



Food Safety and Regulatory Requirements for Ice Cream

Under PMFME Scheme

National Institute of Food Technology and Entrepreneurship and Management

Ministry of Food Processing Industries

Plot No. 97, Sector-56, HSIIDC, Industrial Estate, Kundli, Sonipat, Haryana-131028

Website: <http://www.niftem.ac.in>

Email: pmfmecell@niftem.ac.in

Call: 0130-2281089

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

Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government 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



Standard for Ice Cream, Kulfi, Chocolate Ice Cream, Softy Ice-Cream, Milk Ice, Milk Lolly and Dried Ice Cream Mix

Parameter	Ice cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream	Medium Fat Ice Cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream	Low Fat Ice Cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream
Total Solids, minimum, %, (m/m)	36.0	30.0	26.0
Weight, minimum, g/l	525.0	475.0	475.0
Milk Fat, %, (m/m)	10.0 (minimum)	More than 2.5 and less than 10.0	2.5 (maximum)
Milk Protein*, minimum, %, (m/m)	3.5	3.5	3.0

* Protein content is 6.38 multiplied by the total nitrogen determined

FSSAI LICENSE & REGISTRATION

Registration: For turnover less than 12 lakhs.

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

Central License: For turnover above 20 crores.

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

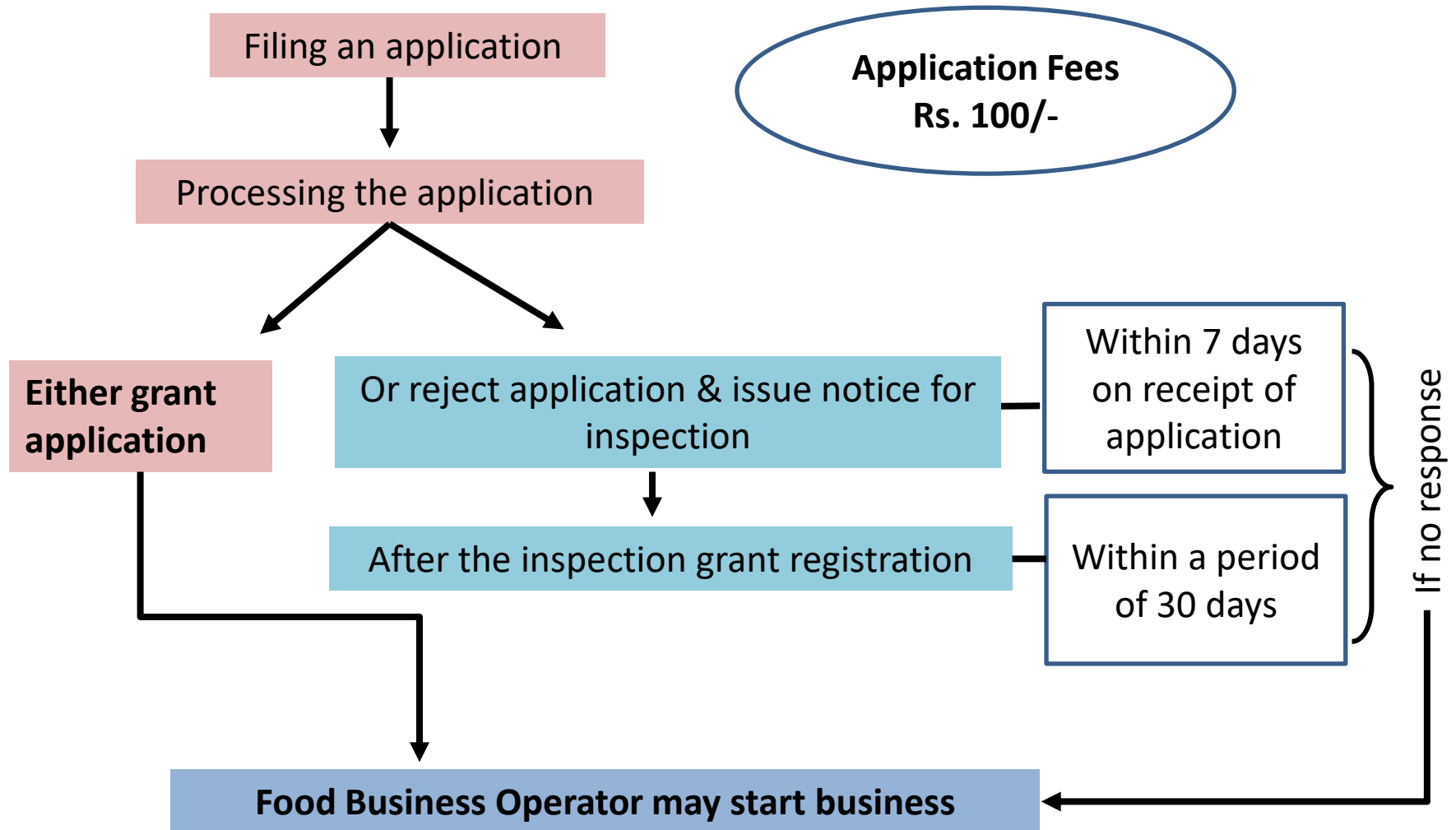


CENTRAL FSSAI LICENSE REGISTRATION

Businesses having annual turnover above 20 crores 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

**Application Fees
Rs. 3000/-**

Filing application

Unique application number

Require additional information on incomplete application

Inspection of premises after receiving completed application & issue inspection report

Either grant or reject the license within 60 days on receipt of completed application or within 30 days of inspection

FBO may start food business after 60 days

Improvement notice

(if no improvement)

Suspension

Cancellation

Fresh application after 90 days

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

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

[Click here](#)

ANNOUNCEMENTS

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](#)

Ac

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.

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

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

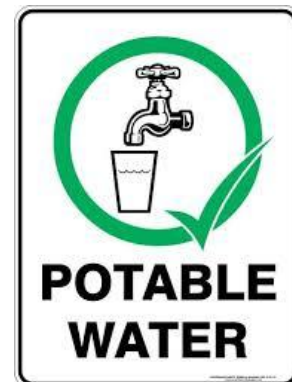
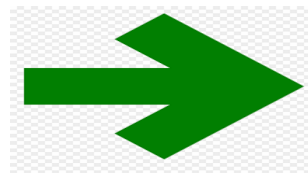
