

4 Year CQM Validation Cycle

Year 1 - Inspection and Full Validation

- All Grade A and CQM requirements are verified for compliance.

Year 2 - Self Declaration

- Producer reviews and declares they are following CQM protocols.

Year 3 - Partial Validation

- Selected CQM requirements will be validated to ensure farm continues to follow proper protocols and is compliant.

Year 4 - Self Declaration

- Producer reviews and declares they are following CQM protocols..

Year 5 - Cycle starts over

For more information on the CQM program, please contact your DFO Field Services Representative. More information on the CQM program is also available through the Canadian Quality Milk link in the Farmer section of the DFO website at www.milk.org.



Canadian Quality Milk (CQM) Program



What is CQM?

- A Hazard Analysis and Critical Control Points (HACCP) based quality assurance program developed by Dairy Farmers of Canada for Canadian dairy farmers.
- Designed to help producers prevent, monitor and reduce food safety risks on their farms.
- Provides Canadian consumers assurance that milk is safe and of high quality.

Who is participating?

- All Canadian dairy farms that are licensed to produce and market milk.

Objectives:

- Preventative approach to reduce risks in the production and marketing of milk.
- Provides assurance that dairy products are safe and of high quality.
- Maintain leadership in food safety and quality measures.

Producers on the program will:

- Follow Best Management Practices.
- Ensure everyone on the farm applies farm procedures consistently.
- Maintain records for management and proof of due diligence.
- Change procedures to improve practices, when necessary.

CQM Requirements

The program outlines a number of requirements producers must meet to be registered under the program. They include:

<i>Standard Operating Procedures (SOPs)</i>	Written instructions for milking, treating animals, etc. (SOP Wizard program on www.milk.org under Farmers link)
<i>Maintain Records Critical to Food Safety</i>	Use DHI log book or computer software. (TTRs maintain milk and washwater milking temperatures.)
<i>Annual Analysis and Calibration of Pipeline and Bulk Tank Cleaning Systems</i>	Annual test done by dairy equipment dealer or specialist (test, calibrate and retest system).
<i>Maintain Inventory of Livestock Medicines and Chemicals</i>	Maintain list of medicines in record book provided, i.e. DHI book.
<i>Milkhouse Water Meets Provincial Standards</i>	Annual test result must contain zero <i>E-coli</i> .
<i>Develop Corrective Action Plans (CAPs)</i>	List of corrective actions that are to be taken when a problem occurs.
<i>Deviation and Corrective Actions</i>	Write down actions on calendar * that were performed to correct a problem. (See example below.)
<i>Example of corrective actions:</i>	
Pipeline wash water temperature too low, TTR alarmed.	<ul style="list-style-type: none"> • Checked hot water tank. • Called plumber. • Tank was repaired. • Re-washed pipeline before next milking.
*The corrective action information can be recorded on a calendar or workbook.	

Steps to become CQM Registered:

Step 1 - Prepare for CQM Training

- Write Corrective Action Plans (CAPs) (a list of actions to be taken if there is a problem).
- Qualified milk equipment technician conducts a wash analysis on bulk tank and milking system.
- Ensure water used to rinse and wash dairy equipment meets provincial regulations.
- Complete Standard Operating Procedures (SOPs).
- Continue or begin to complete required CQM records (records 8 to 14 in workbook).

Step 2 - Request CQM Training Visit

Once you have completed your SOPs, CAPs and a wash analysis, call the designated CQM trainer to arrange a training visit (a list of trainers will be provided).

- *Trainer will visit the farm and review CQM program requirements, records and complete a pre-validation checklist.*

Step 3 - Request a Validation Visit

Once the farm has completed a minimum of three months of records (i.e. livestock treatment record, milking equipment sanitation record), call your FSR to arrange a validation visit.

- *Purpose of the validation is to audit the CQM records and procedures to determine if they meet CQM requirements.*

Step 4 - Registration

If all CQM requirements have been met, your farm will be sent a CQM registration certificate by mail from head office.

- *Once CQM registered, the farm will follow the validation schedule as described on the next page.*

Examples of records

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Record 10: LIVESTOCK TREATMENT RECORD

