procedures must be available to personnel to enable them to carry out their role effectively.	
<b>G7.2.b</b> NEW <b>R</b>	Changes to the procedures must only be made by authorised personnel and communicated to all relevant personnel.	
<b>G7.2.c</b> NEW <b>R</b>	Procedures must be titled and dated. Participants must ensure that the current versions of documents are in use.	
<b>G7.2.d</b> NEW	The Participant must ensure that data and IT systems are secure and protected from both internal and external unauthorised access.	
<b>G8</b>	<b>RECORDS</b>	
<b>G8.2.a</b> <b>R</b>	<a href="#">Records</a> (handwritten or electronic) must be designed and prepared such that the title and purpose is clear.	If access to a computer system is password controlled, a “signature” is not necessary provided traceability of record creation can be demonstrated.
<b>G8.2.b</b> <b>R</b>	Inadvertent use of superseded records is prevented.	
<b>G8.2.c</b> <b>R</b>	Records are dated and legible.	
<b>G8.2.d</b> <b>R</b>	Handwritten records are in ink.	
<b>G8.2.e</b> <b>R</b>	The name of the person making any entry, alteration or deletion is identifiable.	
<b>G8.3.a</b> UPDATED <b>R</b>	All TASCSC records must be retained for a period not less than three years, or as required by legislation.	<p>TASCSC Participants may be required to provide records to assist with the product recall process.</p> <p>These records will be required if enforcement authorities/customers wish to carry out an investigation.</p> <p>Food safety legislation requires that traceability records may need to be kept by the Merchant for five years. See G19.</p>

## General

<b>G8.3.b</b> <b>UPDATED</b>	Records must be kept in suitable conditions that allow ready retrieval and prevent deterioration.	
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## Legislative Requirements

## Aim

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

**These requirements are not applicable to Testing Facility Only Participants.**

Clause Ref	Requirement	Guidance
<b>G9</b>	<b>LEGISLATIVE REQUIREMENTS – FOR BOTH FOOD AND FEED</b>	
<b>G9.1.a</b> <b>NEW</b> <b>R</b>	Participants must demonstrate that they have systems and procedures in place that ensure they remain up-to-date with regulatory requirements and any food / feed safety issues relevant to the food/feed they supply.	Details of current applicable feed legislation can be found on the AIC website. <a href="https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a> 
<b>G9.1.b</b> <b>NEW</b> <b>R</b>	All relevant food/feed legislation must be reviewed and documented at least every 12 months.	This may be included as part of the Management Review.
<b>G9.2a</b> <b>UPDATED</b> <b>R</b>	If the Merchant has placed a food/feed product on the market which could potentially cause a threat to human or animal health, the designated person must notify the relevant parties. See M22.	
<b>G9.2.b</b> <b>UPDATED</b>	Where Hauliers, Storekeepers and Testing Facilities become aware of any potential threats to human or animal health they must notify their customer immediately and confirm in writing.	
<b>G10</b>	<b>DEFRA CODE OF PRACTICE FOR THE CONTROL OF SALMONELLA</b>	
<b>G10.1</b> <b>UPDATED</b> <b>R</b>	The current Defra Code of Practice for the Control of <i>Salmonella</i> must be complied with. The Participant must demonstrate they have access to the code and their activities comply with the above code for both food and feed.	Refer to DEFRA Code of Practice for the Control of <i>Salmonella</i> publication PB 13303. <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a> 
<b>G10.2</b> <b>NEW</b> <b>R</b>	Participants must consider the risk of <i>Salmonella</i> as part of their HACCP plan.	
<b>G11</b>	<b>UNDESIRABLE SUBSTANCES IN FOOD AND FEEDS</b>	

## General

<b>G11.1.a</b> <b>R</b>	COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 sets the maximum levels for certain contaminants in foodstuffs.	
<b>G11.1.b</b> <b>UPDATED</b> <b>R</b>	Commission Regulation (EC) No. 2002/32 of 7 May 2002 sets the maximum levels for certain contaminants in feeds.	
<b>G11.1.c</b> <b>R</b>	The Participant must check and comply with legislation and individual customers policies/requirements/terms and conditions.	
<b>G11.1.d</b> <b>NEW</b> <b>R</b>	Participants must consider the risk of Undesirable Substances as part of their HACCP plan.	
<b>G12</b>	<b>GENETICALLY MODIFIED COMBINABLE CROPS and FEED MATERIALS</b>	
<b>G12.1.a</b> <b>UPDATED</b> <b>R</b>	Legislation requires that Genetically Modified (GM) Combinable Crops and Feed Materials are clearly identified throughout the supply chain.	
<b>G12.1.b</b> <b>UPDATED</b>	GM Combinable Crops and Feed Materials must be segregated from non-GM Combinable Crops and Feed Materials.	
<b>G12.1.c</b> <b>UPDATED</b>	Combinable Crops: any mixing of GM and non-GM Combinable Crops and Feed Materials will cause the whole bulk to lose its non-GM status.	

**LEGISLATIVE REQUIREMENTS – FOR FOOD ONLY**

<b>G13</b>	<b>REGISTRATION OF ESTABLISHMENTS TO THE FOOD HYGIENE REGULATIONS</b>	
<b>G13.1</b> <b>UPDATED</b> <b>R</b>	<p>Participants must apply to the competent authority to register their establishments if they are:</p> <ul style="list-style-type: none"> <li>transporting/storing/merchandising 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.</li> </ul> <p>Records must be kept to show that applications have been made and/or responses received from the local council or competent authority.</p>	<p>Registration applies to all sites whether physically handling Combinable Crops or solely managing the Participant's activity.</p> <p>Participants must ensure that authorities are informed of any changes to the location of operating centres.</p> <p>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.</p>
<b>G14</b>	<b>ALLERGENS</b>	

## General

<p><b>G14.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>EU legislation (Directive 2007/68/EC) identifies groups of materials in certain food ingredients which can cause allergic reactions in some people.</p> <p>The Participant must comply with individual customers policies/requirements/terms and conditions with respect to allergens.</p>	<p>Allergic reactions can cause a severe anaphylactic shock in some individuals which can be fatal.</p> <p>The list of allergens is contained in EU Directive 2007/68/EC Annex IIIa.</p> <p>Please refer to Appendix 2, section 5 of the AIC Contaminant Sensitive list. <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a></p> <p><b>i</b> Some products such as confectionary waste, biscuit meal, animal feed blends, chocolate bars, cereal bars and some bread products may contain allergens.</p> <p>Products described as nuts (e.g. “Sugar Beet Nuts”) should not be confused with nuts as they are not allergens.</p>
<p><b>G14.1.b</b> <b>NEW</b> <b>R</b></p>	<p>Participants must consider the risk of Allergens as part of their HACCP plan.</p>	
<b>LEGISLATIVE REQUIREMENTS – FOR FEED ONLY</b>		
<b>G15 REGISTRATION OF ESTABLISHMENTS TO THE FEED HYGIENE REGULATIONS</b>		
<p><b>G15.1</b> <b>UPDATED</b> <b>R</b></p>	<p>Participants must apply to the competent authority to register their establishments if they are:</p> <ul style="list-style-type: none"> <li>transporting/storing/merchanting materials which may be destined for food producing animals in accordance with the requirements of the Feed Hygiene Regulation 2005, (EC No. 183/2005), and any subsequent amendments or regulations.</li> </ul> <p>Records must be kept to show that applications have been made and/or responses received for the correct ‘R’ category from the local council or competent authority.</p>	<p>Registration applies to all sites whether physically handling Combinable Crops/Feed or solely managing the Participant’s activity.</p> <p><a href="https://www.food.gov.uk/business-guidance/starting-an-animal-feed-business">https://www.food.gov.uk/business-guidance/starting-an-animal-feed-business</a></p> <p><b>i</b> Participants must ensure that authorities are informed of any changes to the location of operating centres/site.</p> <p>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.</p>
<p><b>G16</b></p>	<b>STATUTORY DECLARATIONS</b>	

## General

<p><b>G16.1</b> <b>UPDATED</b></p>	<p>Delivery documents or labels for Combinable Crops intended for feed use must comply with the Feeding Stuffs Regulations 2010: <a href="https://www.legislation.gov.uk/uksi/2010/2503/contents/made">https://www.legislation.gov.uk/uksi/2010/2503/contents/made</a></p> <p></p>	<p>Further guidance can be found on <a href="https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html">https://www.agindustries.org.uk/resource/feedingstuffs-declarations-guidance.html</a></p> <p> <a href="https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html">https://www.agindustries.org.uk/sectors/animal-feed/resources/feed-legislation-and-guidance.html</a></p> <p></p> <p>Example label</p> <table border="1" data-bbox="890 551 1396 734"> <tr> <td><b>Material:</b></td> <td>Feed Material</td> </tr> <tr> <td><b>Name:</b></td> <td>As defined in Schedule 2</td> </tr> <tr> <td><b>Moisture:</b></td> <td>X%</td> </tr> <tr> <td><b>Net weight:</b></td> <td>See weighbridge ticket</td> </tr> <tr> <td><b>Batch:</b></td> <td>Include reference to traceability info.</td> </tr> <tr> <td colspan="2"><b>Name and address of Merchant</b></td> </tr> </table>	<b>Material:</b>	Feed Material	<b>Name:</b>	As defined in Schedule 2	<b>Moisture:</b>	X%	<b>Net weight:</b>	See weighbridge ticket	<b>Batch:</b>	Include reference to traceability info.	<b>Name and address of Merchant</b>	
<b>Material:</b>	Feed Material													
<b>Name:</b>	As defined in Schedule 2													
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<b>Name and address of Merchant</b>														
<p><b>G17</b>      <b>REGISTRATION UNDER TSE REGULATIONS</b></p>														
<p><b>G17.1</b> <b>UPDATED</b> <b>R</b></p>	<p>Participants must comply with the Transmissible Spongiform Encephalopathies Regulations 2010 and registration with Defra is required for storage/transport of bulk animal derived dicalcium phosphate and hydrolysed protein.</p> <p>The Participant must be able to show evidence of registration with Defra.</p>	<p>Further information can be found on the following links: <a href="https://www.gov.uk/government/organizations/department-for-environment-food-rural-affairs">https://www.gov.uk/government/organizations/department-for-environment-food-rural-affairs</a></p> <p></p> <p>TSE legislation <a href="https://www.legislation.gov.uk/uksi/2010/801/contents/made">https://www.legislation.gov.uk/uksi/2010/801/contents/made</a></p> <p></p> <p><a href="https://www.agindustries.org.uk/site-search.html?sortBy=score&amp;topic=legislation-on-regulation-n-standards">https://www.agindustries.org.uk/site-search.html?sortBy=score&amp;topic=legislation-on-regulation-n-standards</a></p> <p></p>												

## Hazard Analysis Critical Control Point (HACCP)

### Aim

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

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

Clause Ref	Requirement	Guidance
G18	HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)	

## General

<p><b>G18.1</b> <b>UPDATED</b> <b>R</b></p>	<p>There must be a formal food/feed safety HACCP risk assessment which identifies, monitors and controls hazards that may adversely affect the safety of any food/feed supplied. HACCP risk assessments must be carried out in accordance with recognised HACCP principles.</p>	<p>The Participant may use Prerequisite Programmes (PRP) to provide controls over a Participant's activities, which may include documented operating procedures or work instructions.</p>
<p><b>G18.2a</b> <b>NEW</b> <b>R</b></p>	<p>There must be a defined scope for the HACCP risk assessment plan. Where activities are provided as services to third parties (including storage and transport of Combinable Crops for food) these must be included in the HACCP scope.</p>	<p>The HACCP scope must include all processes which could affect the safety of the food/feed being supplied.</p>
<p><b>G18.2.b</b> <b>NEW</b> <b>R</b></p>	<p>There must be an effective multi-disciplinary risk assessment team, with a member of the team having received appropriate HACCP training.</p>	<p>There does not need to be formal external training, as long as the HACCP team is demonstrably effective.</p> <p><a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/i-learning.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/tascc-trade-assurance-scheme-for-combinable-crops/i-learning.html</a></p> <p> Where a Participant is a sole operator then a multi-disciplinary team is not a requirement.</p>
<p><b>G18.2.c</b> <b>NEW</b> <b>R</b></p>	<p>The Participant must define the process flow / steps from food/feed supply to the point the food/feed is transferred to the customer / recipient.</p>	
<p><b>G18.2.d</b> <b>NEW</b> <b>R</b></p>	<p>The Participant must carry out a hazard analysis identifying, as a minimum, chemical, physical and biological, and allergen risks as appropriate.</p>	<p>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.</p>
<p><b>G18.2.e</b> <b>NEW</b> <b>R</b></p>	<p>The Participant must identify control measures that can be applied for each identified hazard.</p>	
<p><b>G18.2.f</b> <b>NEW</b> <b>R</b></p>	<p>The Participant must establish critical control points where appropriate.</p>	
<p><b>G18.2.g</b> <b>NEW</b> <b>R</b></p>	<p>For all critical control points, there must be defined critical limits which are measurable or observable in real time and can be quantified.</p>	
<p><b>G18.2.h</b> <b>NEW</b> <b>R</b></p>	<p>The Participant must establish a monitoring system for all critical control points.</p>	

## General

<b>G18.2.i</b> NEW <b>R</b>	The Participant must establish corrective action for when critical limits have been exceeded.	
<b>G18.2.j</b> NEW <b>R</b>	The Participant must establish documentation to detail the controls and monitoring of hazards identified in the HACCP study.	
<b>G18.3</b> NEW <b>R</b>	If Prerequisite Programmes (PRP) are used, documentation must be established to detail the controls and monitoring of the programmes.	
<b>G18.4</b> UPDATED <b>R</b>	The HACCP team (or sole Participant) must carry out a review of the HACCP plan at least every 12 months or sooner if there are any changes to processes or procedures, or incidents that could affect food/feed safety.	For additional guidance see the AIC website. <a href="https://www.agindustries.org.uk/site-search.html?searchQuery=haccp">https://www.agindustries.org.uk/site-search.html?searchQuery=haccp</a> <b>i</b>
<b>G18.5</b> NEW <b>R</b>	The HACCP review must also include any Pre-Requisite Programmes (PRP) where they are used.	

## Traceability

## Aim

This section outlines requirements for retaining traceability records.

Clause Ref	Requirement	Guidance
<b>G19</b>	<b>TRACEABILITY</b>	
<b>G19.1.a</b> UPDATED <b>R</b>	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.
<b>G19.1.b</b> NEW <b>R</b>	The system of documentation and records must ensure that food/feed is traceable and can be made available when requested.	
<b>G19.2</b>	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.
<b>G19.3</b> <b>R</b>	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.

## General

	<ul style="list-style-type: none"> <li>• Quantity</li> <li>• Crop/animal feed description</li> <li>• Haulier name</li> <li>• Date of intake or despatch</li> <li>• Supplier</li> <li>• Delivery order or fixing reference where available for ex-store crops/animal feed</li> <li>• Supplying store or farm</li> <li>• Through stores – where crops/animal feeds are moved within the storage facility</li> <li>• Ship/vessel (if applicable)</li> <li>• Country of origin (if non-UK)</li> <li>• Assured status</li> <li>• Mycotoxin information/levels as per AHDB guidance (if applicable)</li> <li>• GM status (if applicable)</li> <li>• Organic status (if applicable)</li> <li>• Compliance with the Renewable Energy Directive (RED)</li> </ul> <p>The above Traceability Information must be available to the competent authorities where it is believed a potential risk to food/feed safety exists.</p>	<p>It is a legal requirement that relevant documents are readily available in the event of a food/feed safety issue.</p>
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## Complaints

### Aim

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

Clause Ref	Requirement	Guidance
<b>G20</b>	<b>COMPLAINTS MANAGEMENT</b>	
<b>G20.1</b> <b>UPDATED</b> <b>R</b>	The Participant must register, record and address complaints relating to Combinable Crops/Feed in a timely manner.	
<b>G20.2</b> <b>UPDATED</b> <b>R</b>	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.
<b>G20.3</b> <b>NEW</b>	Combinable Crops/Feed which have been delivered to the customer/recipient and	For guidance refer to Appendix 23 Hazardous Impurities document:

## General

<b>R</b>	rejected following a complaint must be formally risk assessed, to determine use or disposal, with full traceability recorded.	<a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities</a>
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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
<b>G21</b>	<b>INTERNAL AUDITING</b>	
<b>G21.1</b> <b>UPDATED</b> <b>R</b>	Internal audits must check that the Participant's procedures are effective and reflect any activity changes and that they are being complied with.  The Participant must ensure that all relevant activities are covered by an internal audit annually.	An internal audit may be carried out by a competent person, either from within the Participants organisation or an external auditor.  The internal audit can be programmed over a period of time covering all relevant activities.
<b>G21.2.a</b> <b>UPDATED</b> <b>R</b>	The internal audit must cover the requirements of the TASC Scheme.	
<b>G21.2.b</b> <b>R</b>	The internal audit must cover the Participants procedures including HACCP.	
<b>G21.2.c</b> <b>R</b>	The internal audit must cover 3rd Party Subcontractors listed on the Participant's schedule of registration.	
<b>G21.2.d</b> <b>NEW</b> <b>R</b>	A traceability exercise must be completed by Merchants, Storekeepers and Hauliers.	
<b>G21.3.a</b> <b>UPDATED</b> <b>R</b>	Internal audits must be recorded including non-conformances found.	Appropriate timescales for corrective actions should reflect the requirements of the TASC scheme, food/feed safety and any specific business constraints.
<b>G21.3.b</b> <b>UPDATED</b> <b>R</b>	Corrective/Preventive actions must be taken to address any non-conformances within an appropriate timescale to prevent reoccurrence.	
<b>G21.3.c</b> <b>NEW</b> <b>R</b>	The internal audit must be reviewed at the Management Review (See G4.1).	

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

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 Operators licence and are TASCC assured.

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

Clause Ref	Requirement	Guidance
<b>H1</b>	<b>HAULIER RESPONSIBILITY</b>	
<b>H1.1 NEW</b>	<p>The Haulier must achieve standards of food/feed safety that meet contractual and legal obligations or requirements of the food/feed supply chain.</p> <p>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.</p>	See clause G9 for further information on feed and food legislation.

### Vehicle hygiene

#### Aim

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

Clause Ref	Requirement	Guidance
<b>GENERAL</b>		
<b>H2</b>	<b>VEHICLE HYGIENE</b>	
<b>H2.1 UPDATED</b>	It is a requirement at audit for Hauliers to make available an unloaded TASCC registered vehicle for inspection.	

