



FSSAI LICENSING PROCEDURE, STANDARDS & GUIDELINES

PUFFED AND FLAKED RICE PROCESSING [MURMURA AND CHIWDA]



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FSSAI

FSSAI stands for Food Safety and Standards Authority of India which is an organization that monitors and governs the food business in India established under the Food Safety and Standards Act, 2006 (FSS Act) which is a consolidating statute related to food safety and regulation.

It ensures the food products undergo quality checks thereby curtailing the food adulteration and sale of sub-standard products.

fssai





WHY FSSAI REGISTRATION REQUIRED



- Every food business operator involved in the manufacturing, processing, storage distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- It is a 14-digit registration or 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.



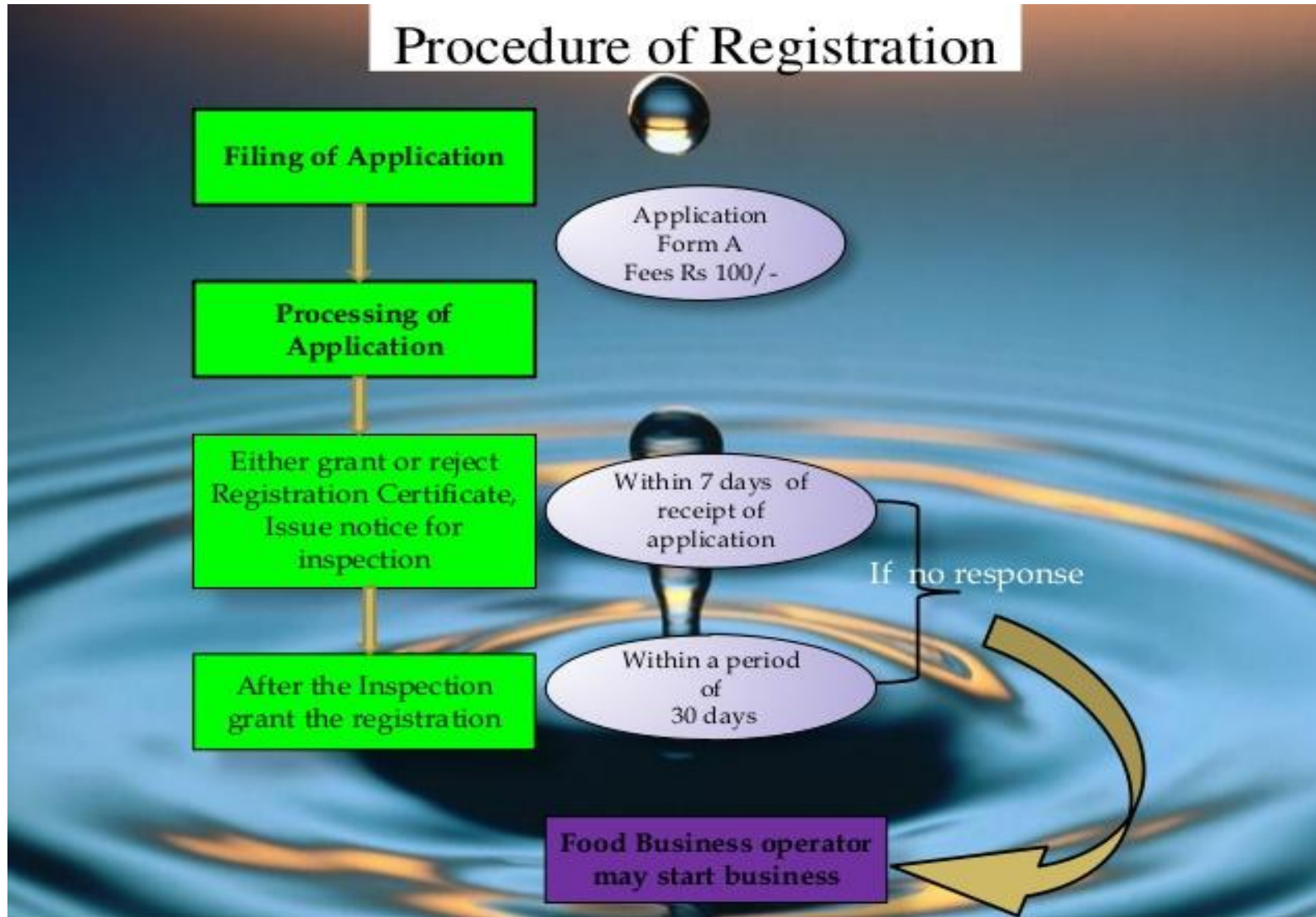
fssai
**REGISTRATION
& LICENCE**

Central License
(Large Food Business)
For turnover more than 20 crore

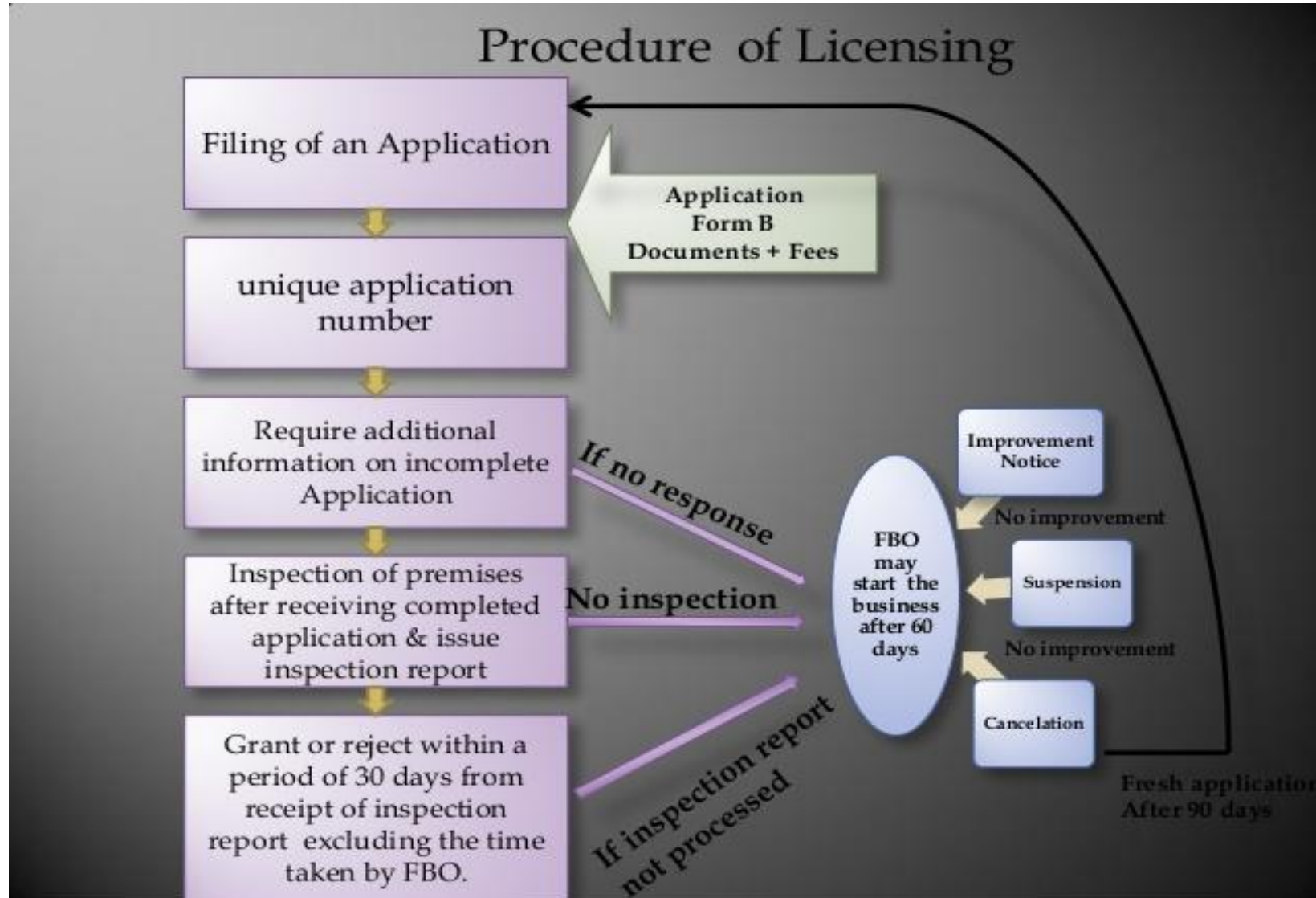
State License
(Medium Food Business)
For turnover between 12 lakh to 20 crore

