



# EC REG N° 852/2004: USE OF CHECK LIST IN EWES DAIRY FARM IN TUSCANY

<sup>1</sup>G. BRAJON, <sup>1</sup>A. DAL PRA', <sup>1</sup>G. RAGONA,  
<sup>2</sup>M. BACCI, <sup>2</sup>N. BARONI, <sup>2</sup>R. FUNGHI, <sup>2</sup>M. VITTORI, <sup>2</sup>R. BENDINELLI, <sup>2</sup>V. CAPELLI

<sup>1</sup>Istituto Zooprofilattico Sperimentale delle Regioni Lazio e Toscana Via Castelpulci, 43 – 50018 Scandicci-Italy

<sup>2</sup>Associazione Produttori Pastorizia Toscana Via della Villa Demidoff, 64/E – 50127 Firenze - Italy



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# Introduction



In Tuscany, about 1.300 sheep farm rearing 500.000 sheep registered according to EC REG N° 852/2004 that send the milk to a local net of cheese factories.

EC Hygienic and sanitary rules are focused on risk assessment and the farmers at primary production are responsible of their production and must give evidence to the Sanitary Authority of their duty through data recording.

We must give clear and homogeneous advices to farmers in order to fulfil EC rules in order to pass any authority audit.



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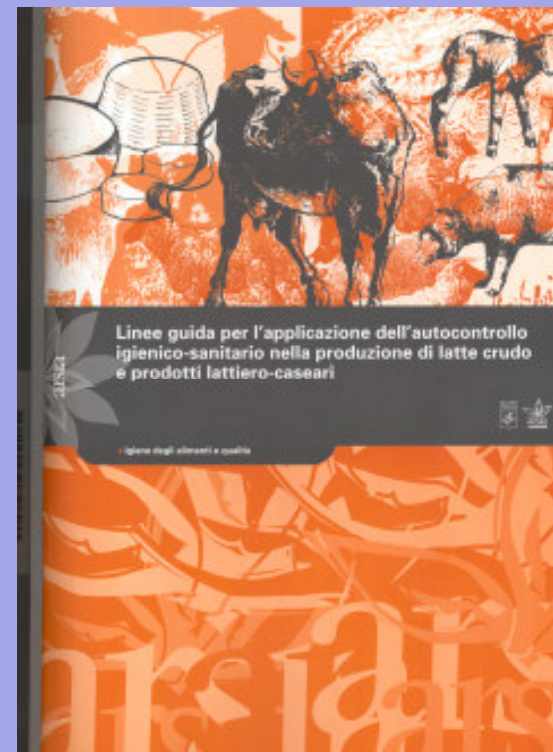
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# Introduction

In order to promote the application of the European Hygiene Regulations, the Tuscan Government determined a definition of guidelines for milk producers concerning the Annex I part A of Regulation (EC) No 852/2004, defining mandatory and/or recommend acts to achieve food safety and correct application of risk assessment



