



**Milk Quality Survey 2016 : Feed
back form for Certified
Laboratories**

Feedback Form

*This document will assist FSSAI for mapping Testing Procedures during
MQS-2016*

Introduction :

Objective

To understand Testing procedures and protocol during Milk Quality Survey 2016.

Name of Authorized Signatory/Lab In charge : _____

Name of the Laboratory : _____

Mobile Number : _____

Email id : _____

Location/City : _____

State : _____

Basic Understanding of Tests to be performed and methodology

1. Are you satisfied with the details provided regarding the complete testing procedures and methodologies by FSSAI for Milk Quality Survey 2016
 - a. Yes
 - b. No
 - c. Can't say

If the answer is b or c then answer 2 else go to question 3.

2. Where did you find difficulty in understanding the procedures (you may tick on more than one also):
 - 1.Methodologies provided for tests to be conducted
 2. How to ascertain that the milk is of appropriate quality to be tested
 - 3.How to test certain parameters (name those parameters)

 4. Details of apparatus to be used for testing
 5. Details of chemicals to be used for testing
 6. Details of calibration of equipments before testing the samples
 7. What is the use of second sample in each category
 8. Any other_____
 - 7

3. Please share your experience with the testing procedures in following areas
 - a. Selection of tests to be conducted Satisfied Can't say Not satisfied
 - b. Methodologies prescribed for tests Satisfied Can't say Not satisfied
 - c. Capability of your laboratory to carry out these tests
Satisfied Can't say Not satisfied

4. Any suggestions for correcting or modifying any test or methodology

Sample collection Process (communications and Logistics)

5. Did you get information from FSO well in advance regarding delivery of samples to you with tentative numbers on that particular day?

Yes No

In case of No go to question 5 else 6

6. Where was the lapse in communication felt from the FSO (you may tick on more than one also)::

- a. On the same day when the sample was to be delivered
- b. Regarding tentative number of samples
- c. Regarding the time of delivery of samples
- d. Any other _____

7. What was the state of milk samples which were delivered at your end? Please write a brief comment against each category

- a. Temperature of samples _____ (chilled/warm)
- b. State of the bottles _____ (dirty/Clean)
- c. Acidity of samples _____ (low/high)
- d. Coding done on samples _____ (legible/erased)
- e. State of the bottle cap _____ (tightly closed/leaking)
- f. State of the milk on average _____ (normal/curdled)
- g. Any other observation _____

Experience sharing in filling and submitting reports

8. Did you get clear instructions on how to prepare and fill up the report ?

a. Yes b. No

If the answer is No then go to question 10 else 11

9. In which of the following areas you did not get clear instructions (you may tick on more than one also):
- a. How the results to be reported
 - b. Who has to sign the report
 - c. How to get it posted online
 - d. Who has been assigned username and password for online reporting
 - e. In how much time the reporting needs to be done after testing
 - f. In how much time the testing needs to be conducted after receiving samples
 - g. Any other

10. Any other experience which you would like to share so as to make this surveillance smoother and efficient in future
