



FOOD SAFETY AND REGULATORY REQUIREMENTS FOR BASIL

Under PMFME Scheme

National Institute of Food Technology and Entrepreneurship and Management

Ministry of Food Processing Industries

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WHAT IS FSSAI ?

- Any food business operation to function in India should adhere to certain product specific standards, safety and hygienic parameters.
- The food safety regulations are laid down by Food Safety & Standards Authority of India, came into existence in 2006.
- Other agencies involved in standardization and quality certification are Bureau of Indian Standards (BIS), AGMARK, Codex.
- FSSAI replaces the then existed laws like Prevention of Food Adulteration Act (1954), Fruit Products Order, Milk & Milk Products Order, Export (Quality Control & Inspection) Act, Meat Products order, Agricultural Produce (Grading & Marketing) Act

WHY FSSAI REGISTRATION REQUIRED?

- Every food business operator involved in the manufacture, processing, storage and distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- It is a 14-digit registration of a license number which is printed on all the food packages. The 14-digit registration number gives details about the assembling state, producer's permit.



FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

fssai

**HOW TO GET FOOD
LICENSE IN INDIA?**



FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI)

- The Food Safety & Standards Authority of India is the principal Government Authority responsible for preparing specific regulations under the Act. FSSAI is an autonomous body established under the Ministry of Health & Family Welfare, Government of India
- FSSAI has been established under the Food Safety and Standards Act, 2006
- Came in to action- August 2011
- FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safe.

BENEFITS OF THE NEW FOOD SAFETY & STANDARD ACT

- Single point access to all laws and departmental controls.
- FSSAI as a single reference point for all matters relating to Food Safety and Standards, Regulations and Enforcement.
- High degree of consumer confidence in quality & safety of food
- A single license by the Licensing Authority for one or more articles of food and for different establishments



an initiative by

fssai

Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

FSSAI LICENSE & REGISTRATION

Registration: For turnover less than 12 lakh.

State License: For turnover between 12 Lakh to 20 crores.

Central License: For turnover above 20 crore.

FEE STRUCTURE

Types/Category	Registration- 1 Year	Central- 1 year
New Application	Rs. 100	Rs. 7500
Renewal Application	Rs. 100	Rs. 7500
License/Certificate modification	Rs. 100	Rs. 7500
Duplicate Certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee

REQUIREMENTS FOR FSSAI REGISTRATION

To be taken by businesses or start-ups having annual turnover below Rs.12 lakhs.

Documents Required

1. Authorized person address proof
2. Passport size photo
3. Business name and address
4. FSSAI declaration form
5. Nature of business details

