

AMENDMENT NO: 01 APPROVED ON 2009-07-23 TO SLS 1315 : PART 2 : 2007

**AMENDMENT NO: 01 TO SLS 1315 : PART 2 : 2007
CODE OF PRACTICE FOR TEA INDUSTRY
PART 2 – GOOD MANUFACTURING PRACTICE FOR
PROCESSING OF BLACK TEA**

EXPLANATORY NOTE

It was informed that the transportation of tea from the factory to warehouse is a responsibility of the factory, by the Working group on Code of Hygienic practice for storage, blending, packaging and transport of tea.

This amendment is issued in order to incorporate Transportation of tea from the factory to warehouse, to the standard.

AMD 393

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Clause 1 SCOPE

Include the following statement.

This code also covers the transport of tea from the factory to warehouses.

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Include following additional clauses.

Clause 9 TRANSPORTATION

9.1 General

Tea should be adequately protected during transport.

9.2 Requirements

All vehicles used, for the transportation of tea should be suitable for the purpose, maintained in good repair and in good hygienic conditions.

Following practices should be adopted:

- Fully covered to prevent exposure of tea chests or sacks to the surroundings.
- Floor and the interior of the walls of vehicles should be smooth without any protruding that could damage tea sacks.
- The tea compartment should be separated from the drivers compartment or any passenger areas.
- Vehicles should be maintained in good state of repair and designed to prevent exhaust fumes entering the tea compartment.
- Vehicles should be thoroughly cleaned and disinfected where applicable and free from any sign of dampness prior to loading of tea.

- At the time of loading the vehicle should be free of any odours and should not contain any other cargo.
- Vehicles should be inspected prior to loading to ensure that it is free from contamination.
- Proper equipment and care should be taken during loading and unloading to prevent damage to tea sacks.
- Transporter should maintain a complete record of the cargoes for a period of two years.

9.3 Traceability

Tea processing factory should keep a complete record of dispatched tea and also records on the mode of transport for a period of two years.

9.4 Personnel

Personnel involved in transportation of tea shall be trained on general principles of food hygiene and food handling.