PART IV PROCESSING

1 Name(s) and addresses of dairy processing plant(s)

2 The products produced in each establishment and ingredients used in each product

3 Layout plan of each establishment and process flow of each product indicating the temperature treatment in the processing

4 Describe the features of any quality control or quality assurance program instituted by the establishment or by a competent authority

5 Name of the country(s) currently importing products of the establishment

6 Give a summary description of the inspection procedures used for milk and its derivatives

   • This information should include procedures for the identification of rural properties and registration or control of food-producing animals.

   • Indicate regulations for rejection and condemnation of milk, and derivatives.

   • Indicate the procedures used to ensure the conditional use specified.

7 Describe the inspection programs used to monitor biological residues in milk and its derivatives

   • Describe the features of the programs

   • List the substances and tolerance limits

   • Describe the procedures for dealing with violations

8 Describe the inspection programs used to monitor microbiological contaminants of milk and its derivatives

   • Describe the features of the programs

   • List the microorganisms and parameters

   • Describe the procedures for dealing with violations

9 Describe the programs to combat fraud in Milk and Derivatives

10 Describe the additional inspection procedures used for prevention and control for milk and its derivatives (quality-assurance programs).

   • Official

   • Unofficial (self-controls)

11 Indicate main reasons for rejection/condemnation and their percentages in
inspection procedures for milk and its derivatives.

12 Give a summary description of the industrial and health inspection training programs for official, officially recognized/accredited and private agents.

13 Describe the official regulations governing the technological and sanitary/health aspects of plant facilities, equipment and operations.

14 Describe the program for auditing and supervising the inspection program for milk and its derivatives.

15 Level of implementation of HACCP-based system (Hazard Analysis Critical Control Point).

16 Report on technical methods used by the central inspection agency to audit the system.

I certify that the information provided is correct.

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(Signature)

Name in Print:
Rank:
Comments:
Date: