Draft for Comments Only

# Draft Indian Standard REQUIREMENTS FOR GOOD AGRICULTURAL PRACTICES - IndiaGAP

# **DAIRY BASE**

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#### **FOREWORD**

(Formal clause would be added later)

Considerable milestones have been reached in productivity of farm produce in the country. Concerns about food safety and quality, environmental protection, worker safety and welfare have also gained importance. Thus, it is desirable to set up control and compliance systems for various kinds of farm produce covering horticulture, floriculture, food grains, aquaculture, livestock, poultry, etc. In this context, it is necessary to pay attention to the quality of production practices requiring minute attention at different aspects of production, storage, handling and distribution.

There are different systems and standards available for control measures for processing of food meant for human consumption and feeds for animals producing food for human consumption. The areas where appropriate control measures need to be strengthened are farms producing raw material such as food grains, fruits and vegetables, floriculture produce, aquaculture produce, livestock products, etc, to ensure sustained supply of produce of the desirable quality.

Although grade standards on size, shape, colour and local preferences are available for most of the agricultural produce marketed and consumed in India, their quality in terms of maturity standards, residues of pesticides and other contaminants, microbial loads, etc. have not been adequately covered. Good agricultural practices (GAP) have a bearing on these parameters. In other words, a farm producing raw material for direct consumption or for further processing and following GAP would have an advantage in terms of safety and quality over the other farms. Thus, these practices would add value to the produce.

In India, agricultural practices are highly localized occupations and display a lot of variability in cultural practices and varietal preferences across regions. Further, with the opening up of the world market, there is a flow of trade in the agricultural products. It is, therefore, necessary to define and assign certain common minimum standards to facilitate trade in these products and to win the confidence of the consumers within the country and outside.

Such standards envisaging focused approach for implementing good agricultural practices, traceability, etc, through appropriate infrastructure, record keeping and monitoring would reap following broad benefits:

- a) Development of basic infrastructure at the field level;
- b) Build up culture for good agricultural practices by the farmers;
- c) Uniform approach across farms regardless of their sizes;
- d) Increased awareness among the farmers as well as the consumers about the need for consumption of good quality and safe food;
- e) Traceability through complete integration of food chain;
- f) Improvement in the environment as well as soil fertility;
- g) Worker safety and welfare;
- h) Reputation in the international market as a producer of good quality and safe produce; and
- j) Overcoming the Technical Barriers to Trade (TBTs).

With this in view this draft Indian Standard has been formulated to standardize dairy based agricultural practices in India keeping in mind the best of international practices and suiting the needs of the Indian producer.

This draft standard is part of a series of Indian standards on good agricultural practices to be developed.

In the formulation of this draft standard considerable assistance has been derived from the draft document prepared by Agricultural and Processed Food Products Export Development Authority (APEDA).

NOTE – The standards given in Annex B may be read to facilitate the implementation of this standard and are for guidance purpose.

### 1 SCOPE

This draft Indian Standard covers the control points and compliance criteria necessary to be followed by the producers (individual producers and/or members of a producer group) of Milk.

# 2 TERMINOLOGY

For the purpose of this standard, the following definitions shall apply.

- **2.1** Good Agriculture Practices Practices that address environmental, economic and social sustainability for on-farm processes, and result in safe and quality food and non-food agricultural products.
- **2.2 Applicant Producer/Producer Group** –Individual/organization that has applied for certification to IndiaGAP certification body.
- **2.3 Hazard** –A biological, chemical, physical agent in, or condition of, food with the potential to cause an adverse health effect.
- **2.4** Individual Producer A person/organization legally responsible for on farm production, who retains ownership of all the produce covered in the IndiaGAP licence.
- **2.5** Inspection An examination of all agricultural practices in order to verify compliance to requirements specified in this standard.

