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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 475 was prepared by Technical Committee RSB/TC 004, *Milk and milk products*

In the preparation of this standard, reference was made to the following standard (s):

- 1) TAS 6401: Good manufacturing practices for milk zone
- 2) US 163: Standard of hygienic practise for milk and milk products
- 3) RS 293: Milk collection centre (MCC)

The assistance derived from the above source is hereby acknowledged with thanks.

Committee membership

The following organizations were represented on the Technical Committee on *Milk and milk products* (RSB/TC 004) in the preparation of this standard.

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Blessed Dairy Ltd

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Ishyo Food Ltd

Mukamira Dairy Ltd

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Nyarutarama Business Incubation Centre

Rwanda Agriculture and Animal Resources Development Board (RAB)

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

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Milk zone — Requirements

1 Scope

This Draft Rwanda Standard specifies requirements for location, structure, facility, equipment, handling and management for milk zone intended for selling milk or milk products to ensure that public health is protected.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

RS CAC/RCP 1, *General principles for food hygiene — Code of practice*

RS CAC/RCP 57, *Code of hygienic practice for milk and milk products*

RS EAS 12, *Potable water — Specification*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply

3.1

cleaning

removal of milk residues and objectionable matter (soil, dirt, grease etc).

3.2

contaminant

biological or chemical agent, foreign matter, or other substances not intentionally added to food which may compromise food safety or suitability.

3.3

contamination

introduction or occurrence of a contaminant in food or food environment

3.4

milk product

product obtained from milk with the addition only of food additives, processing aids and other ingredients functionally necessary for the manufacturing process

3.5

milk zone

public place recognized by the competent authority where milk and or milk products are sold

3.6

potable water

water, which shall comply with RS EAS 12.

3.7

raw milk

milk produced by cow after calving not less than seven days and free from colostrums without having undergone processes

3.8

competent authority

Ministry having responsibility and any local or officially recognised authority

3.9

utensil

appliance, container and equipment including traditional types used in the processing, storage and sale of milk and milk products.

3.10

waste water

sullage water arising as a result of the activity of milk and milk products handlers.

3.11

water container

form of food grade container which is used solely for the purpose of storing and serving water and has not been used previously for any other purposes which could cause contamination of the water stored in it.

4 License

4.1 Milk zone shall be licensed by the competent authority.

4.2 In addition to the requirements laid down in the relevant Laws of Rwanda, licensing of milk zone shall be subject to the following:

- a) An authorised registered medical practitioner shall medically examine every person employed in connection with milk zone in accordance with relevant regulations. Subsequently, the employee shall be medically examined at least twice in a year; if necessary, to ensure that she/he is medically fit and free from communicable diseases. A record and certificate of such examination shall be maintained.
- b) Milk zone worker shall have been trained on handling milk and milk products before they are licensed by competent authority.

5 Location

5.1 The location of milk zone shall be authorized by the competent authority.

5.2 Milk zone shall be in the appropriate location distanced from any source of pollution, such as, smoke and rubbish dump and waste disposal area.

5.3 The milk zone shall have access to facilities such as clean water and power supply.

6 General design and structural requirements

The construction and building materials of milk zone shall conform to the National Building Regulations and relevant Standards and shall be:

- a) of a type approved by the competent authority;
- b) constructed from impervious materials that can be easily cleaned such as stainless steel, aluminium, glazed tiles or any other materials as approved by the competent authority; and
- c) properly constructed as to be readily cleaned and maintained in a good state of repair at all times.

7 Milk zone requirements

Facilities shall:

- a) include operation room, washing and toilet facilities.
- b) permit protection against cross-contamination
- c) be clearly signposted

7.1 Operation room

7.1.1 Facility shall provide space to accommodate the operations that are taking in a milk zone to ensure that there is no milk contamination.

7.1.2 Wall shall be finished with non-absorbent, washable and easy to clean materials

7.1.3 Floor shall be made of impact-resistant, non-corrosive, non-absorbent and easy to clean materials, undamaged, and shall drain easily. Wall and floor connection shall be of curved angle.

7.1.4 Wall shall be made of materials not causing contamination. Interior surface shall be smooth without dirt accumulation, clean and undamaged, with no opening passage to prevent the entry of disease carrier animals.

7.1.5 Ceiling shall be designed, constructed and finished as to prevent the accumulation of dirt and minimize condensation, mould development and flaking and shall be easy to clean.

