

RASODA DAIRIES (PVT) LTD

Kalugamuwa Road, Beddegama, Bamunakotuwa, Sri Lanka
Tel: + 94 377200560, 0374937733, 03774937737



Date :- 01/09/2018
Name :- W.M.A.I.Wijepala
Designation :- Quality Executive

Appointment of Food Safety Team Leader

The management is pleased to inform you that, you have been appointed as the Food Safety Team Leader to work on food safety practices, procedures and systems with affect from 01st Sept.2018.

You are totally responsible for


- a) to manage a food safety team and organize its work,
- b) to ensure relevant training and education of the food safety team members,
- c) to ensure that the food safety management system is established, implemented, maintained and updated and
- d) To report to the organization's top management on the effectiveness and suitability of the food safety management system.

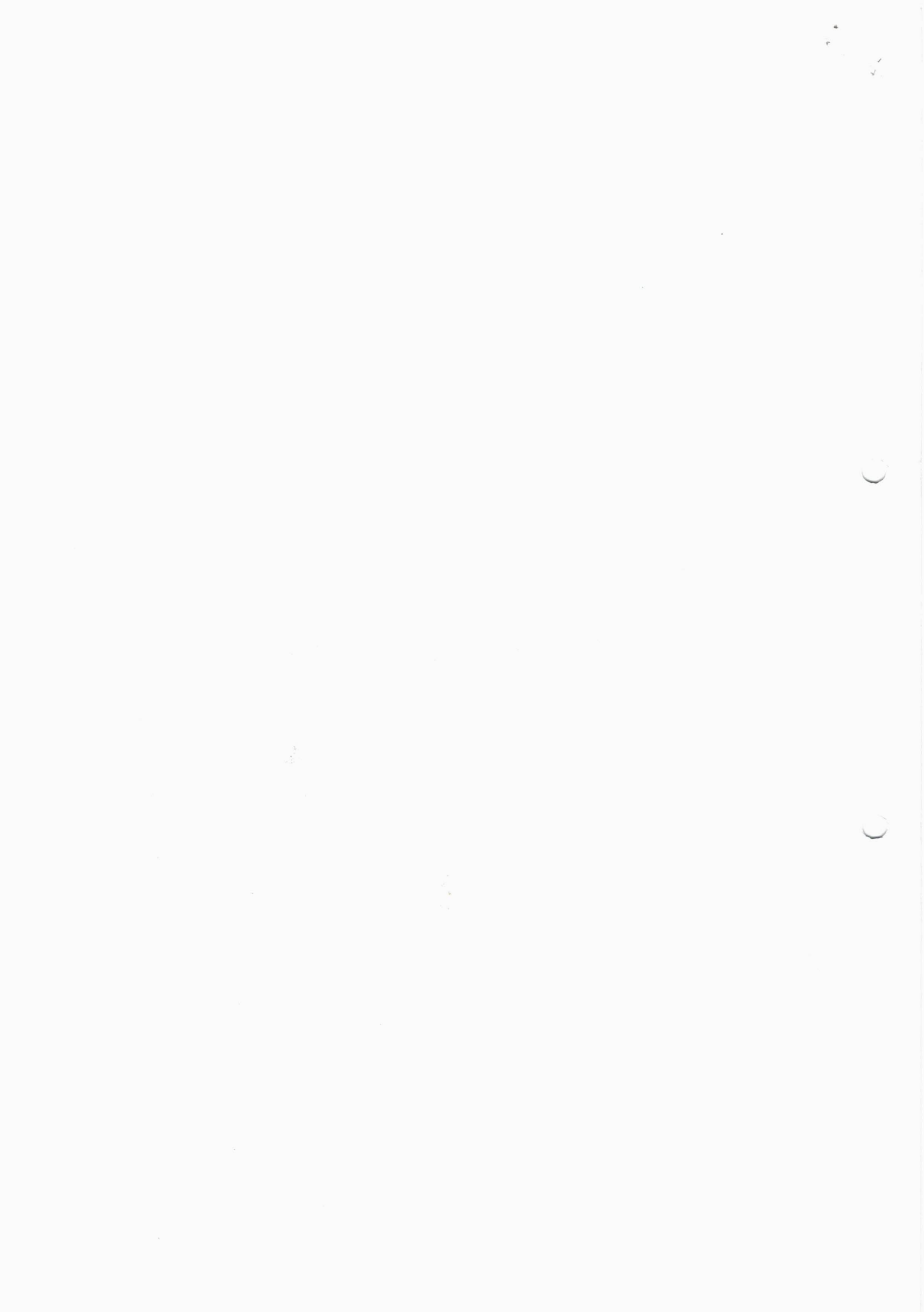
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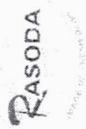
Yours Faithfully,

Managing Director

Rasoda Dairy pvt ltd

Signature 





RASODA DAIRIES (PVT) LTD.

