



FOOD SAFETY AND REGULATORY REQUIREMENTS FOR FENNEL PROCESSING



AATMANIRBHAR BHARAT

**PM Formalisation of Micro Food Processing
Enterprises Scheme (PM FME Scheme)**



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



- 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.



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



FOOD SAFETY AND STANDARDS
AUTHORITY OF 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





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

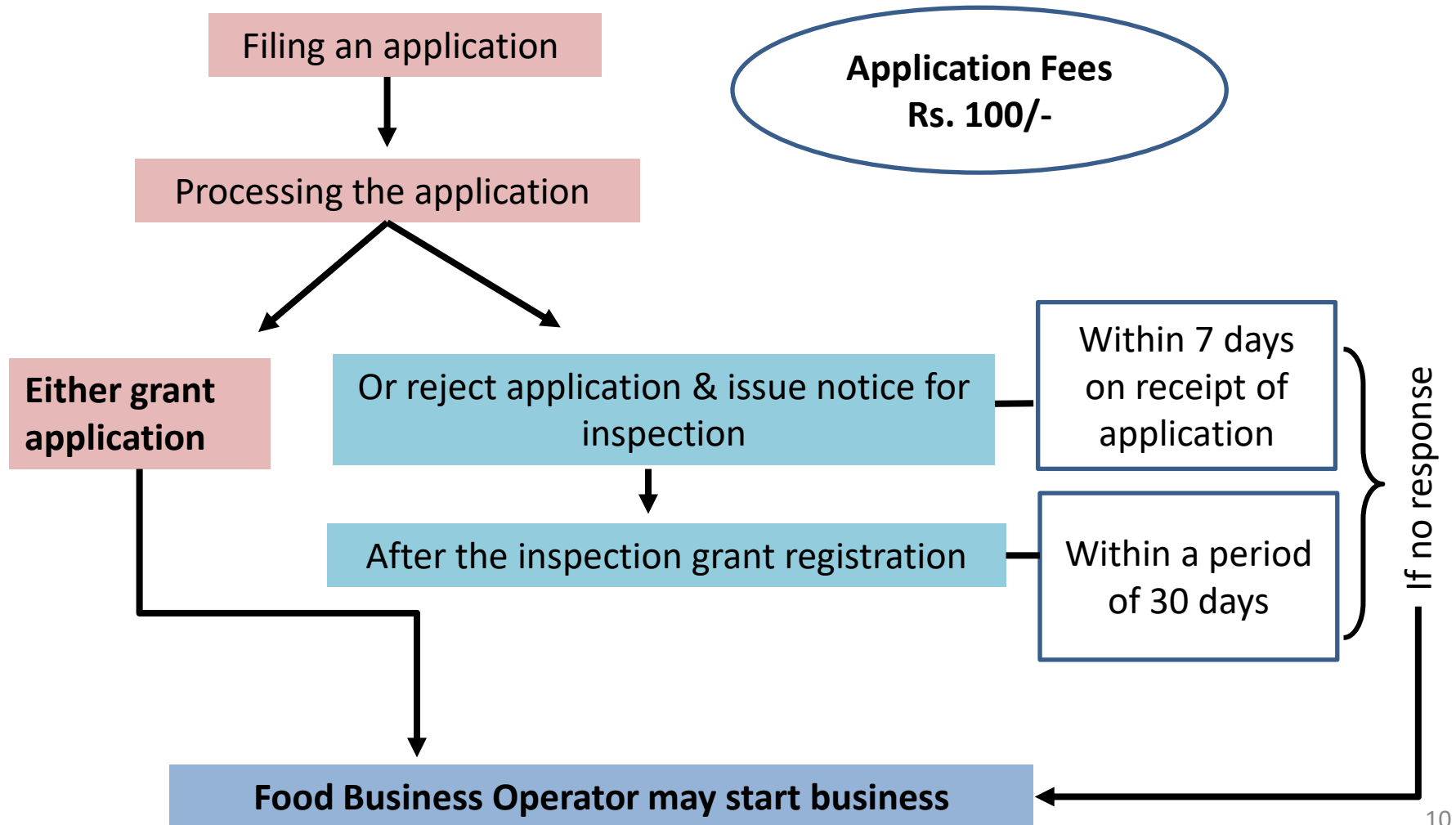


CENTRAL FSSAI LICENSE REGISTRATION

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

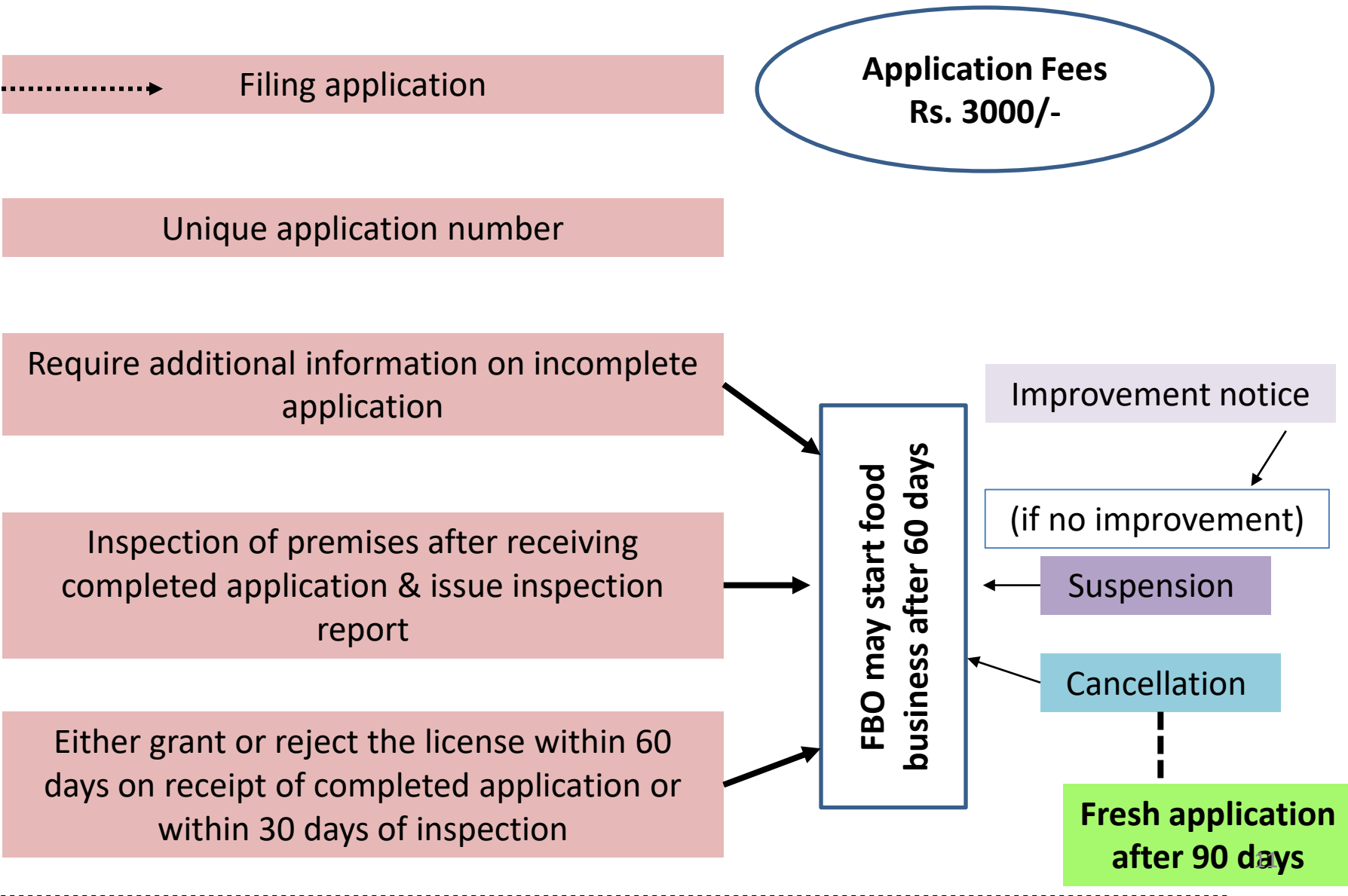
1. Rental Agreement of Business Premises.
2. ID Proof of the Concerned Person (Aadhaar Card / Driving License / Passport / Voter ID)
3. If any Government Registration Certificates (Company Incorporation Certificate / Firm Registration / Partnership Deed / Pan card / GST / Shop & Establishment / Trade License)
4. If the applicant is private limited company or partnership firm then they should provide MOA & AOA or Partnership deed copy.
5. IE Code (Import Export Code) Certificate (for the category of export and import IE code is compulsory)
6. Authority letter from the company letterhead to the concerned person stating that he is authorized to file FSSAI application.
7. 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](#)

