Quick find

National Dairy Code (NDC) (Sixth Edition, September 2013)
CQM (Validation Checklist Version 3.1)
Animal Care Assessment Program (ACAP) (Validator Checklist - December 27, 2013)
Biosecurity (Producer Guide - August 6, 2013)
Traceability (Bovine producer - July 5, 2010)
Environmental Sustainability (Environmental Symposium - November 2013)

ProAction / National Dairy Code
Category
Sub-category
Reference Summary

Animal care
Q15. Are electric trainers:
a) Calibrated to not exceed 2500 volts?
b) Equipped with a height adjustment?
c) Located over the chine when the cow is standing with her hind feet near the gutter curb?

Animal handling
Electric trainers
ACAP Q15

Animal care
Q19. Do you have equipment for the safe restraint and handling of animals?

Animal handling
Restraint equipment
ACAP Q19

Animal care
Q26. Do you handle cattle without the use of electric cattle prods whenever possible?

Electric prods
ACAP Q26

Animal health
7. 1.A dairy barn shall be designed, and constructed in a manner that prevents injuries to dairy animals.

Q3. Do you evaluate the milking herd (lactating and dry cows) for the following animal-based measures?
E) Injury - hock
F) Injury - knee
G) Injury - neck

Injury scores: Hock, knee, neck
ACAP Q3, NDC &.1.e, ACAP Q3

Animal health
31. No producer shall sell or offer for sale milk that is obtained from an animal that shows evidence or visible signs of disease transmissible to humans by milk or that adversely affects the quality or flavor of the milk.

CA1-S1-BP1-Implement an animal health management plan in consultation with your herd veterinarian.
CA1-S2-BP1, 2 & 3. Monitor and record animal health daily and review with veterinarian regularly.

Animal health
Body condition score
ACAP Q2.8

Animal health
Lameness score
ACAP Q2.9

Animal health
Corrective action records
ACAP Q16 and Q5

Animal health
Q20. Do you have a working relationship with a veterinarian?
CA1-S1-BP1. Establish a relationship with a veterinarian (VCPR)

Vet declaration
ACAP Q20, Biosecurity CA1-S1-BP1, Reg 761

Animal health
Q24. Are feet and claws inspected and trimmed as required to minimize lameness?

Hoof care
ACAP Q24

Animal health
CA1-S4-BP5. Develop a response strategy in case of a serious disease outbreak.

Disease outbreak plan
Biosecurity CA1-S4-BP5

Animal care
Q3. Do you evaluate the milking herd (lactating and dry cows) for the following animal-based measures?
A) Body condition scoring (BCS≤2)
H) Lameness (gait scores or stall lameness detection technique)

Q16. Do you take corrective action for animals that are too thin? (BCS ≤ 2)

Q25. Do you take corrective action for lame cows?

Q26. Do you handle cattle without the use of electric cattle prods whenever possible?

Q27: Do you store medicines, chemicals used on livestock, syringes and needles in a clean and sanitary manner, in a dedicated place, according to label directions?
Q25: Do you store and handle medicines and chemicals used on livestock in a manner that will not contaminate milk, meat, feed?
Q26: Do you store livestock medicines and chemicals for non-lactating and lactating dairy cattle, and products not intended for dairy cattle in separate areas or cupboards?

Animal treatment procedures
Drug and livestock chemical storage and handling
NDC 12.3, CQM Q24, CQM Q25, CQM Q26

Veterinary drugs
31. No producer shall store, possess or distribute any substance or chemical to be used on livestock, except as necessary for the purpose of maintaining the health and productivity of the animal.

Q24. Do you store medications, chemicals used on livestock, syringes and needles in a clean and sanitary manner, in a dedicated place, according to label directions?
Q25. Do you store and handle medicines and chemicals used on livestock in a manner that will not contaminate milk, meat, feed?
Q26. Do you store livestock medicines and chemicals for non-lactating and lactating dairy cattle, and products not intended for dairy cattle in specified areas or cupboards?

Animal treatment procedures
Drug and livestock chemical storage and handling
NDC 10.1, CSM 024, CSM 025, CSM 030
Animal treatment procedures

Q29: Do you mark all treated cattle in the milking herd that have withdrawal times met before shipping her milk; for new animals should test milk or obtain letter of guarantee; ensure residual milk in equipment is not shipped. (Required elements: Check treatment records to ensure a treated drug used that is not approved for use in Canada; permits the milking operations carried on therein to be performed under sanitary conditions; minimizes damage by dairy animals; permits sanitary operations; construction of materials that are free of any toxic or noxious substances.

1. A dairy barn shall be designed, and constructed in a manner that:
   a. permits the milking operations carried on therein to be performed under sanitary conditions;
   b. minimizes the contamination of milk;
   c. minimizes damage by dairy animals;
   d. permits sanitary operations; construction of materials that are free of any toxic or noxious substances.

