

# **Orders & Notifications**

**Notification no. 783 dated 1st March 1986**

ANNEXURE-II

[See rule 3 (b)]

## **CONTROL LEVELS FOR IN PROCESS QUALITY CONTROL TO BE ADOPTED BY THE PROCESSING UNITS**

### **Quality Control**

Only processing units approved by the Agency shall be eligible for processing Cashew Kernels for export and submit to qualify for such approval, shall have the following minimum facilities :-

- 1. Feeder Units:- General -** Only feeder units approved by the Agency shall process raw cashew nuts for export. In order to adjudge the sanitary and hygienic conditions with special reference to entomological aspects prevailing in the unit and assess the adequacy of the minimum facilities available to process Cashew Kernels for export, the feeder units branch factories shall be subjected to an evaluation by the Agency. A feeder unit shall have the minimum facilities as specified below:-

#### **1.1 Surroundings and construction. :-**

1. The surroundings of units, which are under the physical control of the processor, shall be such as not to pose any sanitary problems.
2. The building shed shall be maintained satisfactorily.
3. The working rooms shall be maintained in good repair to prevent any risk of infestation.

#### **1.2 Processing Areas. :-**

1. The rawnut godowns and the processing rooms shall be such as to permit effective anti-infestation, and dis-infestation operation.
2. Arrangements shall be available to prevent entry of rodents birds and the like into the processing room.
3. All the working areas shall be well lighted.
4. Areas of compartments and the containers used for the storage of edible products shall be separated and distinct from those used for inedible materials.

5. All the utensils, trays and table surface which come into contact with material shall be cleaned before, after and during intervals of use as often as necessary.

**1.3 Toilet Facility. :-**

1. Adequate toilet facilities as required under the law shall be provided in the unit. Soap and plentiful supply of water shall be provided at the toilet.

**1.4 Personnel health and Hygiene. :-**

1. Plant management shall take care to ensure that no person while known to be affected with a communicable disease is permitted to work in any area of the unit.
2. All persons working in the processing areas shall maintain a high degree of personal cleanliness while on duty.
3. The workers shall wash their hands before entering the processing room after each absence.
4. Chewing, spilling and use of tobacco in any form shall be prohibited in the processing rooms.

**1.5 Transportation facilities. :-**

1. It shall be ensured that pre-processed and finished products are transported to the packing centres only in polythene laminated/non-rusting metallic container.

**1.6 Procedure of Inspection. :-**

1. For the purpose of assessment of feeder units, the exporter shall inform the Agency in writing, in the proforma prescribed by the Council, the details of the feeder units.
2. On receipt of such information, the Agency officers, shall visit the feeder units in order to adjudge the sanitary and hygienic conditions and facilities for processing available in the unit.
3. If the unit is found to have the minimum facilities as specified in these rules and the hygienic and sanitary conditions are satisfactory and no infestation problems noticed, the Agency shall approve the unit and permit it to carry out processing of Cashew Kernels for export.
4. If the unit is found not to have the minimum sanitary and hygienic conditions, the processor shall not be allowed to process Cashew Kernels for export in that unit.
5. A unit which is not approved or whose approval has been withdrawn may after rectifying the defects, make fresh application to the Agency for getting fresh approval.

6. If, at any time, there is any difficulty in maintaining the conformity of the product to the specification for any reason or if so directed by the Agency, production for export shall be suspended under intimation to the Agency.
7. The processing for export shall be resumed only after the same is approved by the Agency in writing.
8. The processing operations such as roasting, drying, peeling, grading, storage etc. shall be carried out in hygienic conditions under the supervision of experienced personnel of the unit.
9. The processing operations such as roasting shall be subjected to check by the Agency officers as often as found necessary.

**1.7 Processing. :-**

1. It shall be ensured that necessary anti-infestation and dis-infestation measures are carried out periodically and, as and when suggested by the Agency officers.