Standardized Food Products 🔍

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

Eligibility of your food business 🔍

[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

HELP TOPICS/FAQ

HELPDESK



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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

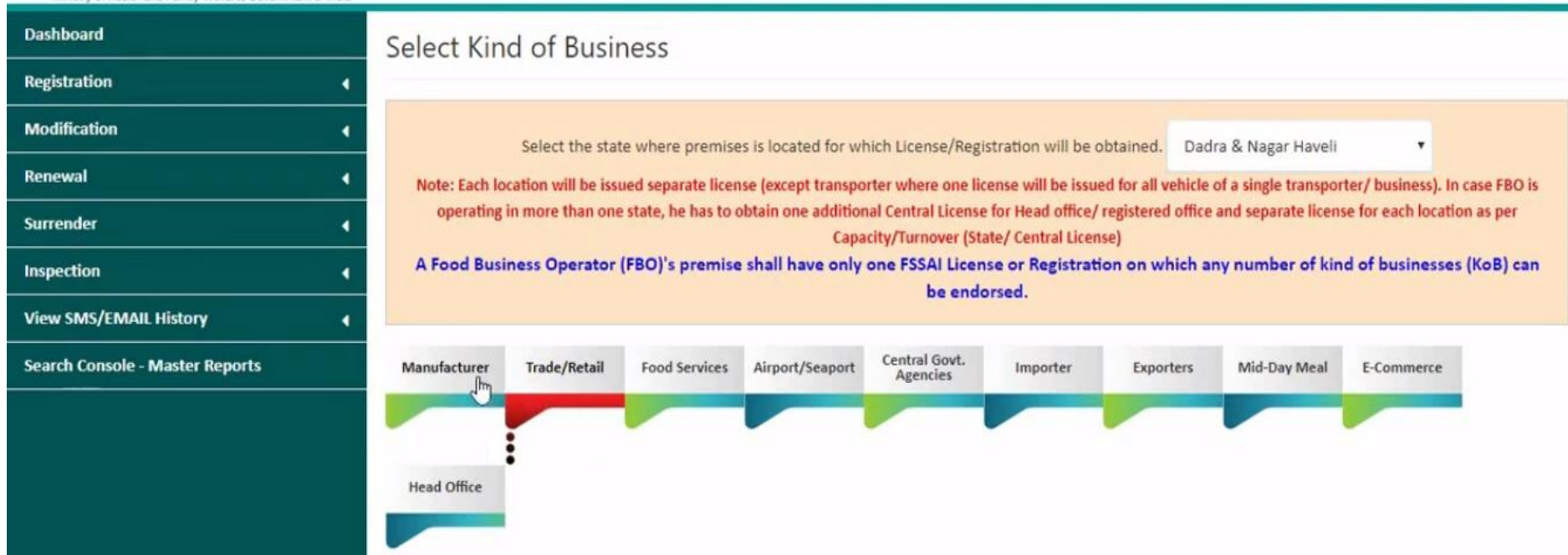
FSS RULES, 2011
FSS REGULATIONS
GAZETTE NOTIFICATION
ADVISORIES/ORDERS

USEFUL LINKS

FoSTaC
FPIVS
FOOD SAFETY MITRA
More Links

HOW TO APPLY FOR FSSAI REGISTRATION ? CONT...

Select the State and Read the Note before proceeding.