2. A dairy barn shall be constructed of materials that:
   a. permits the milking operations carried on therein to be performed under sanitary conditions;
   b. minimizes the contamination of milk;
   c. minimizes damage by dairy animals;
   d. permits the milking operations carried on therein to be performed under sanitary conditions;
   e. minimizes the contamination of milk;
   f. minimizes damage by dairy animals;
   g. permits sanitary operations; construction of materials that are free of any toxic or noxious substances.

3. Only drugs or products approved for administration to dairy animals under the Food and Drug Act (Canada), the Pest Control Products Act (Canada), the Canadian Agricultural Health and Welfare Act, or any other legislation that may be applicable may be administered to dairy animals. Medications and chemicals used on livestock that have a milk or meat withdrawal must be administered to livestock. The medication or chemical must be administered on a validated, approved label or prescription directions and/or medication protocols and implemented in a Standard Operating Procedure for feeding.

4. Do you have a written corrective action plan on how to communicate and address incorrect administration of medications and other chemicals to an animal? (Quick find: CQM Q42, CQM Q41, Biosecurity CA2-S2-BP1, CA2-S2-BP2. Ask for a vendor's declaration as to the origin of the animal(s), their health and vaccination status, and their treatment history.

5. Do you maintain a written record of any problems that have occurred involving any livestock, antimicrobial agents or animal products? (Quick find: CQM Q42, CQM Q41, Biosecurity CA2-S2-BP1, CA2-S2-BP2. Ask for a vendor's declaration as to the origin of the animal(s), their health and vaccination status, and their treatment history.

6. A dairy barn shall be constructed and ventilated so as to prevent water from entering the milking area. (Quick find: CQM Q42, CQM Q41, Biosecurity CA2-S2-BP1, CA2-S2-BP2. Ask for a vendor's declaration as to the origin of the animal(s), their health and vaccination status, and their treatment history.

7. A dairy barn shall be constructed and ventilated so as to prevent water from entering the milking area. (Quick find: CQM Q42, CQM Q41, Biosecurity CA2-S2-BP1, CA2-S2-BP2. Ask for a vendor's declaration as to the origin of the animal(s), their health and vaccination status, and their treatment history.

8. A dairy barn shall be designed, and constructed in a manner that:
   a. permits the milking operations carried on therein to be performed under sanitary conditions;
   b. minimizes the contamination of milk;
   c. minimizes damage by dairy animals;
   d. permits the milking operations carried on therein to be performed under sanitary conditions;
   e. minimizes the contamination of milk;
   f. minimizes damage by dairy animals;
   g. permits sanitary operations; construction of materials that are free of any toxic or noxious substances.

9. Do you identify all cattle to allow for the maintenance of treatment records? (Quick find: CQM Q30: Do you maintain a permanent written record of all treatment records?

10. Do you maintain a written record of all treatment records?

11. Do you maintain a written record of all treatment records?
1. A dairy barn shall:
   a. have walls that are hard, cleanable, and light-coloured;
   b. be free of cracks and crevices;
   c. be constructed to allow effective cleaning;
   d. have covered drains, equipped with traps, that are sloped so
downward to flow into a wastewater drainage system.
   e. if required, have stalls designed and maintained such that
   they permit the person conducting the milking operation to
   i. assess the cleanliness of the animals and udders, and
   ii. perform milking operations in a sanitary manner.
2. A tie stall milking barn shall:
   a. have walls that are hard, cleanable, and light-coloured;
   b. if required, have stall platforms, gutters, floors, mangers and
      feeders constructed in a manner to prevent random cracking;
   c. have ceilings that are hard, cleanable, and light-coloured;
   d. have covered drains, equipped with traps, that are sloped so
downward to flow into a wastewater drainage system.
3. The floor, ramps and platforms of a milking parlour shall
   a. be constructed of concrete or other impervious material;
   b. be free of cracks and crevices;
   c. be constructed to allow effective cleaning;
   d. have covered drains, equipped with traps, that are sloped so
downward to flow into a wastewater drainage system.
4. A milking area must meet the requirements of item 9 (1) a),
b), c), d), e), f), g) and if applicable, the requirements of paragraph 9 (3) a), b), c), d) and
5. The floor, ramps and platforms of a milking parlour shall
   a. be constructed of concrete or other impervious material;
   b. be free of cracks and crevices;
   c. be constructed to allow effective cleaning;
   d. have covered drains, equipped with traps, that are sloped so
downward to flow into a wastewater drainage system.

**Enforcement**

**Reference Summary**

CA4-S1-BP1. Limit nonessential traffic on the farm.
NDC 9.1.a, b, c
Biosecurity CA-S1-BP1

NDC 22
NDC 8.1.a, b, c

NDC 38, Biosecurity CA-S1-BP1

NDC 10.2.c
NDC 9.1.f.i, f.ii, g

Biosecurity

NDC 9.1.a, b, c

Milking parlour heating
NDC 10.2.c

NDC 9.1.e.i, e.ii, g

NDC 8.2. a, b

NDC 22

NDC 9.1.d

NDC 8.1.a, b, c

NDC 9.3.d

Biosecurity

NDC 9.3.a, b

NDC 9.1.c

Milking parlour lighting
NDC 9.3.a, b

NDC 9.1.e

Milking parlour ventilation
NDC 9.3.a, b

CA1-S5-BP5. Choose appropriate bedding material for your
enterprise to control mastitis and promote cow comfort.

