

# Publication of the Code of Practice for Cold and Dry Stores

Date: 13 December 2006

To: Store Operators

A code of practice (COP) for the cold and dry storage of animal products has been developed by the NZFSA in consultation with industry. This COP applies to stand alone cold stores and dry stores whose primary operation involves the refrigerated or ambient storage of animal products, including dairy. One of the reasons for developing this COP was to assist operators with deemed RMPs (covering dairy products) meet the requirement that, by 1 June 2007, the RMP must comply with the Animal Products (Dairy RMP Specifications) Notice 2005.

The Code of Practice for Cold and Dry Stores has been approved by the NZFSA and the requirement for independent evaluation assessments for template RMPs has also been waived. The approval and waiver can be found on the 'Stores' page on the NZFSA Animal Products web site.

If an operator develops an RMP that is fully based on this approved Code of Practice they are not required to have it independently evaluated.

The Code of Practice, which covers the NZ Standard, consists of the following parts:

- Part 1 – Overview
- Part 2 – Good Operating Practice
- Part 3 – HACCP Application, and the Identification and Control of Other Risk Factors
- Part 4 – RMP Template

This layout would be consistent with other Codes of Practice being developed with other Animal Product Sectors.

Note: This Code of Practice covers the NZ Standard only. If an operator is storing export product they will need to ensure that they also meet any export and market access requirements.

This COP will be reviewed, as necessary, by the New Zealand Food Safety Authority. If you have any suggestions for alterations, deletions or additions to this COP, should be sent, together with reasons for the change, any relevant data and contact details for the person making the suggestion, to the contact details below.

The NZFSA is also considering holding workshops in January / February 2007 to assist operators to complete their RMPs, subject to sufficient interest. If you are interested in attending a workshop please contact:

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Yours faithfully

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New Zealand Standards