

Phone : 0484-2541193  
: 0484-2556863  
Email :ercmpu@gmail.com  
GSTIN 32AAAAE0621L22  
Fax : 0484-2558741



## Ernakulam Regional Co-operative Milk Producers ' Union Ltd.No .E 150 (D)

Head Office:PB No.2212,Edapally,Cochin-682024  
(An ISO 9001:2015 & ISO 22000:2018 Certified Company)

No:EU/QA/ISO/2024-25 / 2187

18-05-2024

### TENDER NOTICE

Tender for refining documents of FSMS ISO 22000:2018, at ERCMPU LTD

Ernakulam Regional co-operative Milk Producers Union Ltd(ERCMPU in short)invites sealed competitive tenders from Indian firms for the consultancy service for the manual updation of FSMS ISO 22000:2018 for the different units under ERCMPU Ltd.

The details of the units are attached as annexure

NAME OF THE BIDDER :
ADDRESS OF THE BIDDER:
PHONE NUMBER:

#### SCOPE OF WORK:

It is proposed to have service of an consultancy firm for updation of manual of ISO 22000:2018 for our 07 dairies.an consultancy firm for updation of manual of ISO 22000:2018 for our 07 dairies.

#### SCOPE

To implement revised documented system to enable to achieve better effectiveness for ISO 22000:2018 FSMS system for

- 1.Collection,Processing,Storage and distribution of milk and milk products
- 2.We are proceeding with the understanding that you have already received the latest recertified valid ISO 22000:2018 certificate in hand

## 1. Location List of Dairies/Units

SI No.	Name of the Dairy/Unit	Address
1	Ernakulam Dairy	Ernakulam Dairy, ERCMPU Ltd Thripunithura P.O,Ernakulam-682301
2	Kottayam Dairy	Kottayam Dairy, ERCMPU Ltd Vadavathoor P.O,Kottayam-686010
3	Thrissur Dairy	Thrissur Dairy, ERCMPU Ltd Ramavarmapuram P. O,Thrissur-680631
4	Kattappana Dairy	Kattappana Dairy,ERCMPU Ltd Nirmala City,Mulakkaramedu P.O Idukki-685515
5	Products Dairy	Products Dairy, ERCMPU Ltd Edapally P. O, Kochi-682024
6.	Head office	Head office, ERCMPU Ltd Edapally P. O, Kochi-682024

Corporate office and organisation at Edapally, Ernakulam and 5 other related units

### Steps

- a)A Top Management workshop shall be conducted to create awareness in the top management personnel regarding the requirements of the international standard ISO 22000(half day)
- b)Training of a selected Core group of members to create awareness and to guide in Documenting FSMS system(one day)
- c) Conduct gap study on all the documents and submit gap report
- d)Refining of existing Documents and implementation of documented quality system

### Namely

- i. Food safety Manual /Prerequisite programmes
- ii. HACCP Manual including Flow Diagram, Process flow Diagram, Process steps, Control Measures etc.
- iii. Emergency Preparedness and Response plan
- iv. Food safety test plan &Quality Assurance plan
- v. Formats
- vi. Context and Issues, Interested Party Needs, Business Risk due to food safety, Business opportunity due to food safety
- vii. Action plans

