



Isabgol FSSAI Standard, Regulation Licensing & Food Safety



AATMANIRBHAR BHARAT

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

INTRODUCTION ABOUT 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

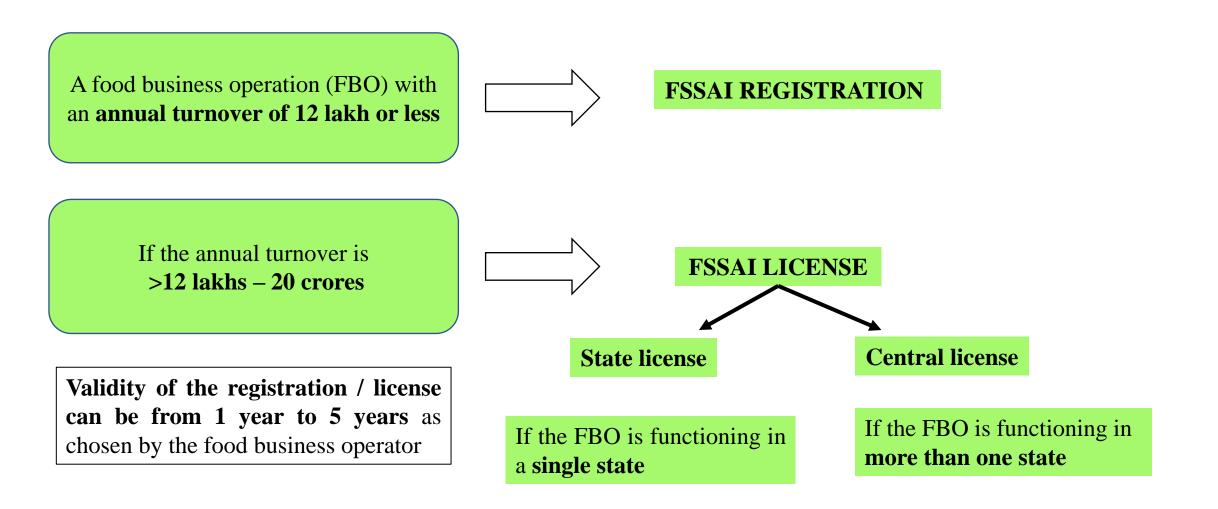
OBJECTIVES OF FSSAI

- FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safety.
- The FSSAI is headed by a non-executive Chairperson, appointed by the Central Government, either holding or has held the position of not below the rank of Secretary to the Government of India.
- The act ensure food safety in all line of food distribution system from processing, manufacturing to packing and supplying.
- To determine the limit for food additive, preservatives, heavy metals, mycotoxins etc.
- Several categories of foods viz., nutraceuticals, health foods for special dietary purposes all were brought under the preview of FSSAI.

ORGANIZATIONAL SET UP OF FSSAI



WHETHER TO TAKE FSSAI REGISTRATION / LICENSING?



DOCUMENTS REQUIRED TO APPLY FOR REGISTRATION

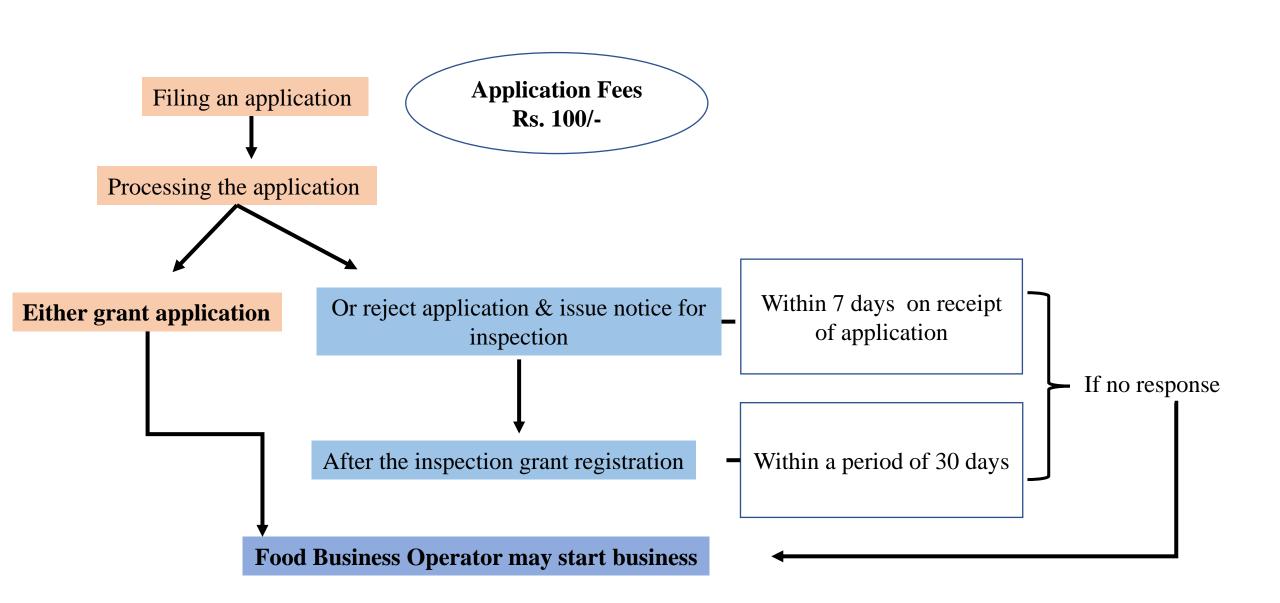
- ✓ Proof of premise
- \checkmark Identity proof of the manufacturer
- ✓ No objection certificate from Municipality / Panchayat
- \checkmark Health fitness certificate by physician declaring the fitness of workers in the FBO
- ✓ Document declaring the safety of the water (with respect to both microbial and mineral contamination) utilized in the Plant.