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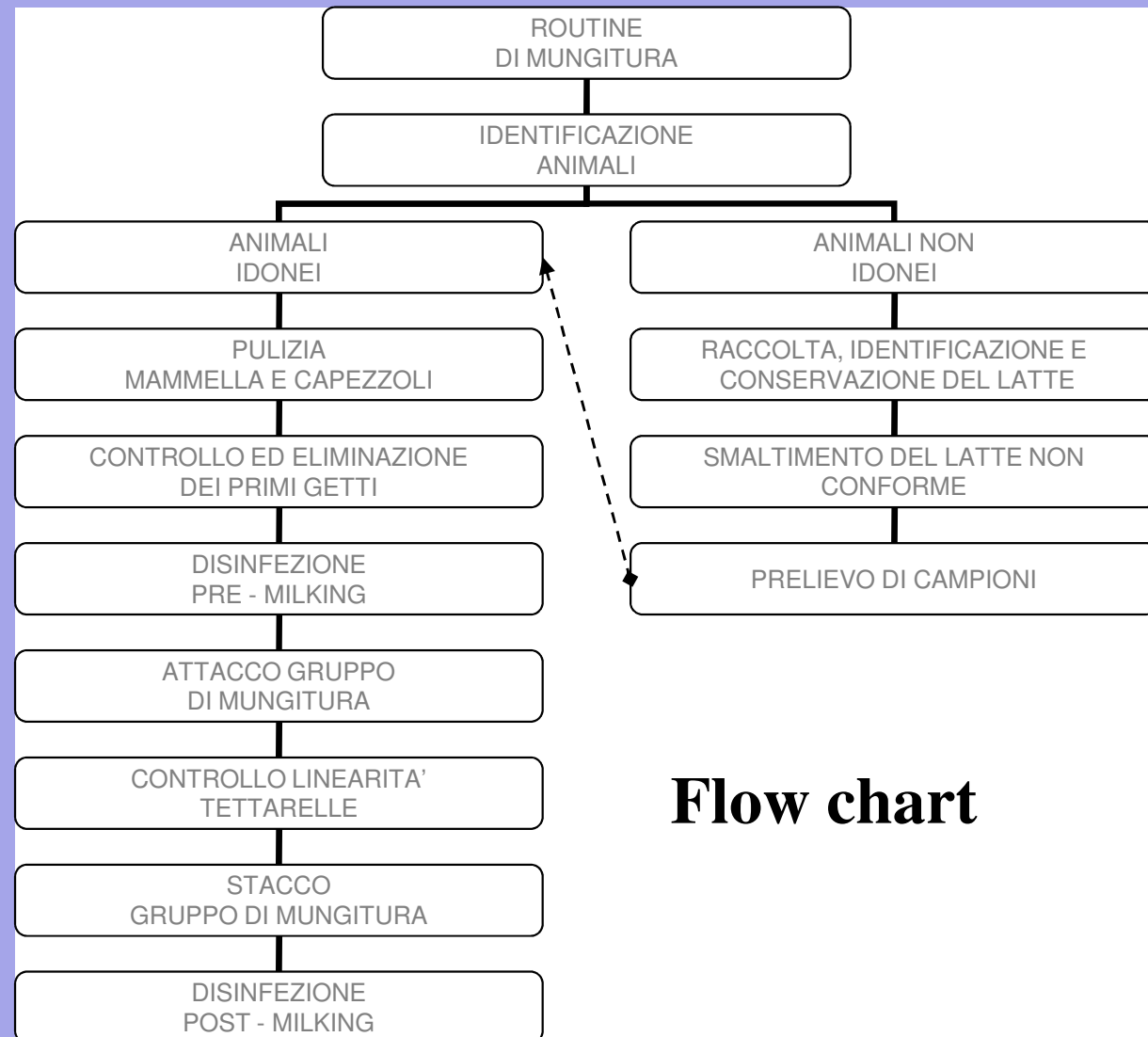
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# Introduction

Primary dairy production  
was divided into **4 phases**:

- 1) Animal health and welfare
- 2) Nutrition and feeding
- 3) Environment
- 4) Milking hygiene and milk cold-storage



**Flow chart**

# Introduction

In each phase there are several markers: animal health and welfare (10), animal nutrition and water supply (4), environment (2), milking hygiene and milk storage (9).

Objectives, rules, farmers' behavior and registrations are described in each thematic block related the four phases for a correct risk management.

LAW OBJECTIVE	ACCORDING TO THE PROVISION OF LAW	MANDATORY AND FACULTATIVE OBJECTIVE	REGISTRATION/RECORDING
To use correctly medicate feed and veterinary drug	❖ Reg. (EC) 852/2004	➤ To inform about the use of medicate feed and veterinary drug	❖ Veterinary drug 's register ❖ Veterinary prescription
To assure that the animals are not hungry, thirsty and malnourished	❖ Dir. 98/58/EC; D.Lgs. 146/2001 ❖ Reg. (EC)782/03,	➤ Water supply sufficient and available. ➤ Feed sufficient and available	❖ Check-list



# Introduction

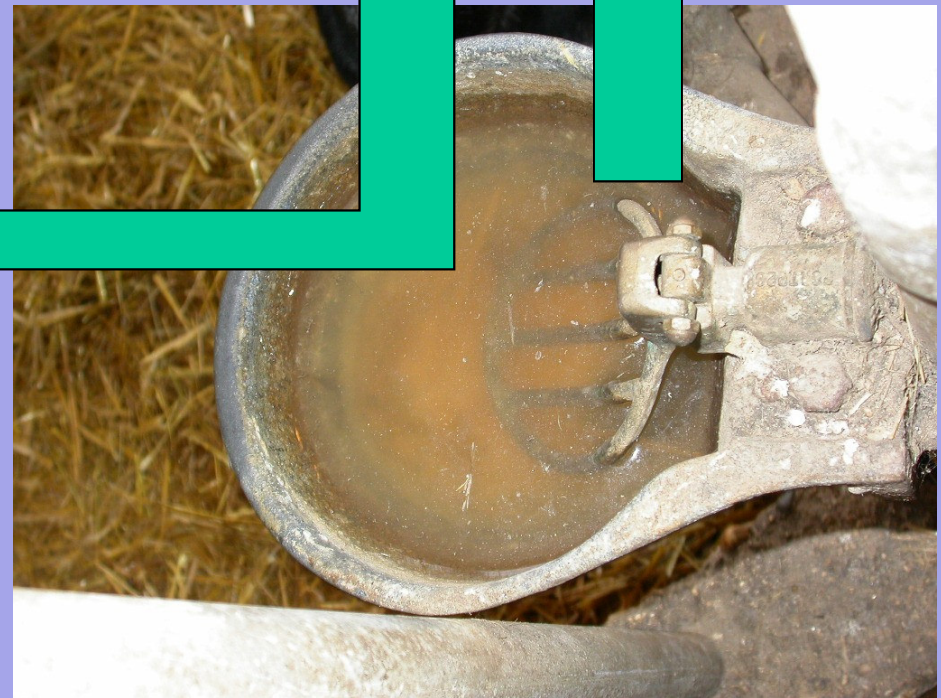
**Check-list** are useful tools because they can promptly be revised. Moreover, each revision must be supported by live assays.

