

GOVERNMENT NOTICE NO.537 published on 17/7/2020

THE DAIRY INDUSTRY ACT,
(CAP. 262)

REGULATIONS

(Made under section 32)

THE DAIRY INDUSTRY (DUTIES AND POWERS OF THE INSPECTORS AND ANALYSTS)
(AMENDMENT) REGULATIONS, 2020

Citation
GN No.
209 of 2007

1. These Regulations may be cited as the Dairy Industry (Duties and Powers of the Inspectors and Analysts) (Amendments) Regulations, 2020 and shall be read as one with the Dairy Industry (Duties and Powers of the Inspectors and Analysts) Regulations, 2007, hereinafter referred to as the "principal Regulations".

Amendment of
regulation 3

2. The principal Regulations are amended in regulation 3 by deleting the definitions of the term "Analyst" and "Inspector" and substituting for them the following:

““analyst” means a qualified officer employed or authorized by the Board for the purpose of analyzing milk samples and reporting the findings to the Registrar;

"inspector" means a person appointed by the Minister amongst livestock professionals, dairy technologists, health and food scientists in public service for inspecting stakeholders activity, establishments and relevant documents in milk business with the compliance of the Act.”

Amendment of
regulation 10

3. The principal Regulations are amended in regulation 10(1), by-

(a) deleting paragraph (d) and substituting for it the following:

“(d) to seize detain and dispose any milk, or milk product found to be unfit for human

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- consumption or to have clear indication of public health hazards or contravene any of regulations made under the Act.”;
- (b) adding immediately after subregulation (1) the following:
“(2) For the purposes of exercising the powers under subregulation (1)(d) an inspector shall use the forms prescribed in the Fourth Schedule.”
- Amendment of regulation 13 **4.** The principal Regulations are amended by deleting regulation 13 and substituting for it the following:
“Inspection of dairy **13.**-(1) The Board shall conduct inspection of dairy for purposes of ensuring compliance with dairy inspection checklists as prescribed in the Second Schedule.
(2) The owner of dairy or his agent may at any time apply to the Board for voluntary inspection in the circumstances that new innovations is to be deployed.
(3) Subject to subregulation (1) the dairy inspection checklist shall be filled with respect to the type of dairy being inspected.”
- Amendment of regulation 14 **5.** The principal Regulations are amended in regulation 14(2) by deleting the words “Second Schedule” appearing at the opening words and substituting for them the words “Third Schedule”.
- Amendment of regulation 16 **6.** The principal Regulations are amended in regulation 16(1) by deleting the words “identification card” and substituting for them the words “inspection manual”
- Amendment of regulation 17 **8.** The principal Regulations are amended in regulation 17(3) by deleting the words “fifty thousand” and replacing for them the words “one million”.
- Addition of regulation 17A **9.** The principal Regulations are amended by adding immediately after regulation 17, the following:
“Compounding of offences **17A.**-(1) Where a person admits in writing that he has

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committed an offence under these regulations. The Registrar or any authorized officer in writing may at any time prior to the commencement of the proceedings by a court of competent jurisdiction, compound such offence and order such person to pay a sum of money not exceeding one half of the amount of the fine to which such person would otherwise be liable to pay if have been convicted of such offence.

(2) Subject to subregulation (1) a person whose an offence has been compounded shall fill compounding form prescribed in the Fourth Schedule and make payment of penalty imposed within fourteen days.

(3) Failure to make payment by a person whose an offence has been compounded, within the prescribed time, such person shall pay penalty and interest of 20% of such fine.”

Amendment of
Schedules

10.The principal Regulations are amended in the
Schedule by-

- (a) inserting immediately after the First Schedule the following:

“SECOND SCHEDULE

(Made under Regulation 13)

TANZANIA DAIRY BOARD

CHECKLIST FOR INSPECTION OF DAIRY FARM

(Inspection Form Na. 1A)

INTRODUCTION

Name of Dairy Farm.....
 Address of the Farm.....Tel.....
 Location of Dairy Farm.....
 Litres produced.....
 Name of the owner.....
 TDB Registration No.....

Purpose of inspection (Routine/registration/licensing/complaint/follow up/other) (Tick).....

	ITEM/CRITERIA	WEIGHTS (1-5)	SCORE (0-3)	POINTS ALLOCATED	POINTS SCORED
	COWS:				
	1. Abnormal Milk	3			
	a) Cows secreting abnormal milk milked last or in separate equipment				
	b) Abnormal milk properly handled and disposed				
	c) Proper care of abnormal milk equipment				
	MILKING AREAS AND RELATED FACILITIES				
	2. Construction	1			
	a) Floors, facilitate drainage				
	b) Adequate ventilation and lighting				
	c) Adequate supply of portable water				

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	d) Effective separation from all source of contamination				
	3. Cleanliness				
	a) Easy to clean and free of litter	3			
	b) Exclusively accommodating milking animals				
	4. Animal holding Areas				
	a) Diseased animals isolated from herd	2			
	b) Preclude the presence of none milking animals				
	c) Clean, free of accumulated manure or other rejectionable materials				
	MILK STORAGE PREMISES				
	5. Construction and facilities General				
	a) Sited and constructed as to avoid risk of milk and equipment contamination	2			
	b) Impervious floors and easy cleanable				
	c) Suitable milk cooling rooms or refrigeration facilities when appropriate				
	d) Sufficient supply of portable water				
	Lighting and ventilation				
	e) Adequate natural and artificial light, properly distributed	2			
	f) Adequate ventilation				
	TOILET AND WATER SUPPLY				
	6. Toilet				
	a) Effective separation from milk areas and related facilities	4			
	b) Constructed and operated according to regulations				
	c) No human waste within milking areas or grazing grounds				
	d) Doors not communicating to milk areas				
	7. Water supply				
	a) complies with relevant TS specifications for drinking water	5			
	b) Adequate				

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	c) Water treatment where no portable water is available				
	d) Wells and boreholes located and construction to prevent drainage of surface water				
	e) Preconditions adopted to prevent dairy animals access to contaminated water				
	MILK STORAGE EQUIPMENT				
	8. Construction				
	a) Designed to ensure complete drainage and avoid contamination	3			
	b) Corrosion resistant and not transfer substance to milk				
	c) Approved mechanically cleaned milk pipeline system				
	9. Cleaning and disinfection				
	a) Milk contact surfaces easy to clean and disinfect after emptying	3			
	b) Use of appropriate disinfection agents				
	c) Cleaned and sanitized appropriately				
	MILKING				
	10. Flanks, udders and teat				
	a) Udders, teats and associated areas clean before milking	5			
	b) Appropriate milking practices followed				
	11. Hand Milking				
	a) Milking not done by person known or suspected of contagious illness	5			
	12. Machine Milking				
	a) Milking conducted as per appropriate technical specification	3			
	b) Inspections conducted periodically to very working conditions				
	c) Equipment maintained regularly				
	TRANSFER AND PROTECTION OF MILK				
	13. Protection from contamination				
	a) Milk transfer using approved equipment	4			
	b) Product and CIP circuits separated				

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c	c) Improperly handled milk discarded				
	d) Immediate removal of milk				
	14. Cooling				
e	a) Milk stored in a cool place equipped to avoid adverse effects	4			
	b) Milk cooled to max temp of 7°C if not collected within two hours after milking				
	15. Drugs and chemical control				
	a) Cleaners and sanitisers properly identified	4			
	b) Drug administration equipment properly handled and stored				
	c) Drugs properly labelled (name & address) and stored				
	d) Drugs properly labelled (direction for use, cautionary statement, active ingredient)				
	e) Drugs properly used and stored to preclude contamination of milk				
	PERSONNEL				
	16. General Practice	4			
	No spitting, smoking, chewing, eating, or undesirable behaviour during milking				
	17. Medical Certification	5			
	Personnel in possession of a valid health certificate				
	Personnel not known or suspected to be suffering from contagious disease				
	18. Personal cleanliness	5			
	a) Hands washed clean and dried before milking				
	Clean and approved outer garments worn				
	GENERAL HYGIENE PRACTICE				
	19. Feeds	2			
	a) Feeds are safe and suitable not to contaminate milk				
	20. Pest Control	5			
	Milk area free of insects and rodents				
	b) Approved pesticides used properly				

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	c) Equipment and utensils not exposed to pesticide contamination				
	d) Surroundings neat and clean, free of harbours and breeding areas				
	Feed storage not attraction for birds, rodents or insects				
	21. Veterinary Drugs				
	a) Milk from animals treated with antibiotics isolated and disposed effectively	2			
	22. QUALITY RECORDS				
	a) Quality record available				
	b) Quality records updated regularly				
	c) Animal treatment records available	2			
	TOTAL MARKS				

Above is a report of your farm inspection indicating areas of noncompliance (where applicable). You are further notified that this inspection sheet serves as a notification of the intent to suspend registration/permit/license if the violations noted are not in compliance at the next inspection. See Dairy Industry Regulation, 2007

REMARKS:

Date:	Inspector:	Next visit
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NOTE:

1. Score for criteria will range from 0 to 3. For criteria which are Not Applicable ' NA' will be used

2. Points allocated = Highest Score X Weight

3. Points Scored = Allocate points X Weight

4. %Final Assessment = Points Scored /Points allocated X 100

NB:

NA not to be included in calculating 'Points allocated'

Final Assessment:

75 - 100% Very Good:

60 - 74 Good:

50 - 59 Fair:

< 50 Unsatisfactory

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CHECKLIST FOR INSPECTION OF COOLING / COLLECTION CENTRE /BULK TRANSPORT VEHICLES
(Inspection Form Na. 2A)

INTRODUCTION

Name of Milk Collection Centre.....
 Address of the Milk Collection Centre.....Tel.....
 Location of Milk Collection Centre.....Litters handled per
 Name of the Owner.....
 TDB Registration No.....

The purpose of inspection (Routine/registration/licensing/complaints/follow up/others) (Tick)

ITEM	WEIGHTS (1-5)	SCORE (0-3)	POINTS ALLOCATED	POINTS SCORED
1. FLOORS	3			
Smooth impervious no pools, good repair, trapped drain				
2. WALL & CEILING	3			
a) Smooth, washable, light coloured, good repair				
3. DOORS AND WINDOWS	3			
a) All outer opening effectively protected against entry of flies and rodents				
b) Outer doors self-closing				
4. LIGHTING AND VENTILATION	3			
a) Adequate in all rooms				
b) Well ventilated to preclude odors and condensation Adequate ventilation and lighting				
5. SEPARATE AREAS	4			
a) Separate areas provided as required to prevent contamination				
6. TOILET FACILITIES	5			
a) Complies with local regulations				
b) No direct opening to processing rooms, self closing doors				
c) Clean well lit and ventilated, proper facilities				

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	d) Sewage and other liquid wastes disposed of in sanitary manner				
	7. WATER SUPPLY				
	a) Constructed and operated in accordance with regulations	5			
	b) No direct or indirect connection between safe and unsafe water				
	c) Portable water and reclaimed water in accordance to requirement				
	d) Complies with bacteriological standards				
	8. HAND WASHING FACILITIES				
	a) Located and equipped as required, clean and in good repair improper facilities not used	5			
	9. MILK PLANT CLEANLINESS				
	a) Neat clean no evidence of insects, rodents, trash properly handled	4			
	b) No improperly stored equipment				
	10. SANITARY PIPING				
	a) Smooth, impervious, corrosion resistant, non toxic , easily cleanable materials, good repair accessible for inspection	4			
	11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT				
	a) Smooth impervious corrosion resistant, non-toxic easily cleanable materials good repair accessible for inspection	4			
	b) Self draining, strainers approved design				
	c) Approved single service article not re-used				
	12. CLEANING AND SANITING OF CONTAINERS /EQUIPMENT				
	a) Containers, utensils and equipment effectively cleaned	5			
	b) Approved Sanitisation process applied prior to use of product contact surfaces				

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	c) Required efficiency tests conducted				
	d) Aseptic system sterilized				
	13. STORAGE OF CLEANED CONTAINERS & EQUIPMENT	4			
	a) Stored to assure drainage and protected from contamination				
	14. STORAGE OF SINGLE SERVICE ARTICLES	4			
	a) Received, stored and handled in a sanitary manner				
	15. CENTER OPERATIONS				
	a) RAW MATERIAL/MILK				
	I. Incoming raw materials/milk tested and verified to be in compliance to relevant standards	5			
	b) PROTECTION FROM CONTAMINATION				
	I) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensil	4			
	II) Approved pesticides safely used				
	c). CROSS CONTAMINATION				
	I) Adequate separation of areas with different level of contamination				
	II) Overflow, spilled and leaked products or ingredients discarded	4			
	III) No direct connection between milk or milk products and cleaning and/ or sanitizing solutions				
	16. TEMPERATURE MANAGEMENT				
	INDICATING AND RECORDING THERMOMETERS				
	a) Availability of an indicating / recording thermometer	4			
	b) Availability of sufficient temperatures records				
	2. TIME AND TEMPERATURES CONTROLS	4			

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	a) Means of temperatures verification provided				
	3. ADULTERATION CONTROLS	5			
	a) Satisfactory means to detect and prevent adulteration with water				
	TOTAL SCORE				

Above is a report of your milk collection inspection indicating areas of compliance (where applicable). You are further notified that this inspection sheet serves as a notification of the intent to suspend registration/permit/license if the violations noted are not in compliance at the next inspection. See Dairy Industry Regulation, 2007

REMARKS:

Date:	Inspector:	Next visit
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NOTE:

1. Score for criteria will range from 0 to 3. For criteria which are Not Applicable 'NA' will be used
2. Points allocated = Highest Score X Weight
3. Points Scored = Allocate points X Weight
4. %Final Assessment = Points Scored /Points allocated X 100

NB:

NA not to be included in calculating 'Points allocated'

Final Assessment:

- 75 - 100% Very Good:
- 60 - 74 Good:
- 50 - 59 Fair:
- < 50 Unsatisfactory

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CHECKLIST FOR INSPECTION OF SMALL SCALE DAIRY ENTERPRISES (MILK BARS, COTTAGE INDUSTRIES MINI DAIRIES)

(Inspection Form Na. 3A)

INTRODUCTION

Name of Small Scale Dairy.....
 Address of Small Scale Dairy.....Tel.....
 Location of Small Scale Dairy.....
 Liquid milk handled (lts/day) Other milk products (lts/day)Total milk handled (lts/day)
 Name of the Owner.....
 TDB Registration No.....

Purpose of inspection (Routine/registration/licensing/complaint/follow up/other) (Tick).....

ITEM	WEIGHTS (1-5)	SCORE (0-3)	POINTS ALLOCATED	POINTS SCORED
1. FLOORS	3			
a) Smooth impervious no pools, good repair, trapped drains				
2. WALL & CEILING	3			
a) Smooth, washable, light coloured, good repair				
3. DOORS AND WINDOWS	3			
a) All outer opening effectively protected against entry of flies and rodents				
b) Outer doors self closing				
4. LIGHTING AND VENTILATION	4			
a) Adequate in all rooms				
b) Well ventilated to preclude odors and condensation				
5. SEPARATE AREAS	3			
a) Separate areas provided as required to prevent contamination				
6. TOILET FACILITIES	5			
a) Complies with local regulations				
b) No direct opening to processing rooms, self closing doors				
c) Clean well lit and ventilated, proper facilities				
d) Sewage and other liquid wastes disposed of in sanitary manner				
7. WATER SUPPLY	5			

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	a) Constructed and operated in accordance with regulations				
	b) No direct or indirect connection between safe and unsafe water				
	c) Portable water and reclaimed water in accordance to requirements				
	d) Complies with bacteriological standards				
	8. HAND WASHING FACILITIES				
	a) Located and equipped as required, clean and in good repair improper facilities not used	5			
	9. DAIRY PREMISE CLEANLINESS				
	a) Neat clean to evidence of insects, rodents, trash properly handled	5			
	b) No improperly stored equipment				
	10. CONSTRUCTION AND REPAIR OF CONTAINERS/EQUIPMENT				
	a) Smooth, impervious, corrosion resistant, non-toxic easily cleanable materials, good repair accessible for inspection	4			
	b) Approved single service articles nor re-used				
	11. CLEANING AND SANITATION OF CONTAINERS /EQUIPMENT				
	a) Containers, utensils and equipment effectively cleaned	5			
	b) Approved Sanitisation process applied prior to use of product contact surfaces				
	Required efficiency tests conducted				
	12. STORAGE OF CLEANED CONTAINERS & EQUIPMENT	4			
	a) Stored to assure drainage and protected from contamination				
	13. STORAGE OF SINGLE SERVICE ARTICLES				
	a) Received, stored and handled in a sanitary manner	4			
	14. OPERATIONS				
	a) RAW MATERIAL/MILK				
	I. Incoming raw materials/milk tested and verified to be in compliance to relevant standards	5			
	b) INGREDIENTS AND FOOD ADDITIVES				
	II. Verification of ingredients to assure compliance to relevant standards	5			
	b) PROTECTION FROM CONTAMINATION	5			