Basic Registration
(Petty Food Business)
For turnover less than 12 lakh

BASIC REGISTRATION



STATE/CENTRAL LICENSE

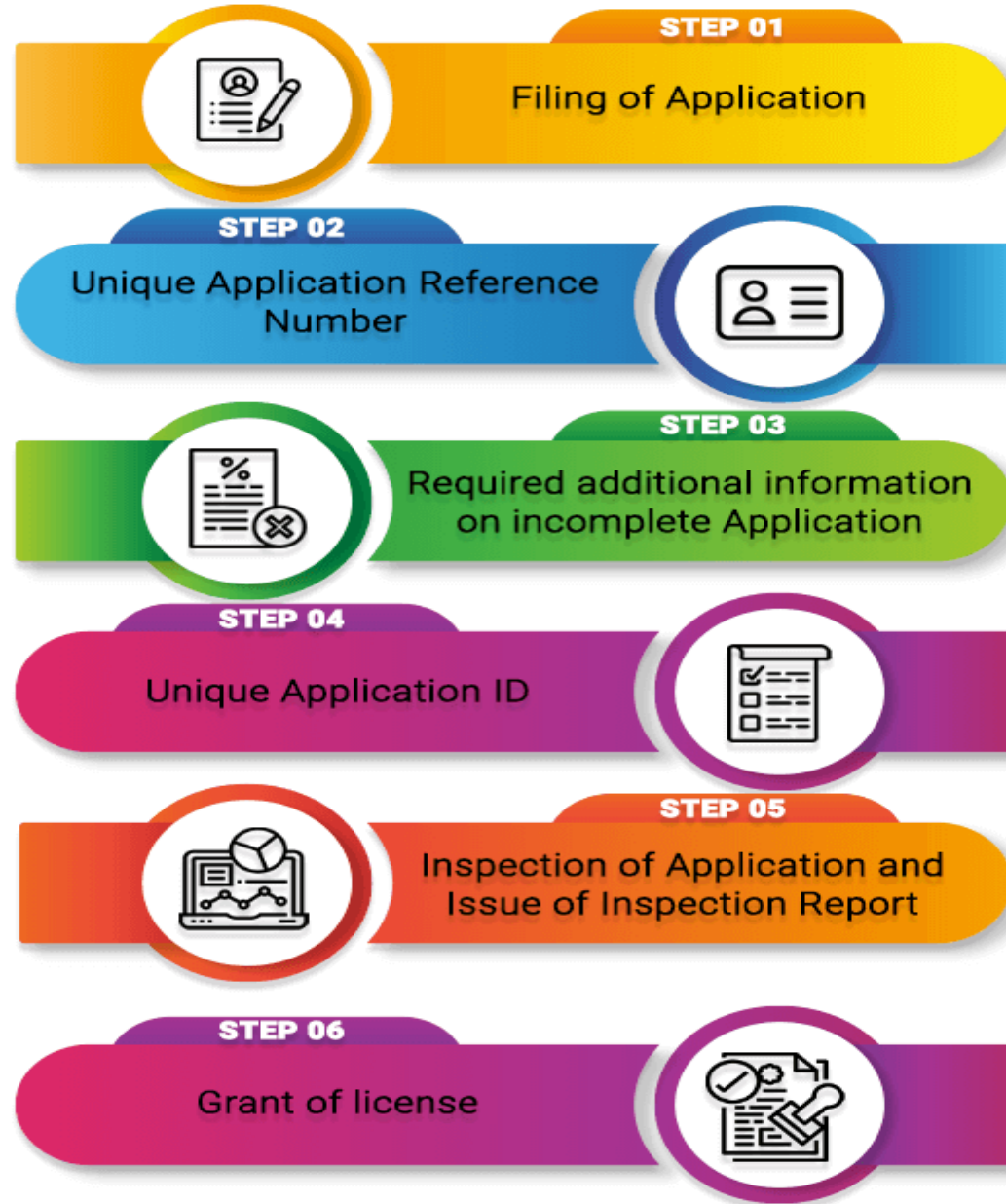




FEE STRUCTURE

Types/Category	Registration - 1 year	Central – 1 year	Railways – 1 year
New Application	Rs. 100	Rs. 7500	Rs. 2000
Renewal Application	Rs. 100	Rs. 7500	Rs. 2000
License/Certificate Modification	Rs. 100	Rs. 7500	Rs. 2000
Duplicate Certificate/License	10% of the applicable certificate fee	10% of the applicable license fee	10% of the applicable certificate fee

Note: The validity of the FSSAI license and certificate is of 5 years



MODIFICATION OF FSSAI LICENSE

- Food Business Operator (FBOs) are required to report any changes in the business to Food Safety and Standards Authority of India (FSSAI) within a reasonable time.