## Haulage

<p><b>H2.2</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p> <p>A record is to be made when the vehicle has been inspected even if cleaning is not required.</p>	
<p><b>H2.3</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	<p>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.</p>
<p><b>H2.4.a</b> <b>UPDATED</b> <b>R</b></p>	<p>All vehicles, their load carrying areas and equipment, must be cleaned routinely and sanitised at least every six weeks, or as required by the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>).</p> <p> See Appendices 4, 1 and 2 (refer to H3 and H4). <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a></p> <p><a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a></p> <p><a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a></p> <p>Alternatively, the frequency of cleaning and sanitising can be determined by implementing a fully documented HACCP.</p> <p>Vehicle maintenance must ensure that food/feed safety is not compromised.</p>	<p>The Haulier should be able to demonstrate that the cleaning 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.</p> <p>Customers may require sanitising of the vehicles before loading certain products (e.g. Heat-treated feed). See the Appendix 4 and 2 for further details. <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a></p> <p><a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a></p> <p>Hauliers maintaining vehicles should ensure the removal of fragments of swarf, weld etc. before use.</p> <p>Hauliers should check whether the sanitisers have a use by date.</p>
<p><b>H2.4.b</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	

## Haulage

<p><b>H2.5</b> <b>NEW</b> <b>R</b></p>	<p>Cleaning and sanitising agents used for 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 manufacturer's instructions.</p>	<p>Product Specification Sheets should be kept for all chemicals used.</p>
<p><b>H3</b></p>	<p><b>FORBIDDEN/EXCLUDED LOADS</b></p>	
<p><b>H3.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>Vehicles that have carried material on the AIC Exclusion list (Appendix 1) or those in the list of differences as shown as Forbidden in the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>) (Appendix 4) <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> must not be presented for the carriage of goods.</p> <p></p>	<p>Contact AIC or the Certification Body.</p>
<p><b>H3.1.b</b> <b>NEW</b> <b>R</b></p>	<p>If a Haulier has any doubts over an unfamiliar product before loading, they must obtain a Product Specification sheet and contact AIC and/or the Certification Body to obtain confirmation that the material is acceptable to be carried.</p>	
<p><b>H4</b></p>	<p><b>PREVIOUS LOADS CLEANING PROTOCOLS</b></p>	
<p><b>H4.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>All hauliers and drivers must comply with the International Database for Transport of Feed (IDTF) <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a> (see Appendix 4) <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> and the AIC Contaminant Sensitive List (Appendix 2) <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a> which defines the required regime of cleaning and sanitising of the vehicle and its load carrying area /equipment to be carried out following carriage of the goods.</p> <p></p>	<p>Hauliers/drivers should be aware that Food and Feed legislation requires that any surface that comes into contact with food/feed should be clean. Surfaces may include the following:</p> <ul style="list-style-type: none"> <li>• Load carrying interior</li> <li>• Grain socks</li> <li>• Sheets (both sides)</li> <li>• Augers</li> <li>• Blower units and discharge pipes</li> <li>• Under fluidising pads</li> <li>• Moving Floor/Belt bulkers</li> <li>• Interior ladders</li> <li>• Seals</li> <li>• Crevices</li> </ul> <p>Cleaning will depend on the types of goods carried and the residues remaining.</p> <p>Some customers may not accept sensitive materials as previous loads.</p> <p>See H11 for Records of Previous Loads.</p>

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		<p>The cleaning regimes as stipulated in the IDTF are:</p> <p><b>A - Dry Cleaning</b> 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.</p> <p><b>B - Cleaning with water</b> 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.</p> <p><b>C - Cleaning with water and a cleansing agent</b> 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.</p> <p><b>D - Cleaning and disinfection</b> 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.</p> <p>Further information can be found in Appendix 4  <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a> </p>
<p><b>H4.1.b</b> <b>NEW</b></p>	<p>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.</p>	
<p><b>H5</b></p>	<p><b>VEHICLE CLEANING COMPANIES</b></p>	
<p><b>H5.1a</b> <b>UPDATED</b> <b>R</b></p>	<p>Sub-contract cleaning companies must produce records that comply with this Code, including evidence of the use of</p>	

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	chemicals suitable for use on food/feed contact surfaces.	
<b>H5.1.b</b> <b>UPDATED</b> <b>R</b>	These records must be Vehicle/Trailer specific.	
<b>H5.1.c</b> <b>NEW</b> <b>R</b>	Product Specification Sheets must be maintained for all chemicals used.	
<b>H6</b>	<b>ENVIRONMENTAL CONSIDERATIONS</b>	
<b>H6.1</b> <b>UPDATED</b> <b>R</b>	<p>Any residues resulting from the cleaning or sweeping out of the delivery vehicle after a delivery has been made must be disposed of in the designated place, at the delivery premises with the consent of the site supervisor.</p> <p>Where facilities are not available at a delivery site, then residues must be disposed of as per Hauliers procedures.</p>	<p><b>R</b> Procedure for disposing of residual products from vehicle.</p> <p>Intake sites should provide a safe area to clean out vehicles.</p> <p>Where these are not provided the Haulier may wish to inform the intake site management and then AIC if this is not successful.</p>

## Haulage operations

### Aim

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

Clause Ref	Requirement	Guidance
<b>H7</b>	<b>VEHICLE INVENTORY</b>	
<b>H7.1</b> <b>UPDATED</b> <b>R</b>	<p><b>TASCC Vehicles</b></p> <p>Hauliers must enter TASCC vehicles on the AIC Vehicle Inventory which can be accessed on the AIC Portal. This includes owned or operated (including acquired new and second hand bulk vehicles), hired or leased.</p>	<p>This trailer ID only applies to TASCC/UFAS/FEMAS approved vehicles. <a href="https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F">https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F</a></p> <p><b>i</b></p>
<b>R</b>	<p>Information required for each entry in the inventory is:</p> <ul style="list-style-type: none"> <li>• registration number (rigids only)</li> <li>• type</li> <li>• <a href="#">VIN</a>/chassis number</li> <li>• date of purchase or hire/leased</li> <li>• date of disposal or removal from the scheme</li> </ul>	<p>The Non TASCC Vehicle Trailer templates are found on the AIC website. <a href="http://www.aictradeassurance.org.uk/tascc/documents/haulage-documents/">www.aictradeassurance.org.uk/tascc/documents/haulage-documents/</a></p> <p><b>i</b></p> <p>Any queries regarding the assurance of the Vehicle/Trailer ID number can be checked via the TASCC Certification Body.</p>

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<p><b>H7.2.a</b> NEW R</p>	<p>All vehicles must be identified.</p>	<p>For example, the identification mark has to be capable of being seen by the weighbridge operator for the purposes of traceability.</p> <p>For rigid vehicles the registration number and TASCC/UFAS/FEMAS Certification number will be sufficient for the ID.</p>
<p><b>H7.2.b</b> R</p>	<p>All vehicles must be uniquely numbered or lettered.</p>	
<p><b>H7.2.c</b> R</p>	<p>All vehicles must include the Haulier Scheme ID for identification purposes.</p>	
<p><b>H7.2.d</b> UPDATED R</p>	<p>All vehicles identification must link to chassis/VIN number on the inventory.</p>	<p>When removing the vehicle from the AIC Vehicle Inventory, ensure that the TASCC/UFAS/FEMAS Certification numbers are removed from the trailer.</p> <p>AIC Vehicle Inventory  <a href="https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F">https://aicportal.kiwa.co.uk/Security/Login?RequestPath=%2F</a>  </p>
<p><b>H7.2.e</b> R</p>	<p>Whatever the method of identification is, it must be permanently fixed and appear on both sides and the rear of the vehicle and be clearly visible.</p>	
<p><b>H7.2.f</b> NEW R</p>	<p>The size must be no smaller than number-plate lettering and in a durable form that will not be damaged or erased by normal operations or cleaning.</p>	
<p><b>H7.2.g</b> UPDATED R</p>	<p>Vehicle identification is also applicable to hired vehicles which operate under the Hauliers Scheme ID.</p>	
<p><b>H7.2.i</b> UPDATED R</p>	<p>The Hauliers Scheme ID must not be displayed on vehicles unless a current and valid TASCC/UFAS/FEMAS certificate is held.</p>	
<p><b>H8</b></p>	<p><b>NEW, HIRED/LEASED AND SECONDHAND VEHICLES</b></p>	
<p><b>H8.1.a</b> UPDATED R</p>	<p>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.</p>	<p>Hauliers cleaning new vehicles or after repairs should ensure the removal of fragments of swarf, weld etc. before use.</p>
<p><b>H8.1.b</b> UPDATED R</p>	<p>New vehicles require documented confirmation of purchase including VIN/chassis number.</p>	

## Haulage

<p><b>H8.1.c</b> <b>NEW</b></p>	<p>Rigid vehicles and all trailers hired/leased must be from a TASCC Haulage Certified company. (see Appendix 19) <a href="https://www.agindustries.org.uk/resource/appendix-19-tascc-hire-companies.html">https://www.agindustries.org.uk/resource/appendix-19-tascc-hire-companies.html</a></p>	
<p><b>H8.1.d</b> <b>UPDATED</b> <b>R</b></p>	<p>Before hiring/leasing or purchasing second-hand vehicles for carrying any goods covered by TASCC, the Haulier must have as a minimum:</p> <ul style="list-style-type: none"> <li>• a signed declaration that no materials on the current forbidden/exclusion list of the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>) (see Appendix 4) (<a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a>) have been carried</li> <li>• details of the last three loads carried</li> <li>• cleaning and sanitising operations relating to these loads</li> <li>• VIN/Chassis number</li> <li>• Date of acquisition</li> </ul>	
<p><b>H8.1.e</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	
<p><b>H8.2</b> <b>NEW</b> <b>R</b></p>	<p><b>Non TASCC Vehicles</b> 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.</p>	<p>Non TASCC vehicles can be added to the AIC Vehicle Inventory although not mandatory.</p>
<p><b>H9</b> <b>VEHICLE COMPARTMENT IDENTIFICATION</b></p>		
<p><b>H9.1</b> <b>R</b></p>	<p>Vehicle compartments will be specified by numbers in loading instructions where the lowest number is nearest from the cab unless otherwise documented.</p>	<p>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.</p>

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		Design of vehicle compartments and blowing/ conveying equipment should aim to reduce the possibility of residues and hence contamination.
<b>H10</b>	<b>SUBCONTRACT HAULAGE</b>	
<b>H10.1.a</b> <b>R</b>	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 AIC website: <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a> The AIC Assurance Checker can, by utilising the Saved Scheme Hauliers feature, be used for this and is found at <a href="http://www.agindustries.org.uk">www.agindustries.org.uk</a>
<b>H10.1.b</b> <b>R</b>	Hauliers must maintain a list of approved haulage subcontractors detailing their assurance status.	<b>i</b>
<b>H10.1.c</b>	Detailed information, including customer requirements, regarding delivery/collection must be effectively communicated to subcontract Hauliers.	
<b>H10.2</b> <b>UPDATED</b> <b>R</b>	<b>Traction only</b> Where a Haulier provides traction only (i.e. only transports Feed/Combinable Crops using the TASCC approved Haulier's trailer) the driver must be trained to the requirements of TASCC by the Haulier.	
<b>H11</b>	<b>RECORDS OF PREVIOUS LOADS</b>	
<b>H11.1.a</b> <b>UPDATED</b> <b>R</b>	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.
<b>H11.1.b</b> <b>R</b>	Where a vehicle has several compartments, the current load and previous three loads for each compartment must be declared.	The most recent (last) load carried is normally regarded as the first load listed of the previous three carried. This is the industry standard.
<b>H11.1.c</b> <b>R</b>	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.
<b>H12</b>	<b>SHEETED LOADS</b>	
<b>H12.1</b>	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.

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	<p>Hauliers can operate unsheeted bulk vehicles whilst carrying some goods.</p>	<p>After using unsheeted vehicles, customers may require additional sanitising as per International Database for Transport of Feed (IDTF) <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a> (see Appendix 4)  <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a></p> <p></p> <p>Examples of goods that can be carried unsheeted are:</p> <ul style="list-style-type: none"> <li>• Root crops</li> <li>• Fruit</li> <li>• Sugar beet</li> <li>• Peat</li> <li>• Untreated wood chip</li> </ul>
<b>H13</b>	<b>COLLECTION/DELIVERY INSTRUCTIONS</b>	
<p><b>H13.1</b>  <b>UPDATED</b>  </p>	<p>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 instructions must be passed on to the Driver.</p>	<p>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.</p> <p>These instructions may include:</p> <ul style="list-style-type: none"> <li>• Collection/delivery address</li> <li>• Contact numbers</li> <li>• Collection/delivery reference</li> <li>• Goods to be transported (variety if applicable)</li> <li>• Specific delivery terms and conditions</li> <li>• Prohibited previous loads (e.g. NOPS, Allergens, GM, Organic)</li> <li>• Specific cleaning required prior to loading</li> <li>• Assurance status (if applicable)</li> <li>• Dates/times/restrictions of collection/delivery</li> <li>• Weighing instructions on route (if applicable)</li> <li>• Other relevant collection/delivery information</li> </ul>
<b>H14</b>	<b>COLLECTION</b>	

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<b>H14.1a</b> <b>R</b>	At the collection loading point, the driver must supply a consignment note including references containing sufficient information to identify, as appropriate, the type, grade and quantity of goods to be loaded.	Drivers presenting a dirty or unsheeted vehicle with incorrect paperwork are likely to be rejected.
<b>H14.1.b</b> <b>R</b>	The driver must declare the 3 previous loads and relevant inspection, cleaning or sanitising records.	
<b>H14.1.c</b>	The driver must receive instructions on where the vehicle is to be inspected for cleanliness and be loaded.	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.
<b>H14.1.d</b> <b>NEW</b> <b>R</b>	The vehicle's load carrying areas and associated equipment must be inspected and be visually clean by both the person responsible for loading and the driver.	
<b>H14.1.e</b>	The driver must ensure the vehicle is loaded correctly and safely.	'Correctly and safely' means with due regard to maintain the integrity of the goods e.g. a secure and sealed tailgate to retain the goods and a sheet with no holes to allow ingress of water. Vehicles not fulfilling this criteria are likely to be rejected at the point of collection or delivery.
<b>H14.1.f</b>	The driver must sheet and secure the vehicle.	
<b>H14.1.g</b> <b>R</b>	The driver must sign for the receipt of the goods where required.	
<b>H14.1.h</b> <b>R</b>	The driver must collect any relevant documents e.g. Combinable Crops Passport , Animal Feed Statutory Declaration.	
<b>H14.2.a</b> <b>UPDATED</b>	If the bulk vehicle is divided into compartments then the internal doors must be checked to ensure that there is no leakage between compartments.	
<b>H14.2.b</b>	The vehicle must be loaded in such a way that goods cannot leak over the top of the internal doors during transport or when the vehicle is tipped up to unload.	
<b>H14.2.c</b>	Where the loading point instructs that compartments must be loaded in a particular sequence, drivers must follow the instructions and ask for guidance if they are unclear.	
<b>H14.3</b> <b>R</b>	In case of any difficulties or doubts about the goods, the quantity or the condition that cannot be resolved at the collection point, the driver must notify the owner of	

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	the goods and/or the Haulier before loading and seek further instructions.	
<b>H15</b>	<b>COMBINABLE CROP PASSPORTS</b>	
<b>H15.1.a</b> <b>UPDATED</b> <b>R</b>	<p>When collecting UK produced Combinable Crops the driver must obtain a completed and signed passport containing:</p> <ul style="list-style-type: none"> <li>• a valid farm assurance/ TASCC sticker (if applicable)</li> </ul> <p>or a</p> <ul style="list-style-type: none"> <li>• pre-printed valid farm assurance/ TASCC sticker/assurance number (with agreement from the customer/recipient)</li> </ul> <p>from the farmer/Storekeeper at the point of loading.</p>	<p>Hauliers should confirm with their customers whether a Combinable Crop Passport is required for imported Combinable Crops.</p> <p>Electronic versions of the Combinable Crop Passport may be available and acceptable.</p> <p>A passport contains details</p> <ul style="list-style-type: none"> <li>• of the TASCC/vehicle number and the goods carried</li> <li>• harvest year</li> <li>• a declaration of post-harvest pesticides applied, a cleanliness declaration from the grower/ Storekeeper and the driver</li> <li>• and a record of whether the crop is assured or not.</li> </ul> <p>A passport is still required for non-assured Combinable Crop movements but an assurance sticker must not be applied.</p> <p>Mycotoxins: (not applicable to peas or beans) drivers should check that the mycotoxin section of the Combinable Crop Passports has been completed by the grower/Storekeeper to avoid delays at intake.</p> <p>A mycotoxin (DON and ZON) risk assessment score with a test result dependent on the customer requirements for grain deliveries is a year round requirement.</p>
<b>H15.1.b</b>	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.	
<b>H15.1.c</b>	The driver must ensure that the vehicle does not leave the collection point until a completed and signed Combinable Crop Passport has been obtained. Drivers must ensure that sections 2 and 3 of the Combinable Crop Passport have been completed and signed.	Where the driver is also the owner/grower of the crop, it is acceptable for all sections to be completed by the driver.
<b>H15.1.d</b>	The passport must accompany the load to the point of delivery. Any load that	Incomplete or incorrectly completed Combinable Crop Passports may lead to

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	arrives at a delivery point without a fully completed passport will not be accepted.	rejections and delays at delivery destinations.
<b>H16</b>	<b>TRANSPORTATION</b>	
<b>H16.1a</b> <b>R</b>	When it is necessary to park or leave a loaded vehicle unattended, the Haulier/driver must take all reasonable precautions to ensure that the load is protected from deliberate or accidental contamination or damage.	Ideally, vehicles should be routed directly from the collection point to the delivery point – wherever practical. There should also be clear guidance of emergency out of office hours contact numbers.
<b>H16.1.b</b> <b>R</b>	Hauliers must provide drivers with a list of checks to be made on the vehicle before leaving and returning to it.	
<b>H16.2</b> <b>R</b>	If any incident occurs during loading, transportation or unloading which could result in contamination or loss of the goods, the circumstances must be reported to the owner of the goods/customer, and work must not proceed until clearance has been given by the owner of the goods/customer.	
<b>H16.3</b> <b>R</b>	If any such incident does occur then the 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 of the incident.	
<b>H17</b>	<b>DELIVERY</b>	
<b>H17.1</b>	Where samples are required, they must be taken before unloading commences except for some liquids, moist coproducts and bags where special sampling arrangements may apply.	
<b>H17.2</b>	Drivers must attend their vehicles while unloading.	Attend means to stay in control of their vehicle.  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.
<b>H17.3a</b> <b>R</b>	If there are any excess bulk goods left on the vehicle due to the bulk facility being full, this must not be put into any other bulk facility unless directed by the recipient.	Drivers should seek instructions and not make these decisions on their own.

