

MILK & MILK PRODUCT PROCESSING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	Design of food premises provide adequate working space; permit maintenance, cleaning & prevent entry of dirt, dust & pests.	2	
3	The internal structure & fittings are made of non-toxic and impermeable material.	2	
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	
5	Floors are non-slippery & sloped appropriately.	2	
6	Windows are kept closed & fitted with insect proof screen when opening to an external environment.	2	
7	Doors are close fitted at all ends to avoid entry of pests.	2	
8	Equipment and containers are made of non-toxic, impervious, non- corrosive material which is easy to clean & disinfect (preferably SS 316 for equipment& SS 304 for tanks/tankers).	2	
9	Premise has sufficient lighting.	2	
10	Adequate ventilation is provided within the premises.	2	
11	An adequate storage facility for food, packaging materials, chemicals, personnel items etc is available.	2	
12	Personnel hygiene facilities are available. (Adequate number of hand washing facilities, toilets, change rooms, rest & refreshment room etc).	2	
13*	<i>Potable water (meeting standards of IS:10500) is used as product ingredient or in contact with food or food contact surface. Tested for quality semi-annually. Check for records.</i>	4	
14	Raw Milk Reception Dock (RMRD) facility is sufficiently raised with sides & top to prevent contamination while unloading of raw material.	2	
15	Separate processing facilities available for heat treated milk & milk products to avoid cross contamination.	2	
16	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2	
II	Control of operation		
17	Incoming material is procured as per internally laid down specification & from approved vendors. Check for records (like specifications, name and address of the supplier, batch no., quantity procured etc).	2	
18	Milk & other raw material are inspected at the time of receiving for food safety hazards.	2	
19	Raw milk received through bulk chilling centres, the temperature of milk is maintained at 5°C or lower.	2	
20	Raw milk when brought to dairy plant by farmers, should reach the plant within 4 hours from milking & is cooled to 5°C or lower as quickly as possible.	2	
21	Incoming material, semi or final products are stored according to their temperature and humidity requirement, in a hygienic environment. FIFO & FEFO is practised.	2	
22	Milk is brought to the collection centre within 4 hours and immediately chilled to a temperature of 4°C or lower.	2	

MILK & MILK PRODUCT PROCESSING

23	Pasteurization temperature & holding time (Ideally 72°C for 15 seconds for HTST) are properly maintained. (Batch pasteurization (63°C for 30 minutes, UHT (135°C for 1-2 sec))	2	
24	Post pasteurisation process, milk is cooled immediately to a temperature of 4°C or lower.	2	
25*	<i>Requisite time and temperature is being achieved, maintained, monitored & recorded while manufacturing/processing.</i>	4	
26	Packing or filling of heat-treated milk and milk products are carried out hygienically.	2	
27	Packaging materials is food grade & in sound condition.	2	
28	Cleaning chemicals & other hazardous substance are clearly identified & stored separately from food.	2	
29	Transporting vehicle for food use are kept clean and maintained in good repair.	2	
30	Transporting vehicles for carrying milk are capable of meeting requisite temperature (where applicable).	2	
31	Recalled products are held under supervision & are destroyed or reprocessed/reworked in a manner to ensure their safety. Check for records.	2	
III	Maintenance & sanitation		
32	Cleaning of equipment (preferably CIP), food premises is done as per cleaning schedule & cleaning programme. Proper arrangements available for cleaning, sanitizing of road milk tankers, cans etc.	2	
33	Preventive maintenance of equipment and machinery is carried out regularly as per the instructions of the manufacturer.	2	
34	Measuring & monitoring devices are calibrated periodically.	2	
35*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.</i>	4	
36	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	2	
37	Drains are designed to meet expected flow loads and equipped with traps to capture contaminants.	2	
38	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
39	Effluent Treatment Plant (ETP) is in place.	2	
40	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	
IV	Personal Hygiene		
41	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	
42	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
43*	<i>Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc).</i>	4	
44	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc; wherever necessary.	2	
V	Training & records keeping		
45	Internal / External audit of the system is done periodically. Check for records.	2	

MILK & MILK PRODUCT PROCESSING

46	Food Business has an effective consumer complaints redressal mechanism.	2	
47	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	
48*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/106

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance.

Grading –

<input type="checkbox"/>	A⁺	95 - 106	Compliance – Exemplar
<input type="checkbox"/>	A	83 - 94	Compliance – Satisfactory
<input type="checkbox"/>	B	53 - 84	Needs Improvement
<input type="checkbox"/>	No grade	<53	Non Compliance