Animal ID	Expiry Date Valid (✓)	Treatment Administered (product, dosage, mode of treatment ^a)	Withdrawal Time (Hrs/days)		Date of Treatment (✓ am or pm)	Completed Withdrawal (✓ am or pm)		Residue Testing (+/-) ^b	Broken Needles (✓ & Site) ^c	Person Treating (Signature)
			Milk	Meat		Milk	Meat			
42	✓	CEFA-LAK, 1 TUBE IMM	96 HRS	4 DAYS	Date: MAY 12/09 <input checked="" type="checkbox"/> am <input type="checkbox"/> pm	Date: MAY 16/09 <input type="checkbox"/> am <input type="checkbox"/> pm	Date: MAY 17/09 <input type="checkbox"/> am <input type="checkbox"/> pm	NEG	NO	AL
68	✓	SPECIAL FORMULA, IMM	72 HRS		Date: MAY 25/09 <input checked="" type="checkbox"/> am <input type="checkbox"/> pm	Date: MAY 28/09 <input type="checkbox"/> am <input checked="" type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	NEG	NO	AL
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- a: **Mode of Treatment** IM = Intramuscular (in the muscle) IMM = intramammary (in the udder) IU = intrauterine (in the uterus) IV = intravenous (in the vein) OR = oral (in the mouth) SQ = subcutaneous (under the skin) TP = topical (on the skin)
- b: **Residue testing only required for new animals** or a letter of guarantee from the previous owner.
- c: **Broken needles can also be recorded on Record 11.**
- d. **Site** R = Rump F = Flank N = Neck

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Record 13: MILKING EQUIPMENT SANITATION RECORD

Date	Check Sanitation Level of Equipment (✓ Clean x Unclean)														Signature	Corrective Action	
	Bulk Tank*				Milking Equipment**												
	INTERIOR LID	VALVE	AGITATOR	INTERIOR	Pre-Rinse/Wash Water T°	CLAWS	DROP PIPE	RECEIVER JAR	PIPELINE INLETS	DIVERTER VALVE	INFLATIONS						
JAN 1/09	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓					Ⓢ	
FEB 1/09	✓	✓	x	✓		✓	✓	✓	✓	✓	✓					Ⓢ	CLEAN SPRAY BALL
MAR 1/09	✓	✓	✓	✓		✓	✓	✓	✓	✓	x					Ⓢ	REPLACED INFLATIONS
APR 1/09	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓					Ⓢ	
MAY 1/09	✓	✓	✓	✓		✓	✓	x	✓	✓	✓					Ⓢ	SOAP DISPENSER FIXED/RE-WASH
JUNE 1/09	✓	✓	✓	✓		✓	✓	✓	✓	✓	x					Ⓢ	REPLACED INFLATIONS

Potential areas to inspect: *Bulk tank: paddle, dipstick, surface, outlet, valve and gaskets. **Milking Equipment: receiver jar, pipeline inlets, inflations, milk hoses, claws, meters, weigh jars, gaskets, filter coil, buckets, pails, sanitary trap

Record 15: WATER RECORD

Source of Supply for washing milking equipment**	Date Tested	Test Results						Corrective Action
		Bacteria			Others			
SOURCE - WELL IIW MILKHOUSE TAP	JULY 2008	Ø	Ø					
SOURCE - WELL IIW MILKHOUSE TAP	MAY 2009	10	35					REPAIRED SEAL AT WELL CAP
SOURCE - WELL IIW MILKHOUSE TAP	JUNE 2009	Ø	Ø					

** DW- Dug Well IIW- Drilled T/CW- Town/city

Record 16: CORRECTIVE ACTION PLANS (Emergency Plans)

Area of Concern	Specific Incidence	Corrective Action To Be Taken	Contact Person		
			Name	Phone	Cell Phone
Cooling and Storage of Milk	Milk is not cooled to between 1°C to 4°C within the acceptable cooling period	<ul style="list-style-type: none"> INFORM BRIAN (OWNER) 	BRIAN:	(905) 321-7654	(905) 321-7655
		<p>OR</p> <ul style="list-style-type: none"> CALL MILK EQUIPMENT DEALER 	BILL:	(276) 123-4567	(276) 123-4568
Equipment Sanitation	1. Visible milk residue build-up on milk contact surfaces	<ul style="list-style-type: none"> CHECK WASH SYSTEM, HOT WATER SOAP DISPENSER, ETC. IF PROBLEM NOT FOUND CALL MILK EQUIPMENT DEALER 	BILL:	(276) 123-4567	(276) 123-4568
	2. Improper water temperature	<ul style="list-style-type: none"> CHECK BREAKER ON PANEL IN MILKHOUSE. TURN ON. IF REQUIRED, CALL THE ELECTRICIAN IF PROBLEM PERSISTS 	HENRY:	(221) 734-1234	(221) 735-1234
Use of Water for Cleaning of Milk Contact Surfaces	Water test result reveals a form of contamination (e.g. high bacteria)	<ul style="list-style-type: none"> TAKE ANOTHER WATER SAMPLE TO HEALTH UNIT FOR TESTING IF PROBLEM PERSISTS, CALL WATER PURE INC. TO HAVE U.V. LIGHT SERVICED 	DONALD:	(448) 271-1234	(448) 272-1234