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<p><b>H17.3.b</b> <b>UPDATED</b> <b>R</b></p>	<p>If this occurs, the driver must record on the delivery receipt note which will be returned to the customer and the delivery note left with the recipient.</p>	
<p><b>H17.4</b> <b>UPDATED</b> <b>R</b></p>	<p>If any goods are spilled during unloading the approximate quantity of the spillage must be noted by the driver. This estimated quantity must be recorded both on the delivery receipt note to be returned to the customer and on the delivery note left with the recipient.</p>	
<p><b>H17.5</b> <b>R</b></p>	<p>If any goods cannot be unloaded and are returned or rerouted, the driver must record the destination of the goods.</p>	
<p><b>H17.6.a</b></p>	<p><b>Delivery to non-farm premises</b></p> <p>On arrival at the delivery destination drivers must operate safely and follow explicitly all relevant site rules.</p>	<p>A ‘non-farm premises’ means a mill, crush, maltings, distillery, port or commercial store.</p>
<p><b>H17.6.b</b></p>	<p>Drivers must report to the weighbridge or other site designated point, handing over the delivery note and/or Combinable Crops Passport for the load and evidence of the vehicle’s three previous loads/cleaning records.</p>	<p>A signed weighbridge ticket is accepted in lieu of a receipt note. If drivers are unsure about where to unload and cannot obtain advice at the destination, they should contact the Transport Office and not commence unloading until they have had instructions that identify the correct facility into which to unload.</p>
<p><b>H17.6.c</b></p>	<p>Drivers must under no circumstances discharge their load before the documentation has been checked, sampling completed and the vehicle weighed.</p>	
<p><b>H17.6.d</b></p>	<p>Drivers must obtain instructions identifying where to unload. Drivers must only discharge bulk materials in a designated area, as instructed by intake staff, and must ensure that they leave the intake area in an acceptable and clean state.</p>	
<p><b>H17.6.e</b> <b>R</b></p>	<p>Drivers must obtain copies of signed receipt notes and weighbridge ticket if applicable and check they are accurate.</p>	
<p><b>H17.7.a</b> <b>R</b></p>	<p><b>Deliveries to farm premises</b></p> <p>On arrival at the destination drivers must operate safely and follow explicitly all relevant site rules.</p>	<p>See also the AIC Feed Delivery to Livestock Farms Biosecurity Protocol on the AIC website. <a href="https://www.agindustries.org.uk/resource/notifiable-diseases-movements-guidance.html">https://www.agindustries.org.uk/resource/notifiable-diseases-movements-guidance.html</a></p> <p><b>i</b></p> <p>A farm premises means a farm where the goods delivered would be fed to livestock</p>

## Haulage

<b>H17.7.b</b> <b>R</b>	When present, drivers must ensure the farmer or farm employee signs for the receipt of goods.	
<b>H17.7.c</b> <b>R</b>	When the farmer is not present, drivers sign the receipt/delivery note ticket stating the time and date of delivery.	
<b>H17.7.d</b> <b>R</b>	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 of delivery.	
<b>H17.7.e</b>	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.	
<b>H18</b>	<b>WEIGHBRIDGES</b>	
<b>H18.1.a</b>	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.
<b>H18.1.b</b>	The driver must ensure that the gross, tare and net weights or other measurements/ calculations agree with the amount ordered and are accurate.	
<b>H18.1.c</b>	The driver must seek guidance from the delivery point regarding the clearance of any significant quantity of water or snow from the sheet before weighing.	
<b>H18.1.d</b>	The driver must draw the attention of the weighbridge operator to the presence of any passengers and follow instructions.	Some sites do not allow passengers on site without prior agreement with the site.
<b>H18.1.e</b>	The driver must check and confirm the tare weight of the vehicle before loading or after discharge.	The driver should be aware of the tare weight of their vehicle and the expected gross weight.
<b>H18.1.f</b>	The driver must check and confirm the gross weight of the vehicle before discharge or after loading.	
<b>H18.1.g</b> <b>R</b>	The driver must obtain a copy of the weighbridge ticket.	
<b>H18.1.h</b>	Where a loss greater than 150kg occurs between the collected and delivered weight of a bulk load, the driver must report the loss to the Haulier/ Customer so that an investigation can take place.	

## Haulage

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

#### Aim

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

Clause Ref	Requirement	Guidance
<b>H19</b>	<b>BULK BLOWERS AND BULK PRESSURE TANKERS CARRYING LIQUIDS AND POWDERS</b>	
<b>H19.1</b> <b>R</b>	Liquid or dry materials must be cleaned from the upper sides of the tank interior, from all surfaces including interior ladders, seals, crevices and under fluidising pads.	
<b>H19.2.a</b> <b>R</b>	Special attention must be paid to the cleaning and overall condition of hoses for both dry and liquid materials. Details of cleaning must be specifically noted in cleaning records.	
<b>H19.2.b</b>	Blower unit outlet pipes must always be capped when not in use. All hoses must be stored on the vehicle so that they are kept as free as possible from contamination from road spray.	
<b>H19.3.a</b>	Drivers must only couple up to the fixed intake pipes and only load/discharge when instructed by site personnel.	
<b>H19.3.b</b>	Drivers must remain in the vicinity of the vehicle at all times during the loading and discharge of their load.	
<b>H20</b>	<b>FATS AND OILS</b>	
<b>H20.1</b>	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.	<p>The SCOPA code of practice refers to FOSFA lists. The SCOPA website is <a href="http://www.scopa.org.uk">www.scopa.org.uk</a></p> <p>If the HACCP Plan dictates tankers should be cleaned and sanitised more frequently than the 6 week minimum, the Carriage of Oils and Fats includes a protocol for preventing contamination during the transport of oils in bulk. This protocol includes the FOSFA lists of banned and acceptable previous cargoes.</p> <p>The lists of Banned Immediate Previous Cargoes and Acceptable Previous Cargoes are available via the FOSFA website <a href="http://www.fosfa.org">www.fosfa.org</a></p> <p></p>

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		<p>For the carriage of used cooking oils, go to the Animal Health website (see below).</p> <p><a href="http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-farm-animalfeed.htm">http://animalhealth.defra.gov.uk/managingdisease/animalbyproducts/food-and-feed-businesses/use-of-oils-and-fats-in-farm-animalfeed.htm</a></p> <p></p>
<b>H20.2</b> <b>R</b>	Where mill sampling of oils/fats tankers discloses that "free" water may be present at the bottom of the tank, drivers must cooperate in draining off into drums/receptacles before discharge commences. The weight of any water drained off must be recorded on the weighbridge ticket.	
<b>H21</b>	<b>LIQUIDS OTHER THAN FATS AND OILS</b>	
<b>H21.1.a</b> <b>R</b>	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.	
<b>H21.1.b</b> <b>R</b>	Where appropriate, vehicles/containers must be cleaned between loads.	
<b>H22</b>	<b>DRY GOODS</b>	
<b>H22.1</b> <b>R</b>	Where tankers have been washed out, they must be thoroughly dried, inspected and shown to be dry before loading dry goods.	
<b>H22.2.a</b>	Drivers must remain in the vicinity of the vehicle at all times.	
<b>H22.2.b</b>	Drivers must be in the vicinity during loading and discharge and must also be aware of dust emissions from filters, pipes and hoses, or from the operation of silo pressure relief valves.	
<b>H22.2.c</b>	Drivers must monitor silo level indicators to avoid overfilling and any resulting escape of dust.	
<b>H22.3.a</b>	Care must be taken when blowing off powder tankers to avoid excess pressure at the end of the blow in order to avoid overpressure in silos.	
<b>H22.3.b</b>	Drivers must stop discharge immediately and refer to site personnel if overpressure occurs.	

## Merchants

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

### Merchant operations

#### Aim

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

Clause Ref	Requirement	Guidance
<b>M1</b>	<b>CONTRACT CONFIRMATIONS</b>	
<b>M1.1.a</b> <b>R</b>	The Merchant must send or receive a contract confirmation to suppliers or customers confirming details of the sale/purchase.	NB: Brokers' confirmations are acceptable.  Examples of contracts may include AIC, GAFTA and FOSFA.
<b>M1.1.b</b> <b>UPDATED</b> <b>R</b>	Confirmations must include the Assurance, Organic, GM status, RED and other food/feed safety requirements where applicable.	
<b>M1.1.c</b> <b>UPDATED</b> <b>R</b>	Where there is a difference in the contract confirmation, this must be resolved when identified.	
<b>M2</b>	<b>DELIVERY/COLLECTION REQUIREMENTS AND ALLOCATIONS</b>	
<b>M2.1</b> <b>R</b>	There must be a system which records detailed information regarding delivery/collection requirements to all parties.	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.
<b>M2.2</b>	This information must be effectively communicated to all relevant personnel and third parties (Merchants, Hauliers, Storekeepers etc).	
<b>M2.2.a</b> <b>R</b>	Combinable Crops, Feed Material and Compound Feed must be allocated correctly to meet all customer/recipient requirements.	Records of allocations are required for traceability purposes under Food and Feed Legislation.
<b>M2.2.b</b> <b>NEW</b>	Any step where the assurance chain is broken will cause the assurance status of the goods to become non-assured.	Broken steps may include the use of a non-assured store, non-assured vehicle, non-assured Merchant or where the contract is traded on testing results, a non-assured Testing Facility.
<b>M2.2.c</b> <b>UPDATED</b> <b>R</b>	Merchants must be able to demonstrate that the assurance status of Combinable	

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	Crops is maintained during the allocation/delivery process.	
<b>M2.3</b> <b>UPDATED</b> <b>R</b>	When a customer of the Merchant collects goods using non-assured vehicles, the Merchant must obtain written confirmation of approval from the customer and inform the Storekeeper/supplier not to attach an assurance sticker to the Combinable Crops Passport.	A list of mutually recognised schemes can be found on the AIC website. <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a> 
<b>M2.4</b> <b>UPDATED</b> <b>R</b>	Merchants contracting Grower/Contractors to deliver their own Combinable Crops, either assured or non-assured, on their own vehicles must confirm in writing the requirement to comply with the AIC TASCC Haulage Code of Practice or employ a subcontracted TASCC certified Haulier.	This consent is a requirement of all contracts and terms and conditions.  A list of mutually recognised schemes can be found on the AIC website. <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a>   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
<b>M3</b>	<b>SUPPLIER/SUBCONTRACTOR ASSURANCE STATUS</b>	
<b>M3.1a</b> <b>UPDATED</b> <b>R</b>	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.  See the AIC website for a list of recognised Feed/Food schemes and Service Supplier assurance schemes. <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a>   Merchants wishing to receive AIC Assurance Alerts regarding a change to assurance status

## Merchants

		<p>can contact AIC to register - <a href="mailto:enquiries@agindustries.org.uk">enquiries@agindustries.org.uk</a></p> <p>For the purpose of this section, the definitions of a producer, supplier and sub-contractor are contained in the list of definitions (Appendix 5).  <a href="https://www.agindustries.org.uk/resource/appendix-5-tascc-definitions-and-abbreviations.html">https://www.agindustries.org.uk/resource/appendix-5-tascc-definitions-and-abbreviations.html</a></p> <p></p>
<b>M3.1.b</b> <b>UPDATED</b>	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.	
<b>M3.1.c</b> <b>UPDATED</b>	The Merchants' certification body must be consulted if food/feed safety is compromised.	
<b>M4</b>	<b>MERCHANT SUPPLIERS</b>	
<b>M4.1</b>	<p><b>Source assured crops</b>            Where Combinable Crops are not purchased direct from the producer, the Merchant must only purchase from suppliers who are certified in a recognised merchanting/trading assurance scheme recognised by AIC – see <a href="https://www.aictradeassurance.org.uk/resource/feed-food-schemes/">https://www.aictradeassurance.org.uk/resource/feed-food-schemes/</a></p>	Agents purchasing crops on behalf of the Merchant need not be assured but should form part of the Merchant's training programme.
<b>M4.2.a</b>	<p><b>Non assured crops</b>            Where non assured crops are merchanted, the Merchant can purchase from suppliers who are non-assured. Details of a full auditable trail of all non-assured purchases must be retained.</p>	Traction only basis means tractor unit contracted to haul a Participants trailer.
<b>M4.2.b</b>	Non assured goods must be stored/transported with assured Participants.	
<b>M4.2.c</b>	Assurance stickers must not be used for these crops on the accompanying Combinable Crops Passport.	

## Merchants

M5	FARM ASSURED PRODUCERS OF UK or ROI COMBINABLE CROPS	
<p>M5.1.a</p> <p><b>R</b></p>	<p>Only Combinable Crops which have been produced by a member of a UK or Republic of Ireland (ROI) farm assured scheme recognised by AIC can be described as UK or ROI assured.</p>	<p>See the AIC website for a list of recognised source assurance schemes.</p> <p><b>Red Tractor Assurance Checker</b>  <a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a></p> <p><b>Red Tractor Assurance Contract Farming Rules</b>  <a href="https://assurance.redtractor.org.uk/contentfiles/Farmers-6948.pdf?_id=636754539326631450">https://assurance.redtractor.org.uk/contentfiles/Farmers-6948.pdf?_id=636754539326631450</a></p> <p><b>SQC Website</b>  <a href="http://www.sqcrops.co.uk">www.sqcrops.co.uk</a></p> <p><b>Irish Grain Assurance Scheme (IGAS)</b>  <a href="http://irishgrainassurance.ie/">http://irishgrainassurance.ie/</a></p> <p>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.</p> <p>NB: TASCSC Merchants should be aware of 'production only' or 'P' stickers. See the Red Tractor Farm Assurance website for further details.  <a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a></p> <p>Merchants are encouraged to contact Red Tractor, SQC or schemes in ROI if they are having difficulties establishing the assurance status of producers and their satellite sites.</p>
<p>M5.1.b</p> <p><b>R</b></p>	<p>Combinable Crops supplied must only be collected from approved sites listed on the relevant assurance checker.</p>	
<p>M5.1.c</p> <p><b>R</b></p>	<p>Merchants must demonstrate that their assured supplier information matches the relevant farm assurance checker.</p>	
<p>M5.1.d</p>	<p>Producer assurance status information must contain the trading name and/or farm name, the assurance number, site/collection address and postcode.</p>	

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<b>M5.1.e</b> <b>NEW</b> <b>R</b>	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.	
<b>NON-ASSURED PRODUCERS OF UK and ROI COMBINABLE CROPS</b>		
<b>M5.2.a</b> <b>NEW</b> <b>R</b>	Non assured Combinable Crops must be stored / transported / merchanted / tested in compliance with the TASC Scheme unless the customer confirms in writing that the end use is non-food/feed.	
<b>M5.2.b</b> <b>NEW</b> <b>R</b>	All non-assured Combinable Crops traded must be clearly identified as non-assured in all records and documents.	
<b>M5.2.c</b> <b>NEW</b> <b>R</b>	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.	
<b>M5.2.d</b> <b>NEW</b>	If assured and non-assured Combinable Crops are mixed, the whole bulk must be treated as non-assured.	
<b>M5.2.e</b> <b>NEW</b>	Assurance stickers must not be used for non-assured crops on the accompanying Combinable Crops Passport.	
<b>M6</b>	<b>SELECTION &amp; APPROVAL OF PROCESSED FEEDS AND COMPOUND FEEDS</b> (Not including Combinable Crops)	
<b>M6.1</b> <b>NEW</b> <b>R</b>	A list / database of approved feeds for merchenting must be maintained.	Combinable Crops in their harvested form (including drying and conditioning) are not considered processed feeds or compound feeds.
<b>M6.2</b> <b>NEW</b> <b>R</b>	There must be a designated person responsible for the selection and approval of feeds.	
<b>M6.3</b> <b>NEW</b> <b>R</b>	There must be a documented selection and approval procedure for each feed prior to merchenting, taking into account characteristics that may affect its safety or limit its use.	These may include, but are not limited to: <ul style="list-style-type: none"> <li>• Origin</li> <li>• Transport</li> <li>• Storage</li> <li>• Processing</li> <li>• Handling</li> <li>• Nutritional and physical characteristics</li> </ul>

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<p><b>M6.4</b> <b>NEW</b> <b>R</b></p>	<p>Processed Animal Proteins and Feeds containing them must be considered separately and be used only in accordance with the TSE regulations.</p>	<p>See G17.</p>
<p><b>M6.5.a</b> <b>NEW</b> <b>R</b></p>	<p>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.</p>	<p>Merchants may rely on the labels provided by their suppliers.</p>
<p><b>M6.5.b</b> <b>NEW</b></p>	<p>Merchants must only merchant the following feeds from non-assured sources:</p> <ul style="list-style-type: none"> <li>• Complementary Feeds, which are packaged and marketed in individual demountable containers of less than 5kg / 5ltr</li> <li>• Non-assured farm produced bulky feeds such as hay, straw, stockfeed vegetables</li> <li>• Non-assured non-digestible mineral grit</li> </ul>	
<p><b>M7</b></p>	<p><b>SERVICE SUPPLIERS</b></p>	
<p><b>M7.1</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	<p>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.</p> <p><b>Links to other Recognised schemes can be found on the link below.</b>  <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes/overseas.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes/overseas.html</a></p> <p> <b>Service Supplier Schemes Recognised by AIC list</b>  <a href="https://www.agindustries.org.uk/resource/service-supplier-schemes.html">https://www.agindustries.org.uk/resource/service-supplier-schemes.html</a></p> <p></p>
<p><b>M8</b></p>	<p><b>BULK HAULAGE – SUBCONTRACTED</b></p>	
<p><b>M8.1</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	<p>Hauliers of packaged or container transported goods do not need to be assured but must be included in the approved supplier / subcontractor list.</p>

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		AIC list of recognised Service Supplier Schemes can be found on the following link <a href="https://www.agindustries.org.uk/resource/service-supplier-schemes.html">https://www.agindustries.org.uk/resource/service-supplier-schemes.html</a> 
<b>M9</b>	<b>STORAGE SUBCONTRACTORS</b>	
<b>M9.1.a</b> <b>NEW</b> <b>R</b>	Before using a non-certified store or Temporary Holding, including additional store(s) in a certified facility, for assured and non-assured Combinable Crops and Feed Materials, Merchants must notify the TASCC Certification Body (CB).	<p>The written agreement may take the form of the AIC Contract No. 9.</p> <p>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.</p> <p>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 the Merchant’s TASCC stickers on Combinable Crops Passports where appropriate.</p>
<b>M9.1.b</b> <b>NEW</b> <b>R</b>	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. Once approved, the store/temporary holding details will appear on the AIC Assurance Checker.
<b>M9.1.c</b> <b>NEW</b>	Materials stored before the CB approves the store/temporary holding must not be despatched as TASCC assured.	
<b>M9.2.a</b> <b>NEW</b> <b>R</b>	Where a storage sub-contractor is employed by the Merchant to undertake work there must be a written agreement between both parties.	
<b>M9.2.b</b> <b>NEW</b>	<p>The store must either be:</p> <ul style="list-style-type: none"> <li>• TASCC (or equivalent) certified</li> </ul> <p>or</p> <ul style="list-style-type: none"> <li>• listed on the Merchant’s schedule of registration</li> </ul>	
<b>M9.2.c</b> <b>NEW</b>	TASCC Merchant Participants must notify the TASCC Certification Body (CB) of any additional stores.	
<b>M9.2.d</b> <b>NEW</b> <b>R</b>	The notification must be in writing to the CB and a response received detailing the CB’s requirements before	

