



FSSAI STANDARD, REGULATION LICENSING & FOOD SAFETY FOR BAMBOO SHOOT



AATMANIRBHAR BHARAT

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

FOOD SAFETY

- ❖ Food safety is used as a scientific discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness.
- ❖ Food safety is an assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.
- ❖ Implementation of the good practices in the food chain system is primary steps in reducing the risk associated with food.

HACCP

- ❑ HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.
- ❑ HACCP is designed to apply in all segments of the food industry from growing, harvesting, processing, distributing, and merchandising to manufacturing, preparing food for consumption.
- ❑ All the principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world.

HACCP

Principles of HACCP are:

- Conduct a hazard analysis.
- Determine the critical control points (CCPs)
- Establish critical limits.
- Establish monitoring procedures.
- Establish corrective actions.
- Establish verification procedures.
- Establish record-keeping and documentation procedures.

GMP

- ❖ GMP= Good Manufacturing Practices
- ❖ This is a part of an integrated food control operation aimed at ensuring that the food is consistently manufactured to a specified quality and safety that is appropriate for their intended use.
- ❖ Good manufacturing practices cover all the aspects of manufacturing steps; sustainable manufacturing premises; storage; transport; trained production personnel and proper record keeping.

FSSAI

- FSSAI= Food Safety Standard Authority of India
- It is an autonomous body responsible for protecting and promoting public health through the regulation and supervision of food safety.
- It is in charge of setting standards for foods so that there is one body to deal with and no confusion in the minds of consumers, traders, manufacturers and investors.



AUTHORITIES RESPONSIBLE FOR LICENSING AND REGISTRATION OF FOOD BUSINESS

Registration Authority

Food safety officer or any official in panchayat, municipal Corporations or any other local body or panchayat Area notified by the state Food Commissioner for the purpose of registration

State Licensing Authority

Designated officer appointed under section 36 (1) of FSS Act by the Food Safety Commissioner of the state or UT for the purpose of Licensing and Monitoring

Central Licensing Authority

Designated officer appointed by the chief Executive officer of the Food Authority of India in his capacity as food Safety Commissioner.

PROCESS OF REGISTRATION OF PETTY FOOD BUSINESS

- ❑ First every petty food business operator will register themselves with the registration authority by submitting an application for registration.
- ❑ The petty food manufacturer has to follow the basic hygiene and safety requirements which was provided in schedule 4 and provide a self attested declaration of adherence to these requirements with the application in the respective format.
- ❑ The registration will be granted by the registration authority after being satisfied with safety, hygiene and sanitary conditions.
- ❑ The registration authority or any officer or agency specifically authorized for this purpose carries 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

