

6 RMP Template for the Storage of Bulk Honey

This RMP template applies to businesses that are involved only in the storage of bulk honey contained in drums or other bulk containers (i.e. beekeepers who store bulk honey that have been extracted by another processor). Operators who are involved in the processing of honey or dried pollen should use the *RMP Template for the Processing of Honey and Dried Pollen*.

The *Guidelines for Completing the RMP Template* should be referred to when completing this template.

The RMP template starts on the next page. This page is not part of the RMP.

1. Business Identification		
Business ID:	RMP No.: ____	
2. Operator Name, Business Address and Contact Details		
Full legal name (Company, sole trader, partnership):		
Trading name (if different):		
Physical address(es) of premises:	Phone No:	
	Fax No:	
	E-mail:	
Postal address (for communication):	[] tick for consent to being provided electronic information.	
3. Responsible Person		
Role	Name, position or designation	Contact Details (if different from above)
Day-to-day Manager of the RMP		
4. Scope of the RMP		
[] The physical boundaries of the RMP are shown on the attached site plan.		
The RMP covers the following processes or activities:		
[] Supply of empty drums to extractor		
[] Transport of bulk honey from extraction plant to storage facility		
[] Storage of bulk honey		
[] Melting and moulding of beeswax		
[] Storage of beeswax		
[] Other: _____		
The following products or activities that occur within the physical boundaries of the RMP are excluded because they are covered under a different RMP or under the Food Act :		
Product or activity:	Covered under:	
_____	[] Another RMP No. _____	[] Food Act
_____	[] Another RMP No. _____	[] Food Act

5. Product Description		
Products	Bulk honey	Beeswax
Intended consumer	Humans (general public)	Humans (general public)
Intended use of product that leaves RMP	<ul style="list-style-type: none"> • Further processing and packing to liquid/creamed honey or other honey products • Ingredient for preparation of other foods 	<ul style="list-style-type: none"> • Further processing into products for pharmaceutical use and manufacture of cosmetics • Further processing into comb foundation
Regulatory limits	None	None
Other regulatory requirements specific to honey	Food Standards Code 2.8.2 - <ul style="list-style-type: none"> • Reducing sugars \geq 60% • Moisture \leq 21% 	N/A
	AP (Residue Specification) Notice 2004 - Specified chemical substances in honey \leq maximum permissible levels	N/A
Labelling	Labelling of transportation outers as specified in HC Spec 32.	Labelling of transportation outers as specified in HC Spec 32.

6. Process Description	
Bulk Honey	Beeswax
<input type="checkbox"/> Loading and transport of honey drums from extraction plant	<input type="checkbox"/> Transport of containers of cappings and other wax material
<input type="checkbox"/> Receiving and unloading at storage facility	<input type="checkbox"/> Transport of wax blocks to storage facility
<input type="checkbox"/> Storage	<input type="checkbox"/> Melting of wax
<input type="checkbox"/> Dispatch	<input type="checkbox"/> Filling of wax into moulds
	<input type="checkbox"/> Cooling
	<input type="checkbox"/> Storage
	<input type="checkbox"/> Dispatch

7. External Verification**Verifier's Freedom and Access to carry out Verification Functions** (RMP Specifications 2003, clause 15)

I authorise my contracted verifier to have the freedom and access necessary to allow him/her to carry out verification functions and activities, including —

- (a) having access to all parts of the premises or place and facilities within the physical boundaries of, or relating to, the risk management programme; and
- (b) having access to all documentation, records and information relating to, or comprising, the risk management programme (including records held in electronic or other form); and
- (c) having freedom to examine all things necessary and open any containers, packages and other associated things to inspect their contents; and
- (d) having freedom to identify or mark any animal material, animal product, equipment, package, container or other associated thing; and
- (e) having freedom to—
 - (i) examine and take samples of any animal material, animal product or any other input, substance, or associated thing which has been, is, or may be in contact with, or in the vicinity of, any animal material or animal product; and
 - (ii) test, or analyse, or arrange for the testing or analysis of such samples; and
 - (iii) order retention of materials including animal material, ingredients, animal product, packaging or equipment pending testing results and decisions on disposition; and
- (f) having authority to detain any animal material and animal product or other relevant things in the event of non-compliance with the risk management programme where there may be significant risk to fitness for intended purpose of animal product or suitability for processing of animal material; and
- (g) having authority to intervene and direct a temporary interruption of processing in cases of significant risk to fitness for intended purpose of animal product or suitability of animal material for processing until the cause of the risk has been remedied.