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	the store is used. The notification must include the store identification, full address and postcode.	
<b>M9.2.e</b> <b>NEW</b>	Assured goods can only be dispatched from TASCC certified stores or equivalent.	Once certified, the store details will appear on the AIC web listing.
<b>M9.3.a</b> <b>NEW</b> <b>R</b>	Prior to using the store, the Merchant must carry out an internal audit of the store.	
<b>M9.3.b</b> <b>NEW</b>	For temporary holding of Combinable Crops in stores the Merchant must ensure that the temporary holding has been approved by the Certification Body.	
<b>M9.3.c</b> <b>NEW</b>	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.	
<b>M10</b>	<b>TESTING FACILITY/LABORATORIES SUBCONTRACTORS</b>	
<b>M10.1.a</b> <b>UPDATED</b> <b>R</b>	When external testing facilities/laboratories are employed to undertake contractual/food/feed safety analysis, the laboratory must be certified.	<i>Salmonella</i> analysis is completed by testing facilities/laboratories approved under the Animal By-Products Regulations 2005.
<b>M10.1.b</b>	The laboratory must only carry out tests that are included within the scope of their certification.	Recognised Testing Facility TASCC/GAFTA.  Laboratory quality certification could be UKAS (ISO/EC 17025), GAFTA, FOSFA.
<b>M11</b>	<b>SUPERINTENDENTS, SUBCONTRACTORS, IMPORTS/EXPORTS INCLUDING ELEVATION AND PORT SUBCONTRACTORS</b>	
<b>M11.1</b> <b>R</b>	<b>Approval</b> Where a Merchant employs a superintendent, they must be approved under the GAFTA Approved Superintendent scheme.	Stevedores should be trained to handle goods covered by this code.
<b>M11.2.a</b> <b>R</b>	<b>Administration</b> Where the Merchant employs a superintendent for the purpose of intake/out loading administration, instructions must be issued by the Merchant and be documented.	These instructions cover all activities not covered by the GAFTA contract.  Administration may include trailer inspection, Storage Facility, Combinable Crops Passport, 3 previous loads.
<b>M11.2.b</b> <b>R</b>	Instructions to a superintendent must include the appropriate TASCC requirements.	
<b>M11.3</b> <b>R</b>	<b>Supplier testing</b> Where a Merchant employs a superintendent subcontractor for the purpose of supplier contractual testing and a dispute arises the	

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	superintendent must submit the sample to a TASC approved Testing Facility or equivalent. See S10.8.a of the Storage Code.	
<b>M12</b>	<b>DEMOUNTABLE CONTAINERS</b>	
<b>M12.1.a</b> UPDATED <b>R</b>	<b>Owned Demountable Containers</b>  If the Merchant operates their own demountable containers they must maintain an up to date inventory of demountable containers used for the carriage of Combinable Crops and Feeds.	Merchants who operate both TASC and non TASC demountable containers should clearly identify those demountable containers not to be used for food and feed.
<b>M12.1.b</b> NEW <b>R</b>	Merchants must enter Demountable Containers on the AIC Vehicle Inventory.	This does not include IBCs (Intermediate bulk containers).
<b>M12.2.a</b> <b>R</b>	<b>Hired or leased Demountable Containers</b> Operated containers including hired or leased must have records detailing the ID Number, date of use and/or hire period.	Merchants who operate both TASC and non TASC demountable containers should clearly identify those demountable containers not to be used for food and feed.  This does not include IBCs (Intermediate bulk containers).
<b>M12.2.b</b> <b>R</b>	The Merchant must produce, or obtain, a documented risk assessment.	
<b>M12.2.c</b> UPDATED	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.	
<b>M12.2.d</b> <b>R</b>	Proof of appropriate cleaning and inspection must be maintained.	
<b>M12.2.e</b> UPDATED <b>R</b>	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.	
<b>M12.3</b> NEW <b>R</b>	A record of the Merchant/Customer requirements must be maintained and forwarded to the loading/receiving facility of actions to be carried out prior to loading/stuffing of the demountable containers.	

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<p><b>M12.4</b> <b>NEW</b> <b>R</b></p>	<p>Where demountable containers are used that have no evidence of the three previous loads complying with the International Database for the Transport of Feed (IDTF) or no liners installed before loading/stuffing, then the bulk goods must be contracted as non-assured</p>	<p>If the customer authorises the use of the container without evidence of acceptable 3 previous loads or liner then the goods will remain non-assured.</p>
<p><b>M13</b>      <b>TEMPORARY HOLDING OF COMBINABLE CROPS</b></p>		
<p><b>M13.1.a</b> <b>NEW</b> <b>R</b></p>	<p>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.</p>	<p>Owner of the goods may include the grower, Merchant, eventual customer/processor etc.</p> <p>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.</p>
<p><b>M13.1.b</b> <b>UPDATED</b></p>	<p>The Merchant must ensure that the Storekeeper has the temporary holding area on their scope.</p>	
<p><b>M14</b>      <b>COMBINABLE CROPS PASSPORT</b></p>		
<p><b>M14.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>All loads of Combinable Crops of UK or Republic of Ireland origin must be accompanied on receipt by a correctly completed Combinable Crops Passport.</p>	<p>The Combinable Crops Passport should indicate vehicle ID (as per H7.2 of the Haulage code), pesticides and other treatments used, completion of vehicle inspection, farm assurance status and GM status (in the case of oilseed rape). Some assurance schemes issue stickers to members to identify assured Combinable Crops, others issue different coloured Combinable Crops Passport for each year of harvest. SQC and Red Tractor issue passports with pre-printed assurance validation in lieu of stickers.</p> <p>For the current Combinable Crops Passport, see the AIC website. <a href="https://www.agindustries.org.uk/resource/combinable-crops-passport-2011.html">https://www.agindustries.org.uk/resource/combinable-crops-passport-2011.html</a></p> <p>Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations.</p> <p>Generic terms (e.g. biomass, fertiliser, ash, stone or dust) must not be used as a previous</p>

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		load and descriptions must be as detailed as is necessary to accurately identify the goods.
<b>M14.1.b</b> <b>R</b>	Merchants must confirm with their customers whether a Combinable Crops Passport is required for imported Combinable Crops.	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.
<b>M14.1.c</b> <b>R</b>	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 of individual customer requirements but it is recommended that when outloading crops from a commingled stock (central stores) that this is stated the lowest and highest risk assessment scores and any analysis recorded on the Combinable Crops Passport.
<b>M14.1.d</b> <b>UPDATED</b>	Only UK or Republic of Ireland origin Combinable Crops produced and 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.	
<b>M14.1.e</b>	Assurance stickers must not be used for non-assured Combinable Crops delivered from TASCC stores.	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.
<b>M14.1.f</b>	Assurance stickers must not be used for assured Combinable Crops delivered from a TASCC Participant's store that has not been audited.	
<b>M14.1.g</b>	Assurance stickers must not be used for assured Combinable Crops outloaded onto a non-assured vehicle.	
<b>M14.1.h</b>	Assurance stickers must not be used for Combinable Crops imported from outside the United Kingdom, even where these are produced under an AIC TASC recognised scheme.	
<b>M14.1.i</b>	Where Combinable Crops are imported, then the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.	

## Merchants

### Sampling, analysis and inspection

#### Aim

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

Clause Ref	Requirement	Guidance
<b>M15</b>	<b>SAMPLING, ANALYSIS AND INSPECTION</b>	
<b>M15.1.a</b> <b>UPDATED</b> <b>R</b>	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.	<p>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.</p> <p>Analysis conducted by suppliers may be taken into account, where results are made available and test methods are appropriate provided the tests are conducted by a certified laboratory.</p>
<b>M15.1.b</b> <b>UPDATED</b> <b>R</b>	The Merchant must ensure that sufficient analysis, based on a risk assessment for each Combinable Crop/Feed Material supplied, is carried out to demonstrate due diligence and to confirm adherence to food/feed safety legislation.	<p>In developing the sampling and analysis plan, the Merchant should consider:</p> <ul style="list-style-type: none"> <li>• Supplier’s assurance status</li> <li>• Transport, storage and conditioning</li> <li>• Feed Materials intended use</li> <li>• Food materials intended use</li> <li>• Due diligence and legal compliance</li> <li>• The variability of the materials e.g. seasonal, geographical</li> </ul>
<b>M15.1.c</b> <b>UPDATED</b> <b>R</b>	Where Combinable Crop/Feed Materials are to be analysed, there must be a written sampling procedure.	
<b>M16</b>	<b>TESTING FACILITIES/LABORATORIES</b>	
<b>M16.1.a</b> <b>NEW</b> <b>R</b>	<p>The Merchant must either:</p> <ul style="list-style-type: none"> <li>• obtain analysis results from an accredited/certified Testing Facility.</li> </ul> <p>Or</p> <ul style="list-style-type: none"> <li>• have a written agreement with suppliers or customers to have access to relevant analysis data from an accredited/certified Testing Facility.</li> </ul>	

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<p><b>M16.1.b</b> <b>NEW</b></p>	<p>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:</p> <ul style="list-style-type: none"> <li>• accredited by a recognised body according to ISO / IEC 17025 or</li> <li>• certified to the TASCC Code of Practice Testing Facilities for Combinable Crops</li> </ul>	
<p><b>M17 HAZARDOUS IMPURITIES</b></p>		
<p><b>M17.1</b> <b>R</b></p>	<p>Merchants must have a procedure in place to ensure that when Combinable Crop/Feed Material contain hazardous impurities, details of these are communicated to merchanding personnel and effective corrective action taken.</p>	<p>A physical inspection may be completed by company staff, sub-contract Testing Facility, storage facility or customer.</p> <p>Further information can be found in Appendix 23, Hazardous Impurities document. <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities</a></p>
<p><b>M18 MONITORING GOODS IN STORE</b></p>		
<p><b>M18.1.a</b> <b>NEW</b> <b>R</b></p>	<p>The Merchant must confirm in writing with the Storekeeper as to levels of monitoring and records required by the Merchant.</p>	
<p><b>M18.1.b</b> <b>NEW</b> <b>R</b></p>	<p>Where the Merchant has carried out additional monitoring, this must also be recorded and reported to the Storekeeper and effective corrective action agreed.</p>	
<p><b>M18.1.c</b> <b>UPDATED</b> <b>R</b></p>	<p>Any monitoring records received by the Merchant must be reviewed and effective corrective action taken where required.</p>	
<p><b>M19 REVIEW OF TEST RESULTS</b></p>		
<p><b>M19.1</b> <b>UPDATED</b> <b>R</b></p>	<p>Where test results fall outside legal limits, internal control limits or customer specified requirements within the Combinable Crop/Feed Material specification, the Merchant must be able to demonstrate effective corrective action taken.</p>	<p>Evidence that results are acted upon could form part of a due diligence defence in case of a food/feed safety issue.</p>

## Merchants

### Non-conforming product

#### Aim

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

Clause Ref	Requirement	Guidance
<b>M20</b>	<b>NON-CONFORMING PRODUCT</b>	
<b>M20.1.a</b> <b>UPDATED</b> <b>R</b>	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) <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities</a>
<b>M20.1.b</b> <b>UPDATED</b> <b>R</b>	In certain cases, Combinable Crops/Feed Materials may be safely processed to remove physical impurities. Actions of this type must be recorded.	
<b>M20.2</b> <b>UPDATED</b> <b>R</b>	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.
<b>M20.3.a</b> <b>UPDATED</b> <b>R</b>	Contaminated Combinable Crops/Feed Materials must not be directed to food/feed destinations, unless customer/recipients' terms and conditions, or contract, allow.	
<b>M20.3.b</b> <b>R</b>	The Merchant must have evidence that the destinations have been advised accordingly unless receivers terms and conditions, or contract, allow.	

## Merchants

### Food/feed safety incidents

#### Aim

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

Clause Ref	Requirement	Guidance
<b>M21</b>	<b>FOOD/FEED SAFETY INCIDENTS</b>	
<b>M21.1</b> <b>UPDATED</b> <b>R</b>	There must be a designated person (or persons) with deputies, responsible for the management of food/feed safety incidents, including recall.	<p>Where a Merchant is a sole operator then there is no need to appoint a deputy.</p> <p>Extract from General Food Law Regulation (EC)178/2002:-</p> <p><b>Article 14</b></p> <p>1. Food shall not be placed on the market if it is unsafe.</p> <p>2. Food shall be deemed to be unsafe if it is considered to be:</p> <p>(a) injurious to health (b) unfit for human consumption</p> <p><b>Article 15</b></p> <p>1. Feed shall not be placed on the market or fed to any food-producing animal if it is unsafe.</p> <p>2. Feed shall be deemed to be unsafe for its intended use if it is considered to: – have an adverse effect on human or animal health; – make the food derived from food-producing animals unsafe for human consumption.</p>
<b>M21.2.a</b> <b>UPDATED</b> <b>R</b>	There must be a food/feed safety incident management and recall procedure which is capable of being put into operation at any time and includes notification to the Competent Authorities and affected customer(s) within 3 days.	
<b>M21.2.b</b> <b>UPDATED</b> <b>R</b>	The Certification Body must be notified within 3 days.	
<b>M21.3</b> <b>NEW</b> <b>R</b>	The procedure must include up to date contact details, including out of hours, for relevant personnel and authorities.	

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<p><b>M21.4</b> <b>NEW</b> <b>R</b></p>	<p>The Merchant must notify the Certification Body within 3 working days where a food/feed safety investigation by a Competent Authority results in Formal Action or withdrawal of Earned Recognition.</p>	
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## 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
<p><b>M22</b></p>	<p><b>PRODUCT RECALL</b></p>	
<p><b>M22.1.a</b> <b>UPDATED</b> <b>R</b></p>	<p>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.</p>	<p>This applies to Combinable Crops/Feed which the Participant has become aware of could cause a food or feed safety incident.</p>
<p><b>M22.1.b</b> <b>UPDATED</b> <b>R</b></p>	<p>Recalled Combinable Crops/Feed(s) must be formally risk assessed, to determine use or disposal.</p>	
<p><b>M22.1.c</b> <b>R</b></p>	<p>The destination of any recalled Combinable Crops/Feeds must be recorded.</p>	
<p><b>M22.1.d</b> <b>R</b></p>	<p>The operation of any recall must be reviewed after it has been carried out so that procedures can be modified if necessary.</p>	<p>This could form part of the internal audits/HACCP review process.</p>
<p><b>M22.1.e</b> <b>UPDATED</b> <b>R</b></p>	<p>Contact details of Local Authorities, DEFRA, FSA, DoH, Certification Body and AIC must be documented and tested annually to ensure the details are correct.</p>	
<p><b>M22.2</b> <b>R</b></p>	<p>Product Recall must be tested at least annually. Records of tests must be kept and any effective corrective actions that arise must be implemented and recorded.</p>	<p>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.</p>

## Storage

### Store eligibility

#### 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 Ref	Requirement	Guidance
<b>S1</b>	<b>STORE ELIGIBILITY</b>	
<b>S1.1</b> <b>NEW</b> <b>R</b>	<p>Before registering a store, refer to the Storage Eligibility Requirements (Appendix 10) on the AIC website.  <a href="https://www.agindustries.org.uk/resource/appendix-10-tascc-store-eligibility.html">https://www.agindustries.org.uk/resource/appendix-10-tascc-store-eligibility.html</a>  </p> <p>Stores must be expected to demonstrate to the scheme verifier previous uses of the store.</p>	<p>Chlorpropham (CIPC) is widely used by potato growers which can contaminate the store. When using or taking over buildings you should request the storage history and have the fabric of the building sampled and tested for CIPC residues if there is any history of potato storage or CIPC use. DO NOT use for other crop storage if any CIPC residues are found.</p> <p>Particular attention should be paid to risk of contamination between assured/non-assured and GM/'non-GM' commodities.</p>
<b>S1.2</b> <b>NEW</b>	<p>Stores applying to the scheme will be eligible for approval as follows:</p> <ul style="list-style-type: none"> <li>Stores are dedicated to the storage of Combinable Crops or animal Feed Materials excluding minerals</li> </ul> <p>or</p> <ul style="list-style-type: none"> <li>Stores that have stored forbidden/exclusion list materials on the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>) must be thoroughly cleaned/disinfected in accordance with Appendix 1 and 2.</li> </ul>	<p>Appendix 1  <a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a>  </p> <p>Appendix 2  <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>  </p>
<b>S1.3</b> <b>NEW</b>	<p>Stores that have previously been used for:</p> <ul style="list-style-type: none"> <li>housing livestock of any kind</li> <li>stores that have stored materials on the International Database for Transport of Feed (IDTF) (<a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>) (see Appendix 1)</li> <li>stores that have been used for the storage of materials that may</li> </ul>	<p>Appendix 1  <a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a>  </p>

## Storage

	<p>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.</p>	
<p><b>S1.4</b> <b>NEW</b> <b>R</b></p>	<p>Biomass can be stored in TASCC certified stores but Storekeepers must complete a Biomass Risk Assessment Form (as found on the AIC website) for each source of biomass.</p> <p>The Biomass Risk Assessment form must be sent to the AIC or the Certification Body for approval before storing the biomass. Confirmation of approval must be retained for the annual audit.</p>	<p>A copy of the Biomass Storage HACCP assessment form can be downloaded from the AIC website  <a href="https://www.agindustries.org.uk/resource/biomass-risk-assessment-form.html">https://www.agindustries.org.uk/resource/biomass-risk-assessment-form.html</a>  </p>
<p><b>S1.5</b> <b>NEW</b> <b>R</b></p>	<p>The HACCP plan must consider the risks posed by previously stored materials and ensure that suitable measures are taken before TASCC materials are allowed into the store.</p> <p>The HACCP plan must consider prevention of contamination of all goods covered by the TASCC scheme.</p>	
<p><b>S1.6</b> <b>NEW</b></p>	<p>Products covered by the TSE regulations must be stored in accordance with legal requirements.</p>	
<p><b>S1.7</b> <b>NEW</b></p>	<p>If other products are stored on the same site as food/feed chain materials, the Storekeeper must demonstrate that physical separation is total and effective and also cover handling, processing and sampling/ testing equipment.</p>	
<p><b>S1.8.a</b> <b>NEW</b> <b>R</b></p>	<p>If materials listed in Directive 2007/68/EC as causing allergic reactions, are to be stored in the same store as crops which may be destined for human consumption, the owner of the goods must be informed in writing and approval obtained (see Appendix 2 (5)).  <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>  </p>	<p>Allergic reactions can be severe and result in death. It is therefore vital that if the goods are stored in the same store as these materials then the customer must be aware, to allow clear labelling on finished products. Some goods e.g. Cereals, Soya are included in the list of allergens may be acceptable by the customer to be stored and handled with their goods but will still require approval in writing.</p>

## Storage

<b>S1.8.b</b> <b>NEW</b> <b>R</b>	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.	
<b>S2</b>	<b>STORAGE APPROVAL</b>	
<b>S2.1.a</b> <b>R</b>	Before using a non-certified store including additional store(s) in a certified facility, for assured and non-assured Combinable Crops and Feed Materials, Storekeepers must notify the TASC Certification Body (CB).	The CB will respond to the Participant and indicate how they may proceed.  Once approved, the store details will appear on the AIC Assurance Checker.
<b>S2.1.b</b> <b>UPDATED</b> <b>R</b>	The notification must be in writing to the CB and a response received detailing the CB's requirements before the store is approved.	
<b>S2.1.c</b>	Materials stored before the CB approves the store must not be despatched as TASC assured.	
<b>S2.2</b> <b>R</b>	There must be a written agreement between the Storekeeper and Merchant.	Refer to AIC Contract 9.
<b>S2.3</b> <b>NEW</b> <b>R</b>	Where aeration is not available the Storekeeper must notify the customer/owner of the goods.	This should form part of the written agreement in S2.2.