- Any changes related to kind of business, scale of production, products category or formulation etc. should follow the regulations.
- Once the FSSAI License or registration (Form C) has been granted, any change required in the same requires filing application for the modification of FSSAI License or Registration.



RENEWAL OF FSSAI LICENSE

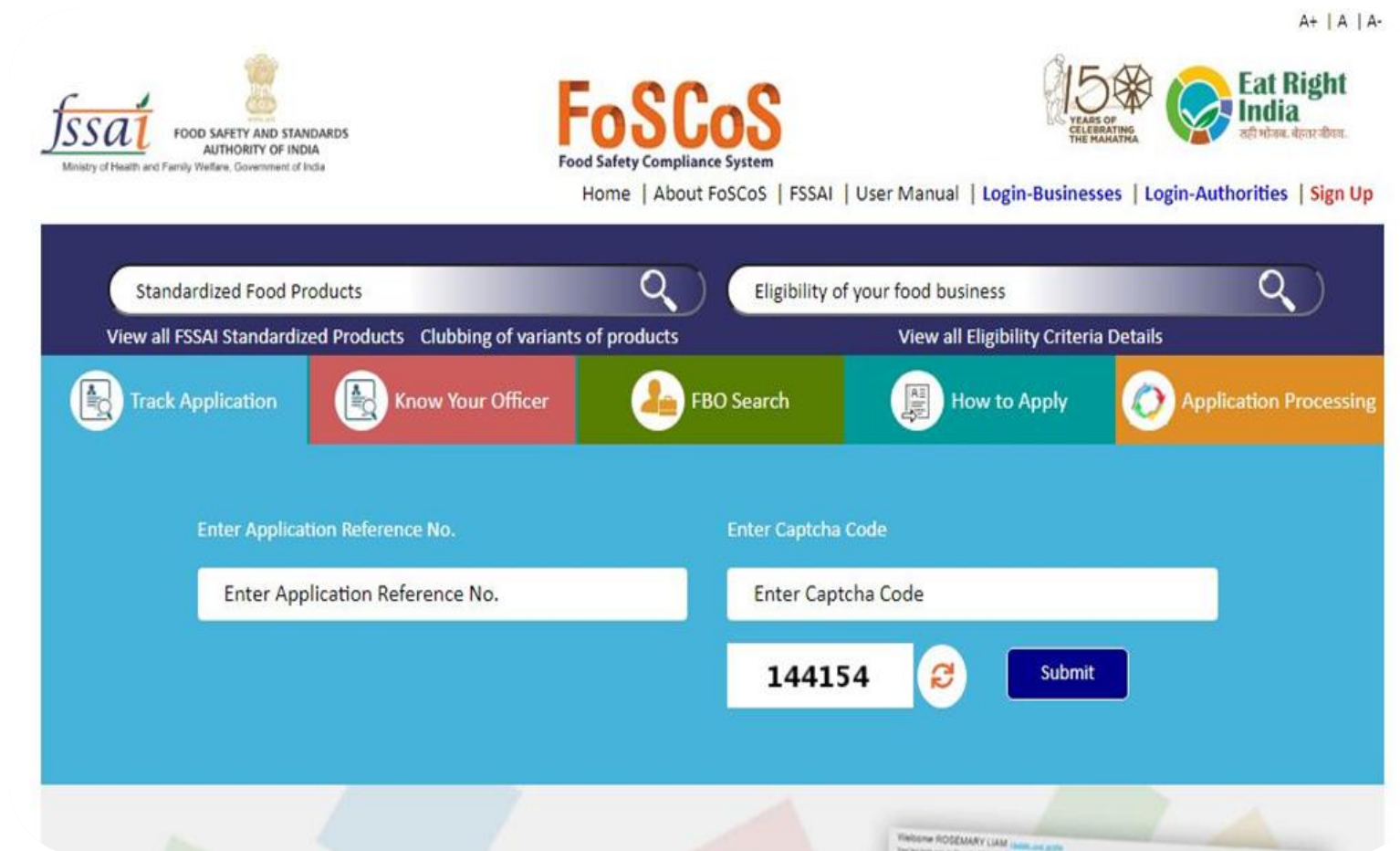
The FSSAI license is essential to commence the food business, similarly it is imperative to renew the license. The license is issued for a validity of 1 year or 5 years, so the business must apply for renewal 30 days prior to the expiry of current license.