- **2.6 Water, Potable** Water which does not contain objectionable pollution, contamination, minerals, or infection, and is considered satisfactory for domestic consumption.
- **2.7 Record** Document showing objective evidence of the tasks performed and results achieved.
- **2.8 Self-Inspection** Internal inspection of the registered product carried out by the grower on his/her farm using control points and compliance criteria.
- **2.9** Traceability The ability to trace the history, use or location of a product (i.e., the origin of materials and parts, processes applied to the product, or its distribution and placement after delivery) by means of a record.
- **2.10** Worker Any person on the farm that has been contracted to carry out a task. This includes farm owners and managers.
- **2.11 Producer Group** A recognized group of producers applying for certification with an internal procedure and internal control of all the members registered to the IndiaGAP requirements, which and complying the requirements as specified in this standard.
- **2.12** Field Separate unit of land within a farm.
- **2.13** Farm A farm is an agricultural production unit or group of agricultural production units; covered by same operational procedures, farm management.
- **2.14** Environment Surroundings in which an activity takes place including air, water, land, natural resources, flora, fauna, humans, and their interrelation.
- **2.15** Customer A customer is anyone who purchases products or services from a supplier.
- **2.16** Certification All actions leading to the issuance of an IndiaGAP licence.
- **2.17** Waste Any materials unused and rejected as worthless or unwanted
- **2.18 Standard Operating Procedure** A written document which details an operation, analysis, or action whose mechanisms are prescribed thoroughly and which is commonly accepted as the method for performing certain routine or repetitive tasks.
- **2.19 Home Mixer** The production of home mixed feeds that do not leave the farm where they were produced. These are divided into producers who mix or blend feed on farm for own use using premixes or additives (creating a compound feed), and producers who mix ingredients on farm, but do not use pre-mixes or additives (and therefore do not create a compound feed).
- **2.20** Compound Feed Compound feeds (which can be complete or complementary), that may be produced using any ingredients (except medicated feed/supplements) as raw materials. compound feeds exclude the production of ingredients such as forage or grains (simple feed materials), pre-mixtures, additives or medicated feeds (prepared feed supplements), etc.

#### 3 CONTROL POINTS AND COMPLIANCE CRITERIA

- **3.1** Control points and compliance criteria required to be followed by the applicant producer (individual producer and/or member of a producer group) as well as by the Certification Body for independent verification of the agricultural practices that have gone into the production of the produce are given in Annex A. In addition, the applicant producer (individual producer and/or member of a producer group) shall demonstrate compliance with all applicable statutory and regulatory requirements.
- 3.2 In addition to 3.1, the applicant producer (individual grower and/or member of a grower group) shall demonstrate compliance with Control Points and Compliance Criteria laid down in 'Draft Indian Standard Requirements for Good Agricultural Practices India GAP Livestock Base'.
- 3.3 These criteria are marked as 'Major' or 'Minor' or 'Reco'. The criteria marked as 'Major' have a definite effect on the safety and quality of the produce and shall, therefore, be complied with, or shall give adequate assurance about the safety and quality of the produce. The criteria marked as 'Minor', though have a bearing on quality, are those which, if implemented, would provide an advantage to the assessment for IndiaGAP certification. The criteria marked as 'Reco', are those, which though may not have direct bearing on safety and quality of produce but may have other benefits to the producer and are recommended for implementation and are advisory in nature.
- **3.4** For the purpose of verification, a graded pattern given below shall be followed for grant of IndiaGAP licence:

Category of Licence	Compliance of Major Requirements	Compliance of Minor
	in Percent	Requirements
		in Percent
lndiaGAP – A	100	90
IndiaGAP – B	100	80
lndiaGAP – C	100	75

# 4 BIS IndiaGAP CERTIFICATION

**4.1** BIS IndiaGAP certification shall be as prescribed under the provisions of *Bureau of Indian Standards Act*, 1986 and Rules and Regulations framed thereunder. The details of the conditions under which the licence may be granted to producer (individual producer and/or member of a producer group) may be obtained from the Bureau of Indian Standards.