CA3-S3-BP2. Keep facilities clean and dry.

CA: Control Area; S: Strategy; BP: Best Management Practice

Validator Checklist - December 27, 2013
Biosecurity

CA2: Limit cattle purchases and number of sources:

CA2-S1-BP2. Establish a list of suitable suppliers if there is an acute need for expansion. This requirement has elements of traceability.

CA2-S1-BP3. Plan ahead for all additions.

CA2-S1-BP4. Transport cattle in clean vehicles with no other animals.

CA2-S2-BP3. Consult with your herd veterinarian before purchase.

CA2-S2-BP4. Know the health status of semen, embryos and breeding bulls prior to purchase.

CA2-S3-BP1. Isolate incoming and returning cattle in a designated area.

CA2-S3-BP2. Observe and examine new purchases and returning cattle frequently for early disease detection.

CA2-S4-BP1. Conduct post-purchase/returning animal testing.

CA2-S4-BP2. Vaccinate to align with the resident herd's vaccination program.

The following is not permitted:

- To transport or cause to be transported or to receive or cause to be received any bovine animal which does not have at least one tag affixed according to regulations.

CA3-S4-BP2. Develop and implement a written plan for holding and disposing of dead stock.

CA4-S1-BP2. Conduct a risk assessment of all visitors.

CA4-S1-BP3. Keep a record of all visitors and deliveries.

CA4-S2-BP1. Require that all visitors and service personnel put on clean clothing and footwear when entering the production area.

CA4-S4-BP2. Communicate your biosecurity plan.

CA4-S3-BP1. Control vehicle and equipment access to the farm.

CA4-S3-BP2. Control traffic patterns on the farm.

CA4-S4-BP4. Regularly review your biosecurity plan and update at least annually.

CA2-S6. Manage movement within the production unit:

CA2-S6-BP1. Map the layout of your dairy facility, identifying the various production areas, and develop a flow chart of animal movement within the facility.

CA2-S6-BP2. Using the map, divide the facilities, management activities and animal production areas into low, medium and high risk categories.

CA2-S6-BP3. Work with a veterinarian to establish the points of elevated risk and the order in which common/frequent movement of cattle should ideally occur within the production unit.

CA2-S6-BP3. Include biosecurity concerns in expansion, remodelling or new construction activities.

Bulk tank

13. A milk house shall be designed in a manner that permits the installation of a bulk milk tank having free space around it to allow for the required operations such as inspection, transfer of milk and cleaning.

14. A bulk milk tank shall be installed in a milk house.

3. When any portion of a tank extends outside the milk house, the following are required:

b. The portion of the tank mounted outside the milk house shall be high enough to permit the inspection and sampling of milk and to allow for the reading and complete removal of the gauge or dipstick of the milk tank.

1. A bulk milk tank shall be installed to ensure that:

a. It is installed to an appropriate size that permits the installation of a bulk milk tank having free space around it to allow for the required operations such as inspection, transfer of milk and cleaning.

b. The ceiling is high enough to permit the inspection and sampling of milk and to allow for the reading and complete removal of the gauge or dipstick of the milk tank.

14. A bulk milk tank shall be installed in a milk house.

3. When any portion of a tank extends outside the milk house, the following are required:

b. The portion of the tank mounted outside the milk house shall be high enough to permit the inspection and sampling of milk and to allow for the reading and complete removal of the gauge or dipstick of the milk tank.

1. A bulk milk tank shall be installed to an appropriate size that permits the installation of a bulk milk tank having free space around it to allow for the required operations such as inspection, transfer of milk and cleaning.

2. A bulk milk tank shall be installed to an appropriate size that permits the installation of a bulk milk tank having free space around it to allow for the required operations such as inspection, transfer of milk and cleaning.

3. When any portion of a tank extends outside the milk house, the following are required:

b. The portion of the tank mounted outside the milk house shall be high enough to permit the inspection and sampling of milk and to allow for the reading and complete removal of the gauge or dipstick of the milk tank.
Bulk tank

4. A bulk milk tank installed in a milk house shall be used exclusively for the storage and cooling of milk;

Bulk tank

4.2. A bulk milk tank installed in a milk house shall:

4.2.a. have a sufficient capacity to hold the milk between pickups;

4.2.b. have mechanical agitation capable of restoring uniformity of all milk constituents throughout the tank without splashing or churning of the milk;

4.2.c. not use air agitation;

4.2.d. be equipped with intermittent controlled agitation that provides a minimum of 5 minutes of agitation every hour or longer if necessary to keep the milk homogeneous;

4.2.e. be equipped with an outlet cap.

Storage and cooling

4.4. A bulk milk tank shall be emptied at least once every two days for cow milk, unless approval for a longer period is granted by the Regulatory Authority.

