



New South Wales

Food Production (Dairy Food Safety Scheme) Regulation 1999

under the

Food Production (Safety) Act 1998

His Excellency the Governor, with the advice of the Executive Council, has made the following Regulation under the *Food Production (Safety) Act 1998*.

RICHARD AMERY, M.P.,

Minister for Agriculture.

Explanatory note

The object of this Regulation is to prescribe a food safety scheme under the *Food Production (Safety) Act 1998* to provide for the safe handling (including harvesting, collection, processing, storage and transport) of milk, and products made from milk, intended for human consumption.

The Scheme deals with the following matters:

- (a) general requirements for the safe handling of milk and dairy products on premises and during transport, production, manufacture and storage,
- (b) requirements for dairy farms, including requirements relating to buildings and equipment, cooling of milk, sampling and testing, collection of milk, and on-farm safety programs,
- (c) requirements for dairy produce factories, dairy produce stores and milk stores, including requirements relating to buildings and equipment, food safety programs, testing of milk, control of contamination, product recall, keeping of records, pasteurisation, bulk milk transport, and distribution premises,
- (d) requirements for milk vendors,
- (e) miscellaneous matters, including industry consultation, charges for inspection, analysis and audit and a review of the Scheme following deregulation of the dairy industry.

1999 No 285

Food Production (Dairy Food Safety Scheme) Regulation 1999

Explanatory note

The Scheme does not apply to the handling of milk and dairy products on retail premises.

This Regulation is made under the *Food Production (Safety) Act 1998*, including sections 19 and 70 (the general regulation-making power).

Contents

	Page
1 Name of Regulation	5
2 Commencement	5
3 Definition	5
4 Notes	5
5 Dairy food safety scheme	5
Appendix Dairy Food Safety Scheme	6

Food Production (Dairy Food Safety Scheme) Regulation 1999

1 Name of Regulation

This Regulation is the *Food Production (Dairy Food Safety Scheme) Regulation 1999*.

2 Commencement

This Regulation commences on 1 July 1999.

3 Definition

In this Regulation:

the Act means the *Food Production (Safety) Act 1998*.

4 Notes

The explanatory note, table of contents and notes in the text of this Regulation do not form part of this Regulation.

5 Dairy food safety scheme

The food safety scheme set out in the Appendix to this Regulation is prescribed as a food safety scheme for the purposes of section 19 of the Act.

Appendix Dairy Food Safety Scheme

Part 1 Preliminary

1 Name of Scheme

This food safety scheme may be referred to as the *Dairy Food Safety Scheme 1999*.

2 Application of Scheme

This Scheme applies to and in respect of milk and dairy products as defined in the *Dairy Industry Act*.

3 Definitions

(1) In this Scheme:

ANZFA means the Australia New Zealand Food Authority.

approved means approved by Safe Food.

Dairy Industry Act means the *Dairy Industry Act 1979*.

Food Standards Code has the same meaning as *Australia New Zealand Food Standards Code* has in the *Australia New Zealand Food Authority Act 1991* of the Commonwealth.

NSW Dairy Manual means the publication of that name published by Safe Food.

the Act means the *Food Production (Safety) Act 1998*.

vehicle vendor means a person who delivers milk by vehicle and who sells the milk so delivered.

(2) Words and expressions used in this Scheme have the meanings they have in the *Dairy Industry Act*, except to the extent that this Scheme or the *Food Production (Safety) Act 1998* otherwise indicates or requires.

4 Food (General) Regulation applies as part of Scheme

(1) The provisions of the *Food (General) Regulation 1997* apply as provisions of this Scheme to the extent that those provisions are applicable to the handling of milk or dairy products.

- (2) A person is not liable to be convicted of an offence arising from a provision of this Scheme and of an offence arising from a provision of that Regulation in respect of essentially the same act or omission.
- (3) This clause does not limit the operation of the *Food (General) Regulation 1997*.

5 Persons responsible for compliance

- (1) The person responsible for compliance with the obligations imposed by this Scheme in respect of dairy premises, a dairy produce factory, a dairy produce store or a milk store is the manager of the dairy premises, dairy produce factory, dairy produce store or milk store. The manager must ensure that those obligations are complied with.
- (2) For the purposes of this Scheme, each of the following persons is considered to be the manager of dairy premises, a dairy produce factory, a dairy produce store or a milk store:
 - (a) the occupier of the land or premises that comprise the dairy premises, dairy produce factory, dairy produce store or milk store,
 - (b) the person in charge of dairy operations at the dairy premises, dairy produce factory, dairy produce store or milk store,
 - (c) the person registered under the *Dairy Industry Act* in respect of land or premises comprising the dairy premises, dairy produce factory, dairy produce store or milk store.
- (3) This clause does not apply to an obligation imposed by this Scheme on some other person.