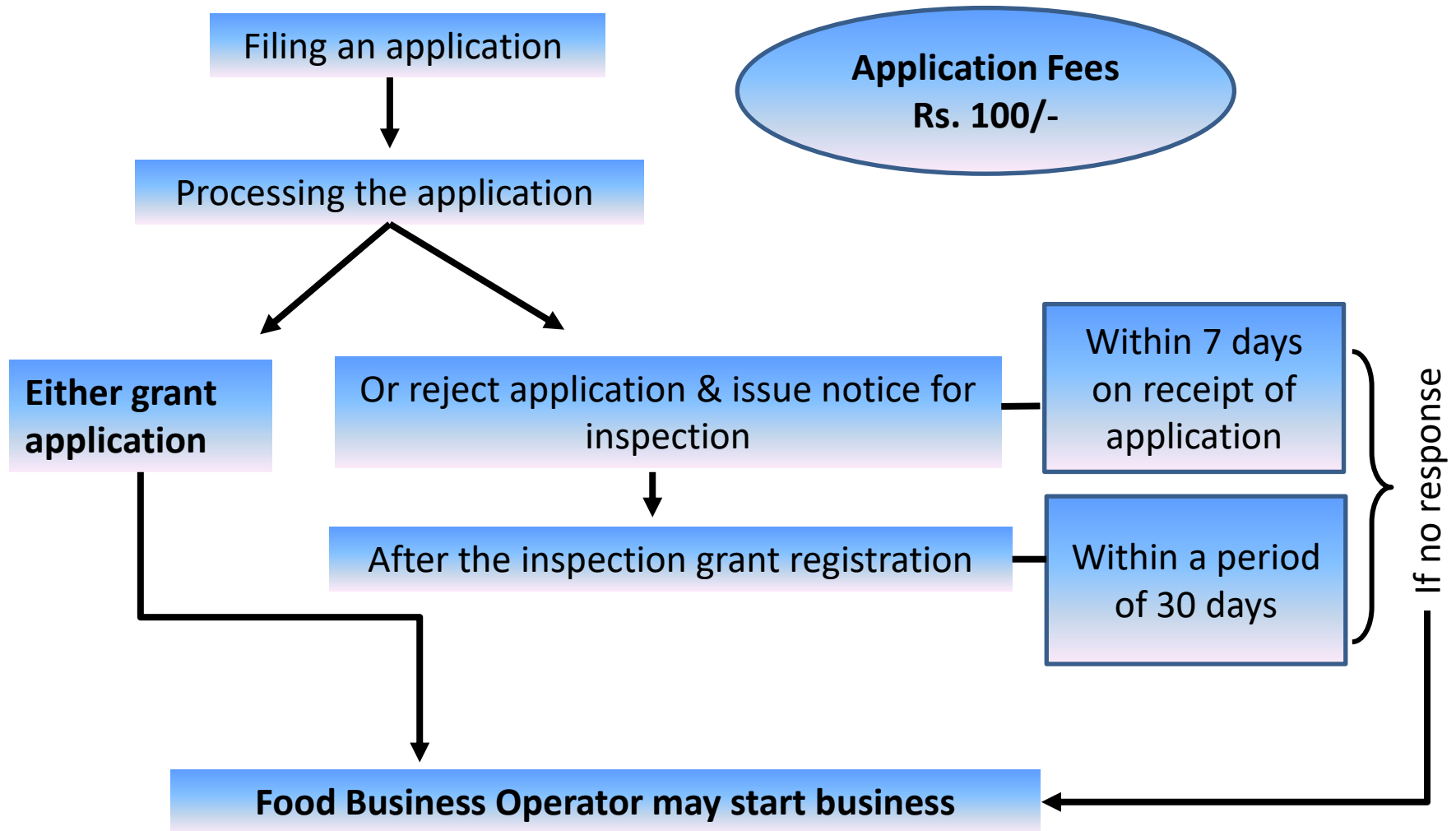


CENTRAL FSSAI LICENSE REGISTRATION

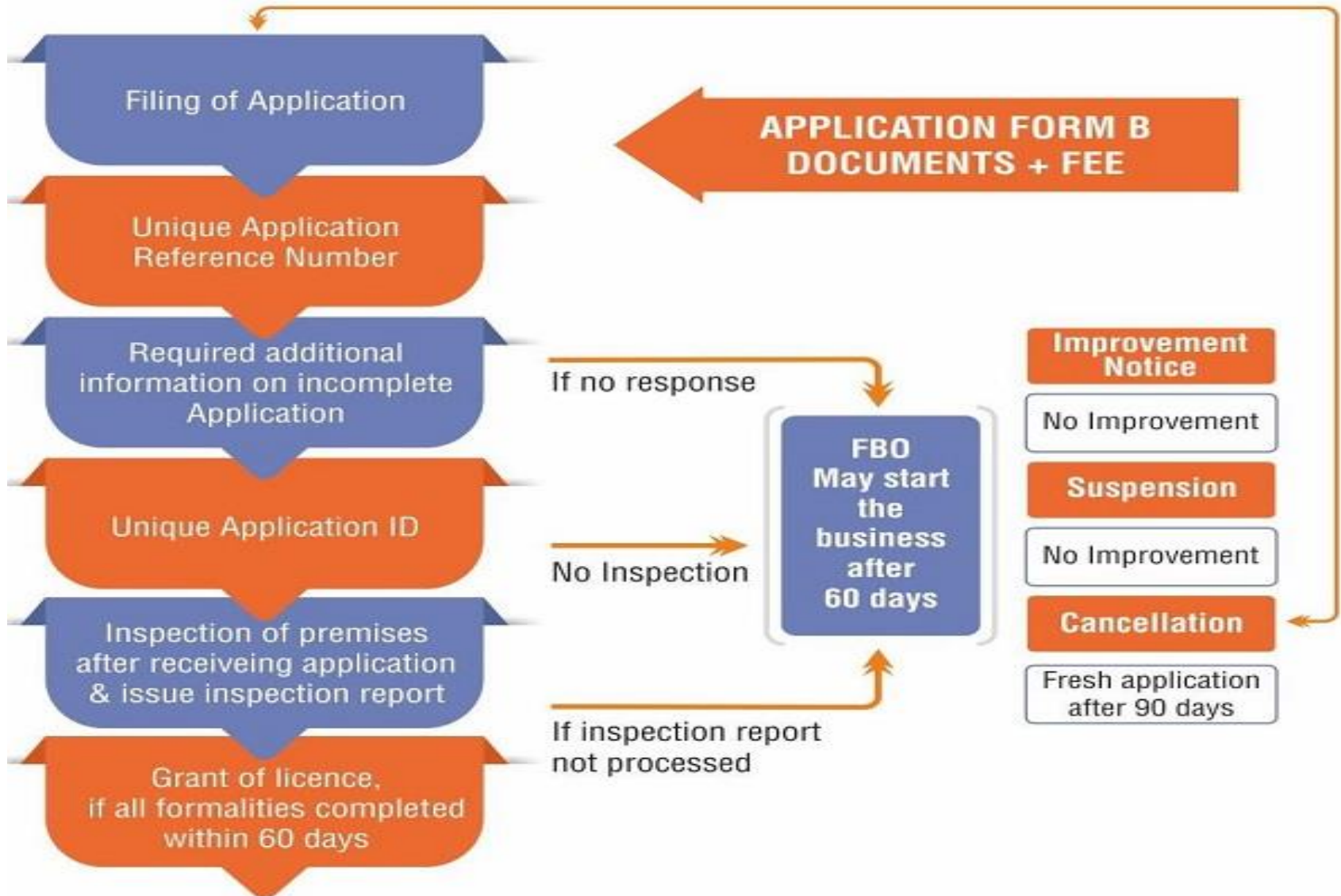
Businesses having annual turnover above 20 crore can apply for FSSAI central license.

- ❖ Rental Agreement of Business Premises.
- ❖ ID Proof - Aadhaar Card / Driving License / Passport / Voter ID
- ❖ If any Government Registration Certificates (Company Incorporation Certificate / Firm Registration / Partnership Deed / Pan card / GST / Shop & Establishment / Trade License)
- ❖ If the applicant is private limited company or partnership firm then they should provide MOA & AOA or Partnership deed copy.
- ❖ IE Code (Import Export Code) Certificate (for the category of export and import IE code is compulsory)
- ❖ Authority letter from the company letterhead to the concerned person stating that he is authorized to file FSSAI application.
- ❖ List of food category desired to be manufactured (In case of manufacturers).

PROCEDURE FOR REGISTRATION



PROCEDURE FOR LICENSING



How to apply for FSSAI registration ?

Follow the link <https://foscoss.fssai.gov.in/>



[Home](#) | [About FoSCoS](#) | [FSSAI](#) | [User Manual](#) | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#)

Rejection of applications in case of non-response. [Click Here](#)

[View all FSSAI Standardized Products](#) [Clubbing of variants of products](#) [View all Eligibility Criteria Details](#)

Track Application

Know Your Officer

FBO Search

How to Apply

Application Processing

Apply License
Fee: Rs.2000 to 7500
per year

Apply for Registration
Certificate (Petty Food
Business Operators)
Fee: Rs.100 per year

[Click here](#)

Modification of License
and Registration
Fee:
Rs.1000 for License
Rs.100 for Registration

Renewals
Fee is same as of new
License and Registration.
Can be applied as early as
180 days prior to expiry
date

Food Consumer
Grievance

ANNOUNCEMENTS

is operational now India wof 1st

HELP TOPICS/FAQ

HELPDESK

How to apply for FSSAI registration ? Cont...



[Home](#) | [About FoSCoS](#) | [FSSAI](#) | [User Manual](#) | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#)

Please become a registered member or provide your contact details to receive alerts from us.