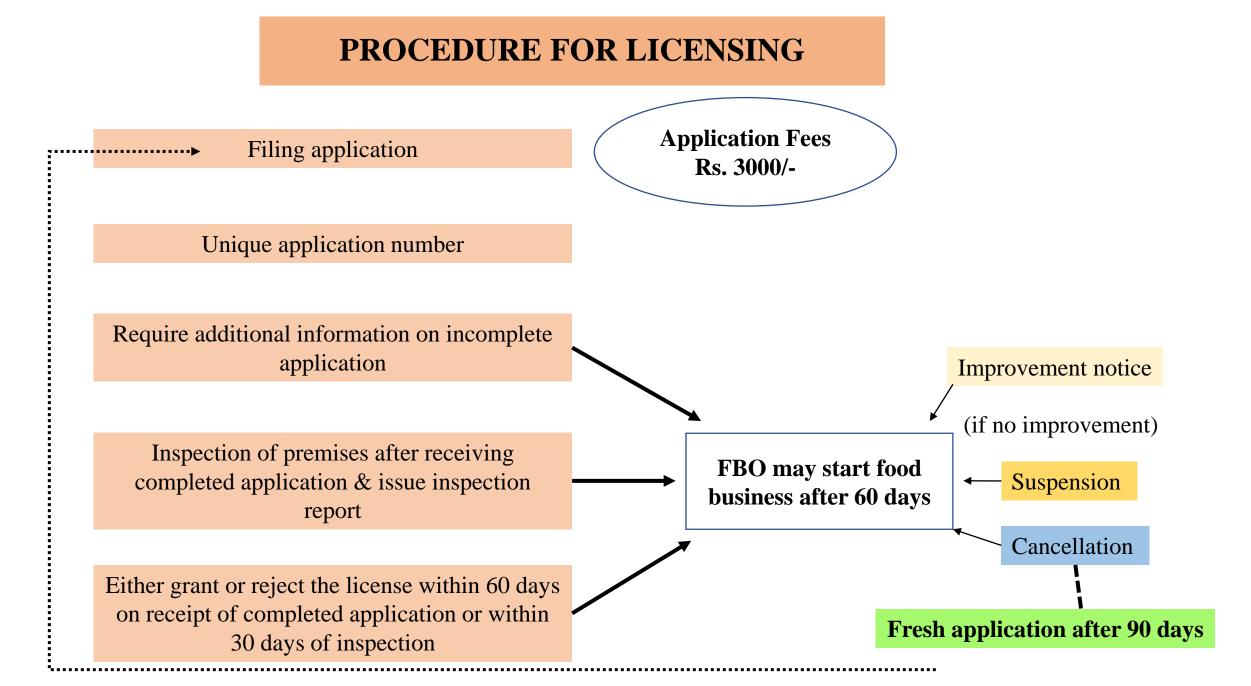
DOCUMENTS REQUIRED FOR LICENSING

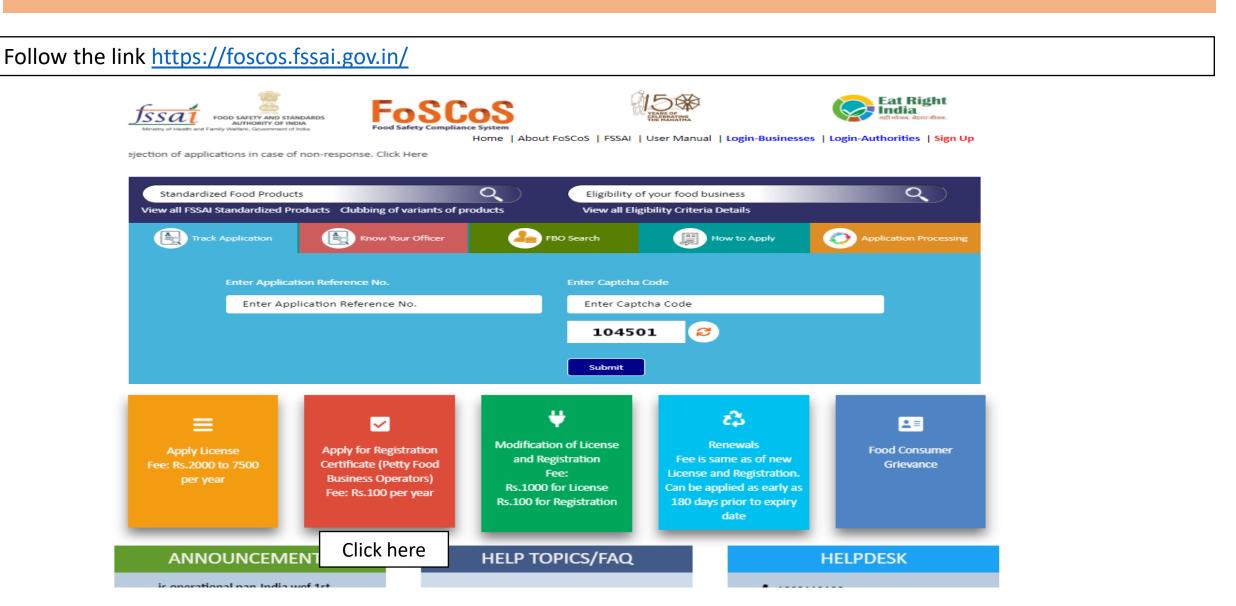
- Blueprint of the plant with marked dimensions of each processing area.
- List of manufacturer(s) with full address
- Details of the equipment utilized with specifications, capacity and power consumption
- Data of water analysis (bacteriological and chemical) from govt. authorized water testing laboratories.
- Photograph of unit

- Government authorized identity proof along with photo of the manufacturer/ proprietor / partner / director of the FBO.
- Proof of possession of food plant premises (sale deed/ rent agreement/ electricity bill)
- In case of partnership business the partnership deed/ memorandum & articles of association towards the constitution of the firm/ self-declaration of proprietorship.
- Form IX: nomination of persons by a company along with the board resolution.

