

Milk And Dairy Products Policy

It is WSH policy to source the best quality dairy products from the most reputable suppliers. Wherever possible local, regional and British dairy products shall be sourced. We encourage our sites to use Red Tractor, organic and LEAF products wherever possible.

Milk and dairy product supplier facilities must be approved under EU Regulation (EC) 853/2004 which covers specific hygiene requirements for food businesses dealing with foods of animal origin.

Milk shall be sourced from known farms, and producers shall maintain a list of all farms which supply milk. All supplying farms must be audited at least once a year to the National Dairy Farm Assured Scheme (NDFAS) or equivalent.

All animals used to supply milk shall be tested for TB (bovine tuberculosis) once per year and all supplying farms shall be 'Officially Bovine Tuberculosis Free'.

British cheese must be made from British milk and preferably sourced from Red Tractor farms, i.e. traditional British cheeses like Cheddar must be British. The Specialist Cheesemakers Assured Code of Practice shall be implemented by all suppliers of traditional farmhouse cheeses.

Dairy products which contain milk which has not been pasteurised shall be clearly labelled 'made with unpasteurised milk'. Cheese made with unpasteurised milk shall be tested for E.coli 0157 on positive release.

Temperature control is essential to the food safety of dairy products and must be maintained throughout the supply chain.



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