Continue as a Petty FBO!

Email-Id or Mobile Number

829615



Enter Captcha

Submit

Back

1. Enter Email-Id or Mobile Number and submit.
2. A verification code (OTP) will be sent to given Email-Id or Mobile Number.
3. Enter the code and submit.

DOCUMENTS REQUIRED

[NEW LICENSE](#)
[NEW REGISTRATION](#)
[RENEWAL OF LICENSE](#)
[MODIFICATION](#)
[FEE STRUCTURE](#)

ADDITIONAL INFORMATION

[ANNUAL RETURN](#)
[FORM D-1/FORM D-2](#)
[Importer](#)
[Exporter](#)
[INSPECTION CHECKLIST](#)

FSS ACT, 2006

[FSS RULES, 2011](#)
[FSS REGULATIONS](#)
[GAZETTE NOTIFICATION](#)
[ADVISORIES/ORDERS](#)

USEFUL LINKS

[FoSTaC](#)
[FPIVS](#)
[FOOD SAFETY MITRA](#)
[More Links](#)

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How to apply for FSSAI registration ? Cont...

Select the State and Read the Note before proceeding.

Dashboard

Registration

Modification

Renewal

Surrender

Inspection

View SMS/EMAIL History

Search Console - Master Reports

Select Kind of Business

Select the state where premises is located for which License/Registration will be obtained. Dadra & Nagar Haveli

Note: Each location will be issued separate license (except transporter where one license will be issued for all vehicle of a single transporter/ business). In case FBO is operating in more than one state, he has to obtain one additional Central License for Head office/ registered office and separate license for each location as per Capacity/Turnover (State/ Central License)

A Food Business Operator (FBO)'s premise shall have only one FSSAI License or Registration on which any number of kind of businesses (KoB) can be endorsed.