## Store construction/equipment

### Aim

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

Clause Ref	Requirement	Guidance
<b>S3</b>	<b>STORE CONSTRUCTION/EQUIPMENT</b>	
<b>S3.1.a</b> <b>R</b>	There must be an up to date plan of the storage facilities on site which corresponds with the TASC scope.	The plan may also contain other information, e.g. pest control bait points.
<b>S3.1.b</b>	Individual store/temporary holding areas must be clearly identified by name, initial, or number on the plan. Where the store is subdivided into bays, each bay must also be separately and clearly identified.	

## Storage

<b>S3.2.a</b> <b>NEW</b>	<p>The layout, design and maintenance of the site, storage facility and drains must be such that they are in a good state of repair.</p>	<p>“Fit for purpose” implies that</p> <ul style="list-style-type: none"> <li>• floors, walls and roofs should be impervious to liquids.</li> <li>• All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc., should be protected effectively.</li> <li>• Store layout should avoid creating uncleanable recesses.</li> </ul> <p>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.</p>
<b>S3.2.b</b> <b>NEW</b>	<p>They are fit for purpose and protect the goods from deterioration.</p>	
<b>S3.2.c</b> <b>NEW</b>	<p>Contamination of Combinable Crops/Feed is prevented from other materials and is minimised between different goods stored in the same store/airspace.</p>	<p>Contamination sources include handling equipment, vehicles, pests, animals, humans and weather.</p>
<b>S3.2.d</b>	<p>Floor and wall seals which come into contact with the stored product must not contain bitumen.</p>	<p>Bituminous products are carcinogenic and can be detrimental to food and feed safety.</p>
<b>S3.2.e</b> <b>NEW</b>	<p>Any non-fixed physical barrier must not be a food/feed risk and be considered as part of the HACCP plan.</p>	<p>Examples of non-fixed physical barriers may include straw bales, treated seed bags, wood and fertiliser bags.</p>
<b>S3.3</b>	<p>There must be adequate and effective drainage. Gutters/down-pipes must be sound to allow water to drain effectively away from the store.</p>	
<b>S3.4.a</b>	<p>There must be sufficient clean hard standing at the store entrances to prevent tracking of water and mud into the store.</p>	
<b>S3.4.b</b> <b>NEW</b>	<p>The surface of the hard standing must not be constructed from recycled materials or materials from the AIC Exclusion List.</p>	
<b>S3.5.a</b>	<p>Ventilation must be adequate to prevent the build-up of hot air or condensation.</p>	<p>Where doors are required to be kept open for ventilation, the HACCP should consider the increased risks to stored crops.</p>
<b>S3.5.b</b>	<p>External ventilation and aeration openings must be proofed against the entry of birds, vermin and domestic animals.</p>	

## Storage

<b>S3.6.a</b> <b>UPDATED</b> <b>R</b>	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.	Glass may enter the store through handling equipment, wing mirrors, windscreens, etc.
<b>S3.6.b</b>	Light bulbs and fluorescent tubes must be covered with non-glass fittings or approved protective coating and any windows and/or glass roof lights which could contaminate the stored goods if broken, must be guarded.	
<b>S3.7.a</b> <b>UPDATED</b> <b>R</b>	There must be a procedure which details actions when there is a glass or brittle plastic breakage incident.	
<b>S3.7.b</b> <b>R</b>	It must be investigated and actions recorded by the designated person and reported to the owner of the goods/customer.	
<b>S3.8.a</b> <b>UPDATED</b>	Fixed equipment kept and/or operated in the store must not present any hazards to the stored goods.	
<b>S3.8.b</b> <b>UPDATED</b> <b>R</b>	Essential handling equipment kept and/or operated in a store where goods are stored must be checked for fluid leaks and must be clean.	
<b>S3.8.c</b> <b>NEW</b>	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.  Consideration should be given to food/feed grade lubricants and greases.
<b>S3.9.a</b> <b>NEW</b> <b>R</b>	Mobile mechanical handling equipment, including shunters, either owned or hired must be operated on site and in compliance with the AIC Exclusion/Contaminant Sensitive Lists.	Mobile mechanical handling equipment may include buckets, pushers, elevators/conveyors and telehandlers  Sites may include Port facilities where the Shunter Operator may operate for more than one company as long as previous use of equipment and cleaning records are maintained by each TASCC certified Participant.  For further information can be found in the forbidden/excluded materials contained in International Database for Transport of Feed (IDTF) ( <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a> ). 

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<b>S3.9.b</b> <b>NEW</b> <b>R</b>	Vehicles used for shunting which operate on the public highway must be TASC Road Haulage Code of Practice assured or equivalent.	
<b>S3.9.c</b> <b>NEW</b> <b>R</b>	Shunters and other mobile mechanical handling equipment kept/operated within the storage facility must be considered within the HACCP plan.	
<b>S3.10</b> <b>R</b>	Where heating facilities are required for liquid Feed Materials, heating equipment must be maintained in a safe and effective working manner.	
<b>S3.11</b> <b>NEW</b> <b>R</b>	Equipment used for drawing samples for <i>Salmonella</i> testing of Combinable Crops and Feed Materials must be in accordance with the Defra Code of Practice for the Control of <i>Salmonella</i> publication PB 13303. <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a> 	Guidance on the Defra Code of Practice for the Control of <i>Salmonella</i> is given in Appendix 12: <a href="https://www.agindustries.org.uk/resource/appendix-12-tascc-salmonella-sampling-and-testing-procedure.html">https://www.agindustries.org.uk/resource/appendix-12-tascc-salmonella-sampling-and-testing-procedure.html</a>  and Storekeepers need to be familiar with the Code's requirements.

## STORAGE CLEANING

### Aim

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

Clause Ref	Requirement	Guidance
<b>S4</b>	<b>STORAGE CLEANING</b>	
<b>S4.1.a</b> <b>NEW</b> <b>R</b>	Only cleaning products/sanitiser suitable for use on food contact surfaces must be used.	
<b>S4.1.b</b> <b>NEW</b> <b>R</b>	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.
<b>S4.1.c</b> <b>NEW</b>	Water coming into contact with Combinable Crops or Feed must be of suitable potable quality.	

## Storage

<b>S4.2.a</b>	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.
<b>S4.2.b</b> <b>UPDATED</b> <b>R</b>	Storekeepers must have an effective cleaning plan covering all parts of the site/storage facility.	The cleaning plan should include: <ul style="list-style-type: none"> <li>• A clean as you go policy.</li> <li>• Cleaning between commodities and loads to prevent contamination.</li> <li>• Floors, walls, roofs, gutters and downpipes.</li> <li>• All openings such as manholes, ventilation ducts, inlets, outlets, drainage points, etc.</li> </ul>
<b>S4.2.c</b> <b>R</b>	The store must be visually inspected and thoroughly cleaned before use and between differing commodities.	
<b>S4.2.d</b> <b>NEW</b> <b>R</b>	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 <i>Salmonella</i> .
<b>S4.3.a</b> <b>UPDATED</b> <b>R</b>	Storage and disposal of material produced during cleaning must be considered as part of the HACCP.	
<b>S4.3.b</b> <b>NEW</b>	Contaminated materials produced during cleaning must not be used for food/feed use.	Appendix 23 Hazardous Impurities <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities</a> 
<b>S5</b>	<b>CLEANING OF EQUIPMENT</b>	
<b>S5.1</b> <b>R</b>	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.
<b>S5.2</b> <b>UPDATED</b> <b>R</b>	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.	
<b>S5.3</b> <b>NEW</b>	When hiring, prior to use, the equipment must be cleaned and sanitised.	
<b>S5.4</b> <b>UPDATED</b> <b>R</b>	Cleaning records for all equipment must be completed.	

## Storage

S6	CLEANING OF LIQUID STORAGE TANKS	
<b>S6.1.a</b> <b>R</b>	Liquid storage tanks must be inspected and cleaned in accordance with a formal cleaning programme.	The Storekeeper will be expected to explain and demonstrate the cleaning methods used for tanks in relation to the liquids stored.  Personnel will be expected to understand and explain how they apply current Defra Code of Practice for Control of <i>Salmonella</i> .
<b>S6.1.b</b>	The frequency of complete emptying and cleaning will depend on the physical and microbiological storage stability of the material.	
<b>S6.1.c</b>	The tank must be emptied and cleaned between vegetable and marine commodities.	
<b>S6.1.d</b> <b>UPDATED</b>	Following the cleaning, the tank must be fully drained of wash medium prior to refilling and the wash water must be disposed of in an environmentally acceptable manner and in compliance and agreed consent levels with the local authority.	
<b>S6.2.a</b> <b>R</b>	Liquid filters and strainers must be inspected at regular intervals and cleaned in accordance with a documented cleaning programme.	
<b>S6.2.b</b> <b>R</b>	There must be an inspection and cleaning plan with a record of action taken.	
<b>S6.3.a</b> <b>UPDATED</b>	Where common plant and equipment (pipelines, pumps etc.) is used for handling different liquid goods, an efficient 'pigging' or line cleaning system must be used. Different products require different pigs.	
<b>S6.3.b</b>	Exposed ends of flexible hoses must be kept capped when not in use.	

## Storage

### 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
<b>S7</b>	<b>FACILITIES AND HYGIENE</b>	
<b>S7.1.a</b> <b>R</b>	The Storekeeper must have site hygiene rules.	As a minimum site hygiene policy should cover: <ul style="list-style-type: none"> <li>• Health questionnaire</li> <li>• Eating, drinking and smoking policy</li> <li>• Overseas travel, previous food production sites</li> <li>• PPE requirements</li> </ul>
<b>S7.1.b</b> <b>UPDATED</b> <b>R</b>	Personnel, visitors and contractors must read a copy of the site's hygiene rules and sign a record to confirm their understanding of these rules.	<b>Visitor rules</b> 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.
<b>S7.1.c</b> <b>NEW</b>	No person known to be suffering from a communicable <a href="#">enteric disease</a> should enter the storage areas.	
<b>S7.1.d</b> <b>UPDATED</b>	Eating, drinking, smoking, vaping or naked lights must not be allowed within storage areas and only permitted in designated areas.	
<b>S7.1.e</b>	The Storekeeper must place signs easily seen prior to entry to <b>each</b> store that inform personnel and visitors of the site hygiene rules.	Signage should confirm site policy on eating, drinking, smoking and vaping.
<b>S7.2</b> <b>UPDATED</b>	Adequate toilet and washing facilities must be near to personnel workplaces and must be kept clean.	
<b>S7.3</b> <b>UPDATED</b>	Clean work wear and footwear must be worn before entering Combinable Crop, Feed storage and handling areas.	

## Storage

### Security

#### Aim

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

Clause Ref	Requirement	Guidance
<b>S8</b>	<b>SECURITY</b>	
<b>S8.1.a</b> <b>NEW</b> <b>R</b>	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.	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
<b>S8.1.b</b>	The store must be secure during non-operational periods to avoid theft and malicious contamination.	
<b>S8.1.c</b> <b>UPDATED</b>	Doors must be kept shut at all times unless intake and out-loading, or other operations are taking place.	
<b>S8.1.d</b>	If the Storekeeper suspects malicious damage to goods then the owner of the goods/customer must be informed immediately.	

### 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
<b>S9</b>	<b>TEMPORARY HOLDING OF COMBINABLE CROPS</b>	
<b>S9.1.a</b> <b>R</b>	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 Owner of the Combinable Crops may include the grower, Merchant, eventual customer/processor etc.

## Storage

<b>S9.1.b</b> <b>UPDATED</b> <b>R</b>	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.	
<b>S9.2</b> <b>NEW</b> <b>R</b>	Temporary holding can only be used after gaining approval from the Certification Body and with written agreement from the owner of the goods.	
<b>S9.3.a</b> <b>R</b>	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. <a href="https://ahdb.org.uk/safe-storage-time-calculator">https://ahdb.org.uk/safe-storage-time-calculator</a> 
<b>S9.3.b</b> <b>UPDATED</b>	Floors must be constructed of impervious concrete with appropriate drainage. Bituminous tarmac surfaces are not permitted. Floors and walls must be compliant with section S3.2.d.	
<b>S9.3.c</b> <b>UPDATED</b>	Floors and walls must be cleaned before use and be of a suitable construction and in good condition to prevent contamination of Combinable Crops with soil, stones, debris and other materials.	
<b>S9.3.d</b> <b>UPDATED</b>	Controls must be in place to protect Combinable Crops from contamination during temporary holding.	Contamination may include broken glass, hard plastic, diesel or hydraulic fuel residues or spillages, vermin or bird droppings.
<b>S9.4</b> <b>UPDATED</b> <b>R</b>	Temporary holding areas must be included in the sites pest and vermin control system.	
<b>S9.5</b> <b>UPDATED</b> <b>R</b>	To maintain traceability, all movements of the Combinable Crops must be recorded.	This should include all movements between the temporary holding area and permanent storage. Movements may include via a drier, cleaning, additional processing etc.

## Intake

### Aim

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

Clause Ref	Requirement	Guidance
<b>S10</b>	<b>INTAKE</b>	
<b>S10.1.a</b> <b>UPDATED</b> <b>R</b>	All delivery vehicles including demountable containers must be visually inspected for cleanliness upon arrival.	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

## Storage

		<p>member number displayed. This should be verified via the Red Tractor assurance checker (see below).  <a href="http://checkers.redtractor.org.uk/rtassurance/services.eb">http://checkers.redtractor.org.uk/rtassurance/services.eb</a>  </p> <p>Any queries regarding the assurance of the operator/vehicle/trailer can either be checked via the AIC website  <a href="https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html">https://www.agindustries.org.uk/sectors/trade-assurance-schemes.html</a>  </p> <p>If Combinable Crops are to be held in Temporary Holding, then refer to Requirement S9.</p>
<b>S10.1.b</b>	Vehicles must be sheeted upon arrival.	
<b>S10.1.c</b> 	The previous 3 loads must be checked against the AIC Exclusion and Sensitive Lists and/or the International Database for Transport of Feed (IDTF).	<p>AIC Exclusion List  <a href="https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html">https://www.agindustries.org.uk/resource/appendix-1-aic-haulage-exclusion-list.html</a>  </p> <p>AIC Sensitive List  <a href="https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html">https://www.agindustries.org.uk/resource/appendix-2-tascc-sensitive-list.html</a>  </p> <p><a href="https://www.icrt-idtf.com">https://www.icrt-idtf.com</a>  </p>
<b>S10.1.d</b> <b>UPDATED</b> 	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.	
<b>S10.1.e</b> <b>NEW</b>	Identification must appear on both sides and the rear of the vehicle and be clearly visible from the weighbridge/reception.	
<b>S10.1.f</b> <b>UPDATED</b> 	Vehicles with incorrect/incomplete identification must be rejected unless written confirmation of approval is received.	
<b>S10.2.a</b> <b>UPDATED</b> 	Where AIC Exclusion List or IDTF Forbidden List materials have been carried the load must be rejected.	

## Storage

<b>S10.2.b</b> <b>UPDATED</b>	The Storekeeper must immediately notify the owner of the goods, AIC and the Certification Body if AIC Exclusion List or IDTF Forbidden List materials have been carried.	
<b>S10.2.c</b> <b>UPDATED</b>	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.	The Delivery Document/Combinable Crop Passport may state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.
<b>S10.3</b> <b>NEW</b> <b>R</b>	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.
<b>S10.4.a</b> <b>UPDATED</b> <b>R</b>	All Combinable Crops of UK or Republic of Ireland (ROI) origin must be accompanied on receipt by a correctly completed Combinable Crops Passport.	<p>A list of recognised schemes can be found on the TASCC pages of the AIC web site.  <a href="https://www.agindustries.org.uk/resource/feed-food-schemes.html">https://www.agindustries.org.uk/resource/feed-food-schemes.html</a></p> <p><b>i</b></p> <p>For vehicles delivering during harvest directly from field to store continuously, one passport per commodity per vehicle per farm per day is acceptable (subject to individual weighbridge tickets/other intake records and approval of customer). If there is a break in deliveries, then a new passport is required.</p>
<b>S10.4.b</b> <b>R</b>	Storekeepers must confirm with the owner of the goods/customer whether a Combinable Crop Passport is required for imported Combinable Crops.	
<b>S10.4.c</b> <b>UPDATED</b> <b>R</b>	Assured Combinable Crops passport must be pre-printed with the supplier's assurance status or have a valid farm assurance or trade assurance sticker attached.	For FEMAS, stickers are not available but written confirmation of the valid certificate and scope is sufficient to be included with the Combinable Crops Passport provided the Combinable Crop is from UK assured sources.
<b>S10.4.d</b> <b>NEW</b>	Storekeepers must check the assurance status of growers to ensure that 'Production only' crops are collected before the end of the required Red Tractor Assurance period.	'Production only' (previously referred to as 'P stickers') status is only valid during the period stated in the current Red Tractor Farm Assurance Combinable Crops & Sugar Beet Scheme.

