



Inspection in dairy processing plants

LC Berne, 19 may 2017, Jen

Inspectorat of the cantonal Laboratory of Berne



Philipp Jenzer
chief inspectorat cycle 6

Themes

Inspection in a dairy plant.

1. Formation of control persons
2. Planification / criteria of selection
3. Preparation for inspections
4. Visit in the plant
5. Archiving



Formation

- Requirements: Master or holder of a Master's degree in dairy technology, Engineers etc.
- Training in the field of food production and knowledge of existing legislation.
- Training of food controllers in accordance with current legislation is required.



Planning / Selection Criteria

- Frequency, specifications
- Risk (size, type of food products, groups at risk, etc.)
- Business at risk
- Complaints (consumers, for example)
- Campaigns
- Updates (ex. use of antibiotics, BSE, acrylamide, etc.)



Preparation of inspections

- Last Inspection Report
- Special legislative provisions (ex. gastronomy, dairy etc.)
- Specific preparation for the company (machines, processes, special, homepage-internet)
- Measuring instruments, suitcase for sampling, heading, etc.



Inspection of the company

- Announcement / preliminary or not
- Changes of location, responsible person, processes, products (approved company?!)
- Self-control, HACCP, QM, traceability, internal reports, analysis, results of (privat-) audits
- Visual inspection of the company (input to output - on the flow)
- Completion of the requirements in the last report



Documentation Self-control («the mirror of the company»)



Visit of the company also for monitoring their self-control

- Are the foods presented for sale in bulk compliant with the legislation?
- Are pre-packaged foods compliant with legislation?
- Complex labels are taken with
- Foods spoiled (mold, sensory)?
- Microbiological analysis results?



Declarations of origin



Dairy products



Visit of the company also for monitoring their self-control

- Storage (raw separation, ready to eat, declaration of the used products)
- Hand hygiene (interruption of work, visit to the toilet,)
- Optical cleanliness of machines, equipment, work surfaces, premises, etc.
- Cooling temperatures
- Exceptions? Ex. non-refrigerated storage for a limited time is settled (in writing)?



Milk line outside



Milk line inside



Visit of the company also for monitoring their self-control

- Cooling (suitable cooling devices)
- Surfaces, floors and walls in the smooth and washable area?
- Suitable security equipment (ex. self-service utensils)
- Suitable waste containers?
- Hand washing facilities (cold and hot water, soap, disposable towels)



Hand washing systems



Surfaces



Control of written records

- Control:
 - Delivery slips and accompanying sheets, recipe
 - Sampling (shelf life, manufacturing process)

-> **traceability**



Final discussion

- Comments on inspection results
- Discussion about
 - Deficiencies which are contested
 - delays, correcting possible defects
- Eventually fill in the sampling report
- Business Risk Assessment
- Eventually announcement of an additional inspection
- **-> the report follows by mail**



Inspection report

Laboratoire cantonal de Berne
Inspection des denrées alimentaires

Muesmattstrasse 19
3000 Berne 9
Tél. 031 633 11 55
Fax 031 633 11 98
info.kl@gef.be.ch
www.be.ch/lc



N° de contrôle E7576
Notre référence Sim

Berne, le 5 février 2013

Inspection du 1er février 2013

Monsieur,

Comme annoncé lors de l'inspection, nous vous adressons ci-joint le rapport d'inspection. Vous y trouverez l'appréciation de votre entreprise et les résultats de l'inspection.

Le chef du service d'inspection de la production primaire compétent, Monsieur Philipp Jenz (philipp.jenzer@gef.be.ch), est à votre disposition pour toute question concernant le rapport d'inspection.

Veuillez agréer, Monsieur, nos salutations distinguées.

Laboratoire cantonal

Philipp Jenzer
chef du service d'inspection de la
production primaire

Annexe:

- Rapport d'inspection faisant suite au contrôle n°E 7576

Copie avec annexe à:

- l'inspection des denrées alimentaires (interne)



Examples of measures

- complaint in light cases
 - Decision and time limit with appeal
- complaint in severe cases
 - Immediate measures (partial report, (with withdrawal of suspensive effect))
 - Partial closure / closure
 - Reopening after visual inspection




next step

- Reports / Report for Posting
- (eventually charge against a person)
- follow-up (control)
 - Checking deadlines
- Statistics
 - Business Risk Assessment
 - Planning / Results of Monitoring
- Information to other authorities
- Record



Business Risk Assessment



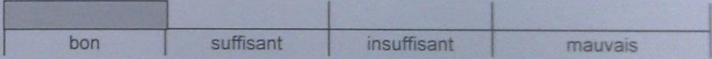
Nom
Adresse
Personne responsable

Description de l'inspection
But de l'inspection: Vérification du respect des exigences de la législation sur les denrées alimentaires
Procédés: Contrôles visuels ciblés, Consultation des documents
Date, heure: 1er février 2013, de 9h30 à 10h00
Personne présente: Raymond Fuhrer, gérant
Responsable de l'inspection: Philippe Simon, contrôleur des denrées alimentaires
Secteurs inspectés: Fourragères, Chambre à lait, Etables

Étendue de l'inspection et appréciation
Les secteurs suivants ont été contrôlés par sondage:

| | |
|--------------------------------|----------|
| Autocontrôle | en ordre |
| Denrées alimentaires | en ordre |
| Processus, activités | en ordre |
| Locaux, équipements, appareils | en ordre |

Appréciation globale:



bon | suffisant | insuffisant | mauvais

Constatations
Les secteurs inspectés étaient conformes aux directives.

Ce document compte 1 page

Information from other government agencies

- Cantonal veterinary
- Office of Water and Waste (suspect cases)
- Federal authorities



We cooperate with

- Federal Food Safety and Veterinary Office
- The Federal Office of Public Health
- Government representatives
- Certification organizations (ex. bio)
- etc.





— Questions?