Cleaning and sanitizing

Q55: Do you have a functioning safety switch or fail-safe system in place to avoid accidental entry of wash water into the tank?

Animal traceability

Q18: Do you identify all cattle according to the National Livestock Identification for Dairy (NLID) program or according to Agri-Tracabilité Québec (ATQ)?

CA2-S5-BP1. Identify all cattle at birth with an approved national ear tag according to the NLID program.

Cattle born at the farm:

- Affix ear tags. Timing: Farm-born: In the 7 days following the birth of the animal or before its departure from the livestock operation, whichever comes first. Pasture-born: In the 5 months following the birth of the animal or before its departure from the livestock operation, whichever comes first.

- When ear tags are affixed, activate by reporting required information to National System. Timing: In the 7 days following the identification of the animal or before its departure from the livestock operation, whichever comes first.
Cattle movement

Traceability

CA2-S5-BP3. Document all cattle movement and disposals.

Traceability

Cattle traceability

CA2-S5-BP3. Document all cattle movement and disposals.

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CA2-S5-BP3. Document all cattle movement and disposals.
National Dairy Code (NDC)

Equipment cleanliness

Milkhouse cleanliness

Biosecurity CA3-S3-BP1, CA3-S3-BP2, NDC 18, CQM Q47, CQM Q54, CA-S1-BP3

Labels

NDC 26.a, b, c

NDC 12.2, CQM Q3

Equipment for cleaning available

Sanitation

Sink

Adequate procedures

NDC 11.1.a, b

NDC 9.1.b

Approved

Sink-trapped drain

NDC 12.1, CQM Q4, Q53, Biosecurity

NDC 14.b

Written program

Reference Summary

Chemicals

Pesticides

Fertilizer use

NDC 26.a, b, c

NDC 12.2

NDC 29, CQM Q53

Storage

Adequate procedures

NDC 28, CQM Q2

Chemicals

Pesticides

Fertilizer use

CQM Q46

See Q46: Do you use approved cleaning products according to the label and according to provincial dairy regulations?

CQM Q47

See Q47: Do you regularly inspect and record the cleanliness of cleaning and sanitizing equipment (e.g. receiver jar and bulk milk tank)?

CQM Q54

See Q54: Are the milk house and external surfaces of the milking equipment (e.g. receiver jar and bulk milk tank) sanitised and drained immediately before use.

CQM Q65

See Q65: Do you have a written corrective action plan on how to address dirty milk contact surfaces?

ProAction / National Dairy Code

Sub-category

CA3-S3-BP3

CA-S1-BP3

Biosecurity CA3_S3-BP1, CA3-S3-BP2, NDC 18, CQM Q47, CQM Q54, CA-S1-BP3

Biosecurity CA3_S3-BP1, CA3-S3-BP2, NDC 18, CQM Q47, CQM Q54, CA-S1-BP3

CA-S1-BP3

Animal Care Assessment Program (ACAP)

Traceability

Environmental Sustainability

Environmental Symposium - November 2013

Environmental Symposium - November 2013

Validation Checklist Version 3.1

Validator Checklist - December 27, 2013

Producer Guide - August 6, 2013

Bovine producer - July 5, 2010

(Sixth Edition, September 2013)

(Producer Guide - August 6, 2013)
Q15. Do you have pet foods on your farm or feeds that are labeled not for use for ruminants (i.e. clearly labeled with the warning: Feeding this product to cattle, sheep, deer or other ruminants may cause severe adverse health effects)?

Q16. Do you have a system in place to track and trace feed back to the original supplier?

Q17. Do all vehicles and equipment on the farm enter and exit through a wash system prior to entering the milking area?

Q18. Are all vehicles and equipment cleaned and sanitized before entering the milking area and after leaving the milking area?

Q19. Does the bulk milk grader in your facility have operator training and a quality management plan?

Q20. Do you ensure that all perishable milks are transferred to the bulk milk truck within the time limits stated in the Standard Operating Procedure for your milking system cleaning?

Q21. Are all parts of the milking system cleaned and sanitized after each milking?

Q22. Are all milking system components cleaned and sanitized after each milking?

Q23. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q24. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q25. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q26. Are all milking system components maintained and replaced when necessary?

Q27. Do you have a written Standard Operating Procedure for cleaning and sanitizing the milking system and accessories?

Q28. Are all cleaning and sanitizing procedures followed during the transfer of the milk to the bulk milk truck?

Q29. Are all cleaning and sanitizing equipment items calibrated and tested at least annually?

Q30. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q31. Are all milking system components maintained and replaced when necessary?

Q32. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q33. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q34. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q35. Are all milking system components maintained and replaced when necessary?

Q36. Do you have a written Standard Operating Procedure for cleaning and sanitizing the milking system and accessories?

Q37. Are all cleaning and sanitizing procedures followed during the transfer of the milk to the bulk milk truck?

Q38. Are all cleaning and sanitizing equipment items calibrated and tested at least annually?