Manufacturer

Trade/Retail

Food Services

Airport/Seaport

Central Govt.
Agencies

Importer

Exporters

Mid-Day Meal

E-Commerce

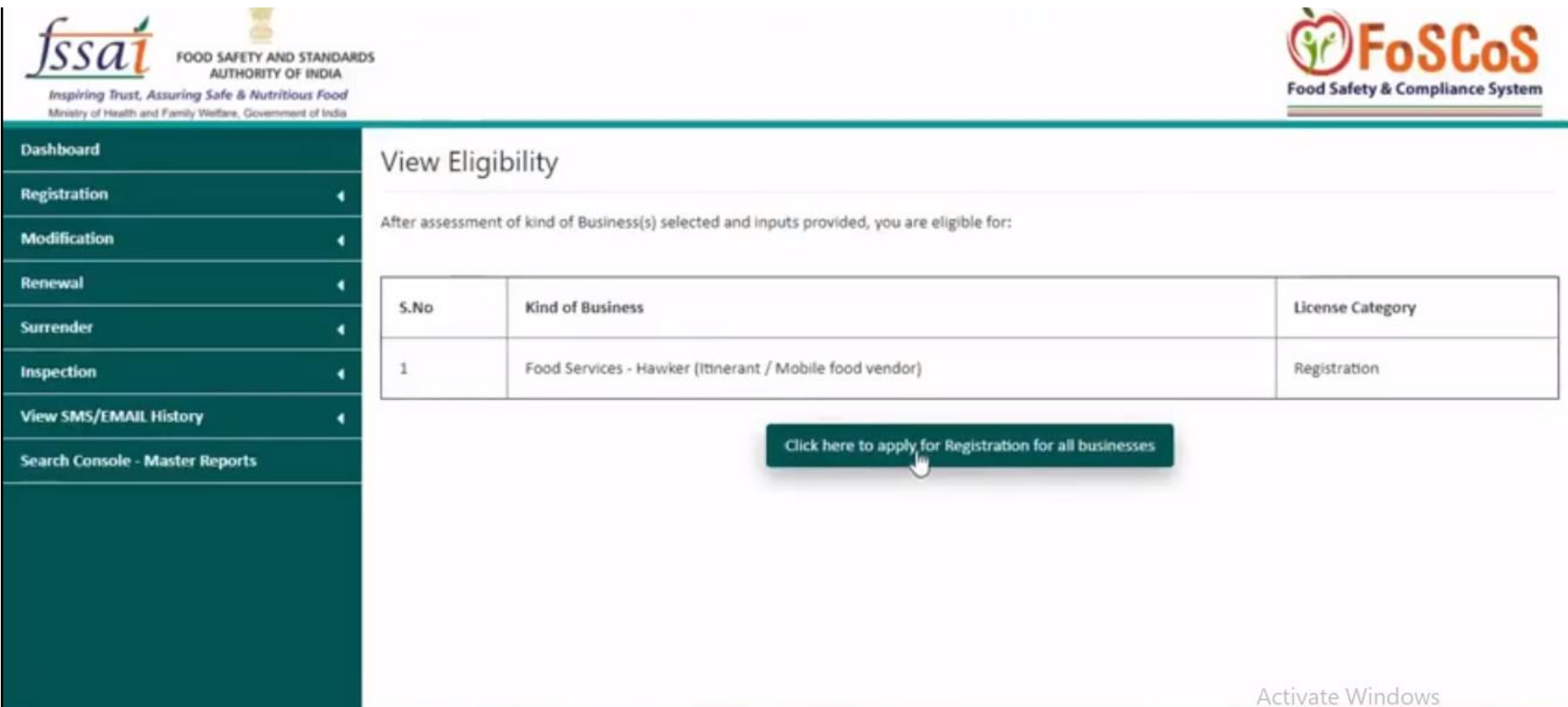
Head Office

Select the kind of business under which your food business falls.

If conducting food business activities such as storing, wholesaling, retailing, distributing, transporting, food vending agencies, supplying, marketing etc.

How to apply for FSSAI registration ? Cont...

After selecting your food business from the category, proceed to registration



The screenshot displays the FSSAI registration portal interface. On the left is a dark green sidebar with navigation options: Dashboard, Registration, Modification, Renewal, Surrender, Inspection, View SMS/EMAIL History, and Search Console - Master Reports. The main content area is titled 'View Eligibility' and includes the text: 'After assessment of kind of Business(s) selected and inputs provided, you are eligible for:'. Below this is a table with the following data:

S.No	Kind of Business	License Category
1	Food Services - Hawker (Itinerant / Mobile food vendor)	Registration

Below the table is a dark green button with the text 'Click here to apply for Registration for all businesses' and a mouse cursor icon pointing to it. The top of the page features the FSSAI logo and the FoSCoS logo. The bottom right corner has a watermark that says 'Activate Windows'.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment. All new units shall set up away from environmentally polluted areas.
- The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
- The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- The water used in the manufacturing shall be potable.
- Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
- Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
- No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the process.
- All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure free from growth of mould/ fungi and infestation.



NON-POTABLE WATER

POTABLE WATER

General Labelling Requirements

- Nutrition information
- Vegetarian or Non- Vegetarian Symbol
- Name and address of the manufacturer
- Net Quantity
- Lot number of batch identification
- Date of manufacture or packing
- Instructions for use
- List of ingredients
- Name of class II preservative added
- FSSAI Number
- Bar Code



FSSAI STANDARDS

Basil comes under “Seasoning” i.e. ingredients such as :

- Spices, condiments and herbs including their extracts, salt,
- Fruits and vegetables or their products or extracts,
- Dry fruits, nuts and raisins or their products,
- Edible starches, yeast and its product including yeast extract, soya and its products,
- Hydrolyzed protein or their products, meat, poultry ,marine, aquatic and their products,
- Edible vegetable oils and fats, cereal and cereal products, milk and milk products,
- Nutritive sweeteners or any other suitable ingredient whose standards are prescribed in Food Safety and Standards(Food Product Standards and Food Additives) Regulations, 2011

FSSAI STANDARDS

The product shall also conform to the following requirements, namely:-

1. *Moisture % (by weight) (Maximum) - 10.0
2. Acid Insoluble Ash in dilute HCl % (on dry basis) - (Maximum) 2.0

Spice Oleoresin shall meet the below requirements for sweet basil:

- Must contain E-Beta Caryophyllene (BCP) as active component
- Volatile Oil Content (VOC in ml/100g of oleoresin) value must not be less than 4

General Labelling Requirements

Provided that the month and the year of manufacture, packing or pre-packing shall be given if the “Best Before Date” of the products is more than three months:

Best Before and Use By Date

i) In case of package or bottle like commodity, the declaration be made as follows

“BEST BEFOREDATE/MONTH/YEAR”

OR

“BEST BEFORE.....DAYS FROM PACKAGING”

OR

“BEST BEFOREDAYS FROM MANUFACTURE”

General Labelling Requirements Conti....

should not be sprayed with water as it may result in growth of moulds and microbial pathogens, if present.