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	I) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensil				
	II) Approved pesticides safely used				
	e). CROSS CONTAMINATION				
	I. No direct connections between pasteurized and raw milk or milk products				
	II. Application of the flow forward in time principle				
	III. Adequate separation of the areas with different level of contamination	5			
	iv. Overflow, spilled and leaked products or ingredients discarded.....				
	v. No direct connection between milk or milk products and cleaning and/ or sanitizing solutions				
	15. HEAT TREATMENT				
	a) BATCH PASTEURIZATION				
	1. INDICATING &RECORDING THERMOMETERS				
	a) Availability of an indicating /recording thermometer	5			
	b)Availability of sufficient temperature records				
	2. TIME AND TEMPERATURES CONTROLS				
	a) Adequate agitation throughout holding, agitator sufficiently submerged				
	b) Each pasteurizer equipped with indicating thermometer with bulb appropriately submerged				
	c) Means of temperature verification provided				
	d) Products held minimum pasteurization temperature of 63°C continuously for 30 minutes plus filling time if products preheated before entering vat. plus emptying time, if cooling is began after opening outlet or the product is held to high temperatures of about 72°C for a very short period of 15 seconds (HTST) and lastly product is held at Ultra High Temperatures (UHT) of 138°C for 2 seconds which is a temperature required to kill spores in millions.	4			
	e) No product added after holding began				
	16. COOLING OF MILK				
	a) Raw milk maintained not more than 7°C until processed	5			

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	b) Pasteurized milk and product expect those to be cultured cooled and immediately to 7°C or less in approved equipment. All milk and milk products stored thereat until delivered				
	c) Approved thermometer properly located in all refrigeration rooms and storage tanks				
	d) Re-circulated cooling water from safe source and properly protected complies with bacteriological standards				
	17. BOTTLING AND PACKAGING				
	a) Performed in a plant where contents finally pasteurized	5			
	b) Performed in a sanitary manner by approved mechanical equipment				
	c) Aseptic filling in accordance to the relevant product standards				
	18. CAPPING				
	a) Capping and/or closing performed in sanitary manner by approved mechanical equipment	5			
	b) Imperfectly capped/closed products properly handled				
	19. END PRODUCT COMPLIANCE TO SPECIFICATIONS				
	a) Final products tested to ensure compliance to relevant standard	5			
	20. PERSONAL CLEANLINESS				
	a) Hands washed cleaned before performing , plant function	5			
	b) Re-washed when contaminated				
	c) Clean outer garments and hair covering worn				
	d) No use of tobacco, chewing, spitting, eating or other unacceptable practice in processing areas				
	e) Personnel in possession of valid medical certificate				
	21. VEHICLES				
	a) Vehicles clean, constructed to protect milk and milk products	5			
	b) Vehicles clean, constructed to protect milk and milk products				
	22. SURROUNDINGS				
	a) Neat clean, free of pooled water, harbourages and breeding areas	3			
	b) Tank unloading areas properly constructed				
	c) Approved pesticides used properly				
	23. QUALITY RECORDS	4			

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	a) Quality records available				
	b) Quality records maintained and updated regularly				
	TOTAL SCORE				

Above is a report of your dairy enterprise inspection indicating areas of noncompliance (where applicable). You are further notified that this inspection sheet serves as a notification of the intent to suspend registration/permit/license if the violations noted are not in compliance at the next inspection.