[Click here to apply for Registration for all businesses](#)

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.



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



Good contrast
High readability
Simplified information

Easy access



Improved font size & contrast
High readability

Clarified best before information
Good font size and print quality



Improved font size & contrast
Simplified information
High readability

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 containing sterilised or Ultra High Temperature treated milk, soya milk, flavoured milk, any package containing bread, dhokla, bhelpuri, pizza, doughnuts, khoa, paneer, or any uncanned package of fruits, vegetable, meat, fish or any other 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....

Note:

(a) blanks be filled up

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

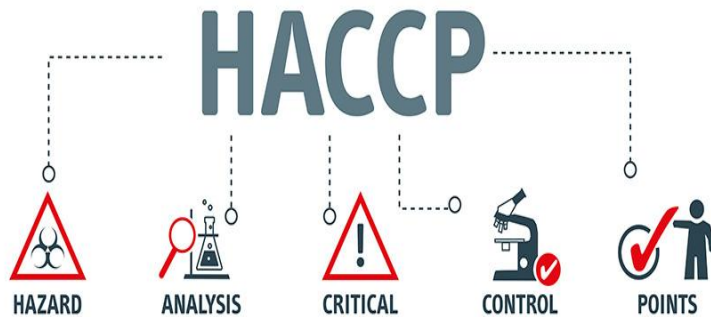
(iii) On packages of Aspartame, instead of Best Before date, Use by date/recommended last consumption date/expiry date shall be given, which shall not be more than three years from the date of packing;

(iv) In case of infant milk substitute and infant foods instead of Best Before date, Use by date/ recommended last consumption date/expiry date shall be given, Provided further that the declaration of best before date for consumption shall not be applicable

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.



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



FOOD SAFETY

Personal Hygiene

The infographic features a central illustration of a chef in a white uniform and hat. To the left of the chef, there are seven green checkmarks, each with a corresponding rule. To the right, there are seven red X marks, each with a corresponding violation. Red dashed lines connect the text to the relevant parts of the chef's uniform or body.

Correct Practice (Green Checkmark)	Incorrect Practice (Red X)
Hair should be properly tucked inside the cap	Hair coming outside the cap
No earring or necklace/chains	Earring and necklace/chains
No outer pockets	Outer pocket and contents
Wear neat and clean clothes	Dirty clothes
No wrist watch/rings	Wrist watch/rings
Cover all wounds	Open and bleeding wounds
Nails should be short and clean	Long and painted nails
Torn clothes should be repaired or replaced	Torn clothes
Wear clogs and safety shoes	Bare foot/slippers

SAFE FOOD MAKES HAPPY CUSTOMERS

PERSONAL HYGIENE

- 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.



