



आईएस 13688 : 2020 और आईएस/ आईएसओ 22000 के अनुसार

एकीकृत दुग्ध प्रमाणन के लिए मैनुअल

MANUAL FOR INTEGRATED MILK CERTIFICATION
ACCORDING TO IS 13688 : 2020 and IS/ISO 22000

यह मैनुअल एकीकृत दुग्ध प्रमाणन स्कीम (भारतीय मानक ब्यूरो की स्कीम-I (अनुरूपता) मूल्यांकन विनियम, 2018 और खाद्य सुरक्षा प्रबंधन प्रणाली) के तहत प्रमाणन के प्रचालन में सामंजस्य और पारदर्शिता के लिए सभी क्षेत्रीय/शाखा कार्यालयों और लाइसेंसधारियों द्वारा संदर्भ सामग्री के रूप में उपयोग किया जाएगा। यह एकीकृत दुग्ध प्रमाणन स्कीम के तहत बीआईएस प्रमाणन/लाइसेंस पाने के इच्छुक आवेदकों द्वारा भी उपयोग में लाया जा सकता है।

This Manual shall be used as reference material by all Regional/Branch Offices & licensees to ensure coherence of practice and transparency in operation of certification under Integrated Milk Certification Scheme (Scheme-I of Bureau of Indian Standards (Conformity) Assessment Regulations, 2018 and Food Safety Management System. The document may also be used by prospective applicants desirous of obtaining BIS certification licence/certificate under Integrated Milk Certification Scheme.

This Manual, as such, would not be applicable for Packaged Pasteurized Milk certification as per IS 13688 when applied as standalone i.e. only product certification without integration with FSMS. For standalone product certification, there would be separate SIT covering additional checks from procurement to retail level.

1.	एकीकृत उत्पाद और प्रणाली Product and Systems Integrated	:	आईएस 13688 : 2020 और आईएस /आईएसओ 22000 IS 13688 : 2020 and IS/ISO 22000
	शीर्ष Titles	:	पैकेज्ड पाश्चुरीकृत दूध और खाद्य सुरक्षा प्रबंधन प्रणाली Packaged Pasteurized Milk and Food Safety Management System
	संशोधन संख्या No. of amendments	:	शून्य (दोनों मानकों में) Nil (in both standards)
2.	नमूनाकरण दिशा निर्देश Sampling Guidelines	:	
a)	कच्चा माल Raw material	:	कृपया Annex-A देखें Please see Annex A
b)	पैकिंग सामग्री Packing Material	:	Sample of each type of packing material (glass container/polyethylene pouches) shall be drawn and tested for compliance to Cl 10.1 of IS 13688 provided complete in-house test facilities are available and declared to BIS for verification. In case in-house testing facilities are not available, compliance shall be ensured through supplier's test certificate or Test report from NABL accredited lab.
c)	समूहिकरण दिशा निर्देश Grouping Guidelines	:	Sampling and testing of only one type of milk would be adequate to cover all the types of milk for which application is submitted and infrastructure for manufacturing and testing is available.

d)	नमूने का परिमाण Sample Size	:	न्यूनतम 250 मिली क्षमता वाले दो पाउच Two pouches of minimum 250 ml capacity each
6.	परीक्षण उपकरणों की सूची List of Test Equipment	:	कृपया Annex-B देखें Please see Annex B
7.	निरीक्षण व परीक्षण स्कीम Scheme of Inspection and Testing	:	कृपया Annex-C देखें Please see Annex C
8.	परीक्षण दिशानिर्देश Testing guidelines	:	कृपया Annex-D देखें Please see Annex - D
9.	Guidelines for operation of integrated milk certification scheme	:	कृपया Annex-E देखें Please see Annex - E
10.	लाइसेन्स का कार्यक्षेत्र/Scope of the Licence : Licence shall be granted with scope specifying the type(s) permitted to be used for packing the product. Licence shall not be granted with "open scope". Type of packing and the material shall be mentioned in the scope of licence based on proof of conformity to the relevant Indian Standard. The grant of licence letter and the Licence Document shall clearly indicate the following:		
	उत्पाद का नाम Name of the product		आईएस 13688 : 2020 के अनुसार पैक किया हुआ पाश्चुरीकृत दूध Packaged Pasteurized Milk as per IS 13688 : 2020
	टाइप Type		पैकेज्ड पाश्चुरीकृत दूध की टाइप (किस्म अभिज्ञात दूध / मिश्रित मिल्क / फूल क्रीम मिल्क / मानकीकृत दूध / फूल क्रीम दूध / टोंड दूध / डबल टोंड दूध / स्किम्ड मिल्क) Type of Packaged Pasteurized Milk (Species Identified Milk / Mixed Milk / Full Cream Milk / Standardized milk / Full Cream milk / Toned milk / Double Toned milk / Skimmed milk)
	पैकेजिंग की सामग्री Material of packaging		Material of packing to be specified as per Cl 10.1 of IS 13688 : 2020 (Polyethylene pouches/Glass containers)
	खाद्य सुरक्षा प्रबंधन प्रणाली Food Safety Management System		आईएस/आईएसओ 22000 के अनुसार खाद्य सुरक्षा प्रबंधन प्रणाली Food Safety Management System certification as per IS/ISO 22000