# ANNEX A

# (Clause 3.1) CONTROL POINTS AND COMPLIANCE CRITERIA

	Item	Level	IndiaGAP Requirements	Compliance Criteria
A-1	LEGAL REGISTRATION			
A-1.1	Legal Registration of the Farm	Major	Is the dairy farm registered with the relevant competent authority, where required by national legislation?	Farmer to provide registration document. Not applicable only where no national requirement.
A-2	FEED			
A-2.1	Evidence of Availability of Scientific Feeding Scales	Minor	Does the farmer seek nutritional advice for establishing feeding regime of dairy cattle?	Records exist confirming the receipt of advice from a qualified source i.e. reputed (reputable feed company or recognized individual).
A-2.2	Availability of Written Feeding Plan and Evidence of its Implementation and Regular Updation	Minor	Is an adequate and suitable written feed plan produced, implemented and reviewed at least twice a year?	Written feed plan available and signed by advisor available and updated regularly. Review the feed plan for implementation, cross referenced to the which is bought and forage which is and home produced; and its ability to provide stated level of maintenance and production requirements.
A-2.3	Adequacy of Trough Feeding Space and Evidence of no Floor Feeding	Minor	Do feed systems provide sufficient access for all ages and weights of cattle to avoid bullying? Is floor feeding inside the pens practiced?	Visual assessment where possible or farmer to describe how he complies. Not applicable only where no feeding system.

A-3	HOUSING AND FACILIT	IES		
A-3.1	General			
A-3.1.1	Availability of Solid Dry Lying Areas	Minor	Are there solid and dry lying areas in the housing?	Inspect housing for solid and dry lying areas. Not applicable only if no housing other than parlour.
A-3.1.2	Availability of Animal Friendly Access Area	Minor	To minimize the risk of injury to cows, are all access ways maintained in a sound condition?	Inspect access ways for uneven surfaces, sharp objects and obstacles.
A-3.1.3	Separation of Horned and Dehorned Animals	Minor	Are horned and horned cattle kept separate?	Inspect stock and ask workers to demonstrate awareness at interview. Not applicable where no housing
A-3.1.4	Construction of Housing and Equipment with Ease of Cleaning Features	Reco	Are housing and equipment constructed in such a way that these facilitate easy cleaning (avoid dead corners etc)?	Inspect facilities for ease of cleaning. Not applicable where no housing
A-3.1.5	Adequacy of Lying Areas	Reco	When not housed, are there adequate, dry, lying and loafing areas?	Inspect grazing stock where possible and/or ask workers/farmer to explain policy. Not applicable if permanently housed.
A-3.1.6	Signs of Stress, if any, and its Root Cause	Reco	Is stock exposed to external sources of stress?	Observe stock for signs of stress from sources such as excessive noise, other livestock or inappropriate handling. Ask farmer/workers to demonstrate awareness to find root cause.
A-3.1.7	Evidence of Complete Cleaning of All Sheds/Spaces at least Annually	Minor	Is housing thoroughly cleaned once a year?	Visual assessment of housing and workers/farmer to demonstrate

				awareness. Not applicable, if no housing.
A-3.1.8	Regular Cleaning of All Equipment, Including Air conditioners/Coolers	Reco	Is equipment such as air conditioners and coolers regularly cleaned?	cleaning of equipment
A-3.2	<b>Hospital Plans</b>			
A-3.2.1	Adequacy of Infrastructure for Providing Proper Veterinary Care	Minor	Is provision made for the segregation of sick and injured stock and does it give good access for veterinary treatment, facilities for controlled treatment, adequate lighting and cleanable internal wall surfaces to at least 2 meters?	Visual assessment.
A-3.3	Availability of Independent Cubicles, when Required		Is independent cubicle accommodation made available, when required.	Visual assessment.  Not applicable if no Kennels/Cubicles.
A-3.3.1	Behaviour of Cattle in Cubicles	Minor	Do the cubicles allow cows to behave normally when lying down, ruminating and getting up?	Observe stock in cubicles where possible for ease of access/normal behaviour. Workers to demonstrate awareness.
A-3.3.2	Provision of Comfortable Dry Bedding	Minor	Is a dry and comfortable bedding area with clean, dry bedding provided where housed?	Visual assessment of housed stock where possible and farmer/workers to explain policy, and depth of bedding to ensure dryness.
A-3.3.3	Policy on Provision of Clean and Dry Bedded Area	Minor	Are cleaning and bedding-up routines consistent with maintenance of a	Visual assessment of housed stock where possible and farmer/workers to