PROCEDURE FOR REGISTRATION













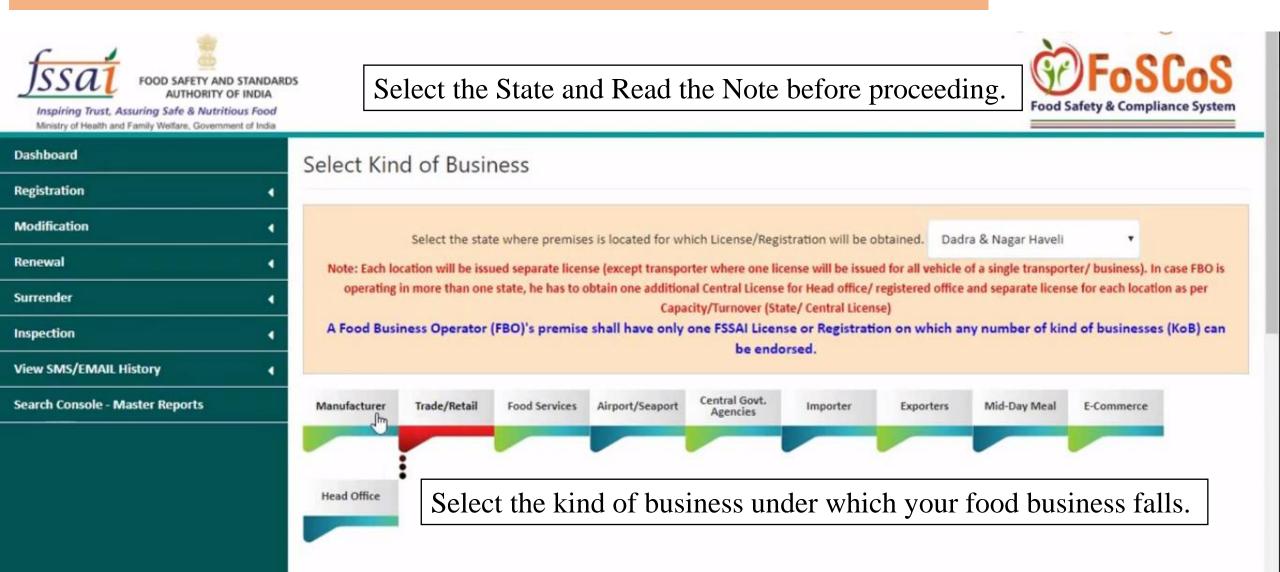
Home | About FoSCoS | FSSAI | User Manual | Login-Businesses | Login-Authorities | Sign Up

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

Email-Id or Mobile Number	
82961	15 😏
Enter Captcha	
Submi	it Back
ONAL INFORMATION	FSS ACT, 2006
AL RETURN D-1/FORM D-2	FSS RULES, 2011
	ESS REGULATIONS

- 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	ADDITIONAL INFORMATION	FSS ACT, 2006	USEFUL LINKS	
NEW LICENSE	ANNUAL RETURN FORM D-1/FORM D-2	FSS RULES, 2011	FoSTaC	
NEW REGISTRATION		ESS REGULATIONS	FPIVS	
RENEWAL OF LICENSE	Importer		FOOD SAFETY MITRA	
MODIFICATION	Exporter	GAZETTE NOTIFICATION	More Links	
FEE STRUCTURE	INSPECTION CHECKLIST	ADVISORIES/ORDERS		



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

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

FOOD SAFETY AND STANDARE AUTHORITY OF INDIA Inspiring Trust, Assuring Safe & Nutritious Food Ministry of Health and Family Welfare, Government of India	25		Food Safety & Compliance System
Dashboard	View Eligit	bility	
Registration 4	After assessment of kind of Business(s) selected and inputs provided, you are eligible for:		
Modification			
Renewal		Mad of Busicess	timere Colonia
Surrender 4	\$.No	Kind of Business	License Category
Inspection 4	1	Food Services - Hawker (Itinerant / Mobile food vendor)	Registration
View SMS/EMAIL History			
Search Console - Master Reports		Click here to apply for Registration for all businesses	
		A	ctivate Windows