[] A letter has been received from the verification agency confirming they will verify the RMP at all sites covered by this RMP.

8. RMP Document List, Responsibilities For and Authorisation of RMP					
Document	Documents from the COP or RMP Template		Operator's own documents		Person Responsible For Implementation
	Reference	Date	Reference	Date	
Completed RMP template	(this document)				
GMP Supporting Systems:					
Environmental hygiene and personnel competency	Attachment A				
Storage and handling of honey drums	Attachment B				
Potable water (only for those who wash drums)	Part 2 , Section 3				
Document control and record keeping, including inventory control	Part 2, Section 10				
Recall of products	Part 2, Section 11				
Operator verification	Part 2, Section 12				
HACCP Application	Part 3				
Identification of risk factors related to wholesomeness and labelling	Part 4				
Other documents:					
Site plan of physical boundaries					
Letter from verification agency					

9. Confirmation

- I confirm that all of the documents listed in Section 8 are appropriate for my operation.
- I confirm that all facilities and equipment necessary to implement the RMP are available and ready to operate.
- I confirm that the RMP, including all supporting systems, has been authorised by me.
- I confirm that the RMP will be implemented as written, including all relevant parts of the code of practice.

Signature of Operator or Day-to-day Manager of RMP: _____ **Date:** / /

Attachment A: Environmental Hygiene and Personnel Competency

The procedures given in this attachment are those that are considered relevant to the storage of bulk honey. They have been extracted from *Part 2: Good Manufacturing Practice of the Code of Practice: Processing of Bee Products*. The operator should refer to the code of practice for full details of the mandatory requirements.

The following abbreviations are used in this document:

AP Reg – Animal Products Regulations 2000

HC Spec – current version of the Animal Products (Specifications for Products Intended for Human Consumption) Notice

RMP Spec – current version of the Animal Products (Risk Management Programme Specifications) Notice

1. Design and construction of buildings and facilities

1.1 Mandatory requirements

AP Reg 10; HC Spec 19 (1)

1.2 Procedures

1.2.1 The premises must be located away from:

- environmentally polluted areas and industrial activities which pose a serious threat of directly or indirectly contaminating bulk honey or other bee products stored within the premises;
- areas subject to flooding unless sufficient safeguards are provided;
- areas prone to infestation of pests; and
- areas where wastes, either solid or liquid, cannot be effectively removed.

1.2.2 Adequate facilities must be available for:

- storage of bulk honey and other bee products, packaging, cleaning materials and other maintenance compounds, and other materials;

- cleaning and sanitation of facilities and equipment;
- personnel hygiene (e.g. hand washing units); and
- effective drainage and disposal of wastes.

1.2.3 Buildings and storage facilities (including water storage tanks) must be kept in good repair and condition to prevent pest access and to eliminate potential breeding sites.

2. Premises hygiene and maintenance

2.1 Mandatory requirements

AP Reg 11; AP Reg 11 (2) and (3)

2.2 Procedures

2.2.1 Bulk honey, empty drums and other materials must be stacked and stored in a tidy manner.

2.2.2 Spills must be cleaned up immediately.

2.2.3 Damaged drums must be removed and disposed of as soon as possible.

2.2.4 Internal and external areas of the premises must be kept clean and tidy.

2.2.5 The external environment must be checked regularly and kept free of any food and pest breeding sites (e.g. long grass, bird's nest, accumulated wastes and junk)

2.2.6 Waste materials must be kept in covered pest-proof containers, and must be regularly collected and disposed of.

3. Personnel competency

3.1 Mandatory requirements

RMP Spec 13 (2) and (3)

3.2 Procedures

3.2.1 The day-to-day manager or person authorising all or part of the RMP must be familiar with the documented risk management programme and have the following competencies:

- have knowledge in food safety, and hygienic procedures and practices documented in the code of practice;
- have knowledge in regulatory requirements, including responsibilities, related to the effective development and implementation of the risk management programme;
- have technical knowledge and experience in the storage and handling of bulk honey and other bee products; and
- able to liaise and communicate effectively with workers and the regulator.

3.2.2 Workers performing key tasks including monitoring, corrective action, and operator verification must have the following competencies:

- have knowledge and skill in executing the particular task; and
- be familiar and able to consistently comply with hygienic practices and procedures.