			clean and dry bedded area?	explain policy.
A-3.3.4	Adequacy of Bedding to Provide Comfort and Protection from Injuries	Minor	Is special attention paid to ensuring that sufficient bedding is provided to protect cattle from injuries?	Visual assessment of housed stock where possible and farmer/workers to explain policy.
A-3.3.5	Provision of Adequate Space Per Head	Minor	Is at least one space per cow provided, unless adequate additional loose-housing is easily accessible?	One cow space/ cubicle available for each cow.
A-3.3.6	Provision of Extra Space for Emergencies (Preferably 5 percent more)	Reco	Are more spaces available than there are cows in any given management group, preferably up to 5 percent more?	Where additional loose housing is not available, spaces available exceed maximum number of cows to be housed at any one time by at least 5 percent.
A-3.3.7	Adequacy of Loafing Area for All Cows	Minor	Is a suitable loafing area provided, which is large enough to accommodate all cows in the management group? Are areas calculated on the average of the largest ten per cent of the group?	Records demonstrate loafing areas have been calculated in accordance with the Dairy Guideline, Annex C. Areas must be calculated on the average of the largest 10 percent of the group.
A-3.3.8	Provision of Animal Friendly Comfortable Housing	Minor	Are systems designed to provide comfortable accommodation?	cubicles are the right size for the animals present. In particular, look for cows with signs of back strain and discomfort.  Workers/farmer to demonstrate awareness at interview.
A-3.4	Yard Accommodation (Not	Applica	ble, If No Yard Accomi	nodation)
A-3.4.1	Adequacy of Loose Housing Space for All Animals	Minor	Do loose housing systems allow sufficient space for all cows to lie down	Visual assessment and workers to demonstrate awareness at interview. Calculated stocking

			simultaneously, ruminate and rise without difficulty in accordance with stock density Dairy guideline - Annex C?	density record available.
A-3.4.2	Sufficiency of Available Loafing Area for All Cows	Major	Is there a loafing area which is large enough to accommodate all cows in the management group?	Written calculation in accordance with Dairy guideline - Annex C. Loaf areas must meet the required stocking density.
A-3.4.3	Stocking Density for Loafing Area to be as Per Dairy Guideline	Reco	Are areas calculated on the average of the largest 10% of the group?	Areas are calculated in accordance with Dairy guideline - Annex C and areas meet the stocking density criteria.
A-3.4.4	Adequacy of Bedding	Minor	Is there adequate dry clean bedding to ensure reasonable comfort to the animals?	
A-3.4.5	Routine Maintenance of Cleanliness of the Housing	Minor	Are mucking out and bedding-up routines consistent with the maintenance of clean, hygienic conditions and the avoidance of excessive soiling of cattle?	Visual assessment and workers to demonstrate awareness at interview.
A-4	DAIRY HEALTH			
A-4.1	Animal Health Care Through Atleast One Veterinary Inspection Per Quarter and Maintenance of Health Records	Reco	Does all animals undergo four veterinary inspections per annum (approximately one per quarter)? Are detailed records kept to allow the herd's health and welfare status to be monitored and, if the vet identifies a problem corrective action taken in time?	Records to demonstrate (i) veterinary inspection 4 per annum (ii) actions required/taken following the visit available.

A-4.2	Veterinary Health Plan	Major	Does the veterinary health plan show routine preventive treatments (e.g. foot care, mastitis prevention, vaccination and worming programmes etc.)?	Assess the herd health plan for routine prevention treatments (if applicable): Foot care; Mastitis; Vaccinations; Worming (Identify "problem" cows and study their individual records).
A-4.3	Maintenance of Records to Monitor Health of the Herd	Minor	Are records kept to monitor herd health?	Identify individual cows and study their records for the following: General herd health (death, illness and vet visits), Feet problems (treatment, drugs and medication, response to treatment), Calf health - record major calf diseases and illness, Problems at calving - difficult calving, retained placenta, urogenital infections etc., - metabolic disorders caused by incorrect nutrition - staggers, milk fever etc, incidence of mastitis (preventative measures and treatments), - problems relating to reproduction -calving, abortion, services, infertility treatments, etc.
A-4.4	Microbial Load and Milk Pathogens to be as per Statutory Requirements	Reco.	Are results of bulk milk analyses on farm level used to determine product quality, animal welfare and animal health?	The somatic cell count and the total bacteria count give effective information on product quality, animal welfare and animal health. The number of somatic cells and germs in the raw milk must comply with local specifications.

