



B – QUAL
Australia Pty Ltd

APPROVED SUPPLIER PROGRAM MANUAL

2.1 Honey Industry Standards

- ***Apiary***
- ***Extraction***
- ***Packer***
- ***Biosecurity***

Standard	B-QUAL QUALITY STANDARDS Apiary <input type="checkbox"/> Extracting <input type="checkbox"/> Packer <input type="checkbox"/> <i>[Tick appropriate box(s)]</i>	Version: 1.0 Page: 1 of 4
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Code	Requirement	Check (√ or N/A)
Chemical		
C1	<ul style="list-style-type: none"> An ordering system is established for recording the purchase of all antibiotics and/or other chemicals. 	
C2	<ul style="list-style-type: none"> Recommended antibiotic and/or other chemical treatment procedures, including the recording of dose rates, are used. Records of workers authorised to use chemicals are maintained. 	
C3	<ul style="list-style-type: none"> All bee colonies or materials treated with antibiotics and/or chemicals are identified and recorded to ensure that any withholding periods are observed. The number of colonies treated in an apiary are also recorded. 	
Biological		
B1	<ul style="list-style-type: none"> The likelihood of product contamination is minimised through the use of personal cleanliness and clean handling practices. Workers with health conditions do not handle product if there is a risk of impacting food safety. 	
B2	<ul style="list-style-type: none"> Location of apiaries away from genetically modified crops is recommended. 	
B3	<ul style="list-style-type: none"> Hive management includes a control program for diseases, pests and parasites. 	
B4	<ul style="list-style-type: none"> A vermin control program is established and all reasonable measures are taken to prevent animals and pests from entering hives, processing areas and transport vehicles. 	
B5	<ul style="list-style-type: none"> Buildings, equipment and vehicles are maintained in a clean condition. 	
B6	<ul style="list-style-type: none"> Procedures for handling hive materials in the apiary and during transport or processing minimise water, microbial, dust, soil and other foreign matter contamination of honey products. 	
B7	<ul style="list-style-type: none"> Low temperature storage or fumigation of honeycombs is used for pest control in stored equipment. 	
B8	<ul style="list-style-type: none"> Adequate clean cold water and hot water or steam are available for cleaning. 	
B9	<ul style="list-style-type: none"> Adequate toilets, hand wash facilities and one-use hand towels are provided. 	
B10	<ul style="list-style-type: none"> Adequate drainage is provided. 	
B11	<ul style="list-style-type: none"> Sewage, trash, and other refuse in and from the building and immediate premises are disposed of in a safe and sanitary manner. 	

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Code	Requirement	Check (√ or N/A)
Physical		
P1	<ul style="list-style-type: none"> Foreign objects are removed from hives and/or processing area. 	
P2	<ul style="list-style-type: none"> Broken boxes/frames are removed or reconditioned. 	
P3	<ul style="list-style-type: none"> Processing area lights are covered. 	
Quality		
Q1	<ul style="list-style-type: none"> Product is identified according to floral source. 	
Management – General		
MG1	<ul style="list-style-type: none"> The manager has responsibility and authority, (i) To approve or reject all components of process materials, (ii) To approve all procedures impacting on the identity, quality, and purity of product, (iii) To monitor the production processes and instigate corrective actions if required. 	
MG2	<ul style="list-style-type: none"> A food safety program based on HACCP principles and compliance with the Food Standards Code has been implemented. 	
MG3	<ul style="list-style-type: none"> All staff engaged in production, processing and packing have relevant training, knowledge and skills to perform tasks. Workers receive relevant instruction in food safety, bee husbandry, bee health and honey processing. 	
Management – Records		
MR1	<ul style="list-style-type: none"> A vendor declaration (or delivery docket) is completed for packer processing. 	
MR2	<ul style="list-style-type: none"> Hive material is clearly identified for traceability. 	
MR3	<ul style="list-style-type: none"> Records of harvesting dates, location and honey source are maintained. 	
MR4	<ul style="list-style-type: none"> All outgoing product is clearly identified and documented for traceability. 	
MR5	<ul style="list-style-type: none"> A system is established to ensure that invalid or obsolete documents are promptly removed from use. 	
MR6	<ul style="list-style-type: none"> A checklist or procedure (internal audit) to verify compliance with the industry quality assurance program is established. 	