## Storage

<p><b>S10.5.a</b> <b>NEW</b></p>	<p><b>Imported Combinable Crops assurance status</b></p> <p>Combinable Crops Passports may be completed for imported crops if required by the Merchant/Customer, but stickers must not be used for imported goods.</p>	
<p><b>S10.5.b</b> <b>NEW</b> <b>R</b></p>	<p>The Merchant must instruct the Storekeeper whether the passport is completed for imported Combinable Crops.</p>	
<p><b>S10.6.a</b> <b>R</b></p>	<p>Any postharvest pesticide treatment recorded on the Combinable Crops Passport must be checked against the current Defra approved pesticides and fumigants list.</p>	<p>Chemicals Regulation Division  <a href="https://secure.pesticides.gov.uk/pestreg/ProdSearch.asp">https://secure.pesticides.gov.uk/pestreg/ProdSearch.asp</a>            Biocides  <a href="https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=6020">https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=6020</a>            Rodenticides  <a href="https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=10116">https://webcommunities.hse.gov.uk/connect.ti/pesticides/view?objectId=10116</a>  </p>
<p><b>S10.6.b</b> <b>UPDATED</b> <b>R</b></p>	<p>Storekeepers must confirm that any pesticides and fumigants applied to the incoming load are approved by the owner of the Combinable Crops.</p>	
<p><b>S10.7</b> <b>NEW</b></p>	<p>Storekeepers must have a written agreement in place to identify Mycotoxin levels in cereals at point of intake, subject to requirements of the owner of the goods/customer.</p>	<p>Identification of Mycotoxin levels could be from a declaration on section 5 of the passport, a test certificate or from analysis on intake.</p>
<p><b>S10.8.a</b> <b>R</b></p>	<p>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.</p>	<p>AIC grain and pulse contracts require sampling to comply with BS EN ISO 24333 (for Oilseed Rape use BS EN ISO 21294).</p> <p>Owner of the goods/customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins.</p> <p>Detailed advice appears in the AHDB Cereals and Oilseeds 2013. "Grain sampling from field to buyer".</p>

## Storage

<p><b>S10.8.b</b> <b>R</b></p>	<p>Samples taken from each delivery must be analysed and retained by the facility in accordance with instructions from the owner of the goods/customer.</p>	
<p><b>S10.9.a</b> <b>UPDATED</b> <b>R</b></p>	<p>If analysis is for contractual purposes (including charging for drying), this must be conducted in accordance with the TASCC Testing Facilities for Combinable Crops Code, or other recognised scheme.</p> <p>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:</p> <ul style="list-style-type: none"> <li>• Contaminants</li> <li>• Hazardous impurities</li> <li>• Abnormal smell and / or appearance</li> <li>• Infestation</li> </ul>	<p>For further information on hazards and impurities, insects and mites refer to the AHDB website. <a href="https://ahdb.org.uk/knowledge-library/inspecting-grain-for-defects-and-impurities">https://ahdb.org.uk/knowledge-library/inspecting-grain-for-defects-and-impurities</a></p> <p><b>i</b></p> <p>The following contaminants and hazardous impurities may be found in cereals, pulses, oilseeds and Feed Materials.</p> <p>The list is not exhaustive:</p> <ul style="list-style-type: none"> <li>• Diseased grains (bunt, Fusarium)</li> <li>• Ergot</li> <li>• Mouldy grains</li> <li>• Injurious storage pests</li> <li>• Stones</li> <li>• Faeces</li> <li>• Glass</li> <li>• Metal fragments</li> <li>• Chemically-dressed seed</li> <li>• Rodenticide</li> <li>• Allergens</li> </ul> <p>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.</p>
<p><b>S10.9.b</b> <b>NEW</b> <b>R</b></p>	<p>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/customer.</p>	

## Storage

<p><b>S10.10.a</b> <b>UPDATED</b> <b>R</b></p>	<p>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: <b>Rejection:</b> The hazard cannot be removed and the goods are not fit to enter the food or feed chain the goods must be rejected.</p>	
<p><b>S10.10.b</b> <b>UPDATED</b> <b>R</b></p>	<p><b>Further processing:</b> 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.</p>	
<p><b>S10.10.c</b> <b>UPDATED</b> <b>R</b></p>	<p><b>Downgrading:</b> The goods can be accepted but are downgraded as they are not fit for their original intended purpose.</p>	
<p><b>S10.11</b> <b>R</b></p>	<p>The Storekeeper must instruct the driver where to unload the goods and record the store/silo/bay ID into which it is delivered.</p>	<p>This is important to prove traceability and segregation of assured and non-assured crops.</p>
<p><b>S10.12</b> <b>NEW</b> <b>R</b></p>	<p>Any residues resulting from the cleaning or sweeping out of the delivery vehicle after a delivery has been made must be disposed of in the designated place at the delivery premises with the consent of the site supervisor.</p> <p>Where facilities are not available at a delivery site, then residues must be disposed of as per Hauliers procedures.</p>	<p><b>R</b> Procedure for disposing of residual products from vehicle.</p> <p>Intake sites should provide a safe area to clean out vehicles.</p> <p>Where these are not provided the Haulier may wish to inform the intake site management and then AIC if this is not successful.</p>
<p><b>S10.13</b> <b>NEW</b> <b>R</b></p>	<p>Where sampling/testing for a grain intake is the responsibility of the Testing Facility, personnel must be informed of the Merchant/Storekeeper HACCP plan.</p>	<p>Copy of the HACCP plan and training record.</p>

## Storage

### Demountable containers

#### Aim

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

Clause Ref	Requirement	Guidance
<b>S11</b>	<b>DEMOUNTABLE CONTAINERS</b>	
<b>S11.1</b> <b>UPDATED</b> <b>R</b>	Before receiving deliveries of Combinable Crops or Feed Materials in demountable containers, the Storekeeper must receive and comply with the instructions of the customer.	Instructions may include: <ul style="list-style-type: none"> <li>• inspection of the demountable container's construction</li> <li>• seal number and integrity</li> <li>• the use of liners</li> <li>• other customer's specific requirements</li> </ul>
<b>S11.2.a</b> <b>UPDATED</b> <b>R</b>	Before loading/stuffing Combinable Crops or Feed Materials into demountable containers, the Storekeeper must receive and comply with the requirements of the Merchant/customer including: <ul style="list-style-type: none"> <li>• inspection of the demountable container's construction (demountable containers which have holes must not be used)</li> </ul>	
<b>S11.2.b</b> <b>R</b>	<ul style="list-style-type: none"> <li>• cleanliness and previous use</li> </ul>	
<b>S11.2.c</b> <b>R</b>	<ul style="list-style-type: none"> <li>• pressure cleaning and disinfection</li> </ul>	
<b>S11.2.d</b> <b>R</b>	<ul style="list-style-type: none"> <li>• the use of liners to protect the crops/animal feed carried</li> </ul>	
<b>S11.2.e</b> <b>NEW</b> <b>R</b>	<ul style="list-style-type: none"> <li>• material used to seal the bulkhead must be food/feed contact safe</li> </ul>	
<b>S11.2.f</b> <b>NEW</b> <b>R</b>	<ul style="list-style-type: none"> <li>• record demountable container number and seal number if applicable</li> </ul>	
<b>S11.2.g</b> <b>R</b>	<ul style="list-style-type: none"> <li>• other customer's specific requirements</li> </ul>	

## Storage

### Traceability

#### Aim

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

Clause Ref	Requirement	Guidance
<b>S12</b>	<b>TRACEABILITY</b>	
<b>S12.1.a</b> <b>R</b>	Storekeepers must keep traceability records.	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 out-loading.
<b>S12.1.b</b> <b>R</b>	Traceability must include all internal movement of goods.	
<b>S12.1.c</b> <b>R</b>	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.	
<b>S12.1.d</b> <b>NEW</b> <b>R</b>	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.	
<b>S12.1.e</b> <b>R</b>	Originals or copies of the Combinable Crops Passport from intake must be kept at the store.	
<b>S12.2.a</b>	If assured and non-assured goods are mixed for storage, the whole bulk must be treated as non-assured.	
<b>S12.2.b</b> <b>R</b>	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.	
<b>S12.3</b> <b>R</b>	If GM and non-GM crops are mixed for storage, the whole bulk must be treated as being genetically modified.	<a href="https://www.scimac.org.uk/">https://www.scimac.org.uk/</a> 

## Storage

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

#### Aim

This section covers the procedures to monitor goods in store.

Clause Ref	Requirement	Guidance
<b>S13</b>	<b>STORE MONITORING OF COMBINABLE CROPS, FEED MATERIALS AND COMPOUND FEED</b>	
<b>S13.1</b> <b>UPDATED</b> <b>R</b>	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.	<p>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.</p> <p>Further guidance for cereals and oilseeds can be found in the AHDB publication 'Grain storage guide for cereals and oilseeds, 3rd edition' (AHDB Cereals &amp; Oilseeds, 2011):  <a href="https://ahdb.org.uk/knowledge-library/grain-storage-guide">https://ahdb.org.uk/knowledge-library/grain-storage-guide</a></p> <p><b>i</b> The frequency of monitoring for cereals can be determined by effective implementation of the AHDB Cereals Safe Storage Time Calculator. See AHDB Cereals &amp; Oilseeds Safe Storage Time Calculator.  <a href="https://ahdb.org.uk/safe-storage-time-calculator">https://ahdb.org.uk/safe-storage-time-calculator</a></p> <p><b>i</b> Moisture is not a food or feed safety hazard but can cause a hazard due to Ochratoxin A development therefore the Storekeeper may treat high moisture as a hazard in itself.</p>
<b>S13.2.a</b> <b>UPDATED</b> <b>R</b>	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.	
<b>S13.2.b</b> <b>UPDATED</b> <b>R</b>	The Storekeeper must have written confirmation that the owner of the goods accepts that temperature monitoring is not being undertaken.	

## Storage

<b>S13.3.a</b> <b>UPDATED</b> <b>R</b>	Where a rising temperature or deteriorating condition is identified (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.	
<b>S13.3.b</b> <b>UPDATED</b>	The Storekeeper must demonstrate that monitoring of goods is effective.	
<b>S13.4.a</b> <b>R</b>	If a food or feed safety hazard is identified once the goods are in-store then the customer or owner of the goods must be immediately notified.	
<b>S13.4.b</b>	The Storekeeper must implement one of the procedures in S10.10.	

### Store monitoring for liquids

Clause Ref	Requirement	Guidance
<b>S14</b>	<b>STORE MONITORING FOR LIQUIDS</b>	
<b>S14.1.a</b>	Heating equipment must not leak.	Faulty heating equipment could represent a fire or food safety risk.
<b>S14.1.b</b> <b>R</b>	Heating equipment must be periodically checked for accuracy.	
<b>S14.1.c</b> <b>R</b>	Be regularly maintained in a safe working manner.	
<b>S14.1.d</b> <b>NEW</b>	Steam traps must be opened to atmosphere when the heating system is turned on to release any free water for inspection. This allows operators to see if product is present in the condensate.	
<b>S14.2.a</b> <b>R</b>	Thermometers, sampling equipment and tank content gauges designed for the purpose must be maintained.	Heating systems should check every 1-2 years.
<b>S14.2.b</b> <b>NEW</b> <b>R</b>	Daily checks with an IR thermometer must be recorded for trend analysis.	

## Storage

### Calibration

Clause Ref	Requirement	Guidance
<b>S15</b>	<b>CALIBRATION</b>	
<b>S15.1.a</b> <b>NEW</b> <b>R</b>	There must be a list / database of all equipment requiring calibration that is essential for food and feed safety and / or meeting food and feed specifications.	The list / database should be maintained and reviewed e.g. after installation of new equipment.
<b>S15.1.b</b> <b>UPDATED</b>	Calibration certificates/records must be retained.	
<b>S15.2</b> <b>UPDATED</b> <b>R</b>	Weighbridge(s) (including public weighbridges) must be calibrated annually by a recognised external company.	
<b>S15.3</b> <b>UPDATED</b> <b>R</b>	Store monitoring equipment must be checked or calibrated at least annually.	Internal checks are only acceptable where records are maintained.
<b>S15.4</b> <b>NEW</b> <b>R</b>	Calibration and check methods must be defined, cover the full range of measurement and be effective.	
<b>S15.5</b> <b>NEW</b> <b>R</b>	If equipment is found to be performing outside acceptable calibration limits, the Storekeeper must investigate the effect this will have had on the conformity of any food/feed and take, and record, appropriate corrective action to recalibrate the equipment.	

### Drying, cleaning, conditioning, blending and simple processing of Combinable Crops

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

#### Aim

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

## Storage

Clause Ref	Requirement	Guidance
<b>S16</b>	<b>DRYING, CLEANING, CONDITIONING, BLENDING AND SIMPLE PROCESSING OF COMBINABLE CROPS</b>	
<b>S16.1</b> <b>UPDATED</b> <b>R</b>	The HACCP plan must consider hazards associated with drying, cleaning, conditioning, blending, packing and simple processing of Combinable Crops.	<p>Typical hazards may include:</p> <ul style="list-style-type: none"> <li>• Combustion gases in contact with Combinable Crops (consider fuel types and dryer maintenance)</li> <li>• Possible damage by overheating or other possible adverse effects</li> <li>• Composition/ traceability of screenings</li> <li>• Possible concentration of hazardous impurities in screenings</li> <li>• Prevention of dressed seed entering the food/ feed chain</li> <li>• Vermin droppings</li> </ul> <p>This is not an exhaustive list.</p> <p>See Hazardous Impurities List, Appendix 23  <a href="https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities">https://www.agindustries.org.uk/resource/appendix-23-hazardous-impurities</a></p> <p><a href="https://www.agindustries.org.uk/resource/appendix-13-tascc-module-1-simple-processing-of-uk-combinable-crops.html">https://www.agindustries.org.uk/resource/appendix-13-tascc-module-1-simple-processing-of-uk-combinable-crops.html</a>  <a href="https://www.agindustries.org.uk/resource/appendix-14-tascc-module-2-requirements-for-packing-operation.html">https://www.agindustries.org.uk/resource/appendix-14-tascc-module-2-requirements-for-packing-operation.html</a></p> <p><b>i</b>  Arrangements for holding grain in the event of a dryer breakdown should be considered.</p>
<b>S16.2.a</b> <b>R</b>	Drying equipment must be regularly maintained in line with manufacturers' instructions by competent personnel to ensure that burners operate efficiently.	<p>Drying is covered as part of the 'Grain storage guide for cereals and oilseeds, 3rd edition (AHDB Cereals &amp; Oilseeds, 2011)  <a href="https://ahdb.org.uk/knowledge-library/grain-storage-guide">https://ahdb.org.uk/knowledge-library/grain-storage-guide</a></p> <p><b>i</b></p>
<b>S16.2.b</b> <b>UPDATED</b>	Fuel used in oil-fired dryers must meet British or equivalent national fuel standards.	
<b>S16.2.c</b> <b>UPDATED</b> <b>R</b>	Product Specification Sheet//Invoice/Delivery Note and Supplier Quality Declaration are readily available from oil companies and must be requested and retained. Waste oil must not be used under any circumstances.	

## Storage

<b>S16.3</b> <b>UPDATED</b> <b>R</b>	Dryer operators must be trained in the operation of the dryer and a copy of the manual must be available.	
<b>S16.4</b> <b>UPDATED</b>	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.	
<b>S16.5.a</b> <b>NEW</b> <b>R</b>	Traceability records must be maintained during the activities of drying, cleaning, blending and processing.	
<b>S16.5.b</b> <b>UPDATED</b>	Only screenings or cleanings produced solely from Combinable Crops from UK assured Combinable Crops are to be identified as TASCC Assured.	Any screenings/cleanings produced wholly, or in part, from non-assured farms should be stored separately and despatched as non TASCC Assured.
<b>S16.6.a</b> <b>NEW</b>	Water included for simple processing Combinable Crops/ must be of suitable <a href="#">potable</a> quality.	This should include not only the source of water but also the on-site water storage and distribution system.
<b>S16.6.b</b> <b>NEW</b> <b>R</b>	Where water used is not from a potable water source it must be included in the HACCP risk assessment to confirm that any contaminants, pathogens and other hazards that may be present, are effectively controlled.	
<b>S16.6.c</b> <b>NEW</b> <b>R</b>	Water analysis must be carried out based on the HACCP risk assessment.	
<b>S16.7</b> <b>NEW</b>	Blending of Combinable Crops is permitted but blending of animal Feed Materials requires the Storekeeper to be certified to UFAS standards.	Blending of Combinable Crops above the legal limit with varying mycotoxins levels for inclusion in food is not legal.

## Use of insecticide including fumigants, desiccants and other chemical treatments

### Aim

This section covers the application of insecticides including fumigants, desiccants other chemical treatments whether for store preparation or during storage.

Clause Ref	Requirement	Guidance
<b>S17</b>	<b>USE OF INSECTICIDES INCLUDING FUMIGANTS, DESICCANTS AND OTHER CHEMICAL TREATMENTS</b>	
<b>S17.1.a</b> <b>UPDATED</b> <b>R</b>	The Storekeeper must employ a suitably qualified person.	Further information can be found on the HSE's Chemicals Regulation Directorate (CRD) website:

## Storage

		<a href="http://www.pesticides.gov.uk">www.pesticides.gov.uk</a> 
<b>S17.1.b</b> <b>UPDATED</b>	Use HSE's Chemicals Regulation Directorate (CRD) approved fumigants, desiccants and chemical treatments.	Some consumers may have specific requirements regarding approved/permitted agrochemicals e.g. <a href="http://www.ukmalt.com/pesticides">http://www.ukmalt.com/pesticides</a>  BBPA/CBRI Accepted Agrochemicals List.
<b>S17.1.c</b> <b>UPDATED</b> 	Apply as per manufacturer application rates and legal limits.	
<b>S17.1.d</b> 	Keep records of all applications.	
<b>S17.2.a</b> 	Insect infestation must be reported by the Storekeeper to the owner of the goods/customer immediately on discovery.	Desiccant dusts for example, Diatomaceous earth are not insecticides and many customers/end users do not allow their use.
<b>S17.2.b</b> <b>UPDATED</b> 	A written agreement on the action to be taken must be obtained by the Storekeeper from the owner of the goods.	
<b>S17.3</b> <b>UPDATED</b> 	Insecticide and desiccant dust 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.
<b>S17.4</b> <b>UPDATED</b>	If insecticides are stored on site they must be stored in a manner that minimises the risk of contamination to the stored goods.	<a href="https://www.hse.gov.uk/pubns/ais16.htm">https://www.hse.gov.uk/pubns/ais16.htm</a>  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).