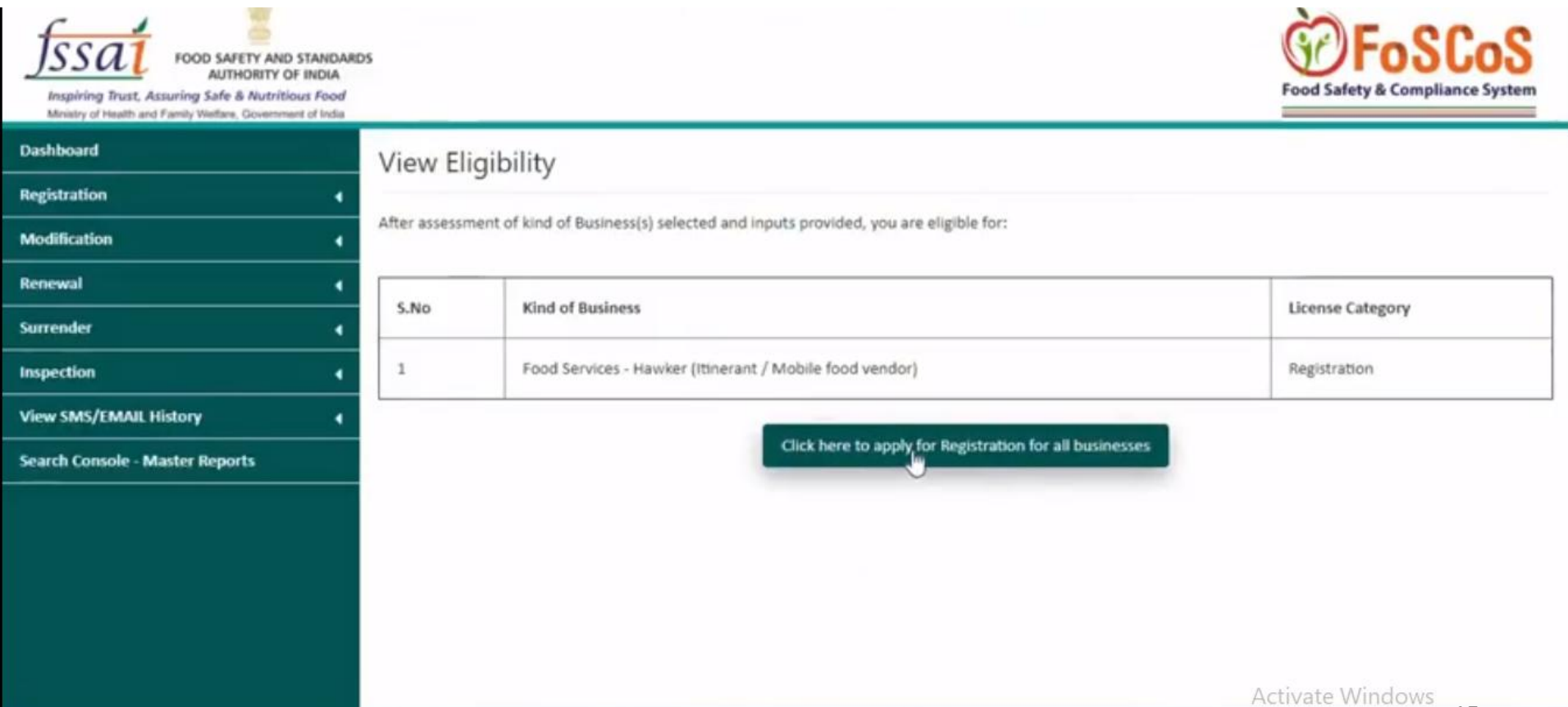


The screenshot shows the FSSAI registration portal interface. On the left is a dark green sidebar with navigation options: Dashboard, Registration, Modification, Renewal, Surrender, Inspection, View SMS/EMAIL History, and Search Console - Master Reports. The main content area is titled 'Select Kind of Business'. It features a dropdown menu for selecting a state, currently set to 'Dadra & Nagar Haveli'. Below the dropdown is a note: '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 blue instruction states: '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.'. At the bottom, there is a horizontal row of business type buttons: Manufacturer, Trade/Retail, Food Services, Airport/Seaport, Central Govt. Agencies, Importer, Exporters, Mid-Day Meal, and E-Commerce. The 'Manufacturer' button is highlighted with a mouse cursor, and a 'Head Office' button is visible below it.

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

HOW TO APPLY FOR FSSAI REGISTRATION ? CONT...

