

# Canadian

**Producers can prove to consumers that milk and meat are produced safely on-farm according to science-based practices**

**T**he **Canadian Quality Milk** program will be very good for Canada.

It is a HACCP-based, on-farm food safety program, which addresses areas of milk and meat production on dairy farms to prevent and control food safety risks and hazards.

And while the CQM is a national program developed with government funding, it is being implemented with producers by provincial dairy organizations. DFC's national target for program implementation is August 1, 2010. However, provinces are setting their own deadlines.

**Dairy Farmers of Canada** had a choice—let processors or retailers develop various programs or advance one itself. DFC accepted the challenge to develop a system that was farmer-friendly and practical.

It's not going to cost farmers much money and most required on-farm records and practices are already being completed or done by producers.

The CQM program focuses on



*NLID and ATQ tags meet CQM requirements as well as Herdbook, traceability, and automated milking systems.*

# Quality Milk

*“Health histories will be easy to maintain when all cows are fitted with RFID tags and computer systems are integrated with both tags and parlours, e.g. milk with-holding alerts would be provided automatically.”*

*John Dick DVM, Fraser Valley, BC*

preventing residues in milk and meat, proper cooling and storage of milk, cleaning milking equipment, monitoring water quality, and training staff.

Proper animal identification is also essential for the CQM program. Producers must be able to properly identify animals when treated or moving off-farm.

There are a few circumstances that may involve changes to the dairy. For example, a safety switch is required to prevent wash water from entering the bulk milk tank when the milking equipment is washed. Old, mercury-filled vacuum gauges must be removed from the milk house as the old tubes are breakable and the mercury is poisonous.

If pesticide and herbicide tanks are filled from the barn, then check-valves are required on the line to prevent back flow. Additionally, safety lights or covers on lights over the bulk tank and sink must be installed.

Otherwise, CQM is about recording.

Every farmer must keep meticulous records about animal health. All treatments having a milk or meat withdrawal label must be

**HACCP—Hazard Analysis Critical Control Point:** an approach identifying areas of potential problem or hazards that could result in direct risks to the safety of the final product. It then uses prevention and documentation to eliminate or minimize hazards.

**CCP—Critical Control Point:** a point, step, or procedure at which control can be applied and a food safety hazard can be prevented, eliminated, or reduced to an acceptable level.

**BMP—Best Management Practice:** a recommended and proven management procedure that helps to prevent on-farm food safety problem from occurring.

**SOP—Standard Operating Procedure:** a written set of step-by-step instructions describing how to complete a particular task.

A CQM registered farm does *not* produce a registered product. CQM registration demonstrates only that the farm has implemented a management system designed to reduce and prevent food safety hazards.

recorded for all livestock, including calves, heifers, steers, and bulls.

Once treatment is initiated, it is essential to identify the animal and maintain an accurate record of it. This includes the day the milk has met the withdrawal and goes into the bulk tank. CQM also requires that the cow be marked somehow, e.g. coloured leg band.

Various **Standard Operating Procedures** are required to ensure consistency and staff training. The SOP for shipping ensures producers check records before transporting. If an animal has a milk or meat withdrawal, it cannot be sold directly for slaughter. If it is merchandized for a reason other than slaughter, a letter must be given to the buyer defining the treatment administered and the withdrawal dates.

All medications must be approved and followed according to labels and veterinarian prescriptions. They must

also be stored properly and not used past their expiry dates, which can affect both effectiveness and withdrawal times. Everything must be done to minimize the risk of residue leaving the farm.

CQM record keeping will enable Canadian farmers to prove to consumers that they are managing their farms according to science-based systems.

Participating farmers claim the program is already providing benefits. Peace of mind, improved management, and increased profitability far outweigh the efforts of implementation. Some Alberta producers have already saved tanks of milk by catching temperature problems early.

Provincial reps are available to visit the farm, walk through the barn, and explain the program.

More information is available on CQM's website [www.dairyfarmers.org.cqm](http://www.dairyfarmers.org.cqm).

Province	Provincial Deadline	Contact and Phone Number
BC	Aug. 1, '08	Leslie Thompson 604-309-4849 lthompson@bcmilkproducers.ca
AB	Aug. 1 '09	Bill Laing 1-877-361-1231 blaing@albertamilk.com
SK	voluntary	Fonda Herman 306-949-6999 dfs.services@sasktel.net
MB	July 31, '10	Bruce Grewar 204-488-6455 bgrewas@milk.mb.ca
ON	some requirements mandatory, but not full implementation yet	George MacNaughton 905-821-8970 gmacnaug@milk.org
Qc	July 31, '12	Stéphane Fournier 1-450-679-0530 sfournier@upa.qc.ca
NB	in discussion	Jennifer Versteeg 506-432-4348 canatlan@nbmilk.com
NS	Aug.1, '08	Gloria Martin 902-897-4019 gmartin@dfns.ca
PE	Aug.1, '07	Nancy Douglas 902-892-5331 ndouglas@dfpei.pe.ca
NF	Aug. 1, '08	Harry Burden 709-364-6634 harryburden@dfnl.nf.net

