

## MSF QUALITY ASSURANCE SPECIALIZED FOOD

## **CHECK LIST for the QUALITY CONTROL:** RUF (ready to use food) PASTE

**Ref:** QA-NFOS-F2-3 **Ref ITC:** NSFSQCONPAE **Date of issue:** 10/08/2010 Written by: Odile CARON **Revision:** 05 18/08/2017

1. General information		
Product: Manufacturer: Bat	tch nb:	<b>BB</b> date:
Type of control: Regular quality control	ontrol after storage/tra	nsport >30°
2. Storage conditions		
Temperature:  30°C  30°C - 40°C*  * Contact your section pharmacist or nutrition referent if the temperature is a is necessary to check the nutritional value (degradation of vitamins due to ten		s an analysis in laboratory
3. Control of the packaging/labeling		
Secondary packaging (carton)	Primary packaging (sachet)	
□ Not damaged   □ Dry   Readable printing:   □ Batch number   □ Best before date   □ Supplier	☐ Not damaged ☐ Dry Readable printing: ☐ Batch number r ☐ Best before date	
4. Organoleptic control		
- Visual control:  Color ok Uniform (no lumps, no oil separation) (Some pink spot can appear at the surface, typical of lecithin, without danger for the consumers)	- Smell  Typical of  Not rancid	-
- Taste (only if all boxes ticked above)  Characteristic of peanut  Not rancid		
<ul> <li>5. If you have NOT TICKED ALL BOXES (3&amp;4) (problem detected)</li> <li>- Check another sachet in the same carton, and on another carton on the same pallet, AND another carton with the same batch number on a different pallet. <u>Isolate all products with the same batch number in case of problem</u>.</li> <li>- Fill this table:</li> </ul>		
Supply channel :       □ Local/Regional purchase       □ International/Regional procurer         □ Agreement with □WFP / □UNICEF / □ other:       □ other:         □ Donation by:       (the product is the property of MSF)         Order/agreement/donation Ref:       Reception date :         Total quantity received :       Quantity consumed :       Quantity	to be distributed by No. 7, otherwise, choose "and the manner of the man	ASF agreement" above e problem:
- Send this report immediately to your nutrition referent or section phan	rmacist, cc: food-quality	-coord@msf.org
<ul><li>6. Record</li><li>Record the quality control on the stock file.</li><li>Keep this form for record (2 years)</li></ul>		
Date: Name of the co	ontroller:	
To be filled by the Coordinator for Specialised Food Quality Assuran Quality complaint ref: Opened on: ././ Closed on://		

Remarks:....