



དཔལ་ལྷན་འབྲུག་གཞུང་། གསོ་བ་ལྷན་ཁག འབྲུག་བཟའ་ཆས་དང་སློན་རིགས་དབང་འཛིན།

ROYAL GOVERNMENT OF BHUTAN  
MINISTRY OF HEALTH  
BHUTAN FOOD AND DRUG AUTHORITY

INSPECTION SERVICES



INSPECTION CHECKLIST FOR CHEESE

Inspector team:	..... (Team Leader) ..... ..... .....
Date of Inspection (DD/MM/YY):	
<b>Reasons for Inspection (Please <input checked="" type="checkbox"/> one):</b> <input type="checkbox"/> Regular <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Others: .....	

A. Information on the establishment:

A01.	Property Owner:		
A02.	Location of Farm	Dzongkhag:	
		Dungkhag:	
		Gewog:	
		Village:	
		Mobile Number of the respondent:	+975 -
A03.	Type of farm:	(Please tick ( ) one) <input type="checkbox"/> Commercial <input type="checkbox"/> Semi-commercial <input type="checkbox"/> Backyard	

Clause no.	Requirements	Y	N	NA	Evidence/ Remarks
B.	ESSENTIAL COMPOSITION AND QUALITY FACTORS				

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B1	Raw materials Milk and /or products obtained from milk				
B2	It shall conform to the following requirements:-				
	(i) Moisture Not more than 40.0 percent				
	(ii) Milk Fat Not more than 4.0 percent				
	(iii) Fat free dry matter 18% minimum				
<b>C. Flavour</b>					
C1	It shall possess a pleasing and desirable flavour similar to fresh whole milk or cream. The product may possess to a slight degree of acid, flat, or salty flavour, but shall be free from chalky, utensil, fruity, yeasty, or other objectionable flavours. The flavour shall not be harsh or unnatural.				
<b>D. Body and Texture</b>					
D1	It shall have a meaty texture. The texture shall be smooth and velvety and shall not be mealy, crumbly, pasty, sticky, mushy, watery, or slimy, or possess any other objectionable characteristics of body and texture.				
<b>E. Colour and Appearance.</b>					
E1	It shall present a clean, natural creamy white colour.				
E2	Should be free from adulterants such starch, cellulose, flour, banana or any other adulterants				
<b>F. MICROBIOLOGICAL REQUIREMENTS</b>					
F1	Datshi shall not contain more than,				
F2	Escherichia coli- 500 cfu/gm				
F3	Salmonella- Absent in 50 gm sample				
F4	Staphylococcus aureus (coagulase positive)- 10 cfu /gm				
F5	Yeast and mould- 10 cfu /gm				
F6	Anaerobic bacteria (Clostridium perfringens)- 10cfu /gm				
F7	Listeria monocytogenes-Absent in 25 gm				
<b>G. CONTAMINANTS</b>					
G1	The milk used in the manufacture of the products covered by this standard shall comply with the Levels for Mycotoxins specified under Bhutan Mandatory Standard for Mycotoxins, pesticide residues under Bhutan Mandatory Standard for Pesticide Residues, Veterinary drug residues under Bhutan Mandatory Standard for Veterinary Drug				

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	Residues and Heavy metals specified under Bhutan Mandatory Standard for Heavy metals.				
<b>H. HYGIENE</b>					
H1	It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (CAC/RCP 1-1969), the Code of Hygienic Practice for Milk and Milk Products (CAC/RCP 57- 2004) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice. The products should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).				
<b>I. PACKAGING</b>					
I1	Datshi produced by farmers groups at Milk Processing Units level shall be wrapped in butter paper. However at village level, Datshi be packed in food grade plastic, or any other food grade material.				
<b>J. LABELLING</b>					
J1	The products shall be appropriately labelled as Datshi, as per the proposed Bhutan Mandatory Standard for labelling of pre-packaged foods				
<b>K. STORAGE</b>					
K1	Datshi shall be stored under appropriate storage conditions depending on the local temperatures.				
Notes:					

Sign and name of Team Leader

Contact No.

Sign and name of Team Members

Contact No.

Sign and name of Owner

Contact No.

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