

TRANSPORT

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Transporter has an updated FSSAI license.	2	
I	Design & facilities		
2	The design & construction of transport vehicle permit adequate maintenance, cleaning, storage of food and do not provide entry or harbourage to pests.	2	
3	The containers/crates used for transporting food are made of food grade material and designed to prevent contamination	2	
4*	<i>The vehicle is covered and inside structure is intact, well painted with no signs of rusting, flaking paint & corrosion</i>	4	
5	Transport vehicle is equipped to achieve & maintain the required temperature, wherever required and designed in a way that allows monitoring the temperature from outside	2	
6	The vehicle has proper locking/ sealing facility to ensure that the products are not exposed to external weather conditions and pilferage	2	
II	Control of operation		
7	Vehicle is inspected for debris, dust, previous loads, pest activity & other non-food or hazardous item before loading. Check for records	2	
8*	<i>Transport of chilled products is done at 5⁰C or below and of frozen products at -18⁰C or below. Check for records or temperature logs.</i>	4	
9	Hazardous material like chemicals, fuels, flammable materials are not transported with food material.	2	
10	If a vehicle is changed from transporting non-food products to transporting food products, proper cleaning is conducted to avoid contamination of food. Check for records	2	
11	Mix loads of food material are adequately compartmentalized to prevent cross contamination.	2	
12*	<i>Bulk foodstuffs in liquid, granulate or powder form are transported in containers/tankers reserved for the transport of foodstuffs & they are to be marked "for foodstuffs only".</i>	2	
13	In case of breakdown of vehicle or its cooling unit, an alternative vehicle conforming to standards is provided promptly to transport the foods to ensure their safety and hygiene	2	
III	Maintenance & sanitation		
14	The interior of vehicle is kept clean and there are no seepage, cobwebs, dirt, dust, etc. that can compromise food safety.	2	
15	Temperature monitoring devices are calibrated at a pre-determined interval.	2	
16*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.</i>	4	
17	Foods which become unfit during transportation whether due to temperature abuse or otherwise are identified and disposed off in a manner that precludes the food from being used for human consumption.	2	

IV	Personal Hygiene		
18	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	
19	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
20	Food handlers maintain personal cleanliness and personal behaviour.	4	
21	Food handlers equipped with suitable aprons, gloves, headgear, shoe cover etc; wherever necessary.	2	
V	Training Records keeping		
22	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	
23*	<i>Appropriate documentation & records are available and retained for specific period.</i>	4	

Total points/56

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance

Grading –

<input type="checkbox"/>	A⁺	50 - 56	Compliance – Exemplar
<input type="checkbox"/>	A	44 - 49	Compliance – Satisfactory
<input type="checkbox"/>	B	28 - 43	Needs Improvement
<input type="checkbox"/>	No grade	<28	Non Compliance