



Pootaardappel Contact Commissie

PCC HYGIENE PROTOCOL FOR CONTROLLING RING ROT 2.4

GUIDELINES FOR CLEANING COMPANIES

This code was formulated by the Dutch Pootaardappel Contact Commissie (PCC, Seed Potato Contact Committee, a joint venture of LTO, the Dutch Federation of Agriculture and Horticulture, and NAO, the Dutch Potato Organisation). Although this code has been composed with the greatest possible care, the PCC accepts no liability for any incorrect or missing information and any consequences that may have.

PCC secretariat
Van Stolkweg 31
Postbus 84102
2508 AC DEN HAAG
the Netherlands

Blauw gearceerd zijn de belangrijkste wijzigingen t.o.v. versie 2.3.

All rights reserved. No part of this publication may be reproduced and/or transmitted in any form, by print, photocopy, microfilm or any other means, without prior permission from the publisher or author (PCC, Van Stolkweg 31, 2585 JN Den Haag, the Netherlands, tel. +31 (0)70-3589331, fax +31 (0)70- 3544290, www.nao.nl).

Definitions:

The meanings of some of the terms used in this protocol are as follows:

1. Trader: a company that buys and sells seed potatoes not grown by the company itself.
2. Transport company: a company that transports potatoes by order of a third party.
3. Means of transport: a means of transport that transports large quantities of potatoes in bulk, such as a hopper truck, flat wagon, container or a tipper truck.
4. Central processing company: a company that sorts, stores and packs batches of seed potatoes of third parties and/or processes seed potatoes in a different way.
5. Seed potato grower: a company that grows seed potatoes for marketing and is affiliated with the NAK, the Netherlands General Inspection Service for Agricultural Seeds and Seed Potatoes.
6. Collaborative partnership: two or a small group of potato growers who work together in growing potatoes by using each other's equipment and facilities.
7. Equipment and facilities: all implements, means of transport, storage and processing areas, potato crates, processing systems, machines, packaging materials used for the cultivation, harvest, storage and processing of potatoes, and any other tools that may come into contact with potatoes.

-  = obligatory
-  = strongly recommended
-  = recommended

Guidelines for disinfection companies				interpretation
1.1	Company's statement	1.1	In this statement the disinfection company declares that it conforms to the guidelines of the hygiene protocol.	The statement is formulated once and signed.
1.2	Tracking & tracing	1.2.1	After the cleaning and disinfection a representative of the cleaning site must write the validity date on the NAO tie-wrap. The validity term is seven calendar days, with the day of cleaning and disinfection being the first day. In the case of non-NAO-approved transport companies the validity term of the cleaning and disinfection is one loading that must take place within two calendar days (the day of disinfection being the first day). <u>Non-NAO-approved transport companies</u> may transport no products whatsoever before seed potatoes are loaded into the cleaned and disinfected means of transport.	The NAO tie-wrap validity date must be clearly legible and correspond to the date of disinfection in the approved/non-approved transport company's records.
		1.2.2	The representative of the cleaning site must attach the NAO tie-wrap to the back end of the means of transport without tying down the cargo bed, so that it can be opened during loading or unloading without tearing the NAO tie-wrap. The representative of the cleaning site must write the number of the NAO tie-wrap and the validity date on the cleaning document and the consignment note. <u>Advice</u> : store the cleaning document along with the means of transport, for example in a tube attached to the trailer.	The NAO tie-wrap must be correctly and clearly visibly attached to the means of transport and it must be possible to open the cargo bed for loading and unloading without tearing the NAO tie-wrap. If not, a new tie-wrap must be written and accompanied by the required documents. The tie-wrap's number must be specified on both the cleaning document and the consignment note.
		1.2.3	The NAO provides the numbered tie-wraps to the affiliated cleaning and disinfection sites and keeps records of them. The Dutch Food and Consumer Product Safety Authority can check when, where, and by whom a means of transport was cleaned and disinfected on the basis of the NAO's records, the provided tie-wraps and the tie-wrap number(s) on consignment notes.	The cleaning and disinfection company must keep thorough records of the provided tie-wraps. This is checked by the NAO's field service. Sanctions may be applied in the event of incorrect records.
1.3	Hazardous situations	1.3	If a disinfection company is confronted with a case of suspected incorrect disinfection or suspected failure of the disinfection equipment, the company must inform other companies that have been at risk, such as the transport companies for which it has disinfected lorries.	

1.4	Cleaning	1.4.1	The cleaning must be done systematically, in a logical order of operations, working from top to bottom, and from inside to outside. The cleaning must be adequately done and sufficient time must be spent on it.	Cleaning must be done according to the specified method, i.e. from top to bottom and from inside to outside.
		1.4.2	Adequate cleaning comprises the following successive operations: <ol style="list-style-type: none"> 1. sweeping coarse dirt such as soil and potato residues from the cargo bed; 2. soaking to release finer dirt or grease, preferably using a detergent on all the surfaces; 3. removal of the released dirt and grease and the detergent by rinsing all the surfaces, preferably using water having a temperature of at least 70°C; 4. any loose fall breakers must also be cleaned and disinfected; 5. recommended for tunnels: high-pressure cleaning and disinfection of the bottom of the tunnel. 	These steps are specified in the work instructions and are known to the employees responsible for the cleaning.
		1.4.3	If agricultural produce other than potatoes and free of soil (e.g. cereal) has been transported beforehand it will only be necessary to sweep the cargo bed clean. This exception applies only if the transport company can prove via records/a logbook which products it transports.	If a product other than potatoes has been transported before the cleaning it will only be necessary to sweep the means of transport clean. This must be demonstrable by records/a logbook. If this cannot be demonstrated the lorry must be disinfected.
1.5	Disinfection	1.5.1	Disinfection must not take place until after adequate cleaning and the removal of all residual dirt and grease. Surplus water must be removed as much as possible before applying the disinfectant.	The vehicle must be adequately cleaned before disinfection.
		1.5.2	Disinfection must take place using statutorily approved disinfectants. All disinfectants must be used in accordance with the instructions. The persons present during the disinfection must strictly conform to the regulations relating to personal protection.	The statutorily approved products can be found at the websites of the NAO and the CTBG (Dutch Board for the Authorisation of Plant Protection Products and Biocides), including instructions for their use and which means of personal protection must be used.
		1.5.3	Disinfection must take place systematically, in a logical order of operations, working from top to bottom and from	There must be clear instructions referring to the prescribed disinfection method. The employees

			inside to outside. The disinfectant solution is to be applied to the surfaces at a low pressure and in large drops to ensure that all the surfaces of the cargo bed are covered with the solution.	must be properly instructed.
		1.5.4	The surfaces must be sprayed with water after the prescribed waiting time, insofar as specified by the instructions of the employed disinfectant in connection with the safety of humans or animals. It must be ensured that no disinfectant residues remain on any surfaces that may come into contact with the seed potatoes.	Means of personal protection must be available and used.

Cleaning company's statement:

I herewith declare that my business operations and infrastructure conform to version 2.4 of the Hygiene Protocol for Controlling Ring Rot:

1. the recording of the validity term of the NAO tie-wrap in accordance with the guidelines after cleaning and disinfecting the means of transport;
2. the cleaning and disinfection of the means of transport in accordance with the guidelines;
3. the use of detergents and disinfectants in accordance with the laws and regulations;
4. the keeping of adequate records.

Name of the person responsible:

Company:

Telephone:

Signature: