

SCHEME OF EXPORT CERTIFICATION FOR SLSI

1. INTRODUCTION

Sri Lanka has currently placed as many as 84 commodities comprising items like Milk products, Vegetable Oils, Confectioneries, Fruits and Vegetable Products, Toiletries, Household Electrical Appliances & Switches, Steel & Steel Products, Electric Cables and Conductors, Cement etc. under regulatory import control vide the Import (Standardization and Quality Control) Regulations 2001 under the Import and Exports (Control) Act of 1969, under which, these products involving safety / health hazards are allowed to be imported and placed in the Sri Lanka markets only if they are conforming to the corresponding Sri Lankan Standards as per Annexure 1.

Accordingly, Sri Lanka's national standards body, the Sri Lanka Standards Institution (SLSI), is operating an Import Inspection Scheme to enforce the above Regulations. Under the Import Inspection Scheme of Sri Lanka, conformity to the Sri Lankan standards is to be established through testing of samples either at the Sri Lankan port, before Customs clearance by the Sri Lankan authorities or in India, before shipment of the consignment by organizations recognized for the purpose, which is further subject to random sampling and testing by the Sri Lankan authorities at the time of import.

Though reprocessing and return of the consignment rejected at the Sri Lanka port is allowed, the same amounts to a substantial cost on the part of concerned Indian exporter. To minimise inspection at the Sri Lankan end and the related costs to the Indian exporters, the Export Inspection Council of India has signed an Agreement with Sri Lanka Standards Institution on 26 December 2002 under which, EIC's export inspection and certification shall be recognized under their system and level of inspection on arrival reduced to not more than 25% to begin and which will be reviewed periodically for further reduction. For this purpose, Export Inspection Council of India has devised this scheme of Export Certification, to especially cater to the Import Inspection Scheme of Sri Lanka.

2. SCOPE

This scheme of Export Certification for SLSI, shall be applicable for all products other than the products * marked in Annexure 1 to ensure that these products exported to Sri Lanka conform to prescribed Sri Lanka Standards and any other Regulations applicable for their import.

Products covered under provisions of regulations under India's Export (Quality Control Inspection) Act, 1963 (22 of 1963); * marked in Annexure 1, shall be governed with the provisions given there under and instructions issued from time to time to and scheme for certification operated as hitherto for. However, it shall be ensured that such products exported to Sri Lanka conform to prescribed Sri Lankan Standards and any other Regulations applicable for their import.

The procedure for complaints, if any, received on a consignment of any product as per Annexure 1, certified by EIAs for export to Sri Lanka as per Clause 12 and Corporate audit as per Clause 13 shall apply to all commodities, whether notified or not – unless separately specified.

3. DEFINITIONS

Unless the context otherwise requires;

- (1) "Act" means the Export (Quality Control Inspection) Act, 1963 (22 of 1963);
- (2) "Agency" or "EIA" means anyone of the Export Inspection Agencies established at Chennai, Delhi, Kochi, Kolkata, and Mumbai under Section 7 of the Act;
- (3) "Council" means the Export Inspection Council of India established under Section 3 of the Act;
- (4) "Products" means any of the commodities falling under the Import Inspection Scheme of Sri Lanka, as notified in the Schedule to the Import (Standardization and Quality Control) Regulations of Sri Lanka, from time to time.

4. BASIS OF INSPECTION

Inspection of Products intended for export to Sri Lanka and covered under their Import Inspection Scheme shall be carried out with a view to ensuring that they conform to the Sri Lanka standards notified in the Schedule to the Import (Standardization and Quality Control) Regulations of Sri Lanka besides any other contractual requirements agreed upon between the foreign buyer and the exporter.

In case of products falling under the Import Inspection Scheme of Sri Lanka and also notified (* marked) under India's Export (Quality Control Inspection) Act, 1963 (22 of 1963); the basis of inspection shall be as notified but not below the Sri Lankan standards prescribed for them for import as at Annexure I.

5. SYSTEMS OF EXPORT INSPECTION AND CERTIFICATION

An Indian exporter under the scheme would have an option to obtain inspection/ certification services by EIAs by adhering to any of the following systems:

- i) Consignment Wise Inspection (CWI) system,
- ii) Quality Assurance System based certification (In Process Quality Control and Self Certification Systems), or
- iii) Food Safety Management Systems based certification (FSMSC) system.

6. PROCEDURE FOR CONSIGNMENT WISE INSPECTION SYSTEM

An exporter intending to export a consignment of any Product shall give intimation for inspection using proforma given in Annexure-2 in writing to the nearest office of the Agency furnishing therein, details of the contractual specifications, along with a copy of the export contract or order to enable the Agency to carry out inspection in accordance with Clause 3.

The exporter shall also furnish to the Agency the identification marks applied to the consignment to be exported.

Any intimation under this system shall be given not less than seven days prior to the dispatch of the consignment from the manufacturer's premises.

On receipt of intimation, the concerned office of EIA shall depute its officer to inspect the consignment at the premises indicated by the exporter where adequate facility for inspection and testing exists and shall carry out inspection covering parameters given in Annexure-3 on the basis of inspection (clause 3). The inspecting officer shall draw samples therefrom as per sampling scale laid down in the standard, for carrying out necessary tests specified, in the laboratory of exporter where such facility exists or in absence thereof, in the laboratory of EIAs or any other laboratory approved for the purpose under EIC Laboratory Approval Scheme, so as to adjudge conformity or otherwise of the consignment to the standards applicable. The testing charges for testing in EIA/EIC approved laboratory shall be payable by exporter on actual basis.

The consignment shall be sealed after inspection or after drawl of sample there from. The samples so drawn shall be sealed in neutral pack and given a code (countersigned reference sample shall also be kept duly sealed for a minimum period of three months) and sent for carrying out further tests to the laboratory along with a requisition specifying test(s).

Only after completion of inspection and requisite tests as is specified and after satisfying itself of complete conformance to the applicable standards including markings, the Agency shall issue certificate of export worthiness as per proforma given in Annexure-4 in triplicate. The original copy shall be for SLSI, 1st copy for manufacturer/ exporter and 2nd copy shall be kept by EIAs. The certificate shall be issued to the exporter at the earliest after establishing that the product conform to the requirement which formed the basis of inspection (Clause4) and within 7 days of inspection to effect shipment to Sri Lanka. In the event consignment is found non-conforming, it shall issue rejection letter.

In case of rejection of the consignment, if the exporter so desires, the consignment may not be sealed or seals removed by the agency. But in such a case, the exporter shall not be entitled to prefer any appeal against the rejection.

7. PROCEDURE FOR QUALITY ASSURANCE BASED CERTIFICATION SYSTEM (IPQC)

7.1 Approval of Units

- a) Units exercising In Process Quality Control, seeking approval shall submit an application in duplicate using proforma given in Annexure-5 to the nearest office of the EIA, along with fee as detailed here under.
- b) Clarifications / additional information, if any, subsequently sought by the EIA shall also be furnished by the applicant unit.
- c) Assessment leading to approval shall normally be a 3 - tier process involving
 - Adequacy Audit of Manual(s) by a nominated officer of the EIA,
 - Preliminary Audit by an Internal Panel (IAP), and
 - Final Audit by an Inter Departmental Panel (IDP).

Applicant Unit, however, shall have the option to avoid preliminary audit and directly seek Final Assessment, if it is confident of its existing system.

- d) The approval granted shall initially be for a maximum period of three years depending upon the product and can be renewed there after.
- e) Units desiring to renew their approval shall inform the EIA concerned at least 45 days prior to expiry of their approval. Such renewal shall be involving a Renewal Assessment by an IDP based on whose recommendation renewal shall be granted.

7.2 Surveillance of Approved Units

The Agency shall exercise its right to carry out random spot-checks on some of the consignments meant for export and also make monitoring visit to the manufacturing unit so approved as at 7.1 above, at regular intervals (at least once in 6 months). These visits shall be made with a view to verify the maintenance of the adequacy of in-process quality control drills adopted by the unit. If the manufacturing unit is found not adopting the required quality control measures at any stage of manufacture or does not comply with the recommendations of the Council / Agency the unit shall be declared as not having adequate in-process quality control. In such cases, the unit, if it so desires, shall apply afresh after carrying out necessary rectifications communicated to it, for re-assessment of the adequacy of in-process quality control drills being exercised by it.

In case of failure of consignments consecutively on two spot checks of a unit approved under this system or on a reported rejection of consignment at the importing end, facility granted to the unit under this system shall be withdrawn and future consignments of the unit subjected to CWI as per clause 6.

7.3 Issue of Certificate of Inspection / Refusal

On satisfying itself that during the process of manufacture, the manufacturer (products other than food items) has exercised adequate quality control as laid down in Annexure-6 and followed the instruction(s), if any, issued by the Council / Agency in this regard to manufacture the product to conform to the standard specifications recognized for the purpose as at Annexure-I, Agency shall within two days countersign the certificate submitted by exporter declaring the consignment as export worthy.

Provided that where the Agency is not so satisfied it shall refuse to issue (countersign) certificate to the exporter declaring the consignment of product as export worthy and shall communicate such refusal within seven days to the exporter along with the reasons thereof.

Based on the performance of such units, for a period of one year, they may be allowed to issue certificates of inspection on their own by the EIAs with a copy of certificate so issued to the nearest Agency for account of fees payable by it.

8. PROCEDURE FOR FOOD SAFETY MANAGEMENT SYSTEM BASED CERTIFICATION SYSTEM

8.1 Approval of Units

- a) Units exercising Food Safety Management System based process control, seeking approval shall submit an application in duplicate using proforma given at Annexure-7 to the nearest office of the EIA, along with fee as detailed here under.
- b) Clarifications / additional information, if any, subsequently sought by the EIA shall also be furnished by the applicant unit.
- c) Assessment leading to approval shall normally be a 3 - tier process involving
 - Adequacy Audit of Manual(s) by a nominated officer of the EIA,
 - Preliminary Audit by an Internal Panel (IAP), and
 - Final Audit by an Inter Departmental Panel (IDP).

Applicant Unit, however, shall have the option to avoid preliminary audit and directly seek Final Assessment, if it is confident of its existing system.

- d) The approval granted shall initially be for a maximum period of three years depending upon the product and can be renewed there after.
- e) Units desiring to renew their approval shall inform the EIA concerned at least 45 days prior to expiry of their approval. Such renewal shall be involving a Renewal Assessment by an IDP based on whose recommendation renewal shall be granted.

8.2 Surveillance of Approved Units

The Agency shall exercise its right to carry out monitoring visit to the manufacturing unit so approved as at 8.1 above, at regular intervals (at least once in 6 months). These visits shall be made with a view to verify the maintenance as well as adequacy of the adequacy of GHP/GMP as per codex standard or conformance to HACCP manual adopted by the unit. If the manufacturing unit is found not adopting the required measures at any stage of manufacture or does not comply with the recommendations of the Council / Agency the unit shall be declared as not having adequate food safety management system in place. In such a case, the unit, if it so desires, shall apply afresh after carrying out necessary rectifications communicated to it, for re-assessment of the adequacy of its food safety management system being exercised by it.

8.3 Issue of Certificate of Inspection / Refusal

On satisfying itself that during the process of manufacture, the manufacturer of the product meant for export has exercised adequate food safety management systems to produce its product(s) conforming to Sri Lankan Standard applicable to it and followed the instruction(s), if any, issued by the Council / Agency in this regard to produce its product(s) conforming to the standard specifications recognized for the purpose as at Annexure-I, Agency shall within two days countersign the certificate submitted by exporter declaring the consignment as export worthy. Health certificate for food products, where required, shall be issued as per format provided by SLSI.

Provided that where the Agency is not so satisfied it shall refuse to issue (countersign) certificate to the exporter declaring the consignment of product as export worthy and shall communicate such refusal within seven days to the exporter along with the reasons thereof.

Based on the performance of such units, for a period of one year, they may be allowed to issue certificates of inspection on their own by the EIAs with a copy of certificate so issued to the nearest Agency for account of fees payable by it.

9. FEE STRUCTURE FOR APPROVAL OF UNITS AS PER CLAUSE 7&8.

The applicant unit shall pay fee to the Agency as per the following rates:

- I. Application fee: Rs. 5,000/- (includes Adequacy audit, where required)
- II. Preliminary Audit: Rs. 5,000/- plus travel, boarding and lodging of the members
- III. Final Audit: Rs. 5,000/- plus travel, boarding and lodging of the members
- IV. Renewal Audit: Rs. 5,000/- plus travel, boarding and lodging of the members.

10. INSPECTION / CERTIFICATION FEE

The inspection/ Certification fee shall be paid by the manufacturer/exporter to the Agency as under: -

- (1) For certification under clause 7 & 8 , @ 0.2% of f.o.b. value subject to a minimum of Rs. 250/- per consignment for goods manufactured and intended for export by units approved under In - process Quality Control and Food Safety Management Certification System.
- (2) For inspection and certification under clause 6, @ 0.4% of f.o.b. value subject to minimum of Rs. 500/- per consignment for consignment wise inspection and testing charges where applicable on actual basis.

11. PLACE OF INSPECTION

Every inspection under these clauses shall be carried out either (a) at the premises of the manufacturer of such products, or (b) at the premises at which the exporter offers the goods provided that adequate facilities for inspection exist therein.

12. PROCEDURE FOR COMPLAINTS RECEIVED FROM SLSI

12.1 General

When a complaint is received from SLSI/any Sri Lankan Importer or a consignment of EIC certified commodity is detained or rejected EIC/EIAs will follow the procedure as given below:

- (a) The complaint shall be immediately referred to the concerned EIA.
- (b) The manufacturing / processing unit shall be immediately placed '**on alert**' by the concerned EIA, which will mean: -
 - (i) Frequency of monitoring visit will be increased to once a month
 - (ii) Consignments to be exported to Sri Lanka got cleared by EIA before export till such time 5 consecutive consignments are cleared

Note: Cost of testing of 5 consignments will also be borne by manufacturer/processor.

- (c) EIC shall simultaneously seek complete details from SLSI.
- (d) EIA shall also collect complete information from the manufacturer / processor as given below:
 - Full particulars of the consignment such as product name, quantity, grade type along with attested copies of related documents such as purchase order/letter of credit, certificate for export, health certificate if any, bill of lading, test reports, and also source of raw materials used for processing/ export.

- Details of whereabouts of the consignment,
 - The particulars of same product held in stock by the processor.
 - If the manufacturer/ processor has got his consignment subjected to confirmatory test in Sri Lanka or got it surveyed by an independent surveyor in Sri Lanka, copies of such test/survey reports shall be made available to EIA for examination.
- (e) EIA shall arrange an immediate visit (within a week) to the manufacturing / processing unit for: -
- Collection of information as above in case the same has not been received.
 - Assessment of the manufacturing/ processing establishment to determine the cause of complaint
 - Compliance to the norms laid down by the EIC/EIAs.
- (f) Assessment of the manufacturing/ processing establishment shall be carried out by a 2 member team of EIA officers or by an Inter Departmental Panel of experts comprising one each official from EIA and BIS/APEDA/SISI /others as may be decided by the Joint Director, EIA unless directed otherwise by EIC.
- (g) If the manufacturer/ processor has also carried out an investigation, the cause / source of the complaints determined by the manufacturer/processor and the action taken by the manufacturer / processor to prevent recurrence of the complaints shall be examined by the team.
- (h) Based on the assessment, the team shall prepare a detailed report and submit to the Head of EIA. This report shall contain the following information:
- Periodic checks and other controls effected by the unit after the reported product complaints to ensure that such complaints will not recur.
 - Adequacy or otherwise of checks, laboratory testing, other controls on raw materials, In-process and finished products.
 - Whether or not the manufacturing / processing establishment is capable of producing products which does not invite complaints.
 - Findings on the possible reasons for complaint if any, observed during the assessment, shall be communicated by the Head of EIA to the manufacturer/ processor in writing for remedial action.

12.2 Dealing with returned consignments.

If the consignment has been brought back to India, it shall be stored suitably and the manufacturer / processor shall inform the details of storage where the consignment is stored to the concerned EIA office, who in turn shall keep EIC informed.

12.2.1

On receiving the above intimation the following actions shall be taken:

- a) The local office of EIA shall arrange to get the consignment inspected/tested and samples drawn as per prescribed sampling plan in the EIA/EIC – approved laboratory for all parameters. The results of tests shall be communicated to the Head Office of the EIA. Testing fee, as applicable, shall be charged from the manufacturer / processor.
- b) If all the samples tested from the brought back consignment show negative results, the concerned EIA may recommend to EIC for release of consignment for export.

EIC at its discretion may inform results to SLSI.

- c) If any of the samples tested from the consignment brought back on account of complaint shows positive result, the manufacturer /processor shall rectify / reprocess the consignment in a manner acceptable to the EIA concerned as decided by the head of EIA..
- d) The schedule of rectification/ reprocessing shall be furnished to the local Office of EIAs by the manufacturer/ processor for arranging supervision of rectification/ reprocessing.
- e) The manufacturer/ processor shall offer the rectified / reprocessed consignment for inspection by the concerned EIA.
- f) EIA shall inspect the rectified/ reprocessed product for all prescribed parameters.
- g) Testing fee shall be charged as per prescribed rates.
- h) If the rectified/ reprocessed consignment is found export worthy on inspection, it shall be allowed for export to countries other than Sri Lanka from where the complaint received.

12.2.2

If the following points are satisfactory:

- The consignment, if brought back, on account of the complaint, or testing is found satisfactory.
- The assessment report indicates that the manufacturing / processing establishment has been maintaining prescribed norms.
- The periodic monitoring conducted by EIA indicates satisfactory conditions in the unit.
- Samples tested during the assessment visit pass.
- 5 consecutive consignments are found satisfactory.

The EIAs shall revoke 'ON ALERT' with information to EIC.

12.2.3.

However, if any of the above points are unsatisfactory, i.e. if

- The consignment, if brought back, is on testing, found to be unsatisfactory.
- The assessment report indicates unsatisfactory conditions in the unit.
- Samples drawn during assessment visit fail, then

- I. Production and export with EIA certificate to any country shall be stopped till causes of rejection are properly identified and corrective actions taken to prevent recurrence.
- II. Manufacturer / processor to show cause within 10 days why the approval granted to the establishment may not be withdrawn in the light of the complaint and the findings.

12.2.4. Once the manufacturer / processor informs the EIA that corrective actions have been carried out, verification of the corrective actions will be done by a Deputy Director level officer. The processor may be allowed to resume production and export only if the competent authority is satisfied about the rectification of the deficiencies after verification report submitted by the Deputy Director and the approval of the Head of Agency.

12.2.5. After resumption of production, ON ALERT will continue.

12.2.6. The unit shall be taken off from the “ON ALERT” list only after monitoring visits and testing of 5 consignments are found satisfactory with the approval of Joint Director, EIA under intimation to EIC.

12.2.7. If the Competent Authority is not satisfied with the reply of the processor as indicated above, or with corrective action taken, after verification, the approval granted to the establishment may be withdrawn.

Note: In specific cases there may be deviation from the above procedure with the approval of Director (I&Q/C)

13 CORPORATE AUDIT

The operation of the scheme in all EIAs shall be subject to Corporate Audit by EIC atleast once a year covering both notified as well as non-notified commodities, unless separately specified.

14 APPEAL

Any person aggrieved by the refusal of the agency to issue a certificate may within 10 days of the receipt of the communication of such refusal by him, prefer an appeal to Director, EIC who may appoint a panel of experts constituting of not less than three persons.

- a. The Panel shall consist of at least two-thirds of non-officials of the total membership of the panel of experts.
- b. The quorum for the panel shall be three.
- c. The appeal shall be disposed of within fifteen days of its receipt.

* * * * *

Annexure – 1

PRODUCTS UNDER IMPORT INSPECTION SCHEME OF SRI LANKA AND APPLICABLE STANDARDS

Sl.	Item	Sri Lanka Standard	HS Code
1.	Skimmed Milk Powder*	SLS 731	0402.10
2.	Full Cream Milk Powder*	SLS 731	0402.21 0402.29
3.	Condensed Milk*	SLS 179	0402.99.01
4.	Butter *	SLS 279	0405.10
5.	Soya Bean Oil	SLS 293	15.07
6.	Groundnut Oil (Peanut Oil)	SLS 947	15.08
7.	Palm Oil	SLS 720	15.11
8.	Palm Olein	SLS 961	15.11
9.	Palm Stearin	SLS 960	1511.90.01
10.	Sunflower Seed Oil	SLS 946	15.12
11.	Coconut Oil	SLS 32	1513.11 1513.19
12.	Palm Kernel Oil	SLS 862	1513.21 1513.29
13.	Corn Oil	SLS 905	1515.21 1515.29
14.	Sesame Oil	SLS 231	1515.50
15.	Margarine	SLS 277	1517.10
16.	Canned Fish*	SLS 591	16.04
17.	Canned Fish Curry	SLS 1106	16.04
18.	Brown Sugar	SLS 883	17.01
19.	Noodles	SLS 420	1902.11 1902.19
20.	Rice Noodles	SLS 858	1902.11 1902.19
21.	Sweet Biscuits	SLS 251	1905.30
22.	Rusks	SLS 251	1905.40
23.	Jams, Jellies, Marmalades and Preserves – Homogenized preparations*	SLS 265	20.07
24.	Fruit Squashes, Fruit Syrups and Fruit Cordials*	SLS 214	20.09
25.	Fruit Concentrates*	SLS 730	20.09
26.	Ready-to-serve Fruit Drinks*	SLS 729	20.09
27.	Tomato Sauce*	SLS 260	2103.20
28.	Chillie Sauce*	SLS 581	2103.90
29.	Ice Cream	SLS 223	2105.00
30.	Milk Added Drinks*	SLS 917	2106.90 2202
31.	Bottled Water	SLS 894	2201.10
32.	Natural Mineral Water	SLS 1038	2201.10
33.	Synthetic/Artificial Cordials*	SLS 221	2202.10

34.	Ordinary Portland Cement	SLS 107	2523.21 2523.29
35.	Baby Cologne	SLS 589	3303.00
36.	Skin Powder for Infants	SLS 187	3304.91
37.	Toothpaste	SLS 275	3306.10
38.	Toilet Soap*	SLS 34	3401.11
39.	Baby Soap*	SLS 547	3401.11
40.	Laundry Soap*	SLS 554	3401.19
41.	Safety Matches	SLS 11	3605.00
42.	Mosquito Coils	SLS 453	3808.10.01
43.	Mosquito Mats	SLS 930	3808.10.09
44.	Conduits for electrical installations*	SLS 993	39.17 8547.90
45.	Rigid unplasticized Polyvinyl chloride pipes for potable cold water supplies	SLS 147	3917.23
46.	Unplasticized polyvinyl chloride pipe joints and fittings for potable cold water supplies	SLS 659	3917.40
47.	Polyethylene Water Storage Tanks	SLS 1174	3925.10
48.	Bicycle Tyres*	SLS 224	4011.50
49.	Bicycle Tubes*	SLS 127	4013.20
50.	Exercise Books	SLS 382	4820.20
51.	Cotton Sewing Thread	SLS 112	5204.11 5204.20
52.	Spun Polyester Sewing Thread	SLS 757	5508.10
53.	Protective Helmets	SLS 517	6506.10
54.	Asbestos Cement Corrugated Sheets	SLS 9	6811.10
55.	Asbestos Cement Flat Sheets	SLS 9	6811.20
56.	Plain Steel Bars for the reinforcement of concrete *	SLS 26	72.13 72.14 72.15
57.	Ribbed Steel Bars for the reinforcement of concrete*	SLS 375	72.13 72.14 72.15
58.	Hot rolled, steel bars for structural and general engineering purposes* (i) Round bars (ii) Square bars (iii) Hexagonal bars (iv) Flats	SLS 949	72.13 72.14
59.	Hot rolled structural steel sections* (i) U sections (channels) (ii) L Sections (equal and unequal angles) (iii) T Sections (tees)	SLS 907	7216.10 7216.21 7216.22 7216.31 7216.40 7216.50
60.	Mild Steel Wire*	CS 139	72.17
61.	Cold drawn mild steel wire for manufacture of wire nails*	SLS 7	72.17
62.	Transportable welded Steel Gas Containers	CS 1178	7311.00.09

63.	Wrought aluminium utensils*	SLS 69	7615.11 7615.19
64.	Electric fans and regulators*	SLS 814	8414.51
65.	Ballasts for tubular fluorescent lamps*	SLS 1150	8504.10
66.	Primary Cells and Batteries*	SLS 1198	85.06
67.	Lead-acid starter batteries*	SLS 1126	8507.10
68.	Electric immersion water heaters*	SLS 1193	8516.10
69.	Electric Hot Plates*	SLS 646	8516.60
70.	Electric Kettles*	SLS 630	8516.79.09
71.	Circuit breakers for over current protection for household and similar installations*	SLS 1175	8536.20
72.	Residual current operated circuit breakers without integral over current protection for household and similar uses*	SLS 1099	8536.20
73.	Residual current operated circuit breakers with integral over current protection for household and similar uses (RCBO's)*	SLS 1022	8536.20
74.	Switches for household and similar fixed electrical Installations*	SLS 1000	8536.50
75.	Glow starters for tubular fluorescent lamps*	SLS 882	8536.50.01
76.	Insulated bayonet lamp holders*	SLS 138	8536.61
77.	Household electric plugs, socket-outlets and adopters*	SLS 948	8536.69
78.	13 A fused plugs and switched and un-switched socket outlets*	SLS 734	8536.69
79.	Tungsten filament lamps for domestic and similar general lighting purposes*	SLS 984	8539.22
80.	Conductors in Insulated Cables and Cords*	SLS 695	85.44
81.	PVC insulated cables with copper conductors for electric power and lighting*	SLS 733	85.44
82.	PVC insulated flexible cords*	SLS 1143	85.44
83.	PVC insulated electric cables 600/1000V*	SLS	85.44
84.	Vacuum Flasks*	SLS 397	9617.00

Notice of Intimation for Export Certification for SLSI

Exporters' Business Name, Address and Contact Numbers		Invoice number & date	Exporter's reference	
		Buyer's order number & date		
Manufacturer's Name, Address and Contact Numbers		To The Export Inspection Agency – Chennai / Delhi / Kochi / Kolkata / Mumbai (Address of the Agency / sub – office to which application is being submitted)		
		Please inspect the consignment detailed herein and issue a certificate of inspection under the Import Inspection Scheme of Sri Lanka. *Please debit the inspection fee from our pass book account number *Bank draft / banker's cheque number dated for Rs. drawn on is enclosed as inspection fee.		
Details of the manufacturer's seal, if any				
Inspection required on	Weekly Holiday	Address where consignment is to be inspected		
Vessel / Flight Number	Port of loading			
Probable date of loading	Date of sailing / flight			
Marks and numbers	Number and kind of packages	Description of goods**	Quantity	FOB Value (IRs.)
Contractual requirements, as stipulated in the export contract including approved samples, if any, with characteristics*				
Other relevant information				
Declaration *Certified that the goods mentioned above have been manufactured / produced to satisfy the conditions relating to quality control applicable to them under the "Export Certification for SLSI" scheme of EIC. Certified that the goods mentioned above conform to CS / SLS® Certified that no additional technical or quality requirement – other than those mentioned above – are applicable to the goods mentioned above. *Certified that the goods were offered previously for inspection vide intimation number dated and the defects pointed out earlier have been rectified.				
		Place and date, Signature and stamp of the authorized signatory		

* Delete whichever is not applicable ** Description shall include grade, size and brand, if any
 + Attach separate sheet (s), if required.® Indicate the relevant Sri Lanka Standard

CONSIGNMENT WISE INSPECTION

The consignment wise inspection of the Products shall be carried out by the Agency by drawing representative samples (against statistical sampling plans) from each consignment and testing them for the parameters listed in the applicable standard.

The broad parameters to be tested are:

1. Visual Examination;
2. Dimensional check;
3. Routine tests;
4. Acceptance test; and
5. Type test, where applicable.

CERTIFICATE OF INSPECTION / IN-PROCESS QUALITY CONTROL

Exporter's Name Address	Invoice No. & Date	VALID FOR CUSTOM	
	Buyer's order No. & Date		
Manufacturer's Name & Address	EXPORT INSPECTION AGENCY (Ministry of Commerce) Government of India VALID UPTO AND INCLUDING..... CERTIFICATE NO.03-		
Details of the Manufacture's Seal, if any			
Details of Seal of inspection Authority, if any			
Specification Reference			
Marks & Nos. 10 No. & Kind of Pkgs.11 Description of Goods (*) 12		(As declared by xporter)	
		Quantity 13 as declared	FOB Value (in Rs.) 14
Remarks, if any Stamp for FOB Revision			
**Certification under inspection system It is hereby declared that the consignment as per details given above has been inspected as required under the Export (Quality Control and Inspection) Act. It satisfies the condition as applicable to it and is certified export worthy. Date of inspection..... OR **CERTIFICATION UNDER IN PROCESS QUALITY CONTROL SYSTEM It is hereby certified, on the basis of controls out, that the commodities as per details given herein are in accordance with the standard specification prescribed under the Export (Quality Control and Inspection) Act		SEAL OF THE ISSUING AUTHORITY Signature Name Designation Date	

(*) Description should include grade, size and brand, if any.@ Refer to footnote in 'Intimation for Inspection).

(**) Strike out whichever is not applicable.

**Application for Approval of Manufacturing Unit / Processing Plant under IPQC
System for items other than of Food & Agriculture**

1.0 General

1.1 Applicant manufacturing / processing unit

Name :
Address :

Telephone numbers :
Fax :
E-mail :

1.2 Registered office

Name :
Address :

Telephone numbers :
Fax :
E-mail :

1.3 Chief executive

CMD / MD / Partner /
Proprietor

Name
Address

Telephone numbers
Fax
E-mail

1.4 IEC number allotted by DGFT :
(Please attach a copy)

1.5 Whether the unit is registered with :
DGTD / SSI

1.6 Products manufactured and production : Product Capacity
capacity installed – per annum basis

1.7 Whether all – year production or :
seasonal production

1.8 Number of :
Working days per week :
Working shifts per day :
Working hours per shift :

1.9 Country wise value of exports during :
preceding three years
(If required, attach separate sheet)

1.10 Product (s) for which approval is :
sought under this application

1.11 Does the unit practice a documented :
quality management system?
If so, please attach a copy of the Quality :
Manual.

- conducted and the testing equipment available for it).
- 4.4 Is there any system of recall, segregation and disposal of non-conforming products? :
- 5.0 Metrological control**
- 5.1 Are gauges, instruments, jigs and fixtures used in production and inspection uniquely identified? :
(Attach a list of gauges / instruments / jigs / fixtures currently in use including their location)
- 5.2 How is it ensured that gauges, instruments, jigs and fixtures being used in production and testing are giving correct results? :
- 6.0 Preservation Control**
- 6.1 Is preservation of product, both during storage and transit, a cause of concern for the unit? :
- 6.2 Are detailed specifications laid down for preservation of product during storage and transit? :
- 7.0 Packaging Control**
- 7.1 Has the packaging been standardized? :
- 7.2 How is it ensured that packages are able to withstand rough handling and exposure to adverse weather conditions for a reasonable period? :
- 8.0 Documentation**
- 8.1 Are the records related to various activities systematically maintained? :
- 8.2 What is the duration for which quality records are maintained? :
- 9.0 Any other information** :

Date
Place

Signature
Name & designation of the
authorized official
Stamp of the unit

IN - PROCESS QUALITY CONTROL

The in - process quality control of the Products shall be exercised by the manufacturer by effecting the following broad controls at different stages of manufacture, prevention and packing of the products as laid down together with the levels of control as set out in the applicable standard.

1. Raw materials and bought out components control

- a. Purchase specifications shall be laid down by manufacturer incorporating the properties of materials or components to be used and detailed dimensions thereof with tolerances.
- b. The incoming consignment shall be either accompanied by a producer's test certificate corroborating the requirements of the purchase specifications or in the absence of such test certificates, the incoming consignment shall be inspected and tested for ensuring conformity to purchase specifications against statistical sampling plans. The producer's test certificate shall be counterchecked at least once in five consignments to verify their correctness.
- c. After inspecting and testing, systematic method shall be adopted for proper segregation and disposal of defectives.
- d. Adequate records in respect of the above mentioned controls shall be systematically maintained.

2. Process Control

- b. Detailed process specifications shall be laid down by the manufacturers for various processes of manufacture.
- c. Equipment, instrumentation facilities and infrastructure shall be adequate to control the process as laid down in the process specification.
- d. Sampling (wherever required) for checking the conformity of processed materials with the process specifications shall be based upon the recorded investigations. Adequate records shall be maintained to enable the verification of the controls adopted during the process of manufacture.
- e. Systematic method shall be adopted for recall, segregation and disposal of non - conforming production.

3. Product Control

- a. Detailed specifications shall be laid down for the final product. These shall, in no case, be below the specifications detailed in corresponding Sri Lankan standard described in column 2 of Annexure – I.
- b. The manufacturer shall have its own testing facilities to test the product for routine and acceptance tests as per the standard specifications.
- c. Sampling (wherever required) for testing shall be based on recorded investigation.
- d. The manufacturer shall regularly and systematically maintain adequate records in respect of test carried out.
- e. Systematic method shall be adopted for segregation and disposal of non - conforming products.

4. Metrological Control

Gauges, instruments, jigs and fixtures used in the production and inspection shall be properly identified, periodically checked & calibrated and records shall be maintained in the form of history cards.

5. Preservation Control

- a. A detailed specification shall be laid down to safeguard the product from adverse effects of weather conditions.
- b. The products shall be well preserved both during storage and transit.

6. Packaging Control

- a. Specifications shall be laid down for packing of the product (s) as well as for the export packages and the same shall be strictly adhered to.
- b. The packages should be able to withstand rough handling and exposure to adverse weather conditions for a reasonable period.
- c. Packaging, as far as possible, shall be standardized.

[See under clause 8]

**Application for Approval of Manufacturing / Processing Unit under IPQC System
for Food & Agriculture products**

1.0 General

1.1 Applicant manufacturing / processing unit

Name :

Address :

Telephone numbers :

Fax :

E-mail :

1.2 Registered office

Name :

Address :

Telephone numbers :

Fax :

E-mail :

1.3 Chief executive

CMD / MD / Partner /
Proprietor

Name

Address

Telephone numbers

Fax

E-mail

1.4 IEC number allotted by DGFT :
(Please attach a copy)

1.5 Whether the unit is registered with :
DGTD / SSI

1.6 Is the processing plant owned or leased : Owned/leased
by the applicant

1.7 If leased, details of the plant owner

Name

Address

Telephone numbers

Fax

E-mail

1.8 Products manufactured and production : Product Capacity
capacity installed – per annum basis

1.9 Whether all – year production or :
seasonal production

1.10 Number of

Working days per week :

Working shifts per day :

- Working hours per shift :
- 1.11 Country wise value of exports during preceding three years :
(If required, attach separate sheet)
- 1.12 Product (s) for which approval is sought under this application :
- 1.13 Does the unit practice a documented quality management system? :
If so, please attach a copy of the Quality Manual. :
- 1.14 Is the unit accredited for any product under any quality management system? If so, details thereof. :
(Please attach a copy of the certificate)
- 1.15 Is quantity assurance a separate department in the unit :
- 1.16 If yes, name, designation and qualifications of Quality Control Chief and to whom does he / she reports in the organization :
- 2.0 Personnel**
- 2.1 Personnel
- Number of male workers :
- Number of female workers :
- Number of supervisors/managers :
- Number of technologists :
- 2.2 Name and qualification of the technologist (s) supervising the processing and related operations
(Attach separate sheet, if required)
- 2.3 Name and qualification of the technologist(s) conducting microbiological and chemical analysis
(Attach separate sheet, if required)
- 3.0 Raw Material**
- 3.1 Source of Raw Material
- 3.3 Mode of transport of raw material from source to pre-processing plant
- 3.4 Are continuous chilling facilities available?
- 3.5 If separate, give address (es)
- 3.6 Is the pre-processing hall under the control of the establishment?
- 3.7 Are there any arrangements for traceability of the raw material, if so, details of the same?
- 3.8 Are the records for the above maintained properly?
- 3.9 Distance of collection centre from processing plant

- 3.10 Is there any infrastructure for educating farmers on clean milk production
- 3.11 Are there any incentive given to the farmers for clean milk production.
- 3.12 Are the containers / carrier of raw material inspection performed.
- 4.0 Surroundings**
- 4.1 Do the premises have defined cartilage?
- 4.2 Are the premises clean?
- 4.3 Is there any area within the premises of the establishment, which is non-operative?
- 4.4 If so, is it cordoned off effectively?
- 4.5 Are there any swamps, stagnant water or dumps nearby?
- 4.6 Are the roads in the premises concerted, tarred or turfed to prevent wind blown dust?
- 4.7 Are there signs of any rodent harborages nearby or accumulation of trash, garbage or similar waste in or around the plant?
- 4.8 Are the surroundings reasonably free from objectionable odours, smoke, dust and other contamination?
- 4.9 Are the refuse collecting containers of self-closing type?
- 5.0 Construction and Layout**
- 5.1 Year of Construction
- 5.2 Year of last major alteration
- 5.3 Is the building construction of permanent nature?
- 5.4 Is the design and layout such as to preclude contamination?
- 5.5 Does the layout facilitate free flow of work and avoid backtracking?
- 5.6 Is the facility kept in good repair?
- 5.7 Is there proper maintenance schedule?
- 5.8 Does the building provide sufficient protection against the entry and harborages of rodent, insects, birds etc?
- 5.9 Does the layout ensure sufficient space in different sections for machinery, equipment, personnel etc. without congestion?
- 5.10 Is there clear separation between processing and living areas?
- 6.0 Plant Facilities**

- 6.1 Is there separate storage for inedible material, disinfectants and insecticides?
- 6.2 Is there a facility for separate storage of wet and dry items?
- Storing packaging material?
 - Rest Room for workers?
 - Changing room for workers?
- 6.3 Vehicle washing facility?
- 6.4 Water treatment plant?
- 6.5 Alarm system to give warning in case of emergency.
- 6.6 Generator
- 6.7 Toilets
- 7.0 Raw Material Receiving Section**
- 7.1 Is there a raised platform with sides and top sufficiently protected to prevent contamination while unloading the raw material?
- 7.2 Is the raw material receiving section sufficiently separated from processing area to prevent contamination
- 7.3 Are there signboards directing the employees to wash and sanitize hands and feet before entering and after each absence?
- 7.4 Is air curtain/fly killer provided to prevent the entry of flies when the door is opened?
- 8.0 Washing and Sanitizing facility**
- 8.1 Is suitable washing and sanitizing facility for feet and hands provided at the entry points?
- 8.2 Is the hand washing facility located at a convenient place?
- 8.3 Are the washbasins provided with non-hand operable taps?
- 8.4 Are liquid soaps, disinfectants, nailbrush and single use towels provided in sufficient quantities?
- 8.5 Are waste bins provided for collecting used towels and are these foot operated?
- 8.6 Is hand dip facility with chlorinated water provided near the entrance?
- 9.0 Doors**
- 9.1 Are the doors clean and sufficiently wide, made of durable material other than wood?
- 9.2 Are the doors kept clean?
- 9.3 Are the doors self-closing types?

- 9.4 Are the doors close - fitting to prevent entry of flies and pests?
- 10.0 Windows**
- 10.1 Are the windows of adequate size, made of non-absorbent material other than wood?
- 10.2 Does the windowsill, if any slope inwards.
- 10.3 Are the windows at least one meter above the floor?
- 11.0 Floor**
- 11.1 Is the floor made of hard surface, impermeable, smooth, and free from pits and crevices?
- 11.2 Is the floor cleanable and having sufficient slope?
- 11.3 Is the slope of floor opposite to the flow of work or side ways?
- 11.4 Are pallets made of non-absorbent material other than wood provided on the floor for keeping containers of ice and raw material?
- 12.0 Drainage**
- 12.1 Is drainage facility adequate?
- 12.2 Is open end of the drain protected against entry of rodents?
- 12.3 Is there facility for carrying wastewater into the drains so as to maintain the floor dry?
- 12.4 Are the drains of adequate size having sufficient slope and easily clearable?
- 12.5 Is the slope of drain opposite to the flow of work/material?
- 13.0 Walls**
- 13.1 Are the floors to wall and wall-to-wall junctions properly rounded off?
- 13.2 Are the walls smooth, light coloured and without crevices?
- 13.3 Are the walls washable?
- 13.4 Are the switches and other installations on the wall water proof and cleanable?
- 14.0 Washing and Cleaning**
- 14.1 Are suitable hand washing and sanitizing facilities provided inside the hall?
- 14.2 Are the washbasins provided with non-hand operable taps?
- 14.3 Are all water taps non-hand operable?
- 14.4 Are the water taps serially numbered?
- 14.5 If hoses are used as outlet for water,

whether facility is provided to keep it rolled up when not in use?

15.0 Ceiling

- 15.1 Is the ceiling in good repair condition and cleanable?
- 15.2 Do overhead rafters offer any runway for lizards, cockroaches etc.
- 15.3 Are there beams, trusses, pipes or other structural elements and fittings suspended below the ceilings?
- 15.4 If so, whether there is protection from falling debris, dust or dripping?
- 15.5 Is rodent and fly proofing satisfactory?

16.0 Lights

- 16.1 Is there adequate lighting shifting i.e. 540 Lux in all inspection area and 220 lux in workroom and walls.
- 16.2 Are the lights sufficiently protected?
- 16.3 Are the lights clean?

17.0 Ventilation

- 17.1 Is there adequate ventilation?
- 17.2 Is mechanical ventilation/exhaust fan provided in areas where air stagnation, condensation of fluids etc. are present?
- 17.3 Is opening of ventilation/exhaust fan provided with fly proofing?
- 17.4 Is such fly proofing clean?

18.0 Utensils and Equipment

- 18.1 Are all receptacles, trays, tanks and utensils used made of non-corrodible material, other than wood and have smooth surface free from cracks and crevices
- 18.2 Are they easily cleanable?
- 18.3 Is any rusted galvanized iron, vessel, bamboo baskets, wire mesh containers, enameled or painted wares used for handling the product?
- 18.4 Are weighing scales and weights certified by the designated authority?

19.0 Chill Room

- 19.1 Is a chill room provided for storing raw material?
- 19.2 Is it kept clean and maintained at temperature range of 0 to 4°C?
- 19.3 Is it provided with pallets made of non-absorbent material other than wood for keeping containers of raw material and ice?

20.0 Processing Section

- 20.1 Are their signboards directing the employees to wash and sanitize hands and feet before entering the processing hall and after each absence?
- 20.2 Are air curtain/fly killers provided to prevent the entry of flies when the door is opened?
- 20.3 Whether raw materials are kept at desired temperature?
- 21.0 **Tables, Utensils and Equipment**
- 21.1 Are the worktable tops constructed of stainless steel or any other non-corroding, non-contaminating, non-reacting and non-absorbent material? Specify.
- 21.2 Are the tables so constructed and installed that the top and under surface can be easily cleaned?
- 21.3 Are the tabletops smooth, free from corrosion, pits and crevices that may prevent satisfactory sanitation?
- 21.4 Is any wood used in the fabrication of worktables?
- 21.5 Are all receptacles trays, vats and utensils used made of non-corrodible material, other than wood and have smooth surfaces free from cracks and cervices?
- 21.6 Is any rusted galvanized iron vessel, bamboo baskets, wire mesh containers, enameled or painted ware used for handling the product?
- 21.7 Are weighing scales and weights certified by the designed authority?
- 22.0 **Water**
- 22.1 Is there a documented water management system?
- 22.2 Whether plumbing diagram of the water supply system available with the outlets identified and serially numbered?
- 22.3 If the source of water is other than protected water supply, specify?
- 22.4 Whether potability certificate produced for each source of water?
- 22.5 Whether water used for cleaning equipment floors, etc is of potable quality
- 22.6 Is there a water treatment plant?
- 22.7 If so, is it a adequate to provide

- sufficient quantity of water for processing?
- 22.8 If hoses are used as outlet for water whether effective measures are taken to prevent contamination through back suction?
- 22.9 Is there a water storage tank and if so, whether it is protected from outside contamination?
- 22.10 Is there easy access to the water tank for cleaning?
- 22.11 What is the capacity of the water storage tank?
- 22.12 Is the water supply sufficient in relation to the maximum daily production?
- 22.13 Is it cleaned and disinfected periodically?
- 22.14 What is the frequency?
- 22.15 Whether there is a documented procedure for cleaning water tank (s)
- 22.16 Is water brought from external source in mobile water tankers?
- 22.17 If so, are the water tankers cleaned and disinfected periodically; what is the frequency?
- 22.18 Whether there is documented procedure for water tanker cleaning?
- 23.0 Salt Chemicals/Additives**
- 23.1 If salt is used in processing, is it tested for the presence of Staphylococci, Clostridium and Sulphite reducing bacteria and records maintained thereof?
- 23.2 If any other additive/chemical is used in processing, does the competent authority approve it?
- 23.3 Are records maintained regarding the purity of additives/chemicals used in processing?
- 23.4 Is the residue tested in the finished products and records maintained?
- 23.5 Whether Milk / Milk products are tested for heavy metals, antibiotics, pesticide residues and aflatoxins contaminants and adulterants?
- 23.6 Does the HACCP plan suitably address these requirements?
- 24.0 Freezing**
- 24.1 Type of freezing employed

