

INSPECTION REPORT FORM

(Solvent extracting and oil refining plant)

Date of Inspection:	
Name of Food safety Officer:	
Name of the Establishment:	
Address of premises:	
Tel. No.: Fax No.:	
Category of license	
E-mail address:	
Name of the Manager/ Authorized Signatory:	
Kind of Business:	
Type of business ownership	Limited/ Private limited/ Public sector Undertaking/ Co-operative/ Partnership/ proprietorship/ other

Note: To be used in duplicate. One copy to be given to the applicant after the completion of inspection

√

In order

 X

not in order

 NA

not applicable

1. LOCATION AND LAYOUT OF FOOD ESTABLISHMENT	
a) The factory is ideally located away from industries which are emitting harmful gases, obnoxious odour, chemical etc.	
b) The nature of ceiling roof is of permanent nature (Iron sheet/Asbestos sheet/ R.C.C).	
c) The floor of building is cemented, tiled or laid in stone/ pakka floor.	
d) The production walls are smooth, made with impervious material up to a height of not less than five feet and the junction between the walls and floors are curved.	
e) The premises of the factory is adequately lighted and ventilated, properly white washed or painted.	
f) Provision for disposal of refuse and effluents is available.	
g) The food production/ food service area provided with adequate drainage facility.	
h) Doors are provided with automatic door closer.	
i) Doors, Windows and other openings are fitted with net or screen to prevent insects etc.	
j) Antiseptic/ disinfectant foot bath is provided at the entrance.	
k) Sufficient number of latrine and urinals for worker are provided and located outside the processing hall.	
l) All the machinery is installed in such a manner which may allow continuous flow of production and do not occupy more than 50% of the total production area.	
2. EQUIPMENT AND FIXTURES	
a) Appropriate facilities for the cleaning and disinfecting of equipments and instruments and preferably cleaning in place (CIP) system are adopted; wherever necessary.	
b) The equipments are made of stainless steel /galvanised iron/ non corrosive materials.	
c) Temperature and pressure/vacuum of processing vessels are maintained as per requirements	
3. PROCESSING PLANT	
a) Only approved processes are being employed in the factory.	
b) De-odourization is done at a temperature more than 180 deg.C.	
c) For hydrogenation/ interesterification units, post neutralization is being done.	
4. PACKING AND STORING	

a) Appropriate arrangement for storage of Packing materials is available, and the place is clean, free from pest/rodent infestation	
b) Containers used for packing are made of food-grade or prime quality materials.	
c) Tin containers are rust free.	
d) Cold Storage facility, wherever necessary/ is provided	
e) Packing sections are covered and protected from insects and flies	
f) Packing sections are tiled, clean and tidy.	
g) Batch numbering devises are running to satisfaction.	
h) Label declarations on the packs are as per norms.	
5. PERSONAL HYGIENE	
a) Aprons, head cover, disposable gloves & footwear are provided.	
b) Adequate facilities for toilets, hand wash and footbath, with provision for detergent/bactericidal soap, hand drying facility and nail cutter are provided.	
6. WATER SUPPLY	
a) Adequate supply of potable water.	
b) Appropriate facilities for safe & clean storage of water.	
c) Ice and steam wherever in use during processing is made from potable water.	
d) Identifying marks are applied to the pipelines for easy identification of potable and non-potable water.	
7. PEST CONTROL SYSTEM	
a) Adequate control measures are in place to prevent insect and rodents from the processing area.	
8. FOOD TESTING FACILITY	
a) A well equipped laboratory for testing of vegetable oils/fats is available.	
b) All the necessary chemicals and supporting facilities are available.	
c) The laboratory employs qualified chemists.	
d) Quality parameters of raw oils and finished products are being tested as per standards.	
e) Records on quality control are maintained satisfactorily.	

“Vegetable Oils & Vegetable Oil Products including solvent extracted oils”

Check list for inspection:

Check point	Details	Remark
A. Expeller Oils	<ul style="list-style-type: none"> - Name(s) of Vegetable Oil - No. of Expellers - No. of Kolhu, if any - No. of Ghani, if any - Total Installed Capacity (tons per Day) 	
B. Solvent Extracted Oils	<ul style="list-style-type: none"> - Name of Oil Bearing material(s) processed/proposed to be processed: - Total Installed Capacity of solvent plant (tons per day): - Total Installed Capacity of Edible Flour (tons per day) if any: 	
C. Refined Oils	<ul style="list-style-type: none"> - Name(s) of Vegetable Oil: - Total Installed Capacity (tons per day) - Brands marketed: 	
D. Blended Edible Vegetable Oils	<ul style="list-style-type: none"> - Name(s) of Edible Oil Blended - Total Installed Capacity (tons per day) - Brands marketed 	
E. Hydrogenated Vegetable Oils	<ul style="list-style-type: none"> - Total Installed Capacity (tons per day) - Brands marketed 	
F. Interesterified Vegetable Fat	<ul style="list-style-type: none"> - Total Installed Capacity (tons per day) - Brands marketed 	
G. Bakeryshortening/Fatspear d/Margrains	<ul style="list-style-type: none"> - Total Installed Capacity (tons per day) - Brands marketed 	

Suggestions for Improvement(if any)

Time limit prescribed for compliance of suggestions

Recommendation

Place:

Date:

(Signature of the Food Safety officer with Seal)

(FBO/ Authorised Name& Signatory)