

FSSAI REGULATIONS FOR POPCORN



AATMANIRBHAR BHARAT

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

- FSSAI – Food Safety and Standard authority of India is a regulatory body responsible for supervising the safety & standard of food business across the nation.
- To run food and food related business in India, FSSAI certificate or FSSAI license is mandatory. In today's world, as people prefer certified food consumption, FSSAI license can provide the food business with legal benefits and expansion scope. Not to forget it builds goodwill and trust, ensures food being wholesome, create consumer awareness.



FSSAI REGISTRATION

- Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application for registration.
- The petty food manufacturer shall follow the basic hygiene and safety requirements provided Schedule 4.
- The registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises.
- The Registering Authority or any officer or agency specifically authorized to carry out food safety inspection of the registered establishments at least once in a year.

TYPES REGISTRATION

1. BASIC REGISTRATION :

- ✓ Done for those food business operation which have annual turn over less or equal to than 12 lakh.

2. STATE REGISTRATION :

- ✓ Done for those food business operation which have annual turn over between 12 lakh to 20 crore.

3. CENTRAL REGISTRATION :

- ✓ Done for those food business operation which have annual turn over more than 20 crore.

BASIC REGISTRATION

Every Food Business operator shall register themselves with the registration authority by submitting an application along with a fee of Rs 100