Bags with food grade liners should be used to protect the basil leaves from Moisture, contamination, infestation of insects and rodents.

It is recommended that new bags or containers be used for food contact packaging.

If reusable containers are used, they should be properly cleaned and disinfected before use.

Particular attention paid to the potential for loose bags fibers that can become potential contaminants.

General Labelling Requirements Conti....

Secondary containment bags/containers providing additional protection can be reused but should not have been previously used to hold non-food materials such as chemicals or animal feed.

Only packaging materials required for immediate use are kept in the packaging or filling area.

Note:

(a) blanks be filled up

(b) Month and year may be used in numerals (c) Year may be given in two digits

(iii) On packages of Aspartame, instead of Best Before date, Use by date/recommended last consumption date/expiry date shall be given, which shall not be more than three years from the date of packing;

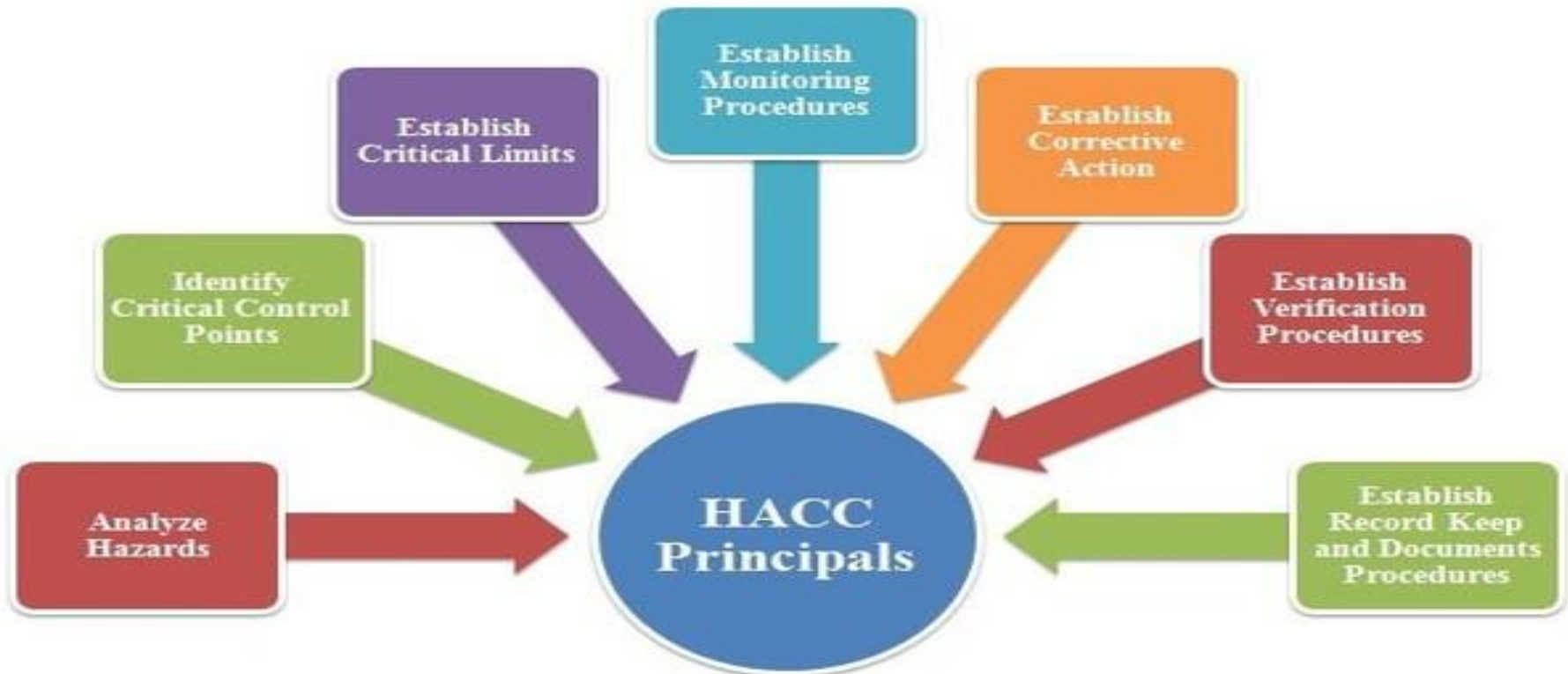
WAREHOUSING

Process Step QC/QA Check Points Receiving :

- ❖ Specifications of spice required;
- ❖ Establishing inspection procedures for receipt of correct specified product;
- ❖ To ensure testing equipment is calibrated to ensure accurate test results;
- ❖ Training of staff in inspection procedures & Training of workers;
- ❖ Rejection of damaged/mouldy materials;
- ❖ Correct sampling methods for inspection;
- ❖ Checks for foreign Material such as wood, glass and other nonmetallic substances;

HACCP

HACCP – Hazard analysis and critical Control Points is a systematic risk-based approach to the prevention of biological, chemical and physical contamination of food in processing, packaging and distribution conditions. The HACCP concept is intended to resolve health risks by detecting possible food safety concerns before they emerge, rather than inspecting food items for hazards after the incident. The HACCP definition includes managing contaminants at a variety of key junctures in the food processing process and strict commitment to hygiene standards in the whole process.

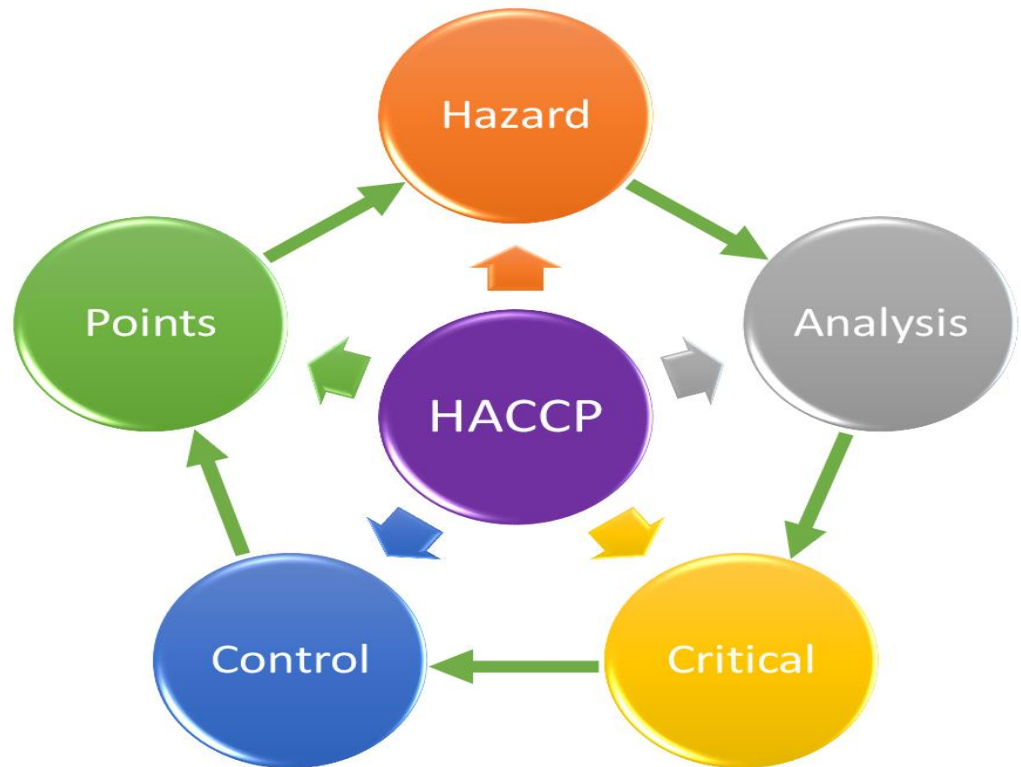


HACCP PROCEDURE

appropriate to the nature and size of the operation and sufficient to assist the business to verify that the HACCP controls are in place and being maintained.