Fill in the necessary details in Form 'A'



Dashboard

FOOD SAFETY AND STANDARD AUTHORITY OF INDIA

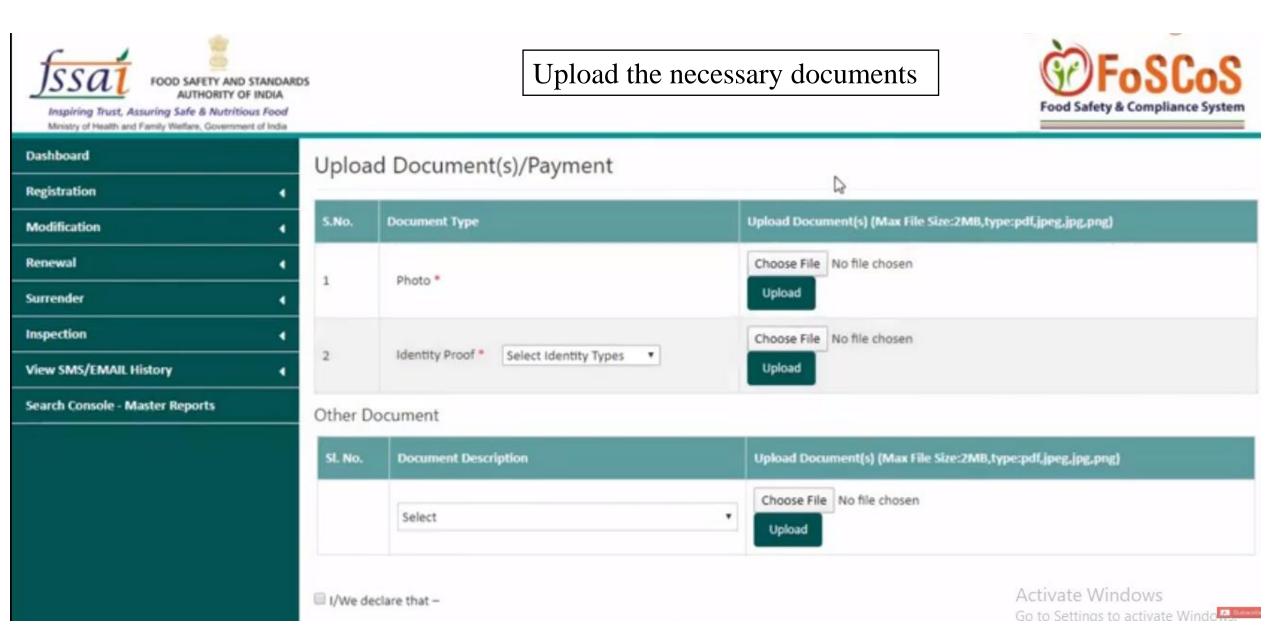
Inspiring Trust, Assuring Safe & Nutritious Food Minutry of Health and Family Vieilare, Government of India



Fill Registration Certificate Details

Registration	
Modification	1.19
Renewal	
Surrender	
Inspection	
View SMS/EMAIL History	
Search Console - Master Reports	

	Form "A" [See <u>Regulation 2.1.1</u> and <u>Regulation 2.1.7</u>] Application for Registration under Food Safety and Standard	ls Act, 2006
Applicant Details		
Name of Applicant / Company *		
Designation : *	Individual Partner Proprieter Co-operative Society Ot	her(s)
Kind of Business		Activate Windows



Cont.

