

QUESTIONNAIRE

REVIEW OF

**QUESTIONNAIRE FOR MILK PROCESSING PLANT
EVALUATION IN COUNTRY WISHING TO EXPORT MILK
PRODUCTS TO INDONESIA**

**DIRECTORATE OF VETERINARY PUBLIC HEALTH AND POST HARVEST
DIRECTORATE GENERAL OF LIVESTOCK SERVICES AND ANIMAL HEALTH
MINISTRY OF AGRICULTURE OF THE REPUBLIC OF INDONESIA**

QUESTIONNAIRE FOR MILK PROCESSING PLANT EVALUATION IN
COUNTRY WISHING TO EXPORT MILK PRODUCTS TO INDONESIA

Note:

This guideline sets out the information on milk establishment required by Directorate of Veterinary Public Health and Post Harvest, Directorate General of Livestock and Animal Health Services (DGLS), Ministry of Agriculture of Republic of Indonesia for evaluation to export milk products to Indonesia.

Exporting Country:

A. GENERAL INFORMATION

1. Name of establishment
2. Establishment No.
3. Address
Phone
Facsimile
E-mail
5. Address of headquarters (if different from premises address):
Phone
Facsimile
E-mail
6. Contact person at premise:
Name
Position
Telephone
Facsimile
E-mail
7. Year constructed
8. Date when last renovation was done:

9. Total land area

10. Total built up area

11. Type of products manufactured:
(e.g. full cream milk powder, skim milk powder, whey, cheese, etc.)

12. Types of milk products intended for export to Indonesia:
(List the type of milk products intended for export to Indonesia and to provide product brochures/labels or photos of finished products for our information)

B. LOCATION AND LAYOUT OF THE ESTABLISHMENT

1. Location

- a. State whether the establishment is located in an industrial, agricultural, or residential area
- b. State whether the establishment is located in a reasonably free of objectionable pollutant (odor, smoke, and dust) from refineries, city dumps, chemical plants, sewage disposal plants, etc (if any)
- c. List the type of industries and/or adjacent properties and the type of operation performed (if any)
- d. Attach location plan showing clearly the surrounding where the establishment is located

2. Layout Plan of Establishment
(Attach layout plan showing properly labeled rooms for different operations, including the important equipment/facilities and to indicate the flow of the product and workers by colored arrows)

3. Material Used and Design

- a. Main building
- b. Floor
- c. Interior walls
- d. Ceilings and superstructures
- e. Lighting
- f. Ventilation system
- g. Footbaths for entrance into processing rooms or areas

C. WATER SUPPLY/ICE

1. Source of Water