Documentation shall include (as a minimum) the following:

- HACCP team composition;
- Product description;
- Intended use;
- Flow chart;
- Hazard analysis;
- CCP determination;
- Critical limit determination;
- Validation process; and
- HACCP plan



HACCP PROCEDURE

The HACCP plan shall include the following information for each identified CCP:

- Food safety hazard(s) to be controlled at the CCP;
- Control measure(s);
- Critical limit(s);
- Monitoring procedure(s);
- Corrections and corrective action(s) to be taken if critical limits are exceeded;
- Responsibilities and authorities for monitoring, corrective action and verification;
- Record(s) of monitoring.

HACCP PROCEDURE

Records to include

- CCP monitoring activities;
- Deviations and associated corrective actions;
- Disposition of non-conforming products;
- Verification procedures performed;
- Modifications to the HACCP plan;
- Validation record; Product release records and Testing records.

DOCUMENTATION AND RECORD KEEPING

Every organization has to maintain records of raw material procurement, production processes, and sales. This is to ensure that the business runs effectively and is profitable. Listed below are some reasons why there is a need for documentation:

- It gives detailed knowledge about running the business.
- It helps to control product quality.
- It helps to keep track of the money invested in the business.
- It helps to identify the separate costs of raw material or product ingredients.
- It helps to identify the production cost of a particular process.
- It helps to make sure that all the quality assurance practices were followed during the production.

Good Manufacturing Practices (GMP)

- GMP – Good Manufacturing Practices are globally accepted quality improvement principles for food, drinks, cosmetics, pharmaceuticals, dietary supplements and medical devices. These guidelines set out the procedures to be followed by producers to ensure that their products are reliably of good quality from batch to batch and secure for human consumption, including mandatory inspection of products at critical control points.



Hygienic and Sanitary Practices

Dairy establishment in which dairy based food is being handled, processed, manufactured, stored, distributed and ultimately sold by the food business operator, and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standard as specified below

- a. Facilities for the hygienic handling and protection of raw materials and of non-packed or non-wrapped dairy products during loading and unloading, transport & storing including Bulk Milk cooling facilities.
- b. Special watertight, non-corrodible containers to put raw materials or dairy products intended for human consumption. Where such raw materials or dairy products are removed through conduits, these shall be constructed and installed in such a way so as to avoid any risk of contamination of other raw materials or dairy products
- c. Facilities for cleaning & disinfecting of tanks used for transporting dairy products and raw milk. These containers have to be cleaned after every use.

Hygienic and Sanitary Practices Conti...

- d. Where a dairy establishment produces food stuffs containing dairy products together with other ingredients, which have not undergone heat treatment or any other treatment having equivalent effect, such dairy products and ingredients shall be stored separately to prevent cross-contamination.
- e. The production of heat-treated milk or the manufacture of milk-based products, which might pose a risk of contamination to other dairy products, shall be carried out in a clearly separated working area.
- f. Equipment, containers and installations which come into contact with dairy products or perishable raw materials used during production shall be cleaned and if necessary disinfected according to a verified and documented cleaning programme

PERSONAL HYGIENE

- Mask:- To avoid microbial contamination through mouth.
- Cap:- To avoid hair fall in to the food material
- Coat:- To avoid dust particle and other unwanted material entering in to the food material
- Shoes:- To avoid contamination from the legs
- There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
- The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.



PERSONAL HYGIENE

- Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food.
- All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
- All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face or hair.



PM FORMALISATION OF MICRO FOOD PROCESSING ENTERPRISES SCHEME (PMFME)

TOTAL OUTLAY: **RS.10,000 CRORE**

- **2,00,000** FPOs/SHGs/Cooperatives and working micro enterprises to be directly benefitted
- Expected to generate **9 lakh** skilled and semi-skilled jobs
- To be implemented over a **5-yr period from 2020-21 to 2024-25**
- Cluster approach
- Focus on Perishables.

Helpline Number

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