6 Australian Standards and other publications

- (1) A reference in this Scheme to an Australian Standard or other publication is a reference to the Standard or publication as in force from time to time.
- (2) A provision of this Scheme that requires compliance with provisions of an Australian Standard or other publication does not extend to require compliance with a provision of the Standard or publication:
 - (a) that is expressed to be a recommendation, or
 - (b) in relation to which the word “should” is used so as to indicate that the provision is of an advisory nature only.

Part 2 General requirements

7 Milk and cream must be pasteurised

- (1) A person must not supply milk or cream for human consumption unless:
 - (a) the milk or cream has been pasteurised by one of the processes specified in *Standard H1—Milk and Liquid Milk Products* of the *Food Standards Code*, and
 - (b) the time between milking and pasteurisation of the milk or cream is not greater than 72 hours, and
 - (c) the milk or cream does not exhibit a phosphatase activity equivalent to that required to give a reading in excess of 10 ug/mL of p-nitrophenol when tested immediately after pasteurisation by the current standard method in *Australian Standard AS2300—Methods of Chemical and Physical Testing for the Dairying Industry*.
- (2) This clause does not apply to a dairy farmer in respect of the supply of milk or cream by the dairy farmer to a dairy produce factory.

8 Protection of milk and dairy products on premises

Milk and dairy products at dairy premises, a milk store, a dairy produce factory or a dairy produce store must be kept, stored and treated in a manner that will protect the milk or dairy products at all times from all conditions or situations that may allow contamination to enter the milk or dairy products or cause spoilage or tainting of the milk or dairy products.

9 Protection of milk and dairy products being transported

A carrier or vehicle vendor must transport milk or dairy products in a manner that will protect it at all times from all conditions or situations that may allow contamination to enter the milk or dairy products or cause spoilage or tainting of the milk or dairy products.

10 Requirements for production, manufacturing and storage areas

Products and materials must not be stored in the production area, manufacturing area, milk or dairy products storage area or packaging materials storage area of dairy premises, a milk store, a dairy produce factory or a dairy produce store except those products and materials

that are used in the production or manufacture of milk, dairy products or other foods, or in the cleaning and sanitising of buildings and equipment used in connection with the production or manufacture of milk, dairy products or other foods.

Part 3 Requirements for dairy farms

Division 1 Dairy buildings and equipment

11 Definition of “dairy buildings”

In this Division:

dairy building means a building used for or in connection with the milking of cows for the purpose of producing milk that is supplied or to be supplied for profit or sale.

12 Building not to be used as dairy building without approval

- (1) A building must not be used as a dairy building except with the approval of Safe Food and in accordance with any conditions of the approval.
- (2) An application for approval must be made in a form approved by Safe Food and must be accompanied by such documents and information as Safe Food may require.
- (3) Safe Food may grant an approval subject to such conditions as Safe Food considers appropriate.
- (4) Safe Food must not approve of the use of a building as a dairy building unless it is satisfied that the building:
 - (a) complies with the requirements set out in the publication *Code of Practice for Dairy Buildings* published by Safe Food, or
 - (b) is constructed in a way that is capable of delivering at least an equivalent outcome in terms of safe food production as a building that complies with the requirements referred to in paragraph (a).
- (5) An approval in force under clause 44 of the *Dairy Industry Regulation 1995* immediately before the commencement of this clause is taken to be an approval by Safe Food under this clause.

- (6) When a dairy building is altered, added to or rebuilt, an approval under this clause in respect of the building (including one under subclause (5)) lapses and a fresh approval under this clause is required.

13 Equipment in dairy buildings

A building must not be used as a dairy building unless equipment in the building used for or in connection with the milking of cows complies with the requirements set out in the publication *Code of Practice for Dairy Buildings* published by Safe Food, or Safe Food otherwise approves in the particular case.

14 Maintenance

- (1) A dairy building must be maintained in good repair and clean condition.
- (2) Equipment in a dairy building used for or in connection with the milking of cows must be maintained in a serviceable and hygienic condition.