The FLRS is utilized in five Regional Offices for the issue of licenses and entitlements. They are:

1. Northern Region - New Delhi
2. Eastern Region - Kolkata
3. North Eastern Region - Guwahati
4. Western Region - Mumbai and Kerala
5. Southern Region - Chennai



Registration Link : <https://foscoss.fssai.gov.in/>



The screenshot displays the FoSCoS (Food Safety Compliance System) website. At the top, it features the FSSAI logo (Food Safety and Standards Authority of India) and the FoSCoS logo. Navigation links include Home, About FoSCoS, FSSAI, User Manual, Login-Businesses, Login-Authorities, and Sign Up. The main content area has two search bars: "Standardized Food Products" and "Eligibility of your food business". Below these are five colored buttons: Track Application (blue), Know Your Officer (red), FBO Search (green), How to Apply (teal), and Application Processing (orange). The central form area is blue and contains two input fields: "Enter Application Reference No." and "Enter Captcha Code". The captcha code displayed is 144154. A "Submit" button is located to the right of the captcha field. At the bottom right, a small message reads: "Welcome ROSEMARY LIAM" with a link to "Logout" and a timestamp "You last logged in on November 14, 2024 at 11:00 AM".



FSSAI STANDARDS & GUIDELINES

FOOD SAFETY AND STANDARDS (FOOD PRODUCTS STANDARDS AND FOOD ADDITIVES) REGULATIONS, 2011

2.4.6 CEREALS AND CEREAL PRODUCTS

RICE: Rice shall be the mature kernels or pieces of kernels of *Oryza sativa Linn.* obtained from paddy as raw or par boiled.

It shall be dry, sweet, clean, wholesome and free from unwholesome poisonous substance.