## 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.

## Storage

Clause Ref	Requirement	Guidance
<b>S18</b>	<b>PEST AND VERMIN CONTROL</b>	
<b>S18.1</b> <b>NEW</b> <b>R</b>	There must be a nominated employee responsible for the management of the pest control systems.	
<b>S18.2</b>	All animals must be excluded from stores.	Domestic animals can carry harmful bacteria.
<b>S18.3.a</b> <b>UPDATED</b> <b>R</b>	<p>There must be an effective pest control programme. This must include:</p> <ul style="list-style-type: none"> <li>Conducted by an appropriately qualified person with a current certificate.</li> </ul>	<p>Denying birds and rodents sources of food and harbourage/ roosting sites is considered best practice. Proactive prevention is more effective than corrective action.</p> <p>Appendix 21 on the AIC Website  <a href="https://www.agindustries.org.uk/resource/appendix-21-approved-pest-control-training-courses.html">https://www.agindustries.org.uk/resource/appendix-21-approved-pest-control-training-courses.html</a>    AIC List of Recognise Service Supplier</p> <p>Flammable materials should not be stored near stored goods. Use of explosive bird scaring devices should not be allowed within stores.</p> <p><a href="http://www.thinkwildlife.org/training-certification/">http://www.thinkwildlife.org/training-certification/</a>  </p> <p>Pest control will be more effective if facilities are maintained in a clean condition.</p> <p>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.</p> <p>Pest control activities may be carried out by qualified employees of the Participant, or by a professional third-party contractor.</p> <p>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</p>

## Storage

		Management or other equivalent qualification.
<b>S18.3.b</b> <b>R</b>	<ul style="list-style-type: none"> <li>A plan of the site including locations of all bait stations.</li> </ul>	The site plan can be the same document as required in S3.1 if all required information is present.
<b>S18.3.c</b>	<ul style="list-style-type: none"> <li>All bait stations must be fixed securely.</li> </ul>	Numbering of bait stations is considered good practice.
<b>S18.3.d</b> <b>R</b>	<ul style="list-style-type: none"> <li>Details of frequency of checks, with records of findings and actions.</li> </ul>	
<b>S18.3.e</b> <b>R</b>	<ul style="list-style-type: none"> <li>Details of any baits/ chemicals used including Product Safety Data Sheets.</li> </ul>	
<b>S18.4.a</b> <b>R</b>	Control measures must ensure that poison baits cannot contaminate the goods. Grain based baits must only be used outside of the bulk store.	
<b>S18.4.b</b>	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.	
<b>S18.5.a</b>	Waste and scrap materials, old pallets or other materials which can encourage and harbour rodents must be removed from the proximity of the store.	
<b>S18.5.b</b>	The whole site must remain tidy to discourage pests.	
<b>S18.5.c</b>	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.	
<b>S18.6.a</b>	The Storekeeper must dispose of dying and dead rodents safely.	
<b>S18.6.b</b>	<p>The Storekeeper must be able to demonstrate how they comply with Appendix 11 'Guidance note for the control of birds'.</p> <p><a href="https://www.agindustries.org.uk/resource/appendix-11-tascc-guidance-note-for-control-of-birds.html">https://www.agindustries.org.uk/resource/appendix-11-tascc-guidance-note-for-control-of-birds.html</a></p> 	

## Storage

### Outloading

#### Aim

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

Clause Ref	Requirement	Guidance
<b>S19</b>	<b>OUTLOADING</b>	
<b>S19.1.a</b> <b>UPDATED</b> <b>R</b>	The storekeeper must ensure that a release is received and collection documents presented before the Combinable Crops, Feed Materials and Compound Feed are released.	Any queries regarding the assurance of the vehicles can either be checked via the AIC website ( <a href="http://www.agindustries.org.uk">www.agindustries.org.uk</a> ) or by contacting the TASCC Certification Body. 
<b>S19.1.b</b> <b>UPDATED</b>	Vehicles arriving on site to collect Combinable Crops, Feed Materials and Compound Feed must be sheeted.	
<b>S19.1.c</b> <b>UPDATED</b>	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 haulage document may state either swept, washed, steamed, sanitised or inspected and acceptable after carrying the 3 previous loads.
<b>S19.1.d</b> <b>UPDATED</b> <b>R</b>	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.	The previous three loads should be checked against the International Database for Transport of Feed (IDTF) <a href="http://www.icrt-idtf.com">www.icrt-idtf.com</a>  (see Appendix 4). <a href="https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html">https://www.agindustries.org.uk/resource/appendix-4-international-database-for-transport-of-feed-and-food-idtf.html</a>  Generic terms could include e.g. feed, meal, pellets, nuts, biomass, stone and dust.
<b>S19.1.e</b> <b>UPDATED</b> <b>R</b>	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.	If operating under another TASCC/UFAS Participants consignment note, the vehicles own TASCC/UFAS Participants ID number should also be recorded.
<b>S19.1.f</b> <b>NEW</b> <b>R</b>	The checks must ensure the collection reference provided by the driver matches the customer release number.	
<b>S19.2.a</b> <b>UPDATED</b>	When the vehicle is deemed unfit to load, the Storekeeper must not load the vehicle and immediately contact the owner of the goods/customer.	
<b>S19.2.b</b> <b>NEW</b> <b>R</b>	Only when the owner of the goods gives written permission can the vehicle be loaded.	

## Storage

<b>S19.3.a</b> <b>R</b>	Vehicles without or incorrect identification must be rejected unless <ul style="list-style-type: none"> <li>written confirmation of TASCSC or equivalent scheme approval can be produced.</li> </ul>	
<b>S19.3.b</b> <b>R</b>	Vehicles without or incorrect identification must be rejected unless <ul style="list-style-type: none"> <li>there is written confirmation from the owner of the goods that the vehicle can be loaded.</li> </ul>	
<b>S19.4.a</b> <b>NEW</b>	Where AIC Exclusion List or IDTF Forbidden List materials have been carried the vehicle must not be loaded.	
<b>S19.4.b</b> <b>NEW</b> <b>R</b>	The Storekeeper must immediately notify the owner of the goods, AIC and the Certification Body.	
<b>S19.4.c</b> <b>NEW</b> <b>R</b>	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 not load the vehicle until written clarification of the action to be taken has been received by the owner of the goods/customer.	
<b>S19.5.a</b> <b>UPDATED</b> <b>R</b>	The Storekeeper must record the store/silo/bay ID from where the goods are to be loaded from.	This is important to prove traceability and segregation of assured and non-assured goods.
<b>S19.5.b</b> <b>UPDATED</b>	This must be clearly communicated to the driver to ensure the correct goods are loaded.	
<b>S19.6</b> <b>UPDATED</b>	Samples taken from outgoing bulk loads, including bulk screenings, must be retained by the facility in accordance with instructions from the owner of the goods/customer.	
<b>S19.7.a</b> <b>R</b>	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.  Sea going vessels loaded for export outside the United Kingdom or ROI or for discharge elsewhere within the United Kingdom or ROI do not need to carry a Combinable Crops Passport unless requested by the owner of the goods.
<b>S19.7.b</b> <b>R</b>	Storekeepers must ensure that the relevant sections of the Combinable Crops Passport are completed accurately.	Incomplete or incorrectly completed Combinable Crops Passports may lead to rejections and delays at delivery destinations.

## Storage

<b>S19.8.a</b> <b>NEW</b> <b>R</b>	Mycotoxin instructions from the owner of the goods must be followed for cereal crops at outloading.	
<b>S19.8.b</b> <b>NEW</b> <b>R</b>	When outloading cereal crops from a commingled stock this must be stated either by recording the range of risk assessments or any analysis recorded on the Combinable Crops Passport for the load.	
<b>S19.9</b> <b>R</b>	Valid TASCc stickers must only be applied to a Combinable Crops Passport for Combinable Crops grown under a recognised United Kingdom or ROI farm source-assured scheme and loaded on to a TASCc or equivalent assured vehicle.	
<b>S19.10.a</b> <b>UPDATED</b> <b>R</b>	When a customer/owner of the goods collects goods using non-assured vehicles, the Storekeeper must obtain written confirmation of approval from the customer/owner of the goods.	
<b>S19.10.b</b> <b>NEW</b>	If the goods to be collected are Combinable Crops, the Storekeeper must not attach an assurance sticker on the Combinable Crops Passport.	
<b>S19.11</b> <b>R</b>	Storekeepers must confirm with their customers whether a Combinable Crop Passport is required for dispatch of imported Combinable Crops.	
<b>S19.12.a</b> <b>NEW</b>	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.	
<b>S19.12.b</b> <b>NEW</b>	Where crops are imported, then the word "IMPORTED" must be written across the top right hand sticker section of the Combinable Crops Passport.	
<b>S19.13.a</b>	The loaded vehicle must not be allowed to leave the site until covered with a sound, clean and dry sheet.	This is to prevent contamination and or loss of goods during transit.
<b>S19.13.b</b> <b>UPDATED</b>	Vehicles carrying liquids must be secure prior to leaving the site.	

## Storage

### Sub-contracted storage

#### Aim

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

Clause Ref	Requirement	Guidance
<b>S20</b>	<b>SUB-CONTRACTED STORAGE</b>	
<b>S20.1.a</b> <b>R</b>	Storekeepers do not have the right to subcontract storage without written approval from the owner of the goods.	Approved stores can be found on the AIC website or mutually recognised trade assurance websites.
<b>S20.1.b</b>	The sub-contracted store must be either, a TASCC Approved or a scheme recognised by AIC.	

## 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 Ref	Requirement	Guidance
<b>T1</b>	<b>INTRODUCTION</b>	
<b>T1.1.a</b> <b>R</b>	Testing Facilities must have a collection of documents and/or electronic records detailing the way the facility is managed and operated.	These documents and records are a collection of methods, procedures or instructions used by the Testing Facility. These can take the form of flowcharts, written instructions etc. and can include the following: <ul style="list-style-type: none"> <li>• Equipment/service calibration records</li> <li>• Responsibilities of Testing Facility staff</li> <li>• Staff training records</li> <li>• Procedures for handling test samples</li> <li>• Sampling and Testing methods</li> <li>• Test results</li> <li>• IQC records</li> <li>• Proficiency Testing reports</li> </ul>
<b>T1.1.b</b> <b>R</b>	These documents and records form the basis of the independent assessment.	
<b>T1.1.c</b> <b>UPDATED</b> <b>R</b>	These documents and records must be available to all personnel carrying out testing if relevant to their responsibilities.	

## Testing

### Facilities

#### Aim

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

Clause Ref	Requirement	Guidance
<b>T2</b>	<b>FACILITIES</b>	
<b>T2.1</b>	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.
<b>T2.2</b> <b>UPDATED</b> <b>R</b>	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 Ref	Requirement	Guidance
<b>T3</b>	<b>EQUIPMENT</b>	
<b>T3.1.a</b> <b>NEW</b>	Equipment must be used for the purpose for which it was designed and within its operating range.	
<b>T3.1.b</b> <b>UPDATED</b> <b>R</b>	Equipment must be maintained and serviced according to the manufacturer's instructions or documented in-house procedures.	
<b>T3.1.c</b>	Equipment must be protected from deterioration and/or mishandling.	
<b>T3.2</b> <b>R</b>	Each item of testing equipment must be uniquely identified.	'Uniquely identified' means a reference number such as equipment serial number which needs to be cross-referenced on all records relating to that equipment.
<b>T3.3.a</b> <b>R</b>	All testing equipment must have its own records which must include servicing and maintenance records, as well as details of any repairs.	Calibration details should include calibration date, certificates, evidence of alterations and verification of sample data where appropriate etc.

## Testing

<b>T3.3.b</b> <b>R</b>	Calibration details, methods and frequencies records must be held for all testing equipment.	
<b>T3.3.c</b> <b>UPDATED</b> <b>R</b>	The manufacturer's or in-house operating instructions for testing equipment must be held on file.	
<b>T3.4</b> <b>R</b>	The Testing Facility must be able to demonstrate that each piece of equipment is operating accurately.	This can be done by a combination of the following <ul style="list-style-type: none"> <li>• An annual calibration check</li> </ul> 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. <ul style="list-style-type: none"> <li>• Proficiency Testing (Ring Check) (PT) schemes (see section T13)</li> <li>• Internal Quality Control (IQC) check (see section T12).</li> </ul>
<b>T3.5</b>	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)
<b>T3.6</b> <b>UPDATED</b>	On equipment where passwords protect the calibrations, this function must be switched on.	
<b>T3.7.a</b> <b>R</b>	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.  Known samples or other appropriate calibration method should be used to check equipment prior to reinstatement.
<b>T3.7.b</b> <b>UPDATED</b>	Before equipment is returned to use, it must be checked to ensure it is operating accurately.	

## Testing

### Testing Facility Management

#### Aim

This section outlines management systems which must be in place.

Clause Ref	Requirement	Guidance
<b>T4</b>	<b>TESTING FACILITY MANAGEMENT</b>	
<b>T4.1.a</b> <b>NEW</b> <b>R</b>	The Testing Facility must comply with the Designated Person/s and Organisation Chart sections of the TASC General Code.	In a small business the designated person may be the owner; in a Merchant Testing Facility this may be the Technical Manager.
<b>T4.1.b</b> <b>R</b>	Where a number of Testing Facilities are operated within one organisation, an overall Designated Person must be responsible for implementing policy and checking performance across the group	
<b>T4.1.c</b> <b>UPDATED</b>	A Designated Person must be based at each site as responsible for the day to day operation.	
<b>T4.2</b> <b>UPDATED</b>	Testing Facility personnel must be independent of day to day trading pressures.	When Testing Facility personnel are not independent of trading pressures, this should be identified by the company and potential conflicts managed.

### Personnel Training

#### Aim

This section outlines the requirements to train staff in testing methods and must be used in conjunction with Personnel and training section in the TASC General Section of Code of Practice

Clause Ref	Requirement	Guidance
<b>T5</b>	<b>PERSONNEL TRAINING</b>	
<b>T5.1.a</b> <b>R</b>	Personnel competency must be demonstrated by repeat testing of known value samples or ongoing evaluation of Proficiency Testing results.	<p>This is especially important for subjective/visual (non-instrument type) tests – e.g. Rapid germination/pre-germ, barley skinning.</p> <p>Acceptable tolerances for competency can be found in Appendix 17  <a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a></p> <p></p>

## Testing

<b>T5.1.b</b> <b>NEW</b>	Samples for demonstrating personnel competency must cover a typical range of analysis results for each commodity and parameter tested.	
<b>T5.2</b> <b>R</b>	All personnel (permanent and temporary) carrying out testing must complete the relevant AHDB on-line training modules for those tests undertaken.	<p>On-line AHDB Combinable Crops Analyst training  <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a> 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.)</p> <p></p> <p>Each module has an accompanying self-assessment, consisting of multiple-choice questions, accessible on-line from the AHDB Cereals &amp; Oilseeds website.</p>

## Testing Facility Operation

### Aim

This section outlines the operational requirements for a Testing Facility.

Clause Ref	Requirement	Guidance
<b>T6</b>	<b>SUPPLIERS</b>	
<b>T6.1.a</b> <b>R</b>	A record of approved providers of critical supplies and services to the Testing Facility must be maintained.	‘Critical suppliers’ are those whose products or services may directly affect test accuracy or consistency. These may include calibration companies, proficiency test scheme suppliers, and equipment/spares/consumable suppliers.
<b>T6.1.b</b> <b>UPDATED</b> <b>R</b>	An annual review of these critical suppliers must be documented.	
<b>T7</b>	<b>SAMPLING</b>	
<b>T7.1.a</b> <b>R</b>	Where sampling is the responsibility of the Testing Facility there must be a written sampling procedure.	AIC 1 & 2 and FOSFA 9A & 26A contracts require sampling to comply with BS EN ISO 24333 and BS EN ISO 21294 respectively. Detailed advice appears in the “Grain sampling guide” (AHDB Cereals & Oilseeds, 2013). Customer requirements may vary with different crops or between harvest years as quality or risk varies e.g. mycotoxins. It is good practice to have

## Testing

		<p>written agreement or confirmation with customers confirming their acceptance of the sampling procedure.</p> <p>Sampling can present a hazard and therefore should be considered in the store HACCP plan.</p>
<b>T7.1.b</b> <b>UPDATED</b>	Sampling must consider contractual standards and the owner of the goods/customer specific requirements or instructions.	
<b>T7.1.c</b>	Where sampling of grain for <i>Salmonella</i> testing is the responsibility of the Testing Facility, it must be in accordance with the Defra Code of Practice for the Control of <i>Salmonella</i> publication PB13303.	<p>Refer to Defra Code of Practice for the Control of <i>Salmonella</i> publication PB 13303.  <a href="https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html">https://www.agindustries.org.uk/resource/defra-salmonella-feed-code-of-practice.html</a></p> <p></p>
<b>T8</b>	<b>PROCEDURES FOR HANDLING TEST SAMPLES</b>	
<b>T8.1.a</b> <b>R</b>	The Testing Facility must have a written procedure for the handling of test samples, from entry into the facility to reporting of results, storage and disposal.	This may be in the form of a flowchart showing the stages of processing a sample through a Testing Facility.
<b>T8.1.b</b> <b>R</b>	This procedure must also consider specific contractual requirements or instructions from the owner of the goods, or the customer.	
<b>T8.2</b> <b>R</b>	To ensure that no contaminants enter the food/feed chain, the procedure must cover the segregation and disposal of any samples or waste grain that are contaminated with hazardous material (see Contaminants section T10).	
<b>T8.3.a</b>	Test samples must be placed in clean containers.	
<b>T8.3.b</b>	Test samples must be uniquely identified.	<p>Identification of a sample may include: (unique number, commodity, customer, sample date etc).</p> <p>Container lids should not be labelled as they can be swapped over.</p>
<b>T8.3.c</b>	Test samples must be 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.	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

T9	TESTING METHODS	
<b>T9.1.a</b> UPDATED <b>R</b>	Methods for all commodities and parameters tested must be available to all testing personnel (permanent and temporary).	It is acceptable for these methods to be in the manufacturer's instruction manual or a simple flow chart.
<b>T9.1.b</b> UPDATED	These methods must be capable of giving results within the AHDB Standard Values for Testing figures in Appendix 17 <a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a> and must be traceable to the reference tests listed in Appendix16 <a href="https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html">https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html</a> 	Testing 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.
T10	CONTAMINANTS	
<b>T10.1.a</b>	The sample must be checked for the presence and identification of contaminants.	The following contaminants may be found in cereals, pulses and oilseeds. The list is not exhaustive. <ul style="list-style-type: none"> <li>• Diseased grains (bunt, Fusarium)</li> <li>• Ergot</li> <li>• Mouldy grains</li> <li>• Injurious storage pests</li> <li>• Stones</li> <li>• Faeces</li> <li>• Glass</li> <li>• Metal fragments</li> <li>• Chemically-dressed seed</li> <li>• Rodenticide</li> <li>• Allergens</li> </ul>
<b>T10.1.b</b>	The sample must be checked for the presence and identification of hazardous impurities.	
<b>T10.1.c</b>	The sample must be checked for the presence and identification of abnormal smell and / or appearance	
<b>T10.1.d</b>	The sample must be checked for the presence and identification of infestation.	
<b>T10.1.e</b> <b>R</b>	The check must be recorded and reported in the same way as other tests and include the identification of any contaminants found.	