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Code	Requirement	Check (√ or N/A)
Management – Facilities		
MF1	<ul style="list-style-type: none"> The flow of components through the building or buildings is according to enterprise flowcharts which aim to minimise contamination. 	
MF2	<ul style="list-style-type: none"> Design, construction, maintenance and cleanliness of the processing area minimise the likelihood of product contamination. 	
MF3	<ul style="list-style-type: none"> Suitable areas are available for receipt, processing, labelling, storage and dispatch of product. 	
MF4	<ul style="list-style-type: none"> Design and construction comply with B-Qual standards. 	
MF5	<ul style="list-style-type: none"> Appropriate ventilation and natural and/or artificial light are available in the processing area. 	
MF6	<ul style="list-style-type: none"> Product is stored under cover where practicable for protection from the likelihood of contamination, adverse environmental conditions and overheating. 	
Management – Equipment		
ME1	<ul style="list-style-type: none"> Plant equipment is of an appropriate design and is maintained in good working order. Equipment is cleaned and maintained at appropriate intervals. Cleaning records are kept. 	
ME2	<ul style="list-style-type: none"> Food grade grease is used above the foodline. 	
ME3	<ul style="list-style-type: none"> Best industry practice for carrying supers of honey and extracted supers minimise the likelihood of product contamination during transport. Loads are covered during transport. 	
ME4	<ul style="list-style-type: none"> Drums for reuse are checked for damage, deterioration and contaminants. Suspect drums/containers are not used. 	
ME5	<ul style="list-style-type: none"> Food grade equipment is used for honey processing and storage. 	
Management – Stock		
MS1	<ul style="list-style-type: none"> All stock is rotated so that the oldest stock is used first or according to honey varieties or packer demands. 	
MS2	<ul style="list-style-type: none"> All rejected stock is identified and disposed of appropriately. 	
MS3	<ul style="list-style-type: none"> The distribution of product can be readily determined to facilitate its recall if necessary. 	

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Code	Requirement	Check (√ or N/A)
Management – Processing		
MP1	<ul style="list-style-type: none"> Representative samples of product are collected, identified and stored for the required time period for testing and examination if required. 	
MP2	<ul style="list-style-type: none"> Product is graded, stored, blended, processed and stored to meet food safety and customer quality expectations. 	
MP3	<ul style="list-style-type: none"> Product is processed according to optimal time/temperature conditions to produce quality product. 	
MP4	<ul style="list-style-type: none"> All food products for retail sale have tamper evidence packaging. 	
Management – Labelling		
ML1	<ul style="list-style-type: none"> Documentation for all in-coming product is checked and product is assessed for appropriate labelling, damage and contamination. 	
ML2	<ul style="list-style-type: none"> All outgoing product is clearly identified and documented for ownership traceability. They are labelled according to legislative requirements and appropriate records are maintained. Obsolete labels, labelling and other packaging materials are removed. 	