Annex A
Raw material

- a) **Milk** – Milk shall be free from colostrum as per clause 3.1 of IS 13688. One sample shall be drawn at the receiving point of the factory for testing as per Cl 5.1 of IS 13688.
- b) **Milk Powder and Skimmed Milk Powder** – One sample each shall be drawn at the receiving point of the factory for testing as per Cl 5.2 of IS 13688. However, no testing required if material is ISI marked.
- c) **Butter and Butter Oil** – One sample each shall be drawn at the receiving point of the factory for testing as per Cl 5.3 of IS 13688. However, no testing required if material is ISI marked or accompanied with test certificate of supplier or Test report from NABL accredited lab indicating compliance.
- d) **Water** - One sample shall be drawn at the receiving point of the factory for testing as per Cl 5.4 of IS 13688 . No testing would be required if Test report from NABL accredited lab indicating compliance to 5.4 of IS 13688 is available.

ANNEX- B
LIST OF TEST EQUIPMENTS

MAJOR TEST EQUIPMENTS REQUIRED AS PER INDIAN STANDARD

Sl. No.	Test	Clause no. of IS 13688	Equipments and Glassware	Chemicals
1	Milk (Adulterants)	5.1		
	a) Starch test		General laboratory glasswares like Test Tubes, pipettes	1.0% Iodine Solution
	b) Sugar test		General laboratory glasswares like Test Tubes, pipettes, Water bath, Weighing Balance	Concentrated Hydrochloric Acid, Resorcinol
	c) Urea		General laboratory glasswares like Test Tubes, pipettes	Dimethyl Aminobenzaldehyde, Concentrated Hydrochloric Acid, Ethyl Alcohol
	d) Formalin		General laboratory glasswares like Test Tubes, pipettes	Ferric Chloride, Sulphuric Acid 90%
	e) Pond Water (Fertilizer test)		General laboratory glasswares like Test Tube, pipettes	Diphenylamine Solution, Sulphuric Acid
	f) Ammonia Compound		General laboratory glasswares like Test Tubes, pipettes	Nessler reagent
	g) Glucose		General laboratory glasswares like Test Tubes, pipettes, Water bath	Barfoed's reagent, Phosphomolybdic acid
	i) Ionic Detergent		General laboratory glasswares like Glass Cylinder, pipettes	Methylene Blue Solution, Chloroform
	g) Boric Acid and Borates		General laboratory glasswares like pipettes, Beaker	N/10 Sodium Hydroxide, Phenolphthalein indicator, Glycerol
	h) Soya Powder		General laboratory glasswares like Test Tubes and pipettes, Filter paper	Urea crystals, Phenol red solution