7.1.6 All windows shall be provided with screens fitted to the outside which shall be removable for cleaning and the sills shall be slopping.

7.2 Toilet

Milk zone shall be provided with toilet, located in appropriate position, adequate and able to prevent milk and/or milk products contamination effectively.

8 Utilities

8.1 Road accessibility

8.1.1 Access roads to Milk Collection Center shall be at least compacted gravel road as per the Rwanda Rural Road Standard.

8.1.2 The building verge, main internal access road, loading bays and all areas serving vehicular traffic shall be either paved or tarred.

8.2 Water

Milk zone shall ensure sufficient supply of potable water at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water shall be stored in clean water containers.

8.3 Electricity

8.3.1 Milk zone shall have access to power supply

8.3.2 The electrical installation shall comply with Rwanda Electrical code.

8.3.3 Installation of electric wires and sockets shall be neat, well arranged and shall be in the position that cause no contamination and safe for operators.

9 Machines, equipment and tools

9.1 The equipment, including containers for storing drinking water, shall be made of materials which do not transmit toxic substances, odour or taste, are not absorbent, are resistant to corrosion and capable of withstanding repeated cleaning and disinfecting.

9.2 Only containers made of food grade material, not previously used for non-food use, maintained in good state of cleanliness and repair shall be used.

9.3 Milk coolers and refrigerators shall not be overloaded and their temperatures shall be maintained at a maximum of 4 °C.

9.4 All washed and clean utensils shall be handled, stored or transported separately from unclean and used utensils and other sources of contamination such as vermin

10 Milk cooling system

10.1 The cooling system shall be able to reduce the raw milk temperature to the range of 2 °C -4 °C within two hours and maintain the raw milk temperature constantly.

10.2 The device shall be regularly maintained and calibrated

10.3 Temperature shall be monitored and record kept.

10.4 Where water is used in the cooling system it shall be treated for its quality. In case the chemicals are used, only food grade chemicals shall be used.

11 Transportation

Milk and milk products that require transportation to the point of sale shall conform to relevant national regulation

12 Hygiene

12.1 General requirements

Operations in the Milk zone shall be done accordance with the provisions in RS CAC/RCP 1 and RS CAC/RCP 57.

12.2 Personal hygiene management

12.2.1 Health Status of vendor

12.2.1.1 Any vendor or helper who is suffering from jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear, eye and nose, visibly infected skin lesions (boils, cuts, etc.) shall cease from handling food in any capacity and seek medical treatment.

12.2.1.2 Any vendor or helper who has been identified as or is known to be or has previously been a carrier of food borne disease organisms and communicable diseases and, shall not be involved in any food handling activity until certified by a Medical Officer or any other medical practitioner as a non-carrier.

12.2.1.3 Any vendor or helper shall be free from communicable diseases and food and water borne disease such as typhoid, hepatitis A or any other food and water borne diseases as required by relevant authority.

12.2.2 Personal Hygiene and Behaviour

Every vendor or helper, during the conduct of his business, shall observe the following:

- a) Wear an identification tag Dress in clean and proper attire.
- b) Wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilet, after handling unsanitary articles, touching animals, touching raw food, after handling toxic and dangerous materials and as and when necessary.
- c) Finger nails shall be kept short and clean at all times.
- d) Hair shall be kept clean and tidy and shall be covered during operation.
- e) Non-infected cuts shall be completely protected by a waterproof dressing which is firmly secured and routinely changed.
- f) Shall not smoke or chew chewing gum while selling milk or milk products.
- g) Refrain from any unhygienic practices such as spitting and cleaning nose, ears or any other body opening or sore.
- h) Shall not sneeze or cough onto the milk or milk products.
- i) The use of gloves is not recommended.

13 Safety measures and environmental management

Safety measures shall be as follows:

- a) First-Aid kit and training course thereof shall be provided;
- b) Fire extinguishers shall be installed;

Bibliography

- [1] IS 7005-1973, *Standard for Hygienic Conditions for Production, Processing, Transportation and distribution of Milk.* Indian Standards Institution.
- [2] IS. 3219:1990, *Standard of practice for hygiene for Hygiene in the Food and Drink Manufacturing Industry.* National Standards Authority of Ireland.
- [3] CAC/DL 22-1997, *Guidelines for the design control measures for street vended foods in Africa.* Standards Alimentarius commission

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