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



fssai FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
 Ministry of Health and Family Welfare, Government of India

FoSCoS
 Food Safety & Compliance System

Dashboard
 Registration
 Modification
 Renewal
 Surrender
 Inspection
 View SMS/EMAIL History
 Search Console - Master Reports

View Eligibility

After assessment of kind of Business(s) selected and inputs provided, you are eligible for:

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

[Click here to apply for Registration for all businesses](#)

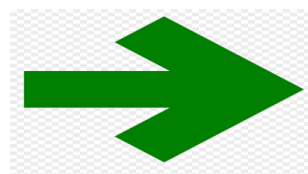


SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- 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.



- 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.



- 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.
- 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.



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



GENERAL LABELLING REQUIREMENTS

Food labels
Express/Normal (Academic)

Name and address of manufacturer and/or importer
Name and address of the company that produced and/or imported the food item



Nutritional information panel
List of the amount of energy and nutrients the food item contains

Ingredients
List of substances used to make the food item

Country of origin
Place where the food item was produced

Net weight
Weight of the food item without its packaging



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) the month and year in capital letters upto which the product is best for consumption, in the following manner, namely:

“BEST BEFORE MONTHS AND YEAR

OR

“BEST BEFORE MONTHS FROM PACKAGING

OR

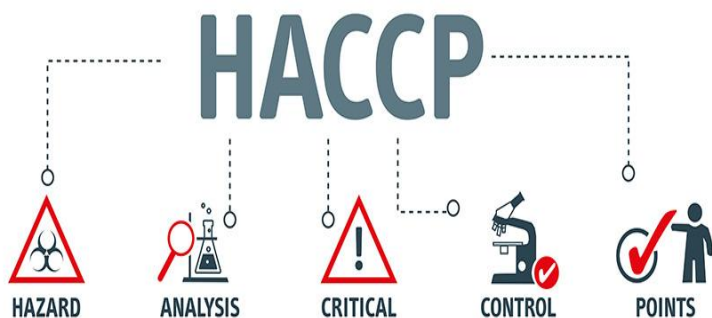
“BEST BEFOREMONTHS FROM MANUFACTURE

(Note: — blank be filled up)

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.

7 Principles of HACCP



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.

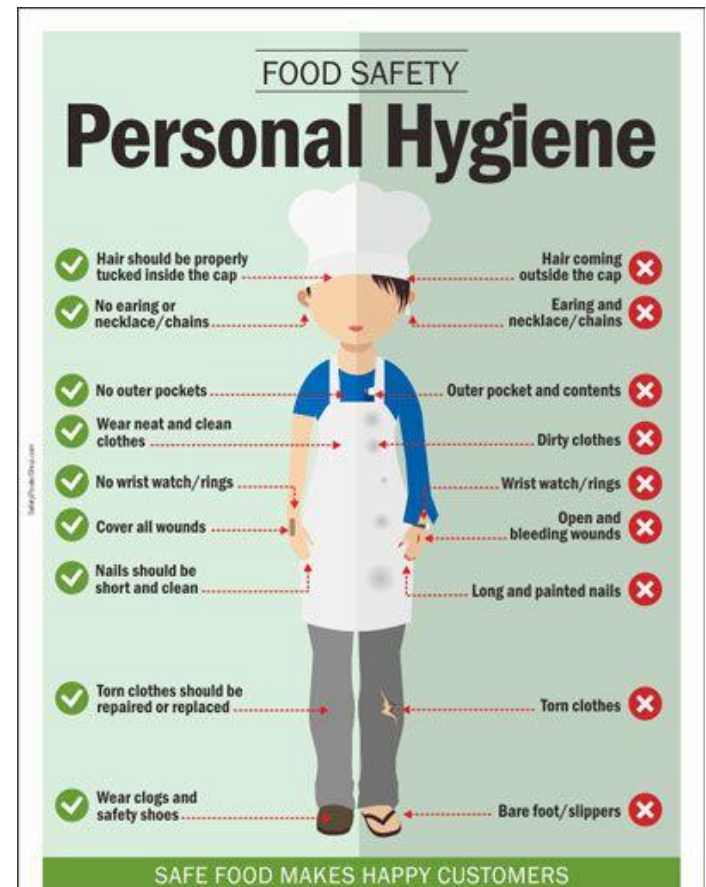
GOOD MANUFACTURING PRACTICES (GMP)

- 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.



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





For More details Contact:

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