REMARKS:

Date:	Inspector:	Next visit
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NOTE:

1. Score for criteria will range from 0 to 3. For criteria which are Not Applicable ' NA' will be used
2. Points allocated = Highest Score X Weight
3. Points Scored = Allocate points X Weight
4. %Final Assessment = Points Scored /Points allocated X 100

NB:

NA not to be included in calculating 'Points allocated'

Final Assessment:

- 75 - 100% Very Good:
- 60 - 74 Good:
- 50 - 59 Fair:
- < 50 Unsatisfactory

CHECKLIST FOR INSPECTION OF MILK PROCESSING PLANT
(Inspection Form Na. 4A)

INTRODUCTION

Name of Milk Plant.....
 Address of Milk PlantTel.....
 Location of Milk Plant
 Liquid milk handled (lts/day)..... Other milk products (lt/day) Total milk handled (lt/day)
 Name of the owner.....
 TDB Registration No.....

Purpose of inspection (Routine/registration/licensing/complaint/follow up/other) (Tick).....

ITEM	WEIG HTS (1-5)	SCORE (0-3)	POINTS ALLO CATED	POINT S SCOR ED
1. FLOORS				
a) Smooth impervious no pools, good repair, trapped drains	3			
2. WALL & CEILING				
a) Smooth, washable , light coloured, good repair	3			
3. DOORS AND WINDOWS				
a) All outer opening effectively protected against entry of flies and rodents	3			
b) Outer doors self-closing				
4. LIGHTING AND VENTILATION				
a) Adequate in all rooms	4			
b) Well ventilated to preclude odors and condensation				
5. SEPARATE AREAS				
a) Separate areas provided as required to prevent contamination	3			
6. TOILET FACILITIES				
a) Complies with local regulations				
b) No direct opening to processing rooms, self-closing doors	5			
c) Clean well lit and ventilated, proper facilities				
d) Sewage and other liquid wastes disposed of in sanitary manner				
7.WATER SUPPLY				
a) Constructed and operated in accordance with regulations	5			

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	b) No direct or indirect connection between safe and unsafe water				
	c) Portable water and reclaimed water in accordance to requirements				
	d) Complies with bacteriological standards				
	8. HAND WASHING FACILITIES				
	a) Located and equipped as required, clean and in good repair improper facilities not used	5			
	9. MILK PLANT CLEANLINESS				
	a) Neat clean no evidence of insects, rodents, trash properly handled	4			
	b) No improperly stored equipment				
	10. CONSTRUCTION AND REPAIR OF CONTAINERS/EQUIPMENT	4			
	a) Smooth, impervious, corrosion resistant, non- toxic easily cleanable materials, good repair accessible for inspection				
	b) Self draining, strainers of approved design				
	c) Approved single service articles nor re-used				
	11. CLEANING AND SANITATION OF CONTAINERS /EQUIPMENT				
	a) Containers, utensils and equipment effectively cleaned	5			
	b) Approved sanitisation process applied prior to use of product contact surfaces				
	c) Required efficiency tests conducted				
	12. STORAGE OF CLEANED CONTAINERS & EQUIPMENT	4			
	a) Stored to assure drainage and protected from contamination				
	13. STORAGE OF SINGLE SERVICE ARTICLES	4			
	a) Received, stored and handled in a sanitary manner				
	14. PLANT OPERATIONS				
	a) RAW MATERIAL/MILK				
	I. Incoming raw materials/milk tested and verified to be in compliance to relevant standards	5			
	b) INGREDIENTS AND FOOD	5			

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	ADDITIVES				
	II. Verification of ingredients to assure compliance to relevant standards				
	b) PROTECTION FROM CONTAMINATION				
	I) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensil	5			
	II) Approved pesticides safely used				
	c). CROSS CONTAMINATION				
	I. No direct connections between pasteurized and raw milk or milk products				
	II. Application of the flow forward in time principle				
	III. Adequate separation of the areas with different level of contamination	5			
	iv. Overflow, spilled and leaked products or ingredients discarded				
	v. No direct connection between milk or milk products and cleaning and/ or sanitizing solutions				
	15. HEAT TREATMENT				
	a) BATCH PASTEURIZATION				
	1. INDICATING & RECORDING THERMOMETERS				
	a) Availability of an indicating /recording thermometer	5			
	b) Availability of sufficient temperature records				
	2. TIME AND TEMPERATURE CONTROLS				
	a) A Properly functioning flow diversion device in a place				
	b) A mechanically sound temperature recording device appropriately placed	4			
	c) Provision of holding section				
	d) Flow promoting device appropriately position and in good working condition				
	3. ADULTERATION CONTROLS				
	a) Satisfactory means to detect and prevent adulteration with water	5			
	b) Satisfactory means to detect ad prevent chemically Contamination				