2	Milk powder and Skimmed Milk Powder	5.2	If used, shall conform to PM of IS 1165, IS 13334(Part I) and IS I3334 (Part 2) respectively.	
3	Butter and Butter oil	5.3		
4	Water supply	5.4		
5	Colour and Appearance	8.1 and Table 1	---	---
6	Odour	-do-	---	---
7	Flavour	-do-	---	---
8	Body	-do-	---	---
9	Salmonella sp.	8.3 and Table 2	Incubator capable of operating at 35°C or 37°C and 42°C, , Water bath, Loops, pH meter, culture bottles and flasks, culture tubes, measuring cylinders, graduated pipettes, petri dishes, Filtration assembly and filter paper, Laminar Air Flow Bench.	Buffered peptone water, Rappaport-vassiliadis magnesium chloride/malachidte green medium (RV medium), Selenite/cystine medium, Solid selective plating-out media, Phenol red/brilliant green agar, Nutrient agar, Triple sugar/iron agar, Urea agar L-Lysine decarboxylation medium, Reagent for detection of β -galactosidase, Reagents for Voges-Proskauer (VP reaction), VP medium, creatine solution, 1-Naphthol, Potassium hydroxide solution, Reagents for indole reaction
10	Listeria monocytogenes	-do-	Incubator capable of the dishes at 35°C or 37°C, Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Drying cabinet or incubator, capable of being maintained between 25 °C $\pm$ 1 °C and 50 °C $\pm$ 1 °C, Incubators, 35 °C $\pm$ 1 °C or 37 °C $\pm$ 1 °C, Water bath, capable of being maintained at 47 °C $\pm$ 2 °C, Loops and wires of platinum hidium or nickel/chromium, or Pasteur pipettes or single-use loops, Glass or plastic spreaders, sterile, pH-meter, capable of being read to the nearest 0,01 ~H unit at	Base medium for half-Fraser broth with ammonium iron (III) citrate, Ammonium iron (III) citrate solution, Selective plating-out medium: PALCAM agar. Polymyxin B sulfate solution, Acriflavine hydrochloride solution, Sodium ceftazidime pentahydrate solution, Complete medium, Solid culture medium: Tryptone soya yeast extract agar (TSYEA), Liquid culture medium:

			25 °C, enabling measurements to be made which are accurate to ± 0.1 pH unit, Test tubes or flasks, Total-delivery graduated pipettes nominal capacities 1ml and 10 ml graduated respectively in 0.1 ml and 0.5 ml divisions, Petri dishes, of diameter 90 mm and 140 mm, Gas mixture (optional), Equipment for the Henry illumination test (optional), Microscope, preferably with phase-contrast.,	Tryptone soya yeast extract broth (TSYEB), Carbohydrate utilization broth (rhamnose and xylose), Carbohydrate solutions, Motility agar, CAMP (Christie, Atkins, Munch-Paterson) medium and test strains, Sheep blood medium, CAMP reaction strains, Hydrogen peroxide solution, Phosphate-buffered saline (PBS) (optional), Sheep blood red cell suspension (optional)
11	Aerobic plate count	-do-	Autoclave, Hot Air Oven, Conical Flask, pH meter, Weighing Balance, Biosafety cabinet, Micropipette, Petri Dish	Plate count Agar, Buffer peptone Water
12	Coliform count	-do-	Autoclave, Hot Air Oven, Conical Flask, pH meter, Weighing balance, Biosafety cabinet, Micropipette, Petri Dishes, Water bath (capable of operating at 44°C to 47°C or at 100 °C), Incubator, capable of operating at 30 °C ± 1 °C or 37 °C ± 1 °C, Colony-counting equipment, test tubes, Durham tubes, Bottles or flasks, loop.	Crystal violet neutral red bile lactose (VRBL) agar
13	Methylene blue reduction test	8.3	General laboratory glasswares like Test Tubes, pipettes, Water bath, Hot air oven, Spirit lamp & comparator	Methylene Blue Solution
14	Milk Fat	8.4 and Table 3	Mojonnier Fat-extraction tube, General laboratory glasswares like pipettes, cylinder	Conc. Ammonia solution (sp-gr 0.88), Ethyl Alcohol, Diethyl Ether (sp. Gr 0.720), Petroleum Ether (boiling range-40 to 60°C).
15	Milk solids-not-fat (SNF)	-do-	Aluminum Dish, Water Bath, Oven well-ventilated	N.A.
16	Phosphatase Test	-do-	General laboratory glasswares like Test Tubes	Buffer Solution, Disodium p-Nitro phenyl phosphatase
17	Neutralizer	-do-	General laboratory glasswares like Test Tubes	0.05 percent rosolic acid in 60% Ethyl Alcohol Solution