Q39. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q40. Are all milking system components maintained and replaced when necessary?

Q41. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q42. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q43. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q44. Are all milking system components maintained and replaced when necessary?

Q45. Do you have a written Standard Operating Procedure for cleaning and sanitizing the milking system and accessories?

Q46. Are all cleaning and sanitizing procedures followed during the transfer of the milk to the bulk milk truck?

Q47. Are all cleaning and sanitizing equipment items calibrated and tested at least annually?

Q48. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q49. Are all milking system components maintained and replaced when necessary?

Q50. Have you established and implemented a Standard Operating Procedure for your milking system cleaning?

Q51. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q52. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q53. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q54. Are all milking system components maintained and replaced when necessary?

Q55. Do you have a written Standard Operating Procedure for cleaning and sanitizing the milking system and accessories?

Q56. Are all cleaning and sanitizing procedures followed during the transfer of the milk to the bulk milk truck?

Q57. Are all cleaning and sanitizing equipment items calibrated and tested at least annually?

Q58. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q59. Are all milking system components maintained and replaced when necessary?

Q60. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q61. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q62. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q63. Are all milking system components maintained and replaced when necessary?

Q64. Do you have a written Standard Operating Procedure for cleaning and sanitizing the milking system and accessories?

Q65. Are all cleaning and sanitizing procedures followed during the transfer of the milk to the bulk milk truck?

Q66. Are all cleaning and sanitizing equipment items calibrated and tested at least annually?

Q67. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q68. Are all milking system components maintained and replaced when necessary?

Q69. Do you have a written cleaning and sanitation program accessible in the milk house that outlines the proper cleaning and sanitizing procedures for the milking system and surroundings?

Q70. Are all cleaning and sanitizing equipment items cleaned and sanitized after each use?

Q71. Are all cleaning and sanitizing records maintained for at least 30 days after each use?

Q72. Are all milking system components maintained and replaced when necessary?
National Dairy Code (NDC)  
CQM Q9
No animals in milking parlour except when

Communicable disease
NDC 9.1.i

Stocking density/resting areas
NDC 19.2.

Employees and visitors
Employees and visitors

Reference Summary
Sewage sludge
ACAP Q13

Employees and visitors
Licenced dairy farm

Manure management plan

Q1: Licenced dairy farm: Is your farm currently licenced to ship

ACAP Q10, ACAP Q11

Animal cleanliness
NDC 40.a, b, c

Housing
NDC 19.3

NDC 38.a, b

NDC 8.1.d, NDC 23.1,2, CQM Q6, CQM

Animal cleanliness
NDC 1, NDC 20

Miscellaneous

Manure
hygiene

Housing

Fencing

CAQP G15

CAQP G11

Fencing

Fencing/breeding areas

by Maria Leal, DFO
Date created: February 11, 2014

2. In the event of hand milking, a person shall not engage in wet

milking

CAQP G10

Fencing

No foot washing

CAQP G10

Fencing

Communicable disease

CAQP G10

Fencing

employees and visitors

CAQP G10

Fencing

Employees and visitors

BCC 35 a, b, c

Fencing

Employees and visitors

BCC 35 a, b, c

Fencing

Unenclosed dairy barn

BCC 220/01

Fencing

Unenclosed dairy barn

BCC 220/01

Manure management and animal cleanliness
Animal cleanliness

BCC 1, NECG 20

Manure management and animal cleanliness
Animal cleanliness

BCC 5.14, ACAP G15 a, b, c

Manure management and animal cleanliness

Milk transport plan

BCC 5.14, NECG G12,13, CSM Q12, CSM

Broodstock 03 June 2013

Biosecurity

Traceability

Environmental Sustainability

(Validator Checklist - December 27, 2013)

CA: Control Area; S: Strategy; BP: Best Management Practice

ProAction / National Dairy Code

Animal Care Assessment Program (ACAP)

Biosecurity

(ProAction Guide - August 6, 2013)

ProAction / National Dairy Code

Animal Care Assessment Program (ACAP)

Biosecurity

(ProAction Guide - August 6, 2013)

ProAction / National Dairy Code

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Biosecurity

(ProAction Guide - August 6, 2013)

ProAction / National Dairy Code

Animal Care Assessment Program (ACAP)