Filling of an application in form A with Fee Rs 100

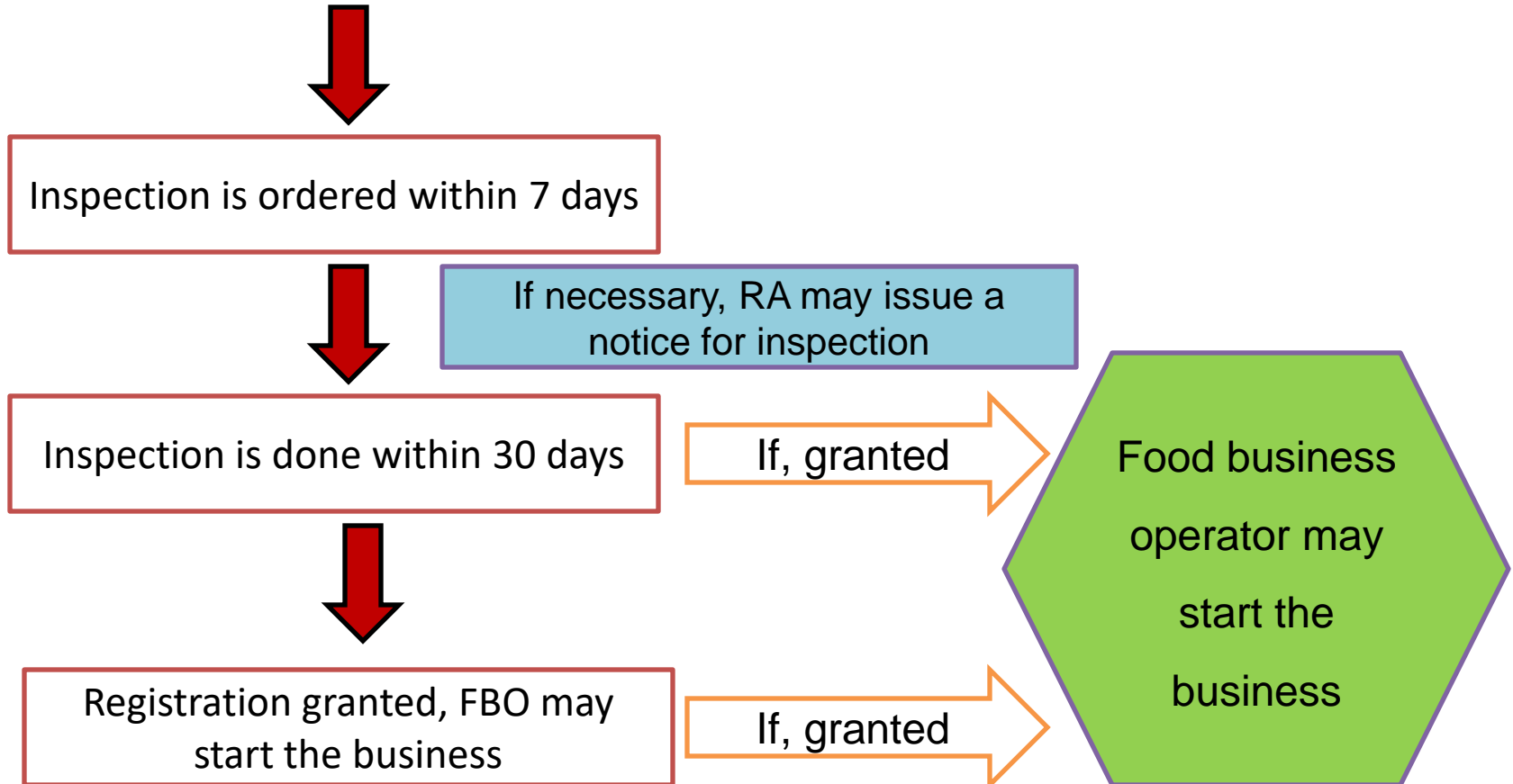
Unique application reference number

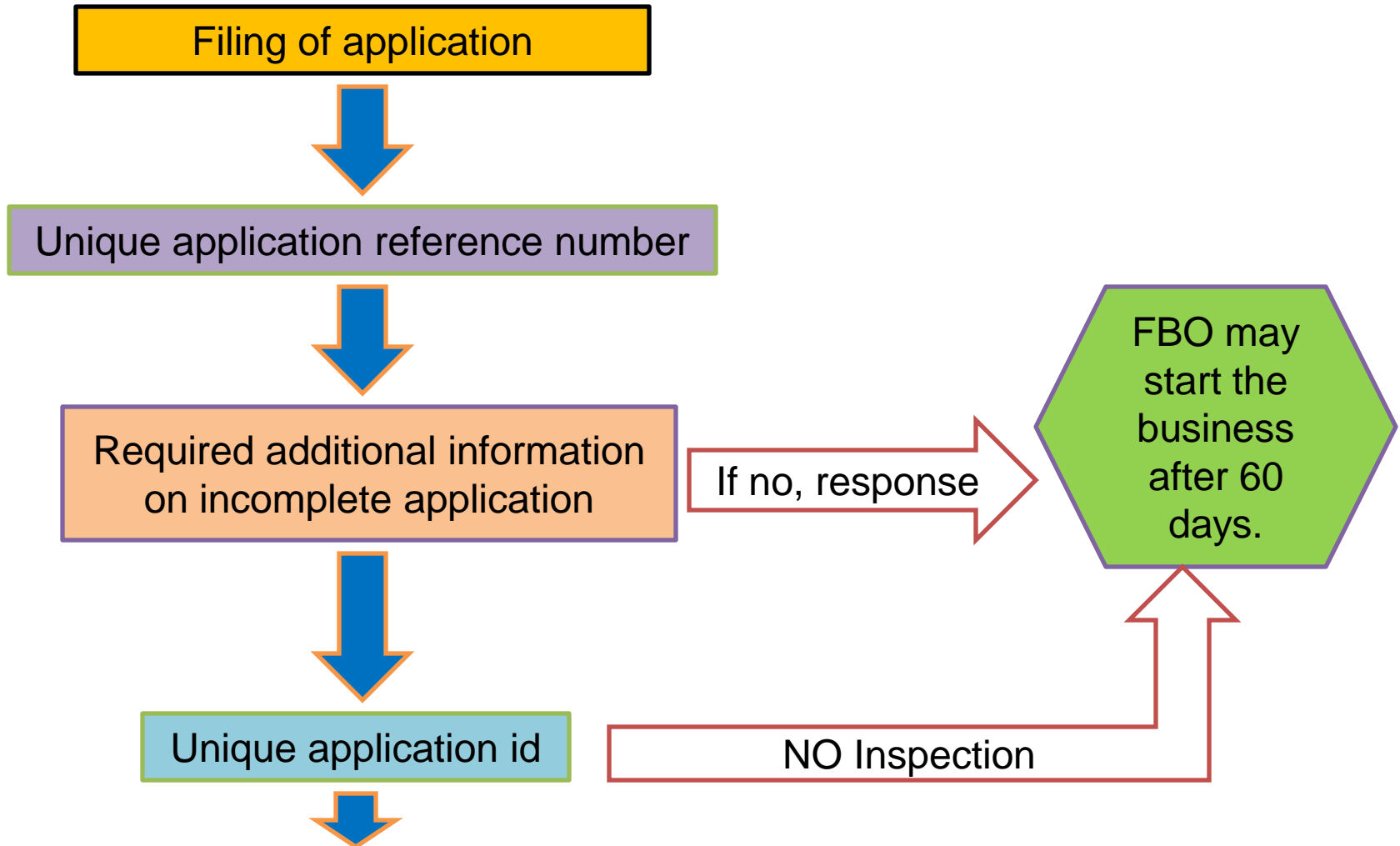
Registration authority may grant or reject registration, with reason to be recorded in writing within 7 days of receipt of an application for registration