A-5	MILKING			
A-5.1	Milking Schedule	Major	Are cows in milk milked regularly?	Farmer to explain the milking routine.
A-5.2	Provision of Antislippery Floors in the Milk Parlour	Minor	Are milking facilities including floors constructed so as to minimize hazards to cows?	Inspect the milking area for any hazards to cows i.e. slippery floors, obstructions, sharp edges etc.
A-5.3	Animal Friendly Milking Parlour and Comfortable Milking Machines	Minor	Is milking parlour animal friendly and machines and other related milking equipment cause no welfare problems when cows are being milked?	Observe cows being milked for discomfort and/or examine records for plant maintenance. Farmer to explain maintenance policy. Not applicable if no milking parlour and no milking machines used for milking.
A-5.4	Procedure for Preventing Entry of Milk in Food Chain from the Cows within the Withdrawal Period	Major	In addition to the requirements for recording the administration of medicines to the milch cattle, is a system in place and implemented to ensure that milk from cows within the withdrawal period for a medicine (if applicable), is disposed off and does not enter the food chain?	and medicines administered in the
A-5.5	Cleaning of Udders Prior to Milking	Major	Does the milking routine ensure that prior to milking udders are clean and dry?	Observe milking and/or ask farmer to explain policy.
A-5.6	Washing of Soiled Cows Before Milking and Availability of Potable Water for Cleaning of Milking Utensils and	Major	Is clean and potable running water available for cleaning of soiled cows, rump bars and floors during milking available and	Clean and potable running water, for use with the pressure hose, available in milking area and farmer to explain

	Equipment.		is potable water for the cleaning of milking machines available?	policy.
A-5.7	Policy for Mixing of Milk from Indisposed Cows	Major	Does the milk from indisposed cows enter the collection system without inspection for abnormalities or infection?	Observe milking and/or ask farmer to explain policy.
A-6	MILKING FACILITIES			
A-6.1	Milking Equipment			
A-6.1.1	Records of Regular Testing of Milking Machines	Major	Are milking equipment tested regularly, at least once a year and serviced as per industry and manufacturer's requirements and a record kept of reports, results and tests?	manufacturer's
A-6.1.2	Records of Replacement of Disposable/Wearing Parts like Teat Cup Liners, etc	Minor	Are records of the replacement of teat cup liners and other wearing parts replaced in accordance with manufacturer's directions kept?	Records of replacements. Not applicable when hand milking only.
A-6.1.3	Records of Temperature of Potable Water Used in the Wash Cycle and Judicious Use of Chemicals	Major	Are records kept to: - ensure that the temperature of potable water used in the wash cycle is adequate and constant? - ensure that cleaning chemicals used in the equipment are used in accordance with directions?	Visual assessment where possible or workers to demonstrate awareness at interview. Not applicable when hand milking only.

A-6.2	Milking Parlour			
A-6.2.1	Absence of Vermins, Pests, Birds or Other Animals in the Milking Area/Parlour and Adequate Cleanliness	Major	Is there an evidence of vermin, birds or domestic pets etc in the milking area/parlour and there is no potential hazard from gross contamination? Are the walls, doors and floors, easily cleanable with sufficient lighting; are external doors and windows weatherproof, with no chance of harboring vermins? Is milking equipment clean and maintained in accordance with manufacturer's instructions? Are floors adequate and well drained, with no redundant equipment/tools and excessive dust?	Visual assessment of the milking area/ parlour for evidence of: - presence of vermins, dogs, cats, birds, rodents, insects; non functional lights; easily cleanable surfaces; adequate lighting for cows to see and operators to function efficiently; no rubbish; clean equipment; well maintained, non-slippery and self draining floors; regular cleaning.
A-6.3	The Dairy (Milk Collection	/Storage	)	
A-6.3.1	Adequacy of Hygiene in the Milking Area/ Parlour	Major	Is there adequate security measures to prevent unauthorized access when unattended; personal hygiene facilities; absence of birds, vermin, cats and dogs; measures taken to control insects? absence of harborage sites for vermins; absence of non-dairy specific items and hazards from unprotected lights adequate floors; absence of mess or	compliance, inspect the