## viii. Documentation FSMS clause wise further needed

Sl no	ISO 22000 CLAUSE NO:	List of Documentation Requirements to meet ISO 22000:2018
1.	4.1	Information related to external & internal issues
2.	4.2	Information related to interested parties and their requirements
3.	4.3	Scope of the food safety management system
4	5.2.2	Food safety policy
5	6.2	Objectives of food safety management system
6	7.1.2	Evidence of agreement or contracts defining the competency ,responsibility and authority of external experts(if assistance of external experts is used)
7	7.1.5	Externally developed elements of fsms including PRPs and hazard control plan
8.	7.1.6	Control of externally provided processes, products or services
9.	7.2	Competence of persons including external providers
10	7.4	Communication Plan(internal & external)
11.	7.4.2	Evidence for external communication including information on safe handling & use of the product
12.	7.5	Documented information required by FSMS, effectiveness of FSMS, effectiveness of FSMS & by the statutory/regulatory authorities and customers
13.	7.5.3	Control of Documented information
14	8.1	Operational planning and control
15.	8.2	Specification of the selection, establishment, applicable monitoring and verification of the PRPs
16.	8.3	Traceability system including the minimum shelf –life of the end product
17.	8.4.1	Plan for Managing Emergency situations and incidents
18.	8.4.2	Handling of emergencies and situations
19.	8.5.1	Preliminary steps to enable hazard analysis
20.	8.5.1.2	Information of all raw materials, ingredients and product contact materials to the extend needed to conduct the hazard analysis
21.	8.5.1.3	Characteristics of end products
22.	8.5.1.4	Intended use

23.	8.5.1.5	Flow diagrams and description of processes
24.	8.5.2.2	Hazard identification and determination of acceptable levels.
25.	8.5.2.3	Hazard assessment
26.	8.5.2.4	Selection and categorization of acceptable levels
27.	8.5.3	Validation methodology and evidence of capability of control measures to achieve intended result
28.	8.5.4	Hazard control plan
29.	8.5.4.2	Determination of critical limits at CCPs and action criteria for OPRPs
30.	8.5.4.3	Monitoring systems at CCPs and for OPRPs
31.	8.5.4.5	Implementation of Hazard Control Plan
32.	8.7	Control of Monitoring and measuring
33.	8.8	Verification results relayed to PRPs and Hazard Control plan
34.	8.9.2	Corrections taken on non-conforming products & processes and results of evaluation.
35.	8.9.3	Actions to identify and eliminate the cause of detected nonconformities and all corrective actions taken
36.	8.9.4	Handling of potentially unsafe products
37.	8.4.9.2	Results of evaluation for release of products
38.	8.4.9.3	Disposition of nonconforming products including the identification of designated approving authority
39.	8.9.5	Cause, extent and result of withdrawal/Recall of products and its implementation and effectiveness
40.	9.1	Results of Monitoring, Measurement, Analysis and Evaluation
41.	9.2	Implementation of the audit programme and the audit results
42.	9.3.3	Results of management review
43.	10.1	Evidence of the nature of nonconformities and any subsequent action taken, and the results of corrective action
44.	10.3	Updating the Food Safety Management System.

Under the guidance of consultants, the details of training programmes will be conducted as follows.

- a) Internal Auditor refresher Training for selected members of the organization. (1 day)
- b) Training for senior team on the revised documents (1 day)
- c) Management Review as per FSMS (1 day)

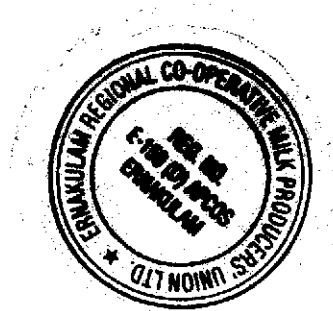
**TERMS AND CONDITIONS**

- a)The bidder agency must have a NABCB registration.
- b)The consultancy body should have extensive and proven mix of skill and expertise in the field of consultancy for food industry.
- c)The firm should have their own Bank account/PAN (in the name of Firm/agency)

Last date and time of receipt of quotations:	02 .06.24	14.00 hrs
Date and time of opening bid :	02.06.24	14.00 hrs
Place of Submitting quotations :	ERCMPU LTD. HEAD OFFICE EDAPALLY-24	

  
MANAGING DIRECTOR

To:All the approved suppliers  
Copy to:Head(MIs&S)/Asst.Manager(FIN)  
Website:-www.milma.com),Mf/Oc  
Notice board



**ANNEXURE -1**

**RATE OF QUOTATION**

PARTICULARS	RATE
Manual Preparation Training to staff Documentation support	

The rates are excluding Taxes, Local TA/Lodging charges which is based on actuals

Signature of Authorized Signatory :

NAME OF THE AGENCY WITH SEAL :