Division 2 Handling of farm milk

15 Cooling of milk

Milk harvested at dairy premises must be cooled to a temperature that is 4 degrees C or less within 3 hours 30 minutes after the commencement of milking and must be kept at that temperature during storage at the premises.

16 Sampling and testing

The manager of a dairy produce factory must ensure that the following requirements are complied with in respect of milk collected from dairy premises for delivery to the dairy produce factory:

- (a) milk must be sampled and sensory graded, and a record made of the volume and temperature of the milk and of the results of the sensory grading, by an appropriately qualified person (such as a person who has successfully completed the Milk Grader and Tanker Driver's Course offered by the University of Melbourne),
- (b) samples of milk must be taken, stored, transported and treated in accordance with the requirements of the *NSW Dairy Manual*,

- (c) a sample of milk taken at dairy premises for microbiological testing must be a representative sample and must be taken aseptically,
- (d) when a sample is taken for the purpose of testing for the presence of any anti-microbial drug residue, the sample must be a representative sample and must be taken using a device that complies with *Australian Standard 1374-1981—In-line Milk Sampling Devices For Use in Bulk Milk Collection*,
- (e) milk received at a dairy produce factory must be tested in accordance with the requirements of the *NSW Dairy Manual* and a record of the test results kept at the factory and available for inspection for at least 12 months after the test,
- (f) milk must not be processed for human consumption and must not be used in the manufacture of dairy products unless it complies with the requirements of the following standards of the *Food Standards Code* with respect to metals, chemical residues, drug residues and contaminants:
 - *Standard A12—Metals and Contaminants in Food*,
 - *Standard A14—Residues in Food*,
 - *Standard H1—Milk and Liquid Milk Products*.

17 Milk collection

The manager of a dairy produce factory must ensure that the following requirements are complied with in respect of the collection of milk from dairy premises for delivery to the dairy produce factory:

- (a) the frequency of milk collection from dairy premises must be such as to permit the cleaning and sanitising of the farm vat after emptying and before any more milk is placed in the vat,
- (b) milk is not to be collected from any farm vat unless the temperature has been reduced to 4 degrees C or less, unless specifically authorised in a particular case by Safe Food,
- (c) milk is not to be collected from a farm vat if the quantity of milk exceeds the maximum rated capacity of the vat as determined by the vat manufacturer,
- (d) milk collection must be in accordance with the requirements of the publication *Code of Practice for Collection of Bulk Refrigerated Milk* published by Safe Food.

Division 3 On-farm food safety programs

18 Certification of food safety program

- (1) The manager of dairy premises may apply to Safe Food for certification by Safe Food of a food safety program for dairy operations carried on at the dairy premises.
- (2) Safe Food may certify a food safety program only if Safe Food is satisfied, on the basis of the information available to Safe Food at the time of certification, that the program:
 - (a) complies with the principles and guidelines set out in the publication *Hazard Analysis and Critical Control Point (HACCP) System and Guidelines For Its Application* published by the Codex Alimentarius Commission, or
 - (b) is otherwise appropriate and adequate for the processes carried out on the dairy premises at the time of certification.

19 Audit and inspection frequency

- (1) Dairy premises at which a certified food safety program has been implemented are to be audited by Safe Food at the frequency provided for by the *NSW Dairy Manual*.
- (2) Dairy premises at which no certified food safety program has been implemented are to be inspected by Safe Food at the frequency determined by Safe Food from time to time.

Part 4 Requirements for dairy produce factories, dairy produce stores and milk stores

Division 1 Buildings and equipment

20 Building not to be used without approval

- (1) A building must not be used as a dairy produce factory, dairy produce store or milk store except with the approval of Safe Food and in accordance with any conditions of the approval.

- (2) An application for approval must be made in a form approved by Safe Food and must be accompanied by such plans, specifications and other documents and information as Safe Food may require.
- (3) Safe Food may grant an approval subject to such conditions as Safe Food considers appropriate.
- (4) Safe Food must not approve of the use of a building as a dairy produce factory, dairy produce store or milk store unless it is satisfied that the building complies with requirements applicable in respect of the building under clause 21.
- (5) An approval in force under clause 42 of the *Dairy Industry Regulation 1995* immediately before the commencement of this clause is taken to be an approval by Safe Food under this clause.
- (6) When a dairy produce factory, dairy produce store or milk store is altered, added to or rebuilt, an approval under this clause in respect of the building (including one under subclause (5)) lapses and a fresh approval under this clause is required.