18	Urea	-do-	Spectrophotometer, Analytical balance, General laboratory glasswares like Test Tubes	p-Dimethyl amino benzaldehyde solution (DMAB), 1.6 percent (w/v), Phosphate buffer, pH 7.0, Trichloroacetic acid (TCA), 24 percent (m/v), Diluting reagent, Standard urea solution (1 mg/ml).
19	Lead	-do-	Atomic absorption spectrophotometer	Pure Lead Metal, Concentrated Nitric Acid, Concentrated Hydrochloric Acid, Standard Lead Solution.
20	Arsenic	-do-	Atomic Absorption Spectrophotometer, Vapour Generation Kit.	Concentrated Hydrochloric Acid, Concentrated Nitric Acid, Concentrated Sulphuric Acid, Potassium Iodide – Solid, Sodium Borohydride – Pellets, Standard Arsenic Solution.
21	Aflatoxin M ₁	-do-	Disposable syringes of capacities 10 ml and 50 ml, Vacuum system, Centrifuge, capable of producing a radial acceleration of atleast 2000g, Pipettes, Glass beaker, One-mark volume flask, water baths, capable of operating at 30°C $\pm$ 2 °C, at between 35 °C and 37 °C and 50 $\pm$ 5 °C, Filter paper, Whatman No. 4 or equivalent, Graduated conical glass tubes with ground glass neck and stopper, HPLC apparatus, Reversed phase HPLC analytical column, Fluorescence detector, Strip chart recorder, Spectrophotometer, Analytical balance, capable of weighing to the nearest 0.01 g.	Immunoaffinity column, Acetonitrile, pure, HPLC grade, Nitrogen gas, Aflatoxin M ₁ standard solutions.

The list above is indicative only and may not be considered exhaustive

ANNEX-C

SCHEME OF INSPECTION AND TESTING FOR MANUAL FOR INTEGRATED MILK CERTIFICATION ACCORDING TO IS 13688 : 2020 and IS/ISO 22000

1. LABORATORY: A laboratory shall be maintained which shall be suitably equipped (as per the requirement given in column 2 of Table 1) and staffed to carry out the different tests in accordance with the methods given in the Indian Standards.

2. TEST RECORD: The manufacturer shall maintain test records for the tests carried out to establish conformity. In addition, records may be maintained for raw material, packaging etc. for which an indicative list is as under and suggested formats are given in Annex F:

- i. Raw material records
- ii. Packing/packaging material records
- iii. Cleaning, plant hygiene and sanitation records
- iv. Pest Control records
- v. Health record of the employees (involved in milk handling operations).

3. PACKING & MARKING:

3.1 Packing: The Pasteurized milk shall be packed in clean, sound and sanitary containers made of glass (see IS 1392), or polyethylene pouches (conforming to IS 11805), properly sealed so as to prevent leakage and contamination.

3.2 Standard Mark: The Standard Mark as given in the Schedule of the licence shall be printed legibly and indelibly to the container of Packaged Pasteurized Milk.

3.3 Other Marking– The container/ pouches shall bear legibly and indelibly the following information:

- a) Name of the material 'Pasteurized Milk'.
- b) Type of milk 'species identified', 'mixed', full cream', 'toned', 'standardized', 'skimmed', 'double toned' as applicable
- c) Batch or Code number;
- d) Date of packing and/or time;
- e) Name of the manufacturer or processor;
- f) Net volume in ml or litre;
- g) Best before or use by date _____, if stored in such a way that temperature of milk shall not exceeding 5°C);
- h) Fat ____percent, Solid-not-fat____percent;
- j) Every package of fortified food shall carry the words 'Fortified with----- (name of the fortificant)'; and
- k) Any other requirements under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 and the Legal Metrology Act, 2016 and the Rules framed thereunder.
- l) BIS Licence No. CM/L_____;
- m) (viii) BIS Certification details, visit www.bis.gov.in.
- n)

4. LEVELS OF CONTROL - The tests as indicated in column 1 of Table 1 and the levels of control in column 4 of Table 1, shall be carried out on the whole production of the factory which is covered by this plan and appropriate records maintained in accordance with paragraph 2 above.

4.1 All the production which conforms to the Indian Standards and covered by the licence should be marked with Standard Mark.