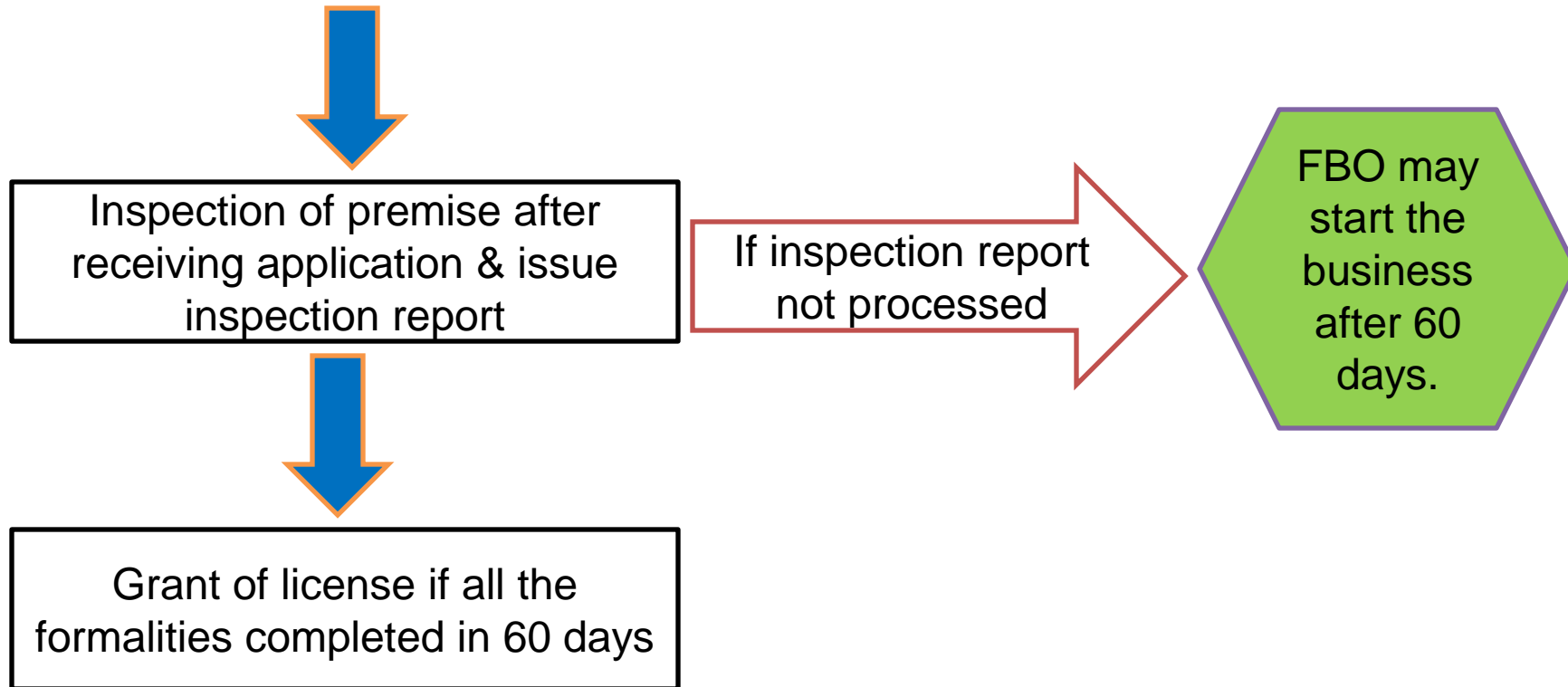
If Granted

Food business operator may start the business

BASIC REGISTRATION







FEE STRUCTURE

Types/ Category	Registration -1 year	Central -1 year	Railways -1year
New application	₹ 100	₹7500	₹2000
Renewal application	₹ 100	₹7500	₹2000
License/certificate modification	₹ 100	₹7500	₹2000
Duplicate certificate/ License	10% of the applicable certificate fee	10% of the applicable certificate fee	10% of the applicable certificate fee

MODIFICATION OF LICENSE

- Food business operators are required to operate any change in the business to Food Safety Standard 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 regulation.
- Once the FSSAI License or registration (FORM C) has been granted, any change required in the same requires filling an application for the modification of FSSAI License or Registration.