- 24.2 a) Tunnel freezing
- b) Contact freezing
- c) Any other types (Specify)
- 24.3 Is the freezing method employed appropriate to product requirements?
- 24.4 Total number of freezers and their individual capacities?
- 24.5 Is there a prescribed procedure/schedule for maintenance, cleaning and disinfections of freezers?
- 24.6 Are temperature recording devices of required accuracy, calibrated at specified intervals and record thereof maintained?
- 25.0 **Packaging and Storage**
- 25.1 Is separate area provided for packing?
- 25.2 Does the packing room have rodent control system?
- 25.3 Whether filling, sealing & packaging is carried out automatically?
- 25.4 Is wrapping or packaging reused?
- 26.0 **Toilet Facilities**
- 26.1 Are numbers of toilets provided sufficient in relation to the total number of workers?
- 26.2 Are the toilets located away from the processing area to prevent contamination?
- 26.3 Whether the toilet rooms have walls washable, ceiling smooth and floors constructed of impervious material and easy to clean and sanitize?
- 26.4 Are the toilets well lit?
- 26.5 Are they provided with self-closing doors, fly-proofing and flushing arrangements?
- 26.6 Are hand washing and sanitizing facilities, with washbasins, soap, single use towels, nail brushes and adequate water supply provided near the toilets?
- 27.0 **Personal Hygiene**
- 27.1 Who is responsible for maintenance of personal hygiene of employees?
- 27.2 Are the workers apparently free from any form of communicable diseases, open sores and wounds or any other sources of contamination?
- 27.3 Are the workers medically examined periodically and are individual health cards showing that the individual is fit

- to work in milk processing plant maintained?
- 27.4 Are prophylactic injections being administered to the plant employees and records included in the individual cards?
- 27.5 Has it been made obligatory for all employees to notify incidents of typhoid, dysentery, diarrhoea or any other communicable diseases in their homes?
- 27.6 Are workers medically examined after each absence due to illness from any contagious disease?
- 27.7 Are the workers provided with sufficient sets of clean dress and headgears?
- 28.0 **Cleaning and disinfections of Plant, equipment and utensils**
- 28.1 Is there a documented procedure for cleaning and disinfections of plant, equipment and utensils?
- 28.2 Is the cleaning schedule exhibited prominently?
- 28.3 Is there an area earmarked for cleaning and disinfections of utensils and equipment?
- 28.4 Are facilities of cold/hot water/ steam under pressure, wherever appropriate, provided for cleaning and disinfections?
- 28.5 How absence of residual cleaning chemical ensured?
- 28.6 Who is responsible for supervising this work?
- 28.7 Is the effectiveness of cleansing verified periodically through laboratory tests?
- 28.8 Steam and Air Supply
- 28.9 Is steam used in direct contact with food or food contact surfaces free from substances which may:

A: be hazardous to health or

B: contaminate the food

- does the compressed air / air entry come in contact with food directly.

a) have filter air intake located in a clean place

- b) contain no oil / other substance hazardous to health
 - c) not contaminate the food
- Are air filters regularly cleaned and replaced.

29.0 Changing Room

- 29.1 Are separate changing rooms provided for male and female workers? How many?
- 29.2 Is changing room is integrated into the plant layout properly?
- 29.3 Does the changing room have smooth walls, floors and washbasins with soaps, disposable towels; nailbrushes and non-hand operable taps?
- 29.4 Is there arrangement for:
- a) *change of footwear*
 - b) *keeping street cloths separately*
 - c) lockable cupboards
 - d) collection of soiled working clothes
 - e) gumboots
 - f) headgear and wherever necessary gloves / mouth cover
- 29.5 Is there suitable in-house arrangement to launder the working clothes of the workers?
- 29.6 Is the changing room provided with flush lavatories? Is it kept clean and sanitized?
- 29.7 Does the door of the lavatory open directly to processing area?

30.0 Effluent Treatment

- 30.1 Is the unit having an efficient effluent treatment system?
- 30.2 Does it comply with the statutory requirements
- 30.3 Does the effluent cause any problem to neighborhood

30.4 Maintenance Schedule

- 31.5 Is there a documented maintenance procedure for different sections / equipment / machinery, laboratory items etc. Give documents no.
- 31.6 Whether maintenance records are kept?
- 31.7 Are all equipment marked with identification number?

32.0 HACCP

- 32.1 Has the own check system based on HACCP been implemented?

- 32.2 Has HACCP been certified? If so, by whom? Please submit evidence.
- 32.3 If so, has the HACCP manual been submitted to the competent authority for approval?
- 32.4 Whether records are maintained for this purpose?
- 32.5 Whether the frequency of monitoring of critical limits at CCP is adequate?
- 32.6 Whether there is a system of internal auditing of HACCP?
- 32.7 Whether breakdowns and malfunctions are recorded?
- 32.8 Whether there is a provision to review and revise procedure and frequency?

33.0 **Rodent / Vermin Control**

- 33.1 Is there any documented procedure for vermin control?
- 33.2 Whether responsibility has been fixed for this work?
- 33.3 Whether vermin / rodent control carried out by own arrangement or through outside agency?
- 33.4 Whether bait map showing serially numbered bait stations has been provided?
- 33.5 Whether chemical / rodenticides are approved by the competent authority?

34.0 **Transportation**

- 34.1 No. of vehicles the establishment has for transportation of raw material, finished products, ice and water (if applicable) , capacity and registration number of;
 - a) Refrigerated Vehicle
 - b) Insulated Vehicle
 - c) Non-insulated vehicles
 - d) Three wheelers
 - e) Water Tanker
- 34.2 Does the establishment hire outside vehicles?
- 34.3 Is the unit having adequate facilities for transport of raw material and finished products?
- 34.4 Are the vehicles insulated / refrigerated?
- 34.5 If non-insulated covered vehicles are used for transport of raw material for short distances, whether covered containers are provided?

Number Capacity Regn. No

- 34.6 Are they constructed in such a way to facilitate easy cleansing and sanitization?
- 34.7 Are the vehicles cleaned and disinfected periodically?
- 34.8 Is there a documented procedure for cleaning the vehicles?
- 35.0 Inspection and testing**
- 35.1 Is the unit having in-house facilities for inspection and testing?
- 35.2 Is the unit having separate qualified and competent personnel for conducting physical, chemical and microbiological tests? Details to be provided.
- 35.3 Are there separate technologists for supervision of processing and for conducting laboratory tests?
- 36.0 Any other relevant information?**

Date
Place

Signature
Name & designation of the
authorized official
Stamp of the unit