4.2 Control Unit – For the purpose of this Scheme, the entire quantity of milk manufactured continuously at a time in a period of 24 hours or a part in one silo shall constitute a Control Unit.

4.3 On the basis of test and analysis results, decision regarding the conformity or otherwise of a control unit of milk to the requirements of the specification shall be made as follows:

4.3.1 A sample shall be taken at the packing stage after every half an hour which shall be examined visually for appearance, colour, examined by organoleptic methods for flavour, odour and taste and body. If the sample does not conform to the specification in anyone or more of these requirements, the material manufactured during the half an hour prior to the drawl of sample shall either be rejected or reprocessed and the defect(s) rectified. Such reprocessed material when tested again shall conform to all the requirements of the specification.

4.3.2 Two samples shall be drawn from every Control Unit, one during the first half of the packing period and other during the second half of the packing period. These samples shall be individually tested for Milk Solids-not-fat (SNF), Milk fat, phosphate, Total plate count, Coliform, neutralizer, Urea and Methylene Blue reduction test. If any one or both the samples fail to conform to anyone or more of these requirements, the production should be stopped. The production should be initiated only after carrying out Root-Cause Analysis for the failure, Corrective Actions taken and its effectiveness verified by the conformance of the product at testing.

4.3.3 A sample shall be drawn every month for the testing of Salmonella, Listeria monocytogenes, Lead, Arsenic and Aflatoxin M₁. In case of failure of the sample in any one or more of these characteristics the corresponding control unit shall not be marked and two samples from every subsequent control unit shall be tested for the characteristic(s) where failure has occurred, till five consecutive control units are found meeting the specification requirement(s) whereupon the original frequency of testing may be resumed.

5 Hygienic Conditions

5.1 The milk shall be processed, pasteurized, packed and handled under strict hygienic conditions as prescribed in Cl.7 of IS 13688 and various clauses of IS 2491.

5.2 In respect of all the above clauses of the specification, the factory shall maintain appropriate controls and checks to ensure that the product conforms to the various requirements of the specification.

6 Rejection

6.1 Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of BIS Act, 2016. Any rejected material which is potentially re-saleable be sheared or cut or deformed in such a manner that it cannot be used for any other purpose. A separate record shall be maintained giving information on quantity and batch number/control unit number, as applicable, relating to all such rejections/defective/sub-standard material of the production not conforming to the requirements of the Specification and the method of its disposal. Such material shall in no case be stored together with that conforming to the Specification. The Standard Mark (if already applied) on rejected material should be defaced.

IS 13688 : 2020
PACKAGED PASTEURIZED MILK SPECIFICATION
Table 1 LEVELS OF CONTROL
(Scheme of Inspection and Testing)

(1)	(2)			(3)	(4)		(5)
	TEST DETAILS			Test equipment requirement R: required (or) S: Sub-contracting permitted	LEVELS OF CONTROL		REMARKS
					No. of Sample	Frequency	
Clause	Requirement	Test Method					
		Clause	Reference				
5	Raw Material	-	IS 1479 (Part 1)	S	One	Once in a month for each source (supplier)	No testing required if material is ISI marked or accompanied with test certificate of supplier or Test report from NABL accredited lab indicating compliance.
5.1	Raw Milk	-	IS 1479 (Part 1) and IS 7768				
5.2	Milk powder and Skimmed Milk Powder	-	Shall conform to IS 1165, and IS 13334 (Part1) or IS 13334 (Part 2) respectively	S			
5.3	Butter and Butter oil	-	Shall conform to IS 13690 and IS 13689	S			
5.4	Water supply	-	IS 4251	S	One	Once in 6 months	-do-
8	Description	8.1	IS 13688	R	One	Every half an hour	See clause 4.3.1 of SIT
8.1 and Table 1	Colour and Appearance	8.1 and Table 1	--do--	R	One	-do-	-do-
-do-	Odour	-do-	do	R	One	-do-	-do-
-do-	Flavour	-do-	do	R	One	-do-	-do-
-do-	Body	-do-	do	R	One	-do-	-do-
8.3 and Table 2	Salmonella sp.	-	IS 5887 (Part 3)	S	One	Once in a month	See clause 4.3.3 of SIT
-do-	Listeria monocytogenes	-	IS 14988 (Part 2)	S	One	-do-	-do-
-do-	Aerobic plate count	-	IS 5402	R	Two	Each control unit	See clause 4.3.2 of SIT