Biosecurity

(ProAction Guide - August 6, 2013)
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<tbody>
<tr>
<td>Temperature</td>
<td>Milk cooling and storage</td>
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<tr>
<td>Q1: Does the milk contained in the bulk milk tank or in other facilities meet the following conditions when the milk enters the buffer or storage tank?</td>
<td>NDC 10.4.c</td>
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<tr>
<td>Q2: Is the bulk tank temperature recorded and checked after each milking?</td>
<td>NDC 11.3</td>
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<td>Q3: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 12.4</td>
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<tr>
<td>Q4: Is the bulk tank temperature recorded and checked after each milking?</td>
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<tr>
<td>Q5: Does the milk contained in the bulk milk tank or in other facilities meet the following conditions when the milk enters the buffer or storage tank?</td>
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<tr>
<td>Q6: Is the bulk tank temperature recorded and checked after each milking?</td>
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<td>Q7: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 16.2</td>
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<td>Q8: Is the bulk tank temperature recorded and checked after each milking?</td>
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<tr>
<td>Q9: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 18.2</td>
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<tr>
<td>Q10: Is the bulk tank temperature recorded and checked after each milking?</td>
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<td>Q11: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 20.2</td>
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<tr>
<td>Q13: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 22.2</td>
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<tr>
<td>Q14: Is the bulk tank temperature recorded and checked after each milking?</td>
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<tr>
<td>Q15: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 24.2</td>
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<tr>
<td>Q16: Is the bulk tank temperature recorded and checked after each milking?</td>
<td>NDC 25.2</td>
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<tr>
<td>Q17: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 26.2</td>
<td>NDC 26.2</td>
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<tr>
<td>Q18: Is the bulk tank temperature recorded and checked after each milking?</td>
<td>NDC 27.2</td>
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<tr>
<td>Q19: Do you have a written corrective action plan that lists the procedures to be formulated and implemented for non-conformity with the temperature prescribed for milk in subsection (1)?</td>
<td>NDC 28.2</td>
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<tr>
<td>Q20: Is the bulk tank temperature recorded and checked after each milking?</td>
<td>NDC 29.2</td>
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</table>

Date created: February 11, 2014
By: Maria Leal, DFO
Operating Procedure to minimize the risk of shipping abnormal milk? (Required elements: Discard the milk from those quarters that have abnormal milk (e.g. mastitic milk, bloody milk) and the first three days in milk (colostrum) from inside the milk house.)

Operating Procedure to minimize the risk of shipping abnormal milk? (Required element: Cleaned, sanitized and dried (e.g. manure and teat dips removed) before the milk is transferred from inside the milk house.)

Operating Procedure to minimize the risk of shipping abnormal milk? (Required element: Cleaned, sanitized and dried teats).

Q38: Have you established and implemented a Standard Operating Procedure for milking? (Required element: Cleaned, sanitized and dried teats).

Q36: Have you established and implemented a Standard Operating Procedure for milking? (Required element: Cleaned, sanitized and dried (e.g. manure and teat dips removed) before the milk is transferred from inside the milk house.)

Q37: Do you ensure that all teats are thoroughly cleaned, sanitized and dried hygienically; after the first stream of milk from each teat and discard it.
<table>
<thead>
<tr>
<th>ProAction / National Dairy Code Category</th>
<th>Sub-category</th>
<th>Reference Summary</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miscellaneous</td>
<td></td>
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<tr>
<td>40.</td>
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<tr>
<td>a. measure the volume of milk contained in the producer's bulk milk tank;</td>
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<tr>
<td>b. draw a representative sample of milk from the producer's bulk milk tank or</td>
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<tr>
<td>c. draw a sample of milk by means of the mechanical sampler on the bulk milk truck; or</td>
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<tr>
<td>d. directly from the producer's bulk milk tank; using a sanitized, sanitized dipper placed in the milk line or sampling from a high point in the tank (for liquid milk) or an alternate dipper placed in the收益率 area of the tank, if regulated by the Regulatory Authority to assure uniformity of the milk; or</td>
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<tr>
<td>e. as otherwise prescribed by the Regulatory Authority;</td>
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<tr>
<td>f. draw a sample of milk, on a monthly basis or more often as prescribed by the Regulatory Authority, in an aseptic manner following agitation of the milk contained in the tank for 5 minutes; or</td>
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<tr>
<td>g. maintain all samples at a temperature greater than 0°C and less than or equal to 4°C and deliver them to the responsible person at the processing plant or other designated area;</td>
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<tr>
<td>h. record on a collection report all information required by the processing plant, Regulatory Authority or milk marketing agency;</td>
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<tr>
<td>Miscellaneous</td>
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<tr>
<td>41.</td>
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<tr>
<td>1. The bulk milk grader shall leave the milk in the bulk milk tank, where the milk in the tank, a. is abnormal in odour;</td>
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<tr>
<td>b. contains objectionable matter or other physical defects or abnormality;</td>
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<tr>
<td>c. is abnormal in temperature;</td>
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<tr>
<td>d. would, if transferred to the bulk milk truck, have a detrimental effect on the milk in the bulk milk truck or on subsequent transfers of milk;</td>
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<tr>
<td>e. is otherwise not of good quality; or</td>
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<tr>
<td>f. cannot be sampled.</td>
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<tr>
<td>2. The bulk milk grader shall, following the taking of the action referred to in subsection (1), issue a written notice to the producer detailing the reason for the rejection, or any other information required by a Regulatory Authority and as soon as possible thereafter inform the appropriate Regulatory Authority or milk marketing agency of this action.</td>
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<tr>
<td>3. Rejected milk as per section 41(1) must be identified such that it will not be used for human consumption.</td>
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<tr>
<td>Miscellaneous</td>
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<tr>
<td>42.</td>
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<tr>
<td>a. Bulk milk trucks shall be used exclusively for the transportation of milk, dairy byproducts or potable water unless otherwise authorized by the Regulatory Authority.</td>
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<tr>
<td>43.</td>
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<tr>
<td>a. A vehicle used to transport milk in containers must be equipped to protect the milk and the containers against any source of contamination. It must also be capable of preventing the temperature of milk from rising above 6°C until it is delivered to the dairy plant.</td>
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<tr>
<td>b. The tank of a transport vehicle shall be constructed in a manner such that the temperature of the milk cannot rise more than 2°C in 24 hours; and</td>
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<tr>
<td>c. equipped and designed with sufficient number of spray balls to allow for proper cleaning.</td>
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<tr>
<td>44.</td>
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<tr>
<td>1. When in use, the tank and accessories of the bulk milk truck shall be washed and sanitized at least once per day to ensure that the tank and accessories of the bulk milk truck are properly sanitized and the temperature of the milk is maintained below 6°C.</td>
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<tr>
<td>2. A bulk milk truck shall be equipped with a compartment to store hose, pump and any equipment used in the transfer of milk to protect them from any source of contamination.</td>
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<tr>
<td>45.</td>
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<tr>
<td>a. The tank of a transport vehicle shall be constructed and maintained in a manner such that the temperature of the milk cannot rise more than 2°C in 24 hours, and</td>
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<tr>
<td>b. equipment and designed with sufficient number of spray balls to allow for proper cleaning.</td>
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<tr>
<td>46.</td>
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<tr>
<td>a. Transfer depots shall be constructed and maintained in a manner such that the temperature of the milk cannot rise more than 2°C in 24 hours, and</td>
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<tr>
<td>b. equipment and designed with sufficient number of spray balls to allow for proper cleaning.</td>
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<tr>
<td>c. Be maintained free of pests.</td>
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<tr>
<td>d. Be constructed and maintained in a manner such that the temperature of the milk cannot rise more than 2°C in 24 hours, and</td>
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<tr>
<td>e. equipment and designed with sufficient number of spray balls to allow for proper cleaning.</td>
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<tr>
<td>f. Be maintained free of pests.</td>
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<tr>
<td>g. Be constructed and maintained in a manner such that the temperature of the milk cannot rise more than 2°C in 24 hours, and</td>
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<tr>
<td>h. equipment and designed with sufficient number of spray balls to allow for proper cleaning.</td>
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</tr>
<tr>
<td>i. Be maintained free of pests.</td>
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</tbody>
</table>


