

**SRI LANKA STANDARD 872 : 2009**  
**UDC 637.1/.3 : 613.2**

**CODE OF HYGIENIC PRACTICE FOR**  
**DAIRY INDUSTRY**  
**(First Revision)**

**SRI LANKA STANDARDS INSTITUTION**

**Sri Lanka Standard**  
**CODE OF HYGIENIC PRACTICE FOR DAIRY INDUSTRY**  
**(First Revision)**

**SLS 872 : 2009**

**Gr. 18**

**SRI LANKA STANDARDS INSTITUTION**  
**17. Victoria Place**  
**Elvitigala Mawatha**  
**Colombo 8**  
**Sri Lanka.**

**CODE OF HYGIENIC PRACTICE FOR DAIRY INDUSTRY  
SLS 872 : 2009**

**TABLE OF CONTENTS**

	<b>PAGE</b>
FOREWORD.....	3
1 SCOPE.....	4
2 REFERENCES.....	4
3 DEFINITIONS.....	4
4 PRIMARY PRODUCTION.....	5
4.1 Environmental hygiene.....	6
4.2 Hygienic production of milk.....	6
4.3 Handling, storage and transport of milk.....	8
5 ESTABLISHMENT : DESIGN AND FACILITIES.....	9
5.1 Equipment.....	9
6 CONTROL OF OPERATION.....	10
6.1 Control of food hazards.....	10
6.2 Key aspects of hygiene control systems.....	11
6.3 Incoming material (other than milk )requirements.....	14
6.4 Water.....	15
7 ESTABLISHMENT:MAINTENANCE AND SANITATION.....	15
7.1 Maintenance and cleaning.....	15
7.2 Cleaning programmes.....	16
8 ESTABLISHMENT : PERSONAL HYGIENE.....	16
9 TRANSPORTATION.....	16
9.1 Requirements.....	16
9.2 Use and maintenance.....	16
10 PRODUCT INFORMATION AND CONSUMER AWARENESS.....	16
10.1 Labelling.....	16
11 TRAINING.....	17
11.1 Training programmes.....	17

## ANNEX I

### GUIDELINES FOR THE PRIMARY PRODUCTION OF MILK

INTRODUCTION AND OBJECTIVES.....	18
SCOPE.....	18
4 PRIMARY PRODUCTION.....	19
4.1 Environmental hygiene.....	19
4.2 Hygienic production of milk.....	20
4.3 Handling, storage and transport of milk.....	26
4.4 Documentation and recordkeeping.....	31

## ANNEX II

### GUIDELINES FOR THE MANAGEMENT OF CONTROL MEASURES DURING AND AFTER PROCESSING

INTRODUCTION AND OBJECTIVES.....	31
SCOPE.....	31
DEFINITIONS.....	32
6 CONTROL OF OPERATIONS.....	32
6.1 Control of food hazards.....	32
6.2 Key aspects of hygiene control systems.....	38
APPENDIX A : MICROBIOSTATIC CONTROL MEASURES.....	40
APPENDIX B : MICROBIOCIDAL CONTROL MEASURES.....	42

**Sri Lanka Standard**  
**CODE OF HYGIENIC PRACTICE FOR DAIRY INDUSTRY**  
**(First Revision)**

## **FOREWORD**

This Sri Lanka Standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2009-05-29.

All foods have the potential to cause food borne illness, and milk and milk products are no exception. Dairy animals may carry human pathogens. Such pathogens present in milk may increase the risk of causing food borne illness. Moreover, the milking procedure, subsequent cooling and the storage of milk carry the risks of further contamination from man or the environment or growth of inherent pathogens. Further, the composition of many milk products makes them good media for the outgrowth of pathogenic microorganisms. Potential also exists for the contamination of milk with residues of veterinary drugs, pesticides and other chemical contaminants. Therefore, implementing the proper hygienic control of milk and milk products throughout the food chain is essential to ensure the safety and suitability of these foods for their intended use. It is the purpose of this Code to provide guidance to ensure the safety and suitability of milk and milk products to protect consumers' health and to facilitate trade. It is also the purpose of this Code to prevent unhygienic practices and conditions in the production, processing and handling of milk and milk products. This Code takes into consideration, to the extent possible, the various production and processing procedures as well as the differing characteristics of milk from various milking animals. It focuses on acceptable food safety outcomes achieved through the use of one or more validated food safety control measures, rather than mandating specific processes for individual products.

This Code was first published in 1989 and is being revised with a view to updating it with the latest publication of Codex Alimentarius Commission/Code of Hygienic Practice for Milk and Milk Products CAC/RCP 57 – 2004.

This Code is subject to the restrictions imposed under the Food Act No. 26 of 1980 and the regulations framed thereunder, wherever applicable.

The provisions of this Code are supplemental to and should be used in conjunction with, the SLS 143 - Code of Practice for General Principles of Food Hygiene.

The annexes are an integral part of this Code. They provide guidelines for different approaches to the application of the principles. The purpose of the guidelines contained in the annexes is to explain and illustrate how principles in the main text of this Code may be met in practice.

In revising this Code, the assistance derived from the publications of the Codex Alimentarius Commission (CAC) and International Dairy Federation (IDF) is gratefully acknowledged.