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<b>T11</b>	<b>RECORDING AND REPORTING RESULTS</b>	
<b>T11.1</b> <b>R</b>	Test results must be reported accurately, clearly, and in such a way that the information is easily understood.	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.
<b>T12</b>	<b>INTERNAL QUALITY CONTROL</b> <i>Internal QC aims to demonstrate that results are consistent, and the method is under control.</i>	
<b>T12.1.a</b> <b>R</b>	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.  Records should be available demonstrating: <ul style="list-style-type: none"> <li>• when checks were made</li> <li>• which commodities and parameters were checked</li> <li>• through historical data the reliability and consistency of equipment and method.</li> </ul>
<b>T12.1.b</b>	Where contractual testing takes place, checks must be performed daily on the equipment being used.	
<b>T12.1.c</b>	Testing of samples can only commence when satisfactory IQC results are obtained.	
<b>T12.1.d</b> <b>R</b>	Where non contractual testing takes place, IQC checks must be carried out weekly as a minimum.	
<b>T12.1.e</b>	Where more than one item of equipment is used for tests, IQC checks must be carried out on each item of equipment.	
<b>T12.2.a</b> <b>UPDATED</b> <b>R</b>	Values for IQC checks must be prepared in-house following AHDB Guidance.	Preparation of IQC samples can be found in the on-line AHDB Combinable Crops Analyst Training Module (Quality Assurance Module GO5). <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a> <b>i</b> This includes details on: <ul style="list-style-type: none"> <li>• selecting a suitable sample</li> <li>• establishing a given value</li> <li>• preparation of the control chart</li> </ul>

## Testing

		<ul style="list-style-type: none"> <li>• setting warning and action limits</li> </ul> <p>Samples can be obtained in-house or from an accredited third party Testing Facility (e.g. UKAS, ISO, TASCC).</p> <p>Samples obtained from third party testing facilities should be supplied with traceability to the relevant reference method (see Appendix 16)</p> <p><a href="https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html">https://www.agindustries.org.uk/resource/appendix-16-tascc-reference-methods.html</a></p> <p></p>
<b>T12.2.b</b>	<p>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)</p> <p><a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a></p> <p></p>	
<b>T12.3.a</b> <b>R</b>	<p>Accuracy of balances / dispensers /measuring cylinders must be checked at least weekly when in use.</p>	<p>Balances should be checked with a weight of a known value at least weekly when in use (ideally daily). Weights used should reflect the procedural requirements used on the balance.</p> <p>Dispensers/measuring cylinders should be checked at least weekly when in use (ideally daily).</p> <p>1ml of water = 1 gram, therefore a balance can be used to check the volume dispensed.</p>
<b>T12.3.b</b> <b>NEW</b>	<p>These checks must be within the maximum tolerances permitted which are given in the AHDB– Standards Values for Testing (Appendix 17)</p> <p><a href="https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html">https://www.agindustries.org.uk/resource/appendix-17-tascc-ahdb-cereals-standards-for-testing.html</a></p> <p></p>	
<b>T12.4</b> <b>UPDATED</b> <b>R</b>	<p>Where IQC results fall outside the warning and action limits corrective action must be taken and recorded following the AHDB On-line Combinable Crop Analyst Training Module (Quality Assurance Module GO5).</p>	<p>The corrective action should include:</p> <ul style="list-style-type: none"> <li>• Retest the sample</li> <li>• Check staff procedure</li> <li>• Check equipment</li> <li>• Check sample for deterioration</li> </ul>

## Testing

	<a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a> 	<ul style="list-style-type: none"> <li>• Check the validity of previous test results</li> </ul> <p>The Designated Person should be included in this process.</p>
<b>T12.5</b> <b>NEW</b> <b>R</b>	Where IQC results indicate an offset or drift, corrective action must be taken and recorded following the AHDB On-line Combinable Crop Analyst Training Module (Quality Assurance Module GO5). <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a> 	<p>Offset = 9 or more consecutive points on one side of the established value.</p> <p>Drift = 6 consecutive points showing an increasing or decreasing trend.</p> <p>The corrective action should include:</p> <ul style="list-style-type: none"> <li>• Check equipment</li> <li>• Check sample for deterioration</li> </ul>
<b>T13</b>	<b>PROFICIENCY (“RING”) TESTS (PT)</b> <i>Proficiency, or ring, tests provide an independent external check that the Testing Facility is achieving a consistent level of results that are in line with others performing the same tests.</i>	
<b>T13.1.a</b> <b>R</b>	Each Testing Facility must participate in a proficiency testing scheme for each commodity, where one is available.	A list of proficiency testing organisations and commodities covered can be found in Appendix 15 of this code. <a href="http://www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html">www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html</a> 
<b>T13.1.b</b> <b>R</b>	Testing Facilities must participate in proficiency schemes at least monthly whilst testing is taking place.	Stores that do not receive goods throughout the year are only expected to participate in Proficiency Testing while intake is taking place. Participation in a PT scheme outside these periods should be considered for calibration monitoring purposes.
<b>T13.1.c</b> <b>R</b>	All relevant tests must be undertaken on each occasion.	Relevant tests are those that are undertaken on each commodity by the Testing Facility.
<b>T13.2.a</b> <b>UPDATED</b>	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. <a href="https://www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html">https://www.agindustries.org.uk/resource/appendix-15-tascc-proficiency-testing.html</a> 
<b>T13.2.b</b> <b>R</b>	Where no proficiency scheme exists the Testing Facility must demonstrate results are accurate and traceable to reference methods.	
<b>T13.2.c</b> <b>R</b>	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	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).

## Testing

	PT scheme but must be able to demonstrate that results are accurate and traceable to reference methods.	Accuracy of results can be demonstrated and recorded by either: <ul style="list-style-type: none"> <li>• Obtaining a retrospective PT sample</li> <li>• Obtaining a known reference tested sample</li> <li>• Sending the samples away for independent analysis</li> </ul>
<b>T13.3.a</b> <b>UPDATED</b> <b>R</b>	The Designated Person or deputy must review reports from the proficiency scheme on receipt. This review must be recorded.	If necessary refer to proficiency scheme provider for interpretation of results Reviews can be demonstrated by: <ul style="list-style-type: none"> <li>• signing and dating the report</li> <li>• having an appropriate electronic record</li> </ul>
<b>T13.3.b</b> <b>R</b>	Appropriate corrective actions must be implemented and recorded typically when z-scores exceeding 2 are reported or when adverse trends are observed.	Z-scores: Regardless of the sign (+/-) <ul style="list-style-type: none"> <li>• Less than or equal to 2 is considered to be satisfactory.</li> <li>• Greater than 2 but less than or equal to 3 is considered to be questionable and suggests some attention to equipment and/or procedure may be required.</li> <li>• Greater than 3 is considered to be unsatisfactory and requires examination of the equipment and/or procedure.</li> </ul> <p>Details of adverse trends (e.g. offsets or slopes) can be found in the AHDB On-line Combinable Crops Analyst Training Module (Quality Assurance Module GO5). <a href="https://ahdb.talentlms.com/">https://ahdb.talentlms.com/</a></p> 

## Appendix 1

### AIC Exclusion List

If a TASCc participant has any doubts over an unfamiliar product before transporting or storing, they must obtain a Product Specification Sheet and contact AIC for further clarification.

#### 1 BULK CARRYING VEHICLES (TIPPERS, TANKERS, MOVING FLOOR, BELT BULKERS, RIGIDS AND TRAILERS ETC)

<b>Category 1 and 2 animal by products</b>	Processed and unprocessed animal by products including animal fats and oils
<b>Unprocessed Category 3 Animal By products</b>	
<p><b>Category 3 Processed Animal proteins</b></p> <p>Before transporting any Category 3 Processed Animal proteins, TASCc participants are advised to check legal and customer requirements.</p>	<ul style="list-style-type: none"> <li>• processed animal protein (except milk , milk-based products, milk-derived products, colostrum and colostrum products, eggs and egg products);</li> <li>• collagen and gelatine of ruminant origin;</li> <li>• blood products (except those derived from non-ruminants for feeding to farmed non-ruminants in accordance with Regulation No EU 999/2001 as amended);</li> <li>• hydrolysed protein of animal origin (except hydrolysed proteins derived from parts of non-ruminants, or ruminant hides and skins);</li> </ul> <p>dicalcium phosphate and tricalcium phosphate of animal origin (except those derived from non-ruminants for feeding to farmed non-ruminants in accordance with Regulation No EU 999/2001 as amended);</p>
<b>Used Cooking Oils from Catering premises</b>	
<b>All wastes obtained from the various phases of the urban, domestic and industrial waste water treatment process.</b>	irrespective of any further processing of these wastes and also irrespective of the origin of the waste waters unsuitable for human consumption for reasons of freshness.
<b>Animal &amp; poultry wastes</b>	
<b>Asbestos</b>	or materials containing asbestos
<b>Bituminous products</b>	e.g. tar chips, tarmac planings, rag and recycled aggregates
<b>Cereal &amp; other seeds treated with toxic dressing</b>	
<b>Glass</b>	(including cullet) and products thereof

## Appendix 1

<b>Hide treated with tanning substances</b>	including its waste
<b>Livestock including poultry</b>	also including their carcasses
<b>Mammalian protein</b>	Including any feed containing these materials e.g.  (a) mammalian protein (including greaves), other than processed animal protein (see below), derived from the whole or part of any dead mammal by the process of rendering; or  (b) any material derived from mammalian protein, and for this purpose “protein” means any proteinaceous material which is derived from a carcass but does not include milk or other milk products.
<b>Manures, litter and composts (including Green Waste)</b>	<a href="#">AIC Code of Practice for Deep Cleaning of Road Haulage Vehicles</a>  Bulk tipping vehicles which have carried manures, litters or composts but no other Exclusion List materials may be eligible to re-enter the TASCSC Scheme by cleaning in accordance with the above code of practice. For more details see the TASCSC Codes of Practice on the AIC website, or contact Kiwa 01423 878878.
<b>Mineral clays</b>	Which have been used for detoxification purposes
<b>Old tyres</b>	
<b>Other products not responsive to normal detergent cleaning</b>	
<b>Pharmaceutical waste</b>	
<b>Radio-active materials</b>	
<b>Recycled sand/aggregates</b>	Under the prefix “Eco” – could be, for example, crushed glass or tarmac planings or used equine sand from livery yards.
<b>Refuse Derived Fuels (RDF)</b>	Check product data sheet.
<b>Scrap metal</b>	Including fragmented metal and “frag rubber”
<b>Solid urban waste</b>	Such as household waste, including products processed from this material
<b>Toxic &amp; corrosive materials</b>	And any packaging used for these materials or any materials (e.g. timber) treated with these products
<b>Untreated waste from eating places</b>	Except certain food stuffs of vegetable origin considered. Check with KIWA or AIC for clarification before commitment.

## Appendix 1

NB: Many products now are of a recycled nature (or pre-fixed “Eco” or “Green”) (e.g. recycled aggregates which can contain bitumen, scrap metal and glass) so ensure that a product data sheet is obtained and, if in doubt, contact AIC for clarification.

NB: Generic terms (e.g. biomass, fertiliser and ash) should not be used and descriptions should be as detailed as is necessary to accurately identify the product.

## Appendix 2

### AIC Contaminant Sensitive List

Before handling any goods contained within the contaminant sensitive list, TASC participants must check legal and customer terms and conditions.

If a TASC participant has any doubts over an unfamiliar product before transporting or storing, they must obtain a Product Specification Sheet and send to AIC for further clarification.

#### 1 PRESSURE CLEANING/SANITISING

Lorries must be pressure cleaned with a 1% hot (70-80C) solution of a combined sanitiser suitable for use on food/feed contact surfaces after they are used for carrying the goods listed below. The vehicle sheet must also be pressure cleaned in this way. The vehicle and sheet must be drained and dry before re-use for other loads. Proof will be required to be given that appropriate cleaning operations have been undertaken and they must be recorded on the consignment note of a subsequent load.

<p><b>Permitted Category 3 Processed animal proteins produced in accordance with Regulation No EU 1069/2009 and Regulation No EU 142/2011</b></p> <p>Before transporting any Category 3 Processed Animal proteins, TASC participants are advised to check legal and customer requirements.</p>	<ul style="list-style-type: none"> <li>• milk, milk-based products, milk-derived products, colostrum and colostrum products</li> <li>• eggs and egg products</li> <li>• collagen and gelatine of non-ruminant origin</li> <li>• blood products derived from non-ruminants for feeding to farmed non-ruminants in accordance with Regulation No EU 999/2001 as amended;</li> <li>• hydrolysed proteins derived from parts of non-ruminants, or ruminant hides and skins;</li> <li>• dicalcium phosphate and tricalcium phosphate of animal origin derived from non-ruminants for feeding to farmed non-ruminants in accordance with Regulation No EU 999/2001 as amended;</li> <li>• Fishmeal;</li> </ul> <p>Processed animal proteins derived from farmed insects in accordance with Regulation No EU 999/2001 as amended.</p>
<p><b>Category 3 animal fats and oils (including Tallows)</b></p>	<p>Processed in accordance with Regulation No EU 1069/2009 and Regulation No EU 142/2011</p> <p>Before transporting any Category 3 animal fats and oils (including Tallows), TASC participants are advised to check legal and customer requirements.</p>
<p><b>Vegetable Food Factory Used Cooking Oils (UCO)</b></p>	<p>Before transporting any used cooking oils, TASC participants are advised to check legal and customer requirements.</p>
<p><b>Any product known to be <i>salmonella</i> positive</b></p>	

## Appendix 2

<b>Food stuffs of vegetable origin considered unsuitable for human consumption</b>	for reasons of freshness
<b>Packaging and parts of packaging from products used in agriculture or the food industry</b>	
<b>Silage</b>	
<b>Strong smelling materials</b>	excluding fishmeals (see 7 – Fishmeal) – Strong smelling materials should normally be carried in dedicated vehicles which are not used for transporting other goods, because cross-contamination or taint of subsequent loads can lead to rejection and substantial claims for which the haulier may be held liable.

NB: Hauliers may find that some customers may not accept goods in vehicles which have carried these materials.

### 2 WASHING / BRUSHING / VACUUMING

Proof will be required to be given that appropriate cleaning operations have been undertaken when the following materials have been carried prior to the carriage of goods covered by this Code. In most cases where the material is dry thorough brushing or vacuuming will be sufficient. However, if the material is caked or damp, washing will be necessary

<b>Clean and un-used rubber bedding</b>	including playground and arena mixes
<b>Coal/fly ash/coal by-products</b>	Before delivering or collecting Oil Seed Rape, check with customer the correct cleaning regime. Ash may contain Mammalian Protein and would be classified as Forbidden Material.
<b>Fertiliser</b>	Fertiliser may contain Mammalian Protein and would be classified as Forbidden Material
<b>First time quarried aggregates/stone</b>	not including bitumous or recycled products (see exclusion list)
<b>Medicated feed products</b>	
<b>New tyres</b>	
<b>Peat and some topsoil</b>	
<b>Sand (First time quarried/clean/builders sand)</b>	
<b>Salt</b>	
<b>Sheeted/Unsheeted Root crops and fruit</b>	

## Appendix 2

Untreated wood, sawdust or other materials derived from wood	
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### 3 MOIST CO-PRODUCTS

Vehicles that carry moist co-products must be clean and have any excess moisture removed before loading.

Vehicles used for the delivery of moist co-products must be cleaned and sanitised with a food grade sanitiser every three weeks as a minimum. This cleaning must include load carrying areas and the sheet inside and out.

Vehicles that carry moist co-products must be washed/brushed/dried before carrying dry products.

### 4 INFESTED PRODUCTS

Vehicles which have carried infested products must be thoroughly steam cleaned. The vehicle sheet must also be steam cleaned in this way. The vehicle's load carrying area and sheet must be drained and dry before re-use for other loads. Proof will be required to be given that appropriate cleaning operations have been undertaken and they must be recorded on the consignment note of a subsequent load. The use of smoke bombs is not likely to be effective and is not recommended.

### 5 MATERIALS CAUSING ALLERGIC REACTIONS

EU legislation (Directive 2007/68/EC) identifies several groups of materials as causing allergic reactions in some people. In certain cases these reactions can cause severe anaphylactic shock, which can be fatal.

Participants must check and comply with individual customers policies/requirements/terms and conditions before handling any of the following products:

- Crustacean and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Milk and products thereof
- Nuts

i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan (*Carya illinoensis* (Wangenh.) K. Koch), Brazil (*Bertholletia excelsa*), Pistachio (*Pistacia vera*), Macadamia/Queensland (*Macadamia ternifolia*) and products thereof.

For example, Peanuts, Nuts and Sesame Seeds can be found in products such as confectionary waste biscuit meal, animal feed blends, chocolate bars, cereal bars and some bread products) (Be aware that products described as nuts (e.g. "Sugar Beet Nuts") must not be confused with nuts as defined above as they are not necessarily allergens. As part of their due diligence, Hauliers must provide clear evidence to customers of the difference)

- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO<sub>2</sub>
- Lupin seeds and products thereof
- Molluscs and products thereof

(Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut and their hybridized strains) and Soya are also identified in EU legislation as causing allergic reaction)

## Appendix 2

### 6 ORGANIC AND GENETICALLY MODIFIED GOODS

#### 6.1 Organic Goods

Hauliers must check individual companies' policies before carrying organic goods.

#### 6.2 Genetically Modified Goods

Hauliers must check individual companies' policies before carrying genetically modified goods.

### 7 FISHMEAL/FISH OIL

Only fishmeal/fish oil which has been produced in plants authorised by the competent authority, in accordance with the Animal By-Products Regulations 2005, is permitted to be carried under this Code.

(NB: Attitudes towards and acceptance of fishmeal differ between end-user companies. Hauliers must check individual companies' policies before carrying this commodity).

If a vehicle is used for the transport of fishmeal and is subsequently used for the transport of other goods intended for:-

- **Non ruminant animal feed materials or finished feeds** - It must be thoroughly cleaned, in accordance with section 2 of this list and inspected before and after the transport of the fishmeal.
- **All other purposes** - It must be thoroughly cleaned and sanitised, in accordance with section 1 of this list and inspected after the transport of the fishmeal. This is particularly important where the goods may be used for human consumption.

### 8 NATURALLY OCCURRING PROHIBITED SUBSTANCES (NOPS)

Naturally Occurring Prohibited Substances (NOPS) are defined as "either naturally present within certain feed ingredients or occur as a result of inadvertent cross contamination during growing (as weed seeds) or processing and are listed in the BETA NOPS Scheme".

Examples of materials that NOPS are commonly found in include bakery and biscuit products, confectionary and poppies (seeds, heads and straw). The NOPS Scheme aims to reduce the risk of contamination of horse feed from NOPS at every stage of the supply chain, from field to finished product. Hauliers must confirm the compatibility of previous loads transported with their customer to meet the requirements of BETA customers regarding NOPS.

Further details can be found from BETA – <http://www.beta-uk.org/pages/feed-safety/beta-nops-scheme.php>

## Appendix 3

## TASCC Sensitive List Matrix

NB: This matrix is shown as a guide only – a full description can be found in the IDTF.

MATERIAL	Pressure Cleaning AND Sanitising	Washing OR Brushing OR Vacuuming
Aggregates including first time quarried aggregates/stone – not including bituminous or recycled products.		✓
Animal-derived dicalcium phosphate and hydrolysed protein produced in plants authorised by the competent authority in accordance with the Animal By-Products Regulations 2009.	✓	
Clean and un-used rubber bedding.		✓
Coal / fly ash / coal by-products. Ash may contain Mammalian Protein and be classed as an exclusion list material.		✓
Fertiliser. May contain Mammalian Protein and be classed as an exclusion list material.		✓
Fishmeal/fish oil – when next load is non ruminant animal feed materials or finished feeds.		✓
Fishmeal/fish oil – when next load is any other material.	✓	
Foodstuffs of vegetable origin considered unsuitable for human consumption for reasons of freshness.	✓	
Infested products.	Steam clean	
Medicated feed products.		✓
Moist co-products.	3 weeks maximum	✓
Packaging and parts of packaging from products used in agriculture or the food industry (excepting where there is a risk of contamination from Forbidden/Exclusion List materials).	✓	
Peat and some topsoil.		✓
Sheeted/unsheeted root crops and fruit.		✓
<i>Salmonella</i> positive products.	✓	
Salt.		✓
Sand (First time quarried/clean/builders sand).		✓
Silage.	✓	
Strong smelling materials, excluding fishmeals.	✓	
Tallows/Used cooking oils.	✓	
New tyres.		✓
Untreated wood, sawdust or other materials derived from wood.		✓
<u>Check customers company policy regarding cross contamination</u>		
Allergy causing materials		
Organic and genetically modified goods		
Naturally Occurring Prohibited Substances (NOPS)		



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