Attachment B: Storage and Handling of Drums

The procedures given in this attachment are those that are considered relevant to the storage of bulk honey. They have been extracted from *Part 2: Good Manufacturing Practice*, section 8 of the *Code of Practice: Processing of Bee Products*. The operator should refer to the code of practice for full details of the mandatory requirements.

The following abbreviations are used in this document:

AP Reg – Animal Products Regulations 2000

HC Spec – current version of the Animal Products (Specifications for Products Intended for Human Consumption) Notice

RMP Spec – current version of the Animal Products (Risk Management Programme Specifications) Notice

1. Mandatory requirements

HC Spec 30 (1) and (3); HC Spec 21(1) and (2); AP Reg 11(3)

2. Procedures

2.1 Construction of metal drums

All metal drums, including new, reused and reconditioned drums, must be coated or lined with a food grade coating. The coating must:

- provide a barrier between the metal surface of the drum and honey;
- be inert;
- not impart any flavour to honey;
- be suitable for acidic foods such as honey; and
- be resistant to delamination, flaking or peeling.

The internal lining should be approved by the US FDA under Code of Regulations 175.300.

For drums that are to be reused, a heavy duty lining, such as a food grade epoxy phenolic lining (Coat G), is recommended.

A specification or letter confirming the suitability of the lining should be provided by the drum supplier.

2.2 Reused or reconditioned drums

2.2.1 Drums that have been used to contain non-food materials (e.g. petroleum products and other chemicals) must not be reused for honey.

Care must be taken when purchasing imported drums. Some imported closed-head drums have been used for chemicals and oils. These drums are difficult to recondition to a standard suitable for food use.

2.2.2 Reused drums that have contained other foods such as sucrose, glucose, or orange juice must be thoroughly washed and dried, in such a manner as to remove all residues of the food material, before using for honey.

Note that some open-top drums used for containing other foods (e.g. anhydrous milk fat) are designed to be used with bags. Therefore, the lining of the drum and gasket of the lids may not be suitable for contact with honey.

2.3 Inspection of drums

2.3.1 Drums must be checked for damage, deterioration and contaminants prior to use to ensure that they are suitable for containing honey.

Drums should have tightly fitted bungs. Loose bungs indicate that water and other contaminants could have entered the drums.

2.3.2 The internal surface of drums must have no cracks, rust, delaminated coatings, and other defects or damage that may impact on the safety and suitability of honey.

For closed-head drums, it is common industry practice to use a torch to view the inside of the drum. A mirror should be used to check underneath the lid.

2.3.3 Badly dented drums must not be used.

Dents can lead to cracking or delamination of the internal lining, and weakening of seams.

2.3.4 Drums that contain residues of fermented honey must be washed and dried before reuse.

2.4 Storage and handling of drums

2.4.1 Empty and full drums must be stored in a manner that prevents deterioration of the drums, and the entry of water and contaminants into the drums.

Empty and full drums should be stored under cover (i.e. inside a building or shed) whenever possible. This prevents:

- rusting which weakens the drum structure;
- contamination on the outside of the drums (e.g. dirt, dust, and other debris) which can be transferred to the honey during subsequent processing; and
- entry of moisture and other contaminants.

Empty drums that are stored outside should be held on their side and pyramid stacked with the bung facing away from the prevailing weather. They should be stored under some form of cover or under shade to prevent huge changes in temperature within the drum. Changes in temperature or a big temperature gradient within the drum will create a vacuum and allow air and moisture to be sucked into the drum.

The top of full drums that are stored outside should be covered with a plastic cover or other form of protection to prevent moisture entry, and contamination and accumulation of water and other materials on the lid (e.g. leaves, dirt, insects, bird and rodent faeces).

Empty and full drums should be stored off the ground (e.g. use pallets).

2.4.2 Drums should have properly fitted bungs that prevent the entry of moisture and other contaminants.

2.4.3 Drums must be handled and transported in such a manner that prevents dents and other forms of damage.

Drums should not be dropped or thrown around. Dents can lead to cracking or delamination of the internal lining, and weakening of seams.

2.5 Washing and drying of drums

2.5.1 Potable water must be used for washing of drums. Refer to the requirements for potable water given in Part 2, Section 3.

2.5.2 Any detergent or chemical used must be an approved maintenance compound.

2.5.3 Drums must be completely rinsed and dried after washing and before being sealed with a bung.

To facilitate drying, washed drums should be dried in hot boxes or rooms.