Farm data are firstly recorded with 12 general questions, then Check list's markers are designed for **“thematic areas”** as follows, animal health and welfare (5), animal nutrition and water supply (2), environment (2), milking hygiene and milk storage (8) in order to simplify their drawing up. Possible answers are: “yes”, “not” and “not done”; answers reaching the fixed goal are high lighted by a green box, the ones that don't, are high lighted by a red box. For each marker there is a box to add notes.

NUTRITION AND ANIMAL FEEDING					
AIM	MARKERS	YES	NO	NOT DONE	NOTES
<b>To assure feed stuff traceability</b>	<b>If feedstuffs are purchased, is their documentation correctly archived?</b>				
	<b>Is there a correct registration of self-produced feedstuffs?</b>				

.....*For example*

<b><i>ANIMAL NUTRITION (thematic area)</i></b>				
<u>AIM</u>	<u>MARKERS</u>	<u>YES</u>	<u>NO</u>	<u>NOTES</u>
<b>To assure feed and water quality</b>	Are water containers and reservoirs clean and free of dirt, filth and high mineral contents?			



# Materials and methods

**67 dairy farms** in the provinces of **Siena, Grosseto and Arezzo** were analyzed; most of them are registered according to EC REG N° 852/2004. Dairy farms mainly breed Sarda (59%), Massese (8%) and Comisana (1%) sheep. Each farm counts on average 503 sheep (363 were in lactation during the audit). The average milk production amounts to 74.108 litres/year.

63 dairy farms send the milk to a cheese factory, the others produce their own cheese.

Technical advisers (agronomists and veterinaries) attended a meeting to verify the application of the dairy farm check lists.

Results were analyzed by comparison tests.





Sarda, Massese and Comisana sheep



# Results

According to the check list description, the structures of the dairy farms (stables, milking machines, paddocks) satisfy the EC requirements. When it comes to the required recording as of the thematic areas, many answers were “not done”.

NUTRITION AND ANIMAL FEEDING					
AIM	MARKERS	YES	NO	NOT DONE	NOTES
To assure feed stuff traceability	If feedstuffs are purchased, is their documentation correctly archived?				
	Is there a correct registration of self-produced feedstuffs?				

# Results

Most *problematic* markers were:



## Welfare and animal health recording

- Is the disease onset correctly recorded?
- Is there a veterinary drugs register?
- Is it correctly archived?

[illegible]

# Results



## Animal nutrition and feeding

- If scheduled, do farmers own a pesticide license?
- If pesticides are used, do dairy farms report it to the Sanitary Authority?
- Is there a pesticide register?
- Is it correctly archived?
- Do dairy farms have a correct feed management?

SCHEDA TRATTAMENTO CONTOTERZISTI		
Ragione sociale:		
Indirizzo:		
Capitale sociale:		
Partita IVA:		
Registro imprese di:	n. iscrizione	
Spettabile (1)		
DICHIAZIONE DI AVVENUTO TRATTAMENTO CON PRODOTTI FITOSANITARI E LORO COADIUVANTI		
Autorizzazione <sup>(2)</sup> rilasciata da	in data	
Titolare autorizzazione <sup>(3)</sup>	Estensione (in ha)	
Tipo di coltura trattata		
Nome del prodotto utilizzato <sup>(4)</sup>		
Quantità	kg.	Lt.
Data inizio trattamento	Data fine trattamento	
Data _____		



# Results



## Environment

- Is there “animal products disposal documents register”?
- Is it correctly archived?
- Do the dairy farms abide to Regional Nitrate Directive?

**REGISTRO DI STALLA**  
Min. Salute DGVA VIII/27817/P 1.5.18 del 28 Lug. 2005.  
applicazione del Reg. CE n. 21/2004

**CODICE AZIENDALE**  
02551007

**SPECIE** : OVINI

Denominazione: \_\_\_\_\_  
Proprietario : \_\_\_\_\_  
Detentore : \_\_\_\_\_  
Comune : \_\_\_\_\_

27 OTT. 2008  
PROT N. 6929

Il Veterinario Incaricato  
ale

Data: 20-10-06  
Si rilascia il presente registro composto da pag. n. 09  
Progressivamente numerate e validate.