21 Requirements of Export Control Orders to apply

- (1) Such of the requirements of Schedules 2 and 3 of the *Export Control (Processed Food) Orders* as are applied to this Scheme under the *NSW Dairy Manual*, published by Safe Food, apply as part of this Scheme to and in respect of a dairy produce factory, dairy produce store or milk store.
- (2) Those provisions so apply with such modifications as may be provided for by the *NSW Dairy Manual*.
- (3) In this clause:
Export Control (Processed Food) Orders means the *Export Control (Processed Food) Orders* issued by the Commonwealth Department of Agriculture, Fisheries and Forestry as in force from time to time.

22 Cleaning and repair of buildings and equipment

The following requirements apply in respect of the premises and buildings that comprise a dairy produce factory, milk store or dairy produce store and the equipment used there:

- (a) the premises and buildings must be kept clean and in good repair, and

1999 No 285

Food Production (Dairy Food Safety Scheme) Regulation 1999

Appendix Dairy Food Safety Scheme

- (b) equipment must be cleaned immediately after use and kept clean prior to reuse, and must be kept in a clean and sanitary condition and in good repair, and
- (c) the premises, buildings and equipment must not be used to manufacture, process or pack any product other than food for human consumption, unless Safe Food otherwise approves in a particular case.

Division 2 Food safety program

23 Certification of food safety program

- (1) The manager of a dairy produce factory, milk store or dairy produce store may apply to Safe Food for certification by Safe Food of a food safety program for the dairy produce factory, milk store or dairy produce store.
- (2) Safe Food may certify a food safety program only if Safe Food is satisfied, on the basis of the information available to Safe Food at the time of certification, that the program:
 - (a) complies with the principles and guidelines set out in the publication *Hazard Analysis and Critical Control Point (HACCP) System and Guidelines For Its Application* published by the Codex Alimentarius Commission, or
 - (b) is otherwise appropriate and adequate for the processes carried out at the dairy produce factory, milk store or dairy produce store at the time of certification.

24 Audit and inspection frequency

- (1) A dairy produce factory, milk store or dairy produce store at which a certified food safety program has been implemented is to be audited by Safe Food at the frequency provided for by the *NSW Dairy Manual*.
- (2) A dairy produce factory, milk store or dairy produce store at which no certified food safety program has been implemented is to be inspected by Safe Food at the frequency determined by Safe Food from time to time.

**Division 3 Handling of milk and dairy products by dairy
produce factory****25 Cooling of milk**

Milk received at a dairy produce factory must be cooled immediately to and held at a temperature of not more than 5 degrees C until its use in manufacture or dispatch to another dairy produce factory.

26 Records to be kept

- (1) The manager of a dairy produce factory must keep a record of the details of:
 - (a) all milk, cream and other food ingredients received at the dairy produce factory for the manufacture of milk and dairy products, and
 - (b) all milk and dairy products dispatched by the dairy produce factory to another dairy produce factory, and
 - (c) the quantity, container type and size, date code or product batch number of each type of dairy product manufactured at and distributed from the dairy produce factory.
- (2) A record required by this clause must be kept at the dairy produce factory for not less than 12 months or the accepted shelf-life of the product to which the record relates, whichever is longer.

27 Testing of milk consigned from one dairy produce factory to another

- (1) If raw milk is consigned from one dairy produce factory to another, the milk must be tested by the manager of each factory in accordance with the requirements as to test methods, standards and test frequencies specified in the *NSW Dairy Manual*.
- (2) The results of those tests must be advised by the manager of the consignor dairy produce factory to the manager of the consignee dairy produce factory prior to acceptance of the milk at the consignee dairy produce factory.
- (3) A record of the results of the tests must be kept at each factory for not less than 12 months.

28 Temperature of milk consigned between dairy produce factories

Milk consigned from a dairy produce factory must not be accepted at another dairy produce factory if the temperature of the milk is more than 5 degrees C on arrival at the other dairy produce factory.

29 Temperature and storage of milk and cream at factories

- (1) When milk or cream is stored at a dairy produce factory pending pasteurisation, it must be kept at a temperature of not more than 5 degrees C.
- (2) After pasteurisation of milk or cream at a dairy produce factory and prior to packaging, the milk or cream (other than ultra heat treated or sterilised milk) must be kept at a temperature of not more than 5 degrees C.
- (3) Packaged milk and cream (other than ultra heat treated or sterilised milk) must be cooled to and kept at a temperature of not more than 5 degrees C after packaging.