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Code	Requirement	Check (√)
<i>Integration of Biosecurity</i>		
BQ1	<ul style="list-style-type: none"> Compliance with the B-Qual Program Standards, Records and Work Instructions form part of the industry Biosecurity Plan. 	
<i>Introductions</i>		
BP1	<ul style="list-style-type: none"> Where feasible, queens, package bees, or hives of bees are only purchased from B-Qual certified suppliers within Australia. 	
BP2	<ul style="list-style-type: none"> Health status is assessed prior to purchase and again on arrival. 	
BP3	<ul style="list-style-type: none"> Comply with AQIS entry and release requirements for imported queen bees. 	
<i>Declarations/Testing</i>		
BT1	<ul style="list-style-type: none"> If disease status is not known, all second hand beekeeping hive equipment is irradiated (excluding equipment used in organic production) or a vendor declaration is obtained. 	
BT2	<ul style="list-style-type: none"> Honey culture tests are used to identify the presence of AFB spores. 	
<i>Feeding</i>		
BF1	<ul style="list-style-type: none"> If the disease free status of bee food is not known, no non-irradiated bee derived products are used, except in the production of organic products. 	
BF2	<ul style="list-style-type: none"> Feed is only purchased from quality assured suppliers operating a biosecurity program. 	
BF3	<ul style="list-style-type: none"> The number of external bees foraging at feeding sites is minimised. 	
BF4	<ul style="list-style-type: none"> The feeding of honey to birds is discouraged. 	
<i>Vehicle & People Movements</i>		
BV1	<ul style="list-style-type: none"> Vehicle and people movements around apiary sites and extraction plants are minimised. Legal requirements for moving bees are complied with. 	
BV2	<ul style="list-style-type: none"> Vehicles are cleaned thoroughly if contamination is suspected. 	
BV3	<ul style="list-style-type: none"> The processing plant is secured when unattended. 	
<i>Feral Bees</i>		
BR1	<ul style="list-style-type: none"> Precautions are taken against swarming and robbing bees, particularly if a disease hot spot is suspected. 	
BR2	<ul style="list-style-type: none"> Isolate captured swarms for six months. 	

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Code	Requirement	Check (√)
Location		
BL1	<ul style="list-style-type: none"> Where possible, apiaries are not placed near honey packing or beeswax rendering plants. 	
BL2	<ul style="list-style-type: none"> Placing apiaries near neglected apiaries or stored, used beekeeping material is avoided. The relevant Government agency is notified if neglected apiaries are located. 	
BL3	<ul style="list-style-type: none"> Avoid placing apiaries near rubbish tips or known areas where open feeding of honey to birds occurs. 	
BL4	<ul style="list-style-type: none"> Hives are inspected and diseased hives treated or removed before placement on sites. 	
Disease spread in and between apiaries		
BD1	<ul style="list-style-type: none"> Where feasible, introductions are segregated and managed separately and placed under surveillance for at least six months or until satisfied of their status. 	
BD2	<ul style="list-style-type: none"> Honey and bee materials are 'bee-proofed' during transport and adequate storage facilities are provided to prevent robbing by bees. 	
BD3	<ul style="list-style-type: none"> Hives, particularly brood combs, are inspected on a regular basis. 	
BD4	<ul style="list-style-type: none"> Honey spills, exposed bee combs and wax are covered to prevent robbing by bees. 	
BD5	<ul style="list-style-type: none"> Honey and bee materials are secured against external contamination when unattended. 	
BD6	<ul style="list-style-type: none"> Authorities are contacted if a notifiable disease or parasite is suspected or hives experience unusual sickness or death. 	
BD7	<ul style="list-style-type: none"> Appropriate measures for disease control are taken and any treatment details are recorded. 	
BD8	<ul style="list-style-type: none"> A broad-based barrier management system for disease control has been developed. 	
BD9	<ul style="list-style-type: none"> The smoker and hive tool are cleaned before commencing work at each new apiary and after being used on a suspect diseased hive. 	
BD10	<ul style="list-style-type: none"> Robbing of open hives is minimised when working. 	

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Code	Requirement	Check (√)
<i>Disease spread in and between apiaries(continued)</i>		
BD11	<ul style="list-style-type: none"> All second hand extracting equipment is cleaned. 	
BD12	<ul style="list-style-type: none"> Honey containers are cleaned inside and out, dried and sealed. 	
BD13	<ul style="list-style-type: none"> Robbing bees are controlled by bee-proofing buildings and keeping honey spillage's covered. 	
BD14	<ul style="list-style-type: none"> Sewage, trash and other refuse in and from buildings and immediate premises are disposed of in a safe and sanitary manner. 	
BD15	<ul style="list-style-type: none"> Wastewater is disposed of through a digester or other appropriate method. 	
BD16	<ul style="list-style-type: none"> Beekeepers abide by the Codes of Practice for Conserved Lands. 	