I/We declare that −

Proceed to payment

- I/We have read, understood and shall abide all provisions of FSS Act, 2006 and Rules, Regulations made therein and orders issued from time to time applicable to
 declared food business.
- I/We assure that articles of food mentioned in form satisfy the requirements of FSS Act 2006, Rules and Regulations made thereunder.
- I/We shall comply with the general hygiene and sanitary requirements as mentioned in the Schedule 4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011.
- Expected Annual turnover of the food business is under Rs.12 Lacs. I will apply for License as and when annual turnover of food businesses exceeds Rs. 12 Lacs.

I do hereby solemnly affirm and declare that all information and particulars furnished here by me are true and correct to the best of my knowledge.

Treasury Challan

Once after payment you will obtain an **application reference number** which you can use to track your application

- The location of the food establishment should be away from pollution and other such industrial areas where there are chances for fumes, excessive soot etc. to avoid cross-contamination.
- There should be compartmentalization for raw material storage, pre-processing section, primary and secondary processing sections. The final product should be stored away raw materials.
- Floors and ceilings should be cleaned, paintings of walls should be water proof, easy to clean, and also flaking of plaster should be avoided.

GOOD MANUFACTURING PRACTICES (GMP) Cont...

- Rodent and insect control measures need to be taken.
- Proper waste disposal measures, segregation of biodegradable and non-degradable waste should be done.
- The drainage flow should be opposite to the manufacturing line.
- The windows and ventilations should be screened.
- 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.

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

What's on a food label?

Date Marking

This is the 'Use By', 'Sell By' and 'Best Use Before' date. It gives the date by which the food should be eaten.

Product Name

Usually beside the brand name. Tells you what the food is.

Net Weight

This gives the actual weight of the food excluding the packaging. For canned foods packed in liquid, the net weight is the weight of the drained food.



Ingredient List

This shows all the ingredients that make up the product. The ingredients are listed in descending order by weight.

Nutrition

Information

This panel shows the nutrients found in one serving or in 100 g / 100 ml of the food.

Usage Instructions

These are instructions for storing or using the product.

Manufacturer's Details

Every label includes the name and address of the manufacturer, importer or distributor.

PENALTIES

- Substandard food: up to Rs. 2.00 lakhs
- Misbranded: Upto Rs. 3.00 lakhs
- Misleading advertisement: Upto Rs. 10.00 lakhs
- Food with extraneous matter: Upto Rs. 1.00 lakhs
- Fail to meet the requirements as directed FSO: Upto Rs. 2.00 lakhs
- Unhygienic / Unsanitary preparations: Upto Rs. 1.00 lakhs
- Adulterant not injurious to health: Upto Rs. 2.00 lakhs
- Adulterant injurious to health: Upto Rs. 10.00 lakhs
- Unsafe food but does not cause immediate injury: 6 months imprisonment with fine of Rs. 1.0 lakh



GUIDELINES For E-Commerce Food Companies



The food can be sampled at any point. From where it is being cooked and packed, to where its being delivered.

It is now mandatory to add indicative images of the food on the e-commerce websites.





All mandatory information mentioned under the FSSAI Act needs to be clearly mentioned on the website.

E-commerce websites are only allowed to deliver fresh food. It should have a remaining shelf life of 30% or should be delivered 45 days prior to the expiry date.





The food should only be handled and delivered by trained personnel.

The safety of the food should not be compromised at any cost. It should reach the consumer safely.



The Restaurant Times

POSist

Major links for food safety information

- <u>https://www.fssai.gov.in/</u>
- <u>https://foscos.fssai.gov.in/</u>
- <u>https://fostac.fssai.gov.in/fostac/index</u>
- https://fssai.gov.in/fskan
- <u>https://fssai.gov.in/fssaivideolibrary/log</u> <u>in</u>
- <u>https://fssai.gov.in/hygieneRating/home</u>
- <u>https://infolnet.fssai.gov.in/#/</u>
- <u>https://sharefood.fssai.gov.in/</u>
- <u>http://itcfsan.in/</u>

Doing food business without FSSAI registration / licensing is a punishable offence





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.





For More details Contact: 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