

(Unofficial)

**Announcement of the Food and Drug Administration**

**Re: Prescribed Qualifications and Knowledge of Supervisors for Production of Ready-To-Consume Milk Products in Liquid Form which passed through Pasteurization Heat**

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By the virtue of provision of Clause 6.2 of the annex of the Notification of the Ministry of Public Health (No. 298) B.E. 2549 (2006) Re: Production Processes, Production Equipments, and Storage of ready-to-consume milk products in liquid form which passed through pasteurization heat treatment dated 18<sup>th</sup> August B.E.2549 (2006) which issued by the virtue of provisions of Section 5 and Section 6 (1) (2) (6) and (7) of the Food Act B.E. 2522 (1979), the Food and Drug Administration has announced as follows:

Clause 1 In this announcement “production supervisor” means a person has function on supervision for production of ready-to-consume milk products in liquid form which passed through pasteurization heat treatment that has passed training and testing from government agencies or academic institutes or private agencies which are able to issue certificates as the Food and Drug Administration prescribed in this announcement.

Clause 2 Producers of ready-to-consume milk products in liquid form which passed through pasteurization heat treatment shall provide for one or more production supervisors with the following qualifications and knowledge:

2.1 Shall earn at least diploma or equivalence in science, food science, agricultural industry or other relevant area and shall pass training and testing of skill both theory and practice by having at least the following course curriculum:

- (1) Good manufacturing practice for ready-to-consume milk products in liquid form which passed through pasteurization heat treatment;
- (2) Pasteurized heat treatment;
- (3) Cleaning and disinfection of instruments, equipments for production by method of Cleaning In Place: CIP;
- (4) Maintenance of tools, machines and equipment in production;
- (5) Food sanitation.

All this production supervisors shall pass the above courses by also having evidences from government agencies or academic institutes or private agencies.

2.2 Having an experience in operation of production for ready-to-consume milk products in liquid form which passed through pasteurization heat treatment at least 1 year continuously.

Production supervisor in para 1 shall work all time of production at a premise of production for ready-to-consume milk products in liquid form which passed through pasteurization heat treatment.

This announcement shall come into force as from the day following date of its publication in the Government Gazette onwards.

Announced on date 28<sup>th</sup> September B.E. 2549 (2006)

(Signed) Manit Arunagoorn

(Mr. Manit Arunagoorn)

Deputy Secretary- General

Acting Secretary-General of Food and Drug Administration

(Government Gazette Vol. 123, Special Part 111 Ngor, dated 18<sup>th</sup> October 2006.)

**Note:** This English version of the notification is translated to meet the need of the non-Thai speaking people. In case of any discrepancy between the Thai original and the English translation, the former will take priority.