- 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 year, so the business must apply for renewal 30 days prior to the expiry of current license.
- The FLR is utilized in five regional office for the issue of licenses and entitlement . They are :
 1. North Region – New Delhi
 2. Eastern Region – Kolkata
 3. North Easter Region – Guwahati
 4. Western Region – Mumbai and Kerala
 5. Southern Region - Chennai

GENERAL LABELLING REQUIREMENTS

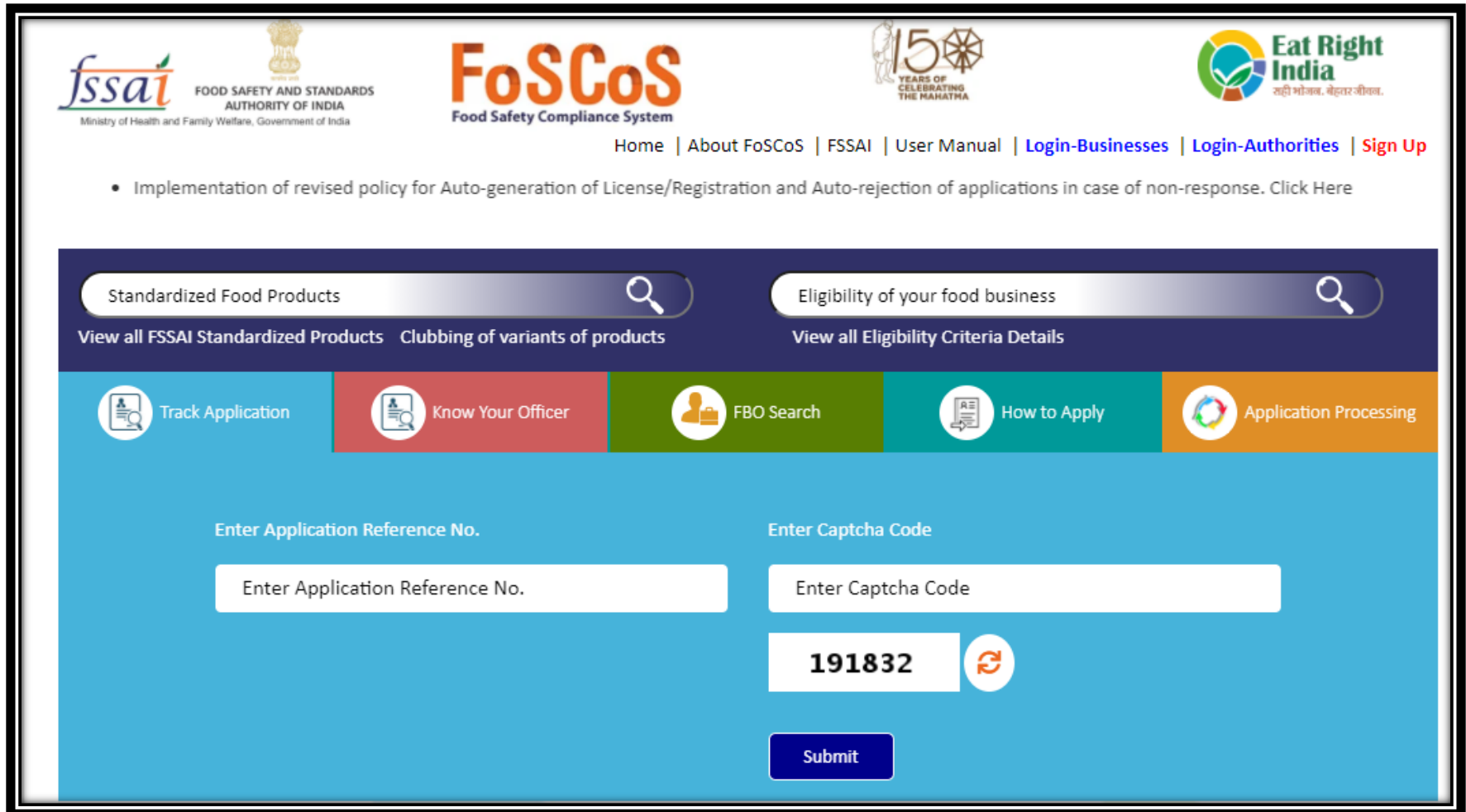
- Nutrition information
- Vegetarian or Non-Vegetarian Symbol
- Name and address of the manufacturer
- Net Quantity
- Lot number of batch identification
- Date of manufacture or packing

