

# Raw Material and Preparation Area – Online Inspection Checklist

## Food Processing & Packaging Units

### PREP AREA

Is inspection & sorting done as per SOP

☐ Yes☐ No☐ NA

Any findings in inspection and sorting

☐ Yes☐ No☐ NA

Is date checking done properly

☐ Yes☐ No☐ NA

Is roasting done properly

☐ Yes☐ No☐ NA

Any findings in roasting

☐ Yes☐ No☐ NA

All roasting time & temperature recorded as per specification

☐ Yes☐ No☐ NA

Moisture check of roasted material completed

☐ Yes☐ No☐ NA

Is colloidal mill working properly

Yes

No

NA

Is butter stored in container cooled before use

Yes

No

NA

Is Tukda machine working properly

Yes

No

NA

Material stored under proper storage condition and suitable temperature

Yes

No

NA

Material passed through bar magnet

Yes

No

NA

## RM AREA

Any raw material received? If yes, mention in Remarks

Yes

No

NA

Raw materials labeled with GRN

Yes

No

NA

Raw material stacking followed as per SOP

Yes

No

NA