**National Dairy Code (NDC)**

**NDC 9.1.h**

50. Raw milk must meet the standards set out in Table 1.

**Milk**

**NDC 14.5.b, c**

Separate housing

**NDC 30**

NDC 16.1, 2, 3, 4, 5, 6, 7, 8. a, b

**Milk**

Not required

Reference Summary

Milk

Separate housing

Other animals

Miscellaneous

Miscellaneous

Other animals

drugs

Milk testing

Miscellaneous

Milk testing

Milk testing

and transfer

Milk

and transfer

transportation

Milk

Quick find

By: Maria Leal, DFO

Date created: February 11, 2014

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37. Plants, equipment and other processes used in the operation of a co-operative depot shall be used and operated in a correct, logical, safe and sanitary manner.

38. Milk receivers shall only be detached in an approved manner in the parlour where the milk is received.

39. Any cleaning equipment shall be conducted using a hose connected to a tank at the same at both ends.

40. Cleaning

40. Cleaning

41. Cleaning

42. Cleaning

43. Cleaning

44. Cleaning

45. Cleaning

46. Cleaning

47. Pesticides, sanitizers and any other products used in the operation of a depository shall be used in a correct, logical, safe and sanitary manner.

48. Milk transfers shall only take place in an approved transfer equipment.

49. Transfers of milk from one bulk milk truck to another shall be conducted using a hose connected to a tank at the same at both ends.

50. Raw milk must be stored in a tank at a temperature that will prevent the milk from freezing.

51. Samples taken from producers shall be tested as required by the Regulatory Authority to ensure compliance with the Code.

52. Milk samples taken from producers shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

53. Milk shall not be sold or transported unless the milk is determined to be wholesome.

54. A producer whose milk has been found to contain veterinary drug or any other residues in quantities in excess of the acceptable daily intake for the dietary intake of humans must not be sold or supplied until a subsequent bulk milk sample taken from the tank with which the milk was transported is tested negative.

55. Milk shall only be transported to another producer when the producer’s milk testing program has been approved by the Regulatory Authority.

56. Milk testing program shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

57. Milk testing program shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

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81. Milk testing program shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

82. Milk testing program shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

83. Milk testing program shall be tested using recognized methods in an accredited laboratory as designated by the Regulatory Authority.

