

# Milk hygiene and antibiotic residues

Guidance for milk producers on hygiene standards required to meet regulations and testing milk for antibiotic residues.

The European Union food hygiene legislation sets out the duty of food businesses to produce food safely and to achieve consistency. The legislation covers the whole food chain from farm to fork. Key elements of the previous dairy hygiene legislation are retained, such as those relating to the health and cleanliness of the animals, hygiene during milking and controls on raw drinking milk.

The dairy hygiene booklet reflects the change in delivery of official controls and aims to assist milk producers to achieve the standards of hygiene required to conform with the legislation, as it applies to milk production holdings.

A Dairy Diary has been included to help you document and maintain effective records, which will aid you in producing safer food, which will minimise the risks to your business and the consumer.

England and Wales

[Dairy hygiene booklet](#) (2.72 MB)

## Testing milk for antibiotic residues

Guidance on the implementation of [Regulation No 853/2004](#) which regards the testing of milk for antibiotic residues must not exceed the prescribed maximum residue limits (MRLs). In particular, the requirement that food business operators must initiate procedures to ensure that raw milk is not placed on the market if it contains antibiotic residues in excess of regulated limits.

The guidance explains the legislative requirements; what an antibiotic screen test failure means; outlines the options for action and also sets out who should be notified in the event of a test failure.

Information and guidance on testing of milk for antibiotic residues

[Milk hygiene on the dairy farm - a practical guide for milk producers](#) (2.72 MB)

[Update on FSA review of controls for raw drinking milk.](#) (128.42 KB)