A-6.3.2	Cleanliness of Entire Dairy Farm	Major	rubbish; washable walls and doors; adequacy of measures to prevent exposure to the inclement weather and no smoking?  Is the dairy farm kept clean at all times?	The entire dairy farm is clean and tidy.
A-6.4	Milk Collection Equipment	: (Bulk T		orean and nay.
A-6.4.1	Cleanliness and Hygiene of Milk Collection Equipment	Major	Are all milk collection equipment clean and kept closed when not in use and is a routine maintained for this cleaning?	Visual assessment and ask workers to demonstrate awareness at interview.
A-6.4.2	Cooling of Raw Milk after Milking	Major	Is milk cooked to less than 8°C if stored for over 2 hours from the time of milking and less than 6°C if not collected daily?	Visual assessment of the temperature of milk in store and workers to demonstrate awareness.
A-6.4.3	Hygienicy Design of Milking Equipment and Milk Collection/Storage Vessels	Minor	Are all materials and/or surfaces touching raw milk made of materials that will avoid contamination?	All materials and/or surfaces touching raw milk are made of stainless steel or materials with comparable quality to aid in hygienic milking and its hygienic storage.
A-6.5	Bulk Tanker/Vehicle Stand	lings		
A-6.5.1	Hard and Dry Standing for Milk Transport Vehicles	Major	Is there an area of well-drained hard standing adjacent to the dairy to facilitate vehicles?	Visual assessment of collection area for absence of standing water.
A-6.5.2	Maintenance of Hygiene of Such Hard Standings	Major	Are all such areas kept clean to prevent contamination?	Visual assessment of hard standings for cleanliness.
A-6.5.3	Adequate and Obstruction Free Access to Hard Standings	Reco	Is access to this area adequate, hygienic and free from	The milk collection vehicles are able to access, load the milk

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			obstruction?	and exit the facility without obstruction from potholes, slippery surfaces or any other obstructions.
A-7	HYGIENE			
A-7.1	Hygienic Garments of Milk Handlers	Major	Are clean and hygienic garments worn by those involved in the milking process and handling of milk?	Visual assessment where possible or workers to demonstrate awareness at interview.
A-7.2	Personal Hygiene of Milk Handlers	Major	Are all milk handlers healthy and have no wounds etc. on their hands?	Visual assessment where possible or workers to demonstrate awareness at interview.
A-7.3	No Diseased Person Handles Milk	Major	Are milking workers suffering from notifiable diseases not involved in any aspect of the dairy unit?	Visual assessment where possible or workers to demonstrate awareness at interview.
A-7.4	Cleaning of Arms and Hands by All Persons Handling Milk	Major	Do all dairy persons regularly clean their arms and hands after entry in the dairy premises?	Visual assessment where possible or workers to demonstrate awareness at interview.
A-8	CLEANING AGENTS AN	D OTHE	R CHEMICALS	
A-8.1	Judicious Use of Cleaning Agents, Pesticides and Other Chemicals as per Instructions	Major	Are instructions for use strictly followed where chemicals, pesticides or cleaning agents are used?	Workers to demonstrate awareness at interview.
A-8.2	Use of Permitted Chemicals/Lubricants, etc	Major	Are only chemicals and/or lubricants that are registered for use on a dairy farm by official bodies, used in the milking plant or in the buildings?	Farmer to demonstrate by record/labels that chemicals and/or lubricants are approved for use in the dairy.
A-8.3	Use of Approved Methods of Pest Control,	Major	Are only pest control methods or treatments	Workers to demonstrate awareness at interview

	etc		approved by the relevant competent authority used?	and products to be inspected for approval by the appropriate competent authority.
A-8.4	Safe Storage of Chemicals Away from Milking Facilities	Major	When not in use, are chemicals stored in a secure store, remote from the milking facilities?	Availability of separate store in which all chemicals for use in the dairy/ milking area are stored.
A-8.5	Availability of Manufacturer's Instructions for Use of Cleaning Agents and Other Chemicals	Minor	Are manufacturers' data sheets of cleaning and other chemical agents available for use?	Data sheets of cleaning and other chemical agents available.