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**National Dairy Code (NDC) - Biosecurity**

<table>
<thead>
<tr>
<th>NDC 9.2</th>
<th>ACAP Q1, Biosecurity CA2-S4-BP3</th>
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<tbody>
<tr>
<td>Doors, windows and openings</td>
<td>Biosecurity</td>
</tr>
</tbody>
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**ACAP Q1 c, ACAP Q28, Traceability**

<table>
<thead>
<tr>
<th>NDC 10.2</th>
<th>NDC 32</th>
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<tr>
<td>Separate housing</td>
<td>Written program</td>
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**Building design and construction**

<table>
<thead>
<tr>
<th>ACAP Q2, ACAP Q8, Biosecurity CA1-S4-NDC 4.a, b, c, NDC 5.a, b</th>
<th>CQM Q64</th>
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<td>Corrective action plans</td>
<td>Biosecurity CA3-S1-BP4, CA4-S4-BP1, Doors, windows and openings</td>
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<td>CQM Q83</td>
<td>NDC 11.2</td>
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</table>

**Biosecurity**

- separate housing
- building design and construction
- references summary

**Doors, windows and openings**

<table>
<thead>
<tr>
<th>CQM Q8</th>
<th>Broken needle</th>
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</thead>
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<tr>
<td>CQM Q28</td>
<td>Laneway free of manure</td>
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**Other species**

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<thead>
<tr>
<th>NDC 10.2</th>
<th>CQM Q63</th>
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<tr>
<td>Euthanasia</td>
<td>Diagnosis and treatment</td>
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**Treated animals**

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<tr>
<th>CQM Q62</th>
<th>NDC 11.2</th>
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<tbody>
<tr>
<td>Corrective action plans</td>
<td>Training</td>
</tr>
</tbody>
</table>

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**Pest control**

- In the entry of pests.
- doors and fittings that are kept closed when not in use.
- Prevent the entry of insects, birds, rodents or other pests.
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- Prevent the entry of insects, birds, rodents or other pests.

**Training**

- Establish a written and implemented Standard Operating Procedures (SOPs) for the following activities:
  - Farm operations and hygiene procedures.
  - Farm operations and hygiene procedures.
  - Farm operations and hygiene procedures.
  - Farm operations and hygiene procedures.
  - Farm operations and hygiene procedures.
  - Farm operations and hygiene procedures.

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**Biosecurity CA4-S4-BP1**

- Communicate your biosecurity plan.
- Train and educate your personnel.
- Involve your entire farm team in the design of the biosecurity program.
- Train all personnel in general sanitation and hygiene procedures.

**Biosecurity CA3-S1-BP4**

- Train all personnel in general sanitation and hygiene procedures.
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**Biosecurity CA1-S4-BP2**

- Perform diagnostic tests (milk culture, serology) as required on sick animals.
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**Traceability**

- To transport or cause to be transported or to receive or cause to be received any bovine animal which does not have at least one tag affixed according to regulations;
- To transport or cause to be transported or to receive or cause to be received any bovine animal which does not have at least one tag affixed according to regulations;
- To transport or cause to be transported or to receive or cause to be received any bovine animal which does not have at least one tag affixed according to regulations;
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**Standard Operating Procedure (SOP)**

- If you are interested in using and implementing an integrated animal health management program (includes: feed testing companion animals, diagnosis and treatment site, whose treatment resulted in an irretrievable diagnosis and treatment site, whose treatment resulted in an irretrievable diagnosis and treatment site, whose treatment resulted in an irretrievable diagnosis and treatment site, whose treatment resulted in an irretrievable diagnosis and treatment site, whose treatment resulted in an irretrievable diagnosis and treatment site, whose treatment resulted in an irretrievable.
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**Animal Care Assessment Program (ACAP)**

- Train all personnel in general sanitation and hygiene procedures.
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**Quick-Test**

- Quick-Test.
- Quick-Test.
- Quick-Test.
- Quick-Test.
- Quick-Test.
- Quick-Test.

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**By: Maria Leal, DFO**

Date created: February 11, 2014
<table>
<thead>
<tr>
<th>Reference Summary</th>
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<th>Sub-category</th>
<th>Water quality</th>
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<tr>
<td>NDC 6.a, NDC 9.1.a, NDC 10.4, Bovine CA1-S5-BP4</td>
<td>CQM Q59</td>
<td>Biosecurity CA1-S5-BP4</td>
<td>Do you:</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Annually test the water used for milking equipment sanitation for the microbiological parameters determined by the provincial health authority?</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Ensure the water meets microbiological parameters?</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>- Keep or record the water test results?</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Q60: Do you keep a record of any problems that have occurred regarding water quality and the corrective actions taken?</td>
</tr>
</tbody>
</table>

- A dairy farm shall be equipped with a water source having non-detectable levels of Escherichia coli bacteria per 100 ml. for milking operations.
- A milking parlour shall be equipped with a pressurized hot and cold running water system having non-detectable levels of Escherichia coli bacteria per 100 ml. that is protected from contamination to the water.
- A milk house shall be equipped with a pressurized hot and cold running water system having non-detectable levels of Escherichia coli bacteria per 100 ml., and that is protected from contamination to the water.