30 Evaporated and concentrated milk as ingredient

Evaporated and condensed milk used or intended for use in the manufacture of milk products must comply with the following:

- (a) the time between milking and concentration of the milk must not exceed 72 hours,
- (b) the temperature of raw milk held in storage prior to concentration must not exceed 5 degrees C,
- (c) the time between concentration of the raw milk and its use in the manufacture of milk products must not exceed 48 hours,
- (d) the evaporated or concentrated milk must be kept at all times at a temperature not exceeding 5 degrees C,
- (e) immediately prior to incorporation into milk products, the evaporated or concentrated milk must be satisfactory with respect to sensory grading.

31 Milk for manufacture

Milk and milk components used for the manufacture of milk or dairy products (including cheese and cheese products) for human consumption:

- (a) must be pasteurised as required by *Standard H1—Milk and Liquid Milk Products* of the *Food Standards Code*, and
- (b) must not exhibit a phosphatase activity equivalent to that required to give a reading in excess of 10 ug/mL of p-nitrophenol when tested immediately after pasteurisation by the current standard method in *Australian Standard AS2300—Methods of Chemical and Physical Testing for the Dairying Industry*.

32 Pasteuriser requirements

- (1) Equipment used for the pasteurisation of milk or milk components at a dairy produce factory:
 - (a) must comply with the requirements of the *NSW Dairy Manual*, and
 - (b) must be cleaned, sterilised and maintained in accordance with the requirements of the *NSW Dairy Manual*.
- (2) When milk is pasteurised at a dairy produce factory, a record must be made in respect of the pasteurisation as required by the *NSW Dairy Manual*.
- (3) A record required by subclause (2) must be kept at the dairy produce factory for not less than 12 months or the accepted shelf-life of the product to which the record relates, whichever is longer.

33 Standards and testing of milk and dairy products

- (1) The manager of a dairy produce factory must ensure that finished milk and dairy products produced at the factory for human consumption comply with the standards specified in the *Food Standards Code*.
- (2) The manager of a dairy produce factory must ensure that finished milk and dairy products produced at the factory are tested for compliance with the microbiological standards specified in the *NSW Dairy Manual*.

- (3) A failure result in a test for the purposes of subclause (2) must be followed up by testing of all subsequent batches of the same product produced at the dairy produce factory until a satisfactory result is achieved.

34 Coliform contamination of milk products

The occupant of a dairy produce factory must withdraw from sale any milk product that when tested for Coliform Count in accordance with clause 33 (2) gives a result exceeding 50 cfu/mL.

35 Control of Salmonella

Measures for the control of Salmonella contamination in dried milk products in a dairy produce factory must be carried out in accordance with the requirements of the publication *Australian Manual for the Control of Salmonella in the Dairy Industry* published by the Australian Dairy Authorities Standards Committee.

36 Control of Listeria

Measures for the control of Listeria contamination in a dairy produce factory must be carried out in accordance with the requirements of the publication *Australian Manual for the Control of Listeria in the Dairy Industry* published by the Australian Dairy Authorities Standards Committee.

37 Product recall procedure

A dairy produce factory must have a documented product recall and retrieval procedure in place at the factory. The recall procedure must be in accordance with the *Food Industry Recall Protocol* published by ANZFA.

Division 4 Requirements for milk transport

38 Use of a milk tanker or vessel used for bulk milk transport

The operator of a milk tanker or vessel that is used for the bulk transport of milk must not use the tanker or vessel for any purpose except:

- (a) the collection of milk from dairy premises, or
- (b) the transportation of milk or cream, or

- (c) the transportation of clean water or food-grade liquids that will not contaminate or affect the quality of milk or cream or leave residual odours.

39 Cleanliness of a milk tanker or vessel used for bulk milk transport

The operator of a milk tanker or vessel that is used for the bulk transport of milk must not use the tanker or vessel to transport milk or cream unless the tanker or vessel is in good repair and has been cleaned to ensure that its interior surfaces are free of contaminants and that there are no unusual odours in the tanker or vessel.

40 Sealing of a milk tanker

When milk is dispatched by tanker from a dairy produce factory to another dairy produce factory, the manager of the dairy produce factory from which the milk is dispatched must ensure that a seal with a mark identifying the dairy produce factory is applied to each access cover and milk outlet of the tanker, before the tanker leaves the dairy produce factory.