# ANNEX B

(Foreword, Note)

# INDIAN STANDARDS WHICH FACILITATE IMPLEMENTATION OF THIS STANDARD (For guidance only)

Sl No.	IS No.	Title	
1.	IS 1982:1971	Code of practice for ante-mortem and post-mortem inspection of meat animals ( <i>first revision</i> )	
2.	IS 2491:1985	Food Hygiene – General Principles – Code of Practice ( <i>second revision</i> )	
3.	IS 2732:1985	Code of practice for poultry housing (second revision)	
4.	IS 2733:1985	Code of practice for sheep and goats housing (first revision)	
5.	IS 2981:1964	Layout plan for dairy laboratories	
6.	IS 5238:2001	Transport of poultry - Code of practice (second revision)	
7.	IS 5253:1969	Guidelines fro cleaning and sterilizing dairy equipment	
8.	IS 5284:1969	Recommendations for community milking shed	
9.	IS 6027:1970	Recommendations for farm cattle housing for large dairy farms	
10.	IS 6558:1972	Code of practice for cold storage of shell eggs	
11.	IS 6559:1972	Code of practice for ante-mortem and post-mortem inspection for poultry	
12.	IS 6692:1972	Method of milk recording of cattle	
13.	IS 7005:1973	Code of hygienic conditions for production, processing transportation and distribution of milk	
14.	IS 7049:1973	Code for handling, processing, quality evaluation and storage of poultry	
15.	IS 7607(Part 1):1975	Code of practice for keeping dairy accounts: Part 1 Primary milk collection units	
16.	IS 7607(Part 2):1975	Code of practice for keeping dairy accounts: Part 2 Market milk plants	
17.	IS 7607(Part 3):1975	Code of practice for keeping dairy accounts: Part 3 Products	

		plants
18.	IS 8182:1976	Code of hygienic conditions for processed meat products
19.	IS 8895:1978	Guidelines for handling, storage and transport of slaughter
		house by-products
20.	IS 9854:1981	Code of construction of milk delivery vans
21.	IS 9863:1992	Nutrient requirements for poultry (first revision)
22.	IS 11786:1986	Recommendations for cattle housing for an average farmer
23.	IS 11799:1986	Recommendations for cattle housing for a rural milk producer
24.	IS 11942:1986	Recommendations for GAUSHALAS and other organized milk
		producers
25.	IS 12237:1987	Recommendations for loose housing systems of animals
26.	IS 14904:2007	Transport of livestock - Code of practice (first revision)
27.	IS 15000:1998	Food Hygiene - Hazard Analysis and Critical Control Point
		(HACCP) - System and Guidelines for its Application
28.	IS/ISO 22000:2005	Food safety management systems - Requirements for any
		organization in the food chain
29.	IS/ISO TS	Food safety management systems — Requirements for bodies
	22003:2007	providing audit and certification of food safety management
		systems
30.	IS/ISO TS	Food safety management systems — Guidance on the
	22004:2005	application of ISO 22000:2005
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# ANNEX C

(Annex A, A-3.3.7, A-3.4.1, A-3.4.2 and A-3.4.3)

# INDIAGAP GUIDELINE | DAIRY STOCKING DENSITY 3.3 CUBICLE ACCOMMODATION

# **Control Point:**

**3.3.7** Is a suitable loafing area provided, which is large enough to accommodate all cows in the management group? Are areas calculated on the average of the largest ten per cent of the group?

# **Compliance Criteria:**

Records demonstrate loafing areas have been calculated in accordance with Dairy Guideline. Building recommendations indicate that the total loafing area (exclusive of cubicles) must provide a space allowance of  $3m^2$  per cow. This will typically equal to a loafing area representing 120% of the cubicle area, depending on the design of the building. Ideally, loafing areas will be calculated on the average size of the biggest 10% of the herd and be large enough to accommodate all livestock in any management group.

### 3.4 YARD ACCOMMODATION

### **Control Point:**

**3.4.1** Do loose housing systems allow sufficient space for all cows to lie down simultaneously, ruminate and rise without difficulty in accordance with the stock density Dairy Guideline?

# **Compliance Criteria:**

Visual assessment where possible and workers to demonstrate awareness at interview. Calculated stocking density record to be available.

WEIGHT OF ANIMAL (kg)	MINIMUM BEDDED AREA (m²)	MINIMUM TOTAL AREA PER HEAD (m <sup>2</sup> ) INCLUDING FEEDING AREA and LOAFING AREA
200	2.00	3.00
300	2.75	3.95
400	3.50	4.90
500	4.25	5.85
600	5.00	6.80
700	5.75	7.75
800	6.50	8.70