-do-	Coliform	-	IS 5401 (Part 1)	R	Two	-do-	-do-
8.3	Methylene blue reduction test	-	IS 1479 (Part 1)	R	Two	-do-	-do-
8.4 and Table 3	Milk Fat	-	IS 1479 (Part 2) or IS 1224 (Part 1)	R	Two	-do-	-do-
-do-	Milk solids-not-fat (SNF)	-	IS 12333 or IS 10083	R	Two	-do-	-do-
-do-	Phosphatase Test	-	IS 8479 (Part 1 and 2)	R	Two	-do-	-do-
-do-	Neutralizer	-	IS 1479 (Part 1)	R	Two	-do-	-do-
-do-	Urea	-	IS 1479 (Part 1) or ISO 14637	R	Two	-do-	-do-
-do-	Lead	-	IS 12074	S	One	Once in a month	See clause 4.3.3 of SIT
-do-	Arsenic	-	IS 11124	S	One	-do-	-do-
-do-	Aflatoxin M ₁	-	ISO 14501	S	One	-do-	-do-

Note-1: Whether test equipment is required or sub-contracting is permitted in column 3 shall be decided by the Bureau and shall be mandatory. Sub-contracting is permitted to a laboratory recognized by the Bureau or Government laboratories empanelled by the Bureau.

Note-2: Levels of control given in column 4 are only recommendatory in nature. The manufacturer may define the control unit/batch/lot and submit his own levels of control in column 4 with proper justification.

Annex D

Testing guidelines

This scheme will be operated on factory testing basis since no BIS Labs or BIS recognized third party labs are available as per IS 13688 : 2020. Accordingly, all tests are required to be done during the inspection-cum-audit.

The standard prescribes requirement, the testing of which involves long duration tests i.e. 72 hours. Therefore, the inspection-cum-audit should be planned in a manner to witness such long duration tests also.

In future when BIS labs or BIS recognized third party testing as per IS 13688 : 2020 are available and arrangement for maintaining cold chain for delivery of sample to the lab is made, then possible tests in a day will be carried out in factory testing.

Annex E
Guidelines for operation of integrated milk certification scheme

S. No.	Stage of Certification Process	Guidelines for Integrated Milk Certification
1.	Application for Grant of licence	Separate applications to be made for product certification and FSMS licences as per established procedure. In case the applicant is already holding FSMS Certification, it should be ensured that: i) The FSMS Certification is from an accredited agency. ii) The certification is valid and includes packaged milk under its scope. iii) Inputs are obtained from the certification agency regarding satisfactory performance of FSMS. (Note: The applicant on its part may submit the proof of satisfactory performance in any form generated/maintained by the certification agency) iv) The manufacturer undertakes to allow BIS to assess the systems and records as maintained by the applicant. v) The applicant to inform the schedule of surveillance assessment to BIS and inform the outcome of the surveillance to BIS.
2.	Sequence of application	Applicant to apply first for FSMS certification to the concerned regional office. Based on acceptance of application, the Stage I audit of FSMS should be carried out, preferably within a week of recording of application. Generally, one man-day is adequate for Stage I audit but depending upon the processes involved, the man-days required could be more than one also. If the plant is already certified for FSMS by an accredited certification body, he may directly apply for product certification by providing evidence of said FSMS certification
3.	Application for IS 13688	If Stage I Audit is satisfactory, the MSCO (R) to inform the concerned BO to accept and record the application for Product Certification.
4.	Application and Licence Fee	Application and licence fee for both product certification and FSMS to be charged separately as per regulations.
5.	Inspection/Audit Fee	The preliminary inspection will be of 3 days, Rs 12000 x 3 = Rs 36,000 to be charged as per Scheme III fee schedule as it is higher than the Scheme I fee applicable (i.e. Rs 7000 x 3 = 21000). However, the payment to be received through payment module in Manakonline since otherwise Product Certification application cannot be processed.
6.	Preliminary Inspection/Certification Audit	The preliminary inspection and FSMS Certification Audit (Stage II Audit) shall be combined (3 days) and the visit shall be paid by an officer who is conversant with food and dairy products and is FSMS auditor. (In case FSMS trained auditor is not available in the branch or region, the officer may be sourced from other branches/regions with the concurrence of the DDGRs concerned)