Division 5 Requirements for distribution premises

41 Standards for milk and dairy produce stores

- (1) A milk store or dairy produce store must be designed, constructed and equipped so as to ensure the safe storage and handling of milk or dairy products and in compliance with the publication *Code of Practice for Milk Distributing Depots* published by Safe Food.
- (2) Dairy food receiving and storage areas of a milk store or dairy produce store must be kept clean and in good repair, and free of animals, insects, birds and vermin.
- (3) Packaged milk and cream (other than commercially sterile products) stored at a milk store or dairy produce store must be kept at a temperature of not more than 5 degrees C during storage.
- (4) Any other dairy product stored at a milk store or dairy produce store must be kept at a temperature of not more than 5 degrees C during storage or at some other temperature that can be demonstrated to the satisfaction of Safe Food to not adversely affect the microbiological safety of the product.

42 Records to be kept by milk and dairy produce stores

- (1) The manager of a milk store or dairy produce store must keep a record of the details of all packaged milk, cream or dairy products received at and distributed from the store.
- (2) A record required by this clause must be kept at the milk store or dairy produce store for not less than 12 months or the accepted shelf-life of the product to which the record relates, whichever is longer.

Part 5 Requirements for vehicle vendors

43 Handling of milk and dairy products

A vehicle vendor must ensure that:

- (a) milk and dairy products in the vehicle are kept at a temperature of not more than 5 degrees C, unless Safe Food otherwise approves in a particular case or class of cases, and
- (b) without limiting paragraph (a), milk and dairy products in the vehicle are not placed or kept in such a manner that the product will be deteriorated whether by heat or injurious smells, or by the proximity of unclean matter or by any other means.

44 Certification of food safety program

- (1) A vehicle vendor may apply to Safe Food for certification by Safe Food of a food safety program for the vending operation.
- (2) Safe Food may certify a food safety program only if Safe Food is satisfied, on the basis of the information available to Safe Food at the time of certification, that the program:
 - (a) complies with the principles and guidelines set out in the publication *Hazard Analysis and Critical Control Point (HACCP) System and Guidelines For Its Application* published by the Codex Alimentarius Commission, or
 - (b) is otherwise appropriate and adequate for the processes carried out in the course of the vending operation at the time of certification.

45 Audit and inspection frequency

- (1) A vehicle vendor who has implemented a certified food safety program for the vending operation is to be audited by Safe Food at the frequency provided for by the *NSW Dairy Manual*.
- (2) A vehicle vendor who has not implemented a certified food safety program for the vending operation is to be inspected by Safe Food at the frequency determined by Safe Food from time to time.

Part 6 Miscellaneous**46 Industry consultation**

The New South Wales Dairy Industry Conference constituted by the *Dairy Industry Act* is established as the consultative body for the purposes of the consultation referred to in section 22 of the Act in respect of this Scheme.

47 Inspection, analysis and audit charges

- (1) The charge payable for the carrying out by Safe Food of any inspection for the purposes of the Act or any audit of a program relating to food safety is \$120 per hour, with a minimum charge of half an hour.
- (2) The charge payable for the carrying out by Safe Food of any analysis for the purposes of the Act is the amount of the reasonable costs incurred by Safe Food in carrying out the analysis or having the analysis carried out on its behalf.
- (3) The charges payable under this clause are payable to Safe Food.
- (4) Safe Food may reduce or waive payment of a charge in a particular case.

48 Review of Scheme following deregulation

- (1) If Part 5 (Fixing of certain dairy industry prices) of the *Dairy Industry Act 1979* is repealed, the Minister is to review this Scheme to determine whether the policy objectives of the Scheme remain valid and whether the terms of the Scheme remain appropriate for securing those objectives.

1999 No 285

Food Production (Dairy Food Safety Scheme) Regulation 1999

Appendix Dairy Food Safety Scheme

- (2) The review is to be undertaken and completed not less than 3 months before the repeal of Part 5 of the *Dairy Industry Act*. A report on the outcome of the review is to be made publicly available as soon as possible after the review is completed.

49 Offence

A person who contravenes a provision of this Scheme (except a contravention that constitutes an offence under section 21 of the Act) is guilty of an offence.

Maximum penalty: 25 penalty units.

BY AUTHORITY