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	4 GENERATIVE HEATING			
	a) Pasteurized aseptic product in generator automatically under greater pressure the raw materials in generator at all times	5		
	b) Accurate pressure gauges installed as required, booster pump properly identified and installed			
	c) Generator pressures meet equipment specifications			
	16. COOLING OF MILK			
	a) Raw milk maintained not more than 7°C until processed	5		
	b) Pasteurized milk and product expect those to be cultured cooled and immediately to 7°C or less in approved equipment. All milk and milk products stored thereat until delivered			
	c) Approved thermometer properly located in all refrigeration rooms and storage tanks			
	d) Re-circulated cooling water from safe source and properly protected complies with bacteriological standards			
	17. BOTTLING AND PACKAGING			
	a) Performed in a plant where contents finally pasteurized	5		
	b) Performed in a sanitary manner by approved mechanical equipment			
	c) Aseptic filling in accordance to the relevant product standards			
	18. CAPPING			
	a) Capping and/or closing performed in sanitary manner by approved mechanical equipment	5		
	b) Imperfectly capped/closed products properly handled			
	19. END PRODUCT COMPLIANCE TO SPECIFICATIONS			
	Final products tested to ensure compliance to relevant standard			
	20. PERSONNEL CLEANLINESS			
	a) Hands washed cleaned before performing , plant function	5		
	b) Re-washed when contaminated			
	c) Clean outer garments and hair covering worn			
	d) No use of tobacco, chewing, spitting, eating or other unacceptable practice in processing areas			
	e) Personnel in possession of valid medical certificate			

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	21. VEHICLES			
	a) Vehicles clean, constructed to protect milk and milk products	5		
	b) Vehicles clean, constructed to protect milk and milk products			
	22. SURROUNDINGS			
	a) Neat clean, free of pooled water, harborages and breeding areas	4		
	b) Tank unloading areas properly constructed			
	c) Approved pesticides used properly			
	23. QUALITY RECORDS			
	a) Quality records available	4		
	b) Quality records maintained and updated regularly			
	TOTAL SCORE			

Below is a report of your milk plant inspection indicating areas of non-compliance (where applicable). You are further notified that this inspection sheet serves as a notification of the intent to suspend registration/permit/license if the violations noted are not in compliance at the next inspection. See Dairy Industry Regulation, 2007

Final Assessment:

Remarks:

Date:	Inspector:	Next visit

NOTE:

1. Score for criteria will range from 0 to 3. For criteria which are Not Applicable ' NA ' will be used
2. Points allocated = Highest Score X Weight
3. Points Scored = Allocate points X Weight
4. %Final Assessment = Points Scored /Points allocated X 100

NB:

NA not to be included in calculating 'Points allocated'

Final Assessment:

75 - 100% Very Good:

60 - 74 Good:

50 - 59 Fair:

< 50 Unsatisfactory"

The Dairy Industry (Duties and Powers of the Inspectors and Analysts) (Amendment)

- (b) redesignating the content of the Second Schedule as Third Schedule; and
- (c) adding immediately after the Third Schedule the following:

“FOURTH SCHEDULE

(Made under regulation 17A(2))

COMPOUNDING FORM

(To be filled in triplicate)

1. Particulars of the owner

Name of the owner:
Phone No.:
Physical address.....District.....
Postal Address: Region:
Time of Arrest:

2. Declaration of an Inspector/authorized officer

I *(Name of Inspector)* have the reason to believe that
.....*(Name of Dairy)* possess a stock of milk/milk products at the premises
situated atcontravenes the provisions of the
Dairy Industry Act, 2004 and Regulations made thereunder that is:
i.
ii.
iii.

and I hereby notify the offender that I intend to impose a penalty of TZS
Signed this..... day of.....20.....at.....

3. Details of milk/milk product Compounded

Name of Owner/Farm/Collection Center/Carrier/Selling Center/Supermarket/ Warehouse/Shops

S/ N	Brand name	Comm on name	Qty in litres or kgs	Batc h No.	Date of manufac ture	Expir y date	Reason for Compoundin g	Compou nded offence (TZS)