# Results



Critical points from checklists were discussed during a meeting among technical advisers who performed the test; so the checklists were modified and a new version was created

LINEE GUIDA AUTOCONTROLLO IGIENICO

**Sezione 2 - Lista di controllo per gli adempimenti dall'Allegato 1, Parte A, Reg. (CE) 853/2004 - Allevamenti**

**C. IGIENE DELLA MUNGITURA E CONSERVAZIONE DEL LATTE**

Obiettivo	Indicatori			
1. Tenere pulite le aree utilizzate per la produzione primaria e le operazioni associate	Assenza di sporcizia/escrementi nell'area di mungitura Assenza di sporcizia/escrementi nell'area di conservazione del latte?			
2. Tenere puliti e, ove necessario, dopo la pulizia disinfettare in modo adeguato le attrezzature e i contenitori	E' assicurato un sufficiente rifornimento di acqua potabile o pulita per il lavaggio di tutti gli impianti? <b>MUNGITURA MANUALE</b> I bidoni e i secchi di mungitura sono conservati in posizione verticale e capovolti? Sono presenti depositi e/o incrostazioni di latte nei secchi e nei bidoni di mungitura? L'imbuto filtrante presenta depositi e/o incrostazioni di latte? <b>MUNGITURA MECCANICA MOBILE</b> Sono presenti escrementi e/o sporcizia all'esterno dei gruppi di mungitura? Le guaine di mungitura sono integre e pulite? Sono presenti depositi e/o incrostazioni di latte nei secchi e nei bidoni di mungitura? L'imbuto filtrante presenta depositi e/o incrostazioni di latte? Sono presenti depositi e/o incrostazioni di latte nella parte interna del coperchio dei bidoni di mungitura? <b>MUNGITURA MECCANICA FISSA</b> Sono presenti escrementi e/o sporcizia all'esterno dei gruppi di mungitura? Le guaine di mungitura sono integre e pulite? Sono presenti residui e/o depositi di latte nel vaso terminale dell'impianto di mungitura? Sono presenti residui di acqua nel vaso terminale e in corrispondenza della pompa di invio del latte (entro il vaso terminale)?			
3. Per quanto possibile, evitare contaminazioni da parte di animali e altri insetti nocivi nei locali di conservazione del latte	Le misure per prevenire l'ingresso di agenti infestanti (zanzariere e/o dispositivi per la cattura di insetti, porte prive di fessure...) sono adeguate e funzionali?			
4. Le persone addette alla mungitura devono curare con grande attenzione la pulizia personale	Le attrezzature attigue ai locali di mungitura per lavarsi mani e braccia sono adeguate e funzionali? Sono disponibili indumenti e dispositivi idonei?			
5. Garantire l'igiene della mungitura	Le mammelle sono visivamente pulite e asciutte all'atto della mungitura? E' effettuato il controllo dei primi getti di latte? I primi getti di latte vengono eliminati? Gli animali sottoposti a trattamenti farmacologici o in fase colostrale sono identificati e separati? I biocidi utilizzati per la disinfezione dei capezzoli sono registrati e sono disponibili le relative schede tecniche?			
6. Assicurare che il latte munto venga conservato in impianti di refrigerazione adeguati	Sono presenti residui o depositi di latte sull'asta, sulla pala, sulle pareti e sul fondo del tank refrigerante? Gli organi radianti del gruppo frigorifero sono puliti? La temperatura del latte al momento della verifica e inferiore/uguale a 6°C in caso di raccolta non giornaliera o inferiore/uguale a 8°C in caso di raccolta giornaliera? (Indicare nel riquadro "note" la frequenza del controllo)			

Data \_\_\_\_\_ Firma \_\_\_\_\_



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# Conclusion

- ✓ **Check lists** are useful tool to enforce European rules concerning **primary production hygiene**. They are useful to **risk assessment**, that is very important for sanitary controls. In fact, they convey a reliable portrait of the structural organization and management of the farms; they are designed to clearly and objectively quantify each result.
- ✓ The period compilation of the **Check lists** (every three months) therefore allows a constant monitoring of the production process by both the farms and the technical assistance that can take part in solving any problems and by the Health National Service.



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# Conclusion

**Check lists** settled by Tuscan Region have been applied in dairy sheep breeding, even though it has been necessary to perform a practical test in order to delete pointless results and correct interpretative doubts that would compromise the next risk assessment.

But, by continually using this tool its contents are more and more refined. **Check lists** get more and more effective and lead to periodical reports that are useful to the primary risk assessment of the production and fulfil the registration of marker that could not be recorded in other ways, especially regarding farm management (*I do, I write*).



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**Thanks for your attention!**

**[giovanni.brajon@izslt.it](mailto:giovanni.brajon@izslt.it)**