- Instructions for use
- List of ingredients
- Name of class II preservative added
- FSSAI Number



- ❖ FoSCoS- Food Safety and Compliance System is a unified application built on open source platform, with enhanced features, easily configurable and has architectural capability to meet the envisaged functionalities and modules.
- ❖ Overall objectives of FoSCoS are as follows:
 - ✓ Transform from the present FLRS which is only a licensing platform to a central food safety compliance regulatory platform.
 - ✓ Build a technically advanced integrated application to achieve interoperability with other applications, capable of higher user traffic, and has potential for future upgrades and functionalities.

- ✓ Enhance user performance of the application and make application process simpler and efficient to promote ease of doing business amongst FBOs.
- ✓ Achieve minimal physical documentation and streamline business process flows for FBOs for online application.
- ✓ Achieve and enable the application to have standardized product approach rather than text box approach for manufacturers.
- ✓ Enable application to seed business specific details such as CIN No., PAN No. and GST No. to ensure 360o profiling and validation of FBOs.



The screenshot shows the FoSCoS FSSAI website interface. At the top, there are logos for FSSAI, the Government of India, FoSCoS, the 150th anniversary of Mahatma, and Eat Right India. Below the logos is a navigation menu with links: Home | About FoSCoS | FSSAI | User Manual | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#). A bullet point lists an update: "Implementation of revised policy for Auto-generation of License/Registration and Auto-rejection of applications in case of non-response. [Click Here](#)".

The main content area features two search bars: "Standardized Food Products" and "Eligibility of your food business". Below these are two buttons: "View all FSSAI Standardized Products" and "View all Eligibility Criteria Details".

A horizontal menu contains five icons and labels: "Track Application", "Know Your Officer", "FBO Search", "How to Apply", and "Application Processing".

The bottom section is a form for tracking an application. It has two input fields: "Enter Application Reference No." and "Enter Captcha Code". The captcha code displayed is "191832". A "Submit" button is located below the form.

FSSAI REGULATION FOR POPCORN

- ❑ **Ready-to-eat savories:** Includes all types of savory snack foods. 15.1 Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes): Includes all savory snacks, with or without added flavorings, but excludes unsweetened crackers (category 07.1.2). Examples include potato chips, popcorn, pretzels, rice crackers (senbei), flavored crackers (e.g. cheese-flavored crackers), bhujia (namkeen; snack made of a mixture of flours, maize, potatoes, salt, driedfruit, peanuts, spices, colors, flavors, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).



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



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

The place where food is manufactured, processed or handled shall comply with the following requirements:

1. 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.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

4. 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.
5. 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.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

6. 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.
7. 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.
8. 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).

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

9. All Equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
10. All Equipments shall be placed well away from the walls to allow proper inspection.
11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
13. 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.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

14. 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. 14. 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.
15. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
16. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER / PROCESSOR

17. 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.
18. The vehicles used to transport foods must be maintained in good repair and kept clean.
19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
20. Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing / storing/ handling areas.

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.





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