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බලාගත දිනය :

01.01..2015

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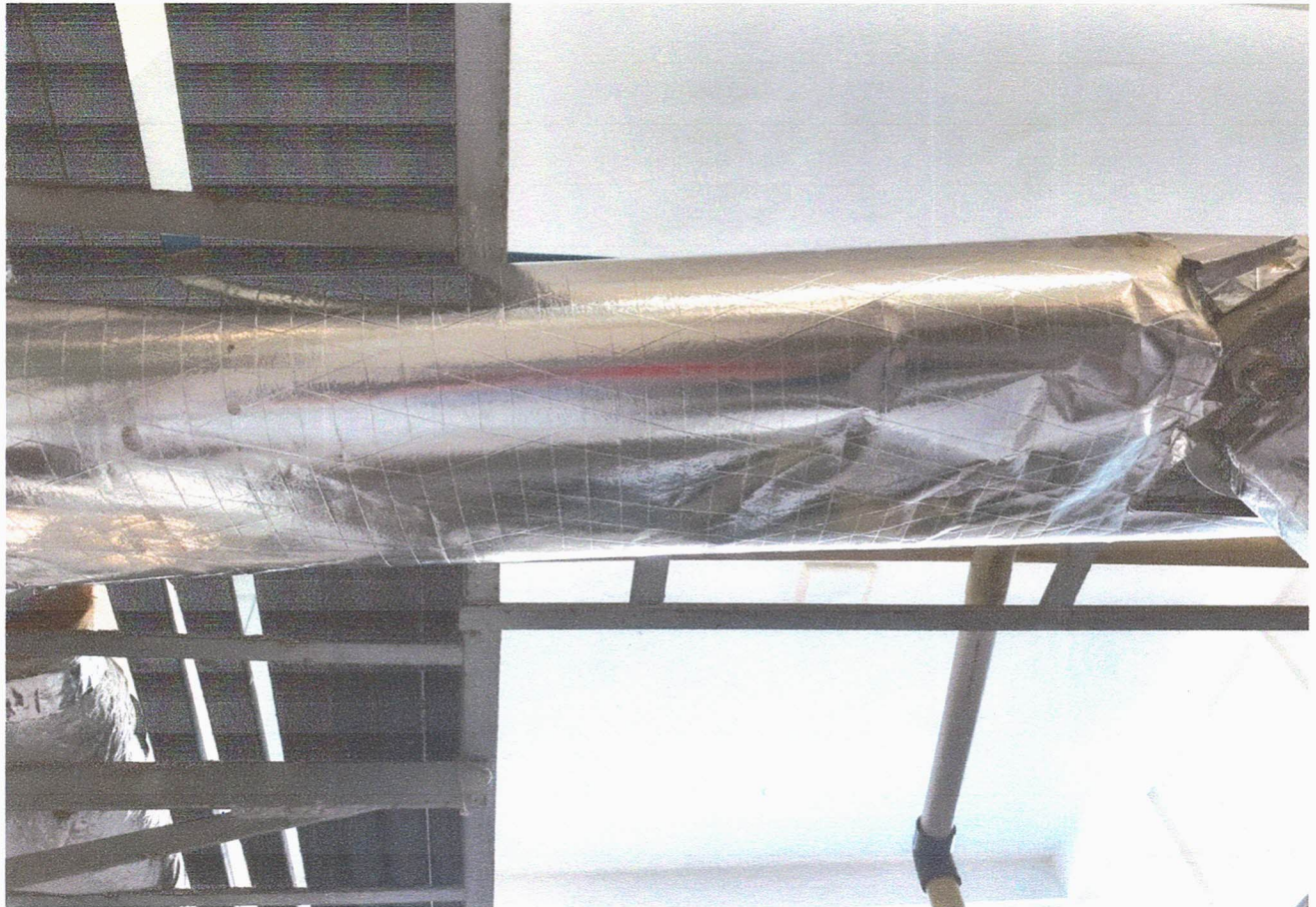
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Non Conformity detected

Insulation of steam pipes has been observed broken with fiber glass exposed to production floor at ice cream plant

Correction

Immediately cover the exposed glass wools on the steam pipes.



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CALIBRATION PROCEDURE OF MEASURING EQUIPMENTS

EQUIPMENT	EXTERNAL CALIBRATION	INTERNAL CALIBRATION	CALIBRATION PROCEDURE
300kg scale	Measurement Units Standards and Service Division Once a year frequency	Once in a every 3 months	Internally calibrated by the use of standards weights of 100g, 250g, 500g and 1Kg externally calibrated by Measurement Units Standards and Service Division. Check with the standard weights against the reading values of scale. If there is any deviation correction factor will display on the equipment and keep records.
300kg scale			
15 kg scale			
15 kg scale			
15 kg scale			
Portable scale	No		
Liquid in glass Thermometer	Industrial Calibration Service Center Once a year frequency	Once in a every 3 months	Temperature value series of liquid bath which temperature varies from 0 ⁰ C - 100 ⁰ C are traceable with the standard Liquid- in- glass thermometer calibrated by Industrial Calibration Service Center. If there is any deviation correction factor will display on the equipment and keep records.
Digital Thermometer	Industrial Calibration Service Center Once a year frequency	Once in a every 3 months	Temperature value series of liquid bath which temperature varies from 0 ⁰ C - 100 ⁰ C are traceable with the standard digital thermometer calibrated by Industrial Calibration Service Center. Corrected the reading values against the standard thermometer with the correction factor.

Data – Logger	Industrial Calibration Service Center		
	Once a year frequency		
Digital Thermometer in cool rooms/ Incubators		Once in a every 3 months	<p>Placed the calibrated data logger in cool rooms and Incubator rooms which programmed to the particular temperature range of the place.</p> <p>Cool room 1,2,3,4,5 (-10⁰C to +10⁰C) Cool room 6,7,8 (-40⁰C to +10⁰C) Incubator room (30⁰C to +50⁰C)</p> <p>Checked the temperature data recorded in data logger with 10 min time range against the displayed temperature value of the digital display.</p> <p>If there is any deviation correction factor will display on the equipment and keep records.</p>

Approved

F.M.