		For FSMS, the audit will include visit to milk procurement centres (village level centres and milk chilling centres) and retail points (on sampling basis). However, if the dairy has milk procurement centres located outside dairy premises, (which may or may not be with chilling centres), and it is intended to cover these centres in the scope of FSMS then all such centres will be visited and assessed during the audit. However, if these centres are not intended to be covered, then at least 2 of the centres shall be visited during the audit.
7.	Grant of licence	Grant of licence to be considered for both Product Certification and FSMS subject to applicant satisfying requirements of Scheme I and III. Separate licence documents to be issued concurrently with the same validity. However, in cases where it becomes necessary to reject the application for either product certification or FSMS licence, licence may be granted for the other scheme (It will not be integrated milk certification in that case). However, manufacturer may be advised to re-apply after taking necessary corrective actions.
8.	Surveillance	Two visits to be paid during the year: i) The first visit would be for surveillance inspection for assessment of performance of the product certification licence only. ii) The next visit would be a combined audit for product certification and FSMS. This second visit would also serve as the re-certification audit for the FSMS licence. (Milk Procurement centres and retail points also to be visited) All surveillance visits to be so planned such that while proceeding for the inspection to a particular dairy, the market sample for that dairy may be drawn from the nearby market/source and transported to the plant whilst maintaining the necessary handling and storage requirements (cold chain). This market sample would then be tested in the factory during the surveillance visit in addition to factory sample testing. Surveillance audits to be done preferably by officer who is conversant with food and dairy products and is an FSMS auditor. However, the first visit which is only surveillance visit for product certification, may be done by an officer who may not be FSMS auditor. Efforts may be made to train such officers about food safety aspects and FSMS criteria, before deputing them for surveillance visits. The second visit, however, which serves as a re-certification audit, has to be done by an FSMS auditor only.
9.	Renewal/Re-certification	Renewal/recertification may be normally done for a period of 3 years for both PC/FSMS licences, to maintain concurrent validity for both Product Certification and FSMS Licence

10.	Suspension	Since prolonged suspension of licence may not be tenable for milk as it may affect the availability of milk to end users, the alternative approach to be followed is: If a non-conformity is observed in Product Certification during surveillance visit or testing of samples, the manufacturer shall be advised to investigate and identify the root cause and take corrective action immediately during the currency of the visit. During the same visit, the corrective actions taken may be verified by the officer. If the visit is prolonged beyond 1 day due to the above, the visit charges for the additional days to be borne by the licensee. However, for suspension in case of FSMS, it may be treated as per the defined procedure for the same.
11.	Complaint	Considering the importance of milk and health aspects involved, in case of consumer complaint, the concerned BO to complete investigation including factory visit and testing of samples in 3 days. Testing may be done on samples as per the following order of priority: 1. In case sample of the same batch as the complaint sample is available, same to be tested 2. In case sample of the same batch is not available, sample of the same type from the running batch may be tested. 3. In case sample of the same type is not available in the running batch, the sample of the type of the running batch may be tested. Complaint investigation visit at factory should done by an officer who is a trained FSMS auditor*



**ANNEX F
RAW MILK RECORD
Form-I**

Tanker No./MCC / Date	Analysis of Raw Milk for Adulteration											
	Detection of skimming	Detection of Mixed Separated Milk	Detection of Extraneous	Mineral oil	Starch	Cane Sugar	Malto dextrine	Glucose	Urea	Vegetative oils	Sulphates	Anoinic Detergent

Form - II

Analysis of Raw Milk for Preservatives					
Boric Acid	Formaldehyde	Hydrogen peroxide	Detection of Salicylic Acid	Detection of Hypochlorite	Detection of Soya Powder

Form-III

Analysis of Raw Milk for Neutralizer			
Rosolic Acid	Sodium Salt	Acidity difference	TPC

Form-IV

Analysis of Raw Milk				
MBRT	Acidity	Coliform	Temperature	organoleptic