It shall also conform to the following standards, namely:—

- (i) **Moisture- Not more than 16 per cent** by weight (obtained by heating the pulverized grains at 130°C-133°C for two hours).
- (ii) **Foreign matter - Not more than 1 per cent.** by weight of which not (Extraneous matter) more than 0.25 per cent. By weight shall be mineral matter and not more than 0.10 per cent. by weight shall be impurities of animal origin.
- (iii) **Damaged grains- Not more than 5 per cent** by weight
- (iv) **Weevilled grains- Not more than 10 per cent** by count.
- (v) **Uric acid- Not more than 100 mg.** per kg.
- (vi) **Aflatoxin Not more than 30 micrograms** per kilogram. Provided that the total of foreign matter, and damaged grains shall not exceed 6 per cent by weight.

Food Safety and Standards (Contaminates, Toxins and Residues) Regulation, 2011

2.3.1. Restriction on the use of insecticides:

- (1) The expression “insecticide” shall have the meaning assigned to it in the Insecticide Act, 1968 (46 of 1968).
- (2) Subject to the provisions of clause (3), no insecticides shall be used directly on articles of food: Provided that nothing in this regulation shall apply to the fumigants which are registered and recommended for use as such on articles of food by the Registration Committee, constituted under section 5 of the Insecticides Act, 1968 (46 of 1968).
- (3) The insecticide specified in column (2) of the table shall not exceed the Maximum Residue Limits (MRL) prescribed in column (4), for the article of food specified in column (3) of the said table, namely:-



Food Safety and Standards (Contaminates, Toxins and Residues) Regulation, 2011

2.3.1: Residues



S. No.	Name of Insecticides	Food	Tolerance limit mg/kg. ppm)
1	Carbaryl	Rice	2.50
2	Hexachlorocycle hexane and its Isomers (a) Alfa (☐) Isomer:	Rice grain unpolished Rice grain polished	0.10 0.05
3	Beta (☐) Isomer :	Rice grain Unpolished Rice grain polished	0.10 0.05



Food Safety and Standards (Contaminates, Toxins and Residues) Regulation, 2011

2.3.1: Residues

Contaminants and Pesticide Residues



S.N	Category	Name	Article of food	Concentration
1	METAL CONTAMINANTS. Parts per Million by weight	Cadmium	Rice, polished	0.4
2	NAME OF THE INSECTICIDE Maximum Residue Limit (MRL) in mg/kg	2,4-Dichlorophenoxy Acetic Acid	Rice	0.1
3		Acephate (expressed as mixture of Methamidophos and acephate).		1
4		Acetamiprid		0.01
5		Anilophos	Rice	0.1
6		Azoxystrobin		0.03*
7		Benfuracarb		0.05
8		Bensulfuron Methyl		0.01
9		Acetamiprid		0.01
10		Anilophos		0.1
11		Benfuracarb		0.05
12		Bensulfuron Methyl		0.01
13		Bifenthrin		0.05
14		Chlorimuron ethyl		0.01
15		Chromafenozide		0.03*
16		Clomazone		0.01
17		Edifenphos		0.02
18		Ethoxysulfuron		0.01
19		Glyphosate		0.01
20		Hexaconazole		0.02
21		Imidacloprid		0.05
22	Orthosulfamuron	Paddy	0.1	
23	Oxadiazon		0.03	
24	Metsulfuron Methyl		0.01	
25	Oxadiargyl		0.1	
26	Pretilachlor		0.05	
27	Quinalphos		0.01	
28	Tricyclazole		3	
29	Sulfoxyflor		0.01*	



General Hygienic and Sanitary Practices to be followed by Food Business Operators





SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

- The place where food is manufactured, processed or handled shall comply with the following requirements:
- 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.
- Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.



सत्यमेव जयते



- The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.
- No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.
- Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free.
- The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.



सत्यमेव जयते



- 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 preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).



सत्यमेव जयते



- All equipment's shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
- All equipment's shall be placed well away from the walls to allow proper inspection.
- 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.



सत्यमेव जयते



- 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.
- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.



सत्यमेव जयते



- All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
- The vehicles used to transport foods must be maintained in good repair and kept clean.
- Foods while in transport in packaged form or in containers shall maintain the required temperature.
- Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.



THANK YOU