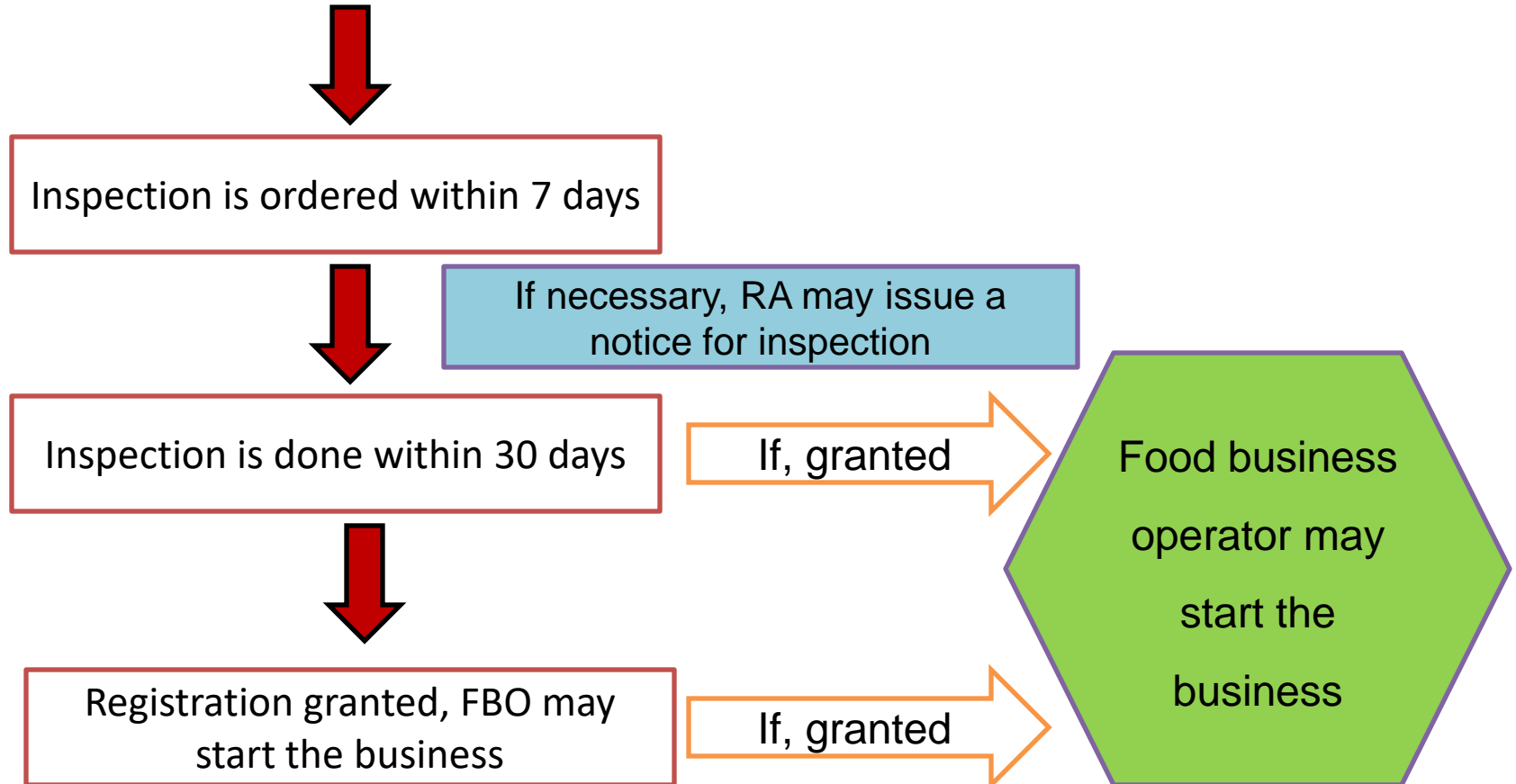
Unique application reference number

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

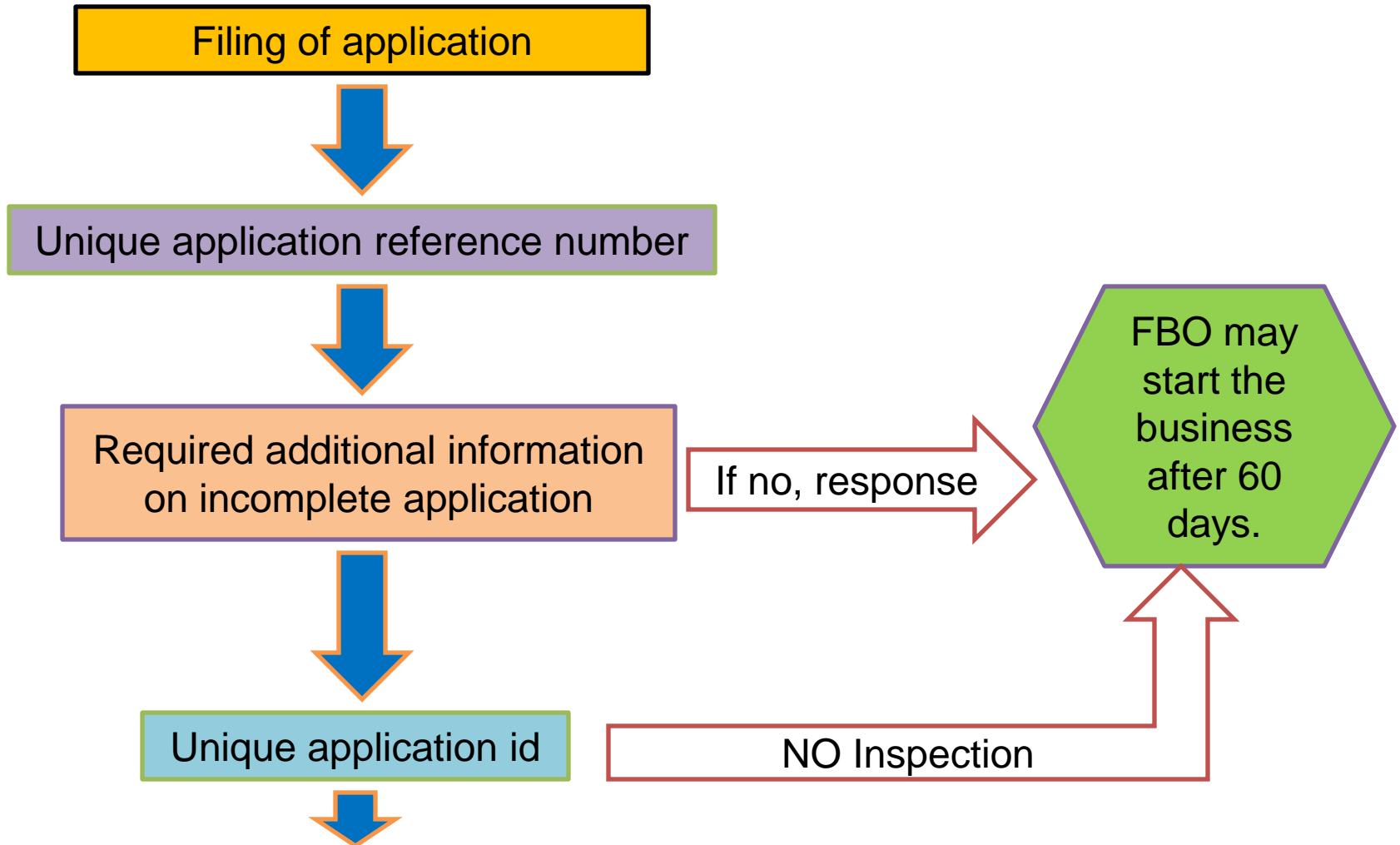
If Granted

Food business operator may start the business

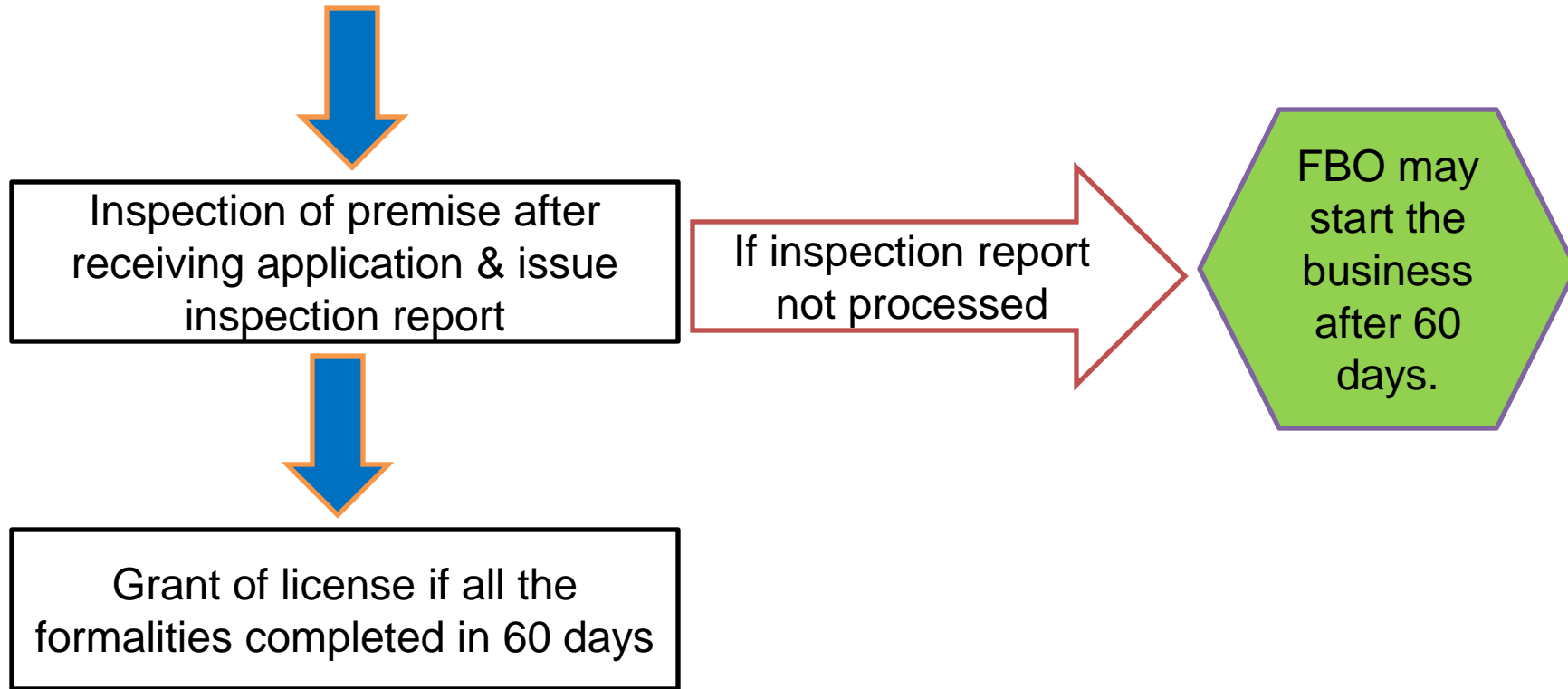
BASIC REGISTRATION



CENTRAL/STATE REGISTRATION



CENTRAL/STATE 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 operator 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 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 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

FoSCoS- FSSAI

❖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.

FoSCoS- FSSAI

- ✓ 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.

FoSCoS- FSSAI

The screenshot displays the FoSCoS- FSSAI website. At the top, there are logos for FSSAI (Food Safety and Standards Authority of India), the Government of India, FoSCoS (Food Safety Compliance System), the 150th anniversary of the Mahatma, and Eat Right India. A navigation menu includes links for Home, About FoSCoS, FSSAI, User Manual, Login-Businesses, Login-Authorities, and Sign Up. A bullet point highlights a policy update regarding auto-generation and rejection of applications, with a 'Click Here' link. Below this is a search bar with two sections: 'Standardized Food Products' and 'Eligibility of your food business'. A row of five service buttons follows: 'Track Application', 'Know Your Officer', 'FBO Search', 'How to Apply', and 'Application Processing'. The main content area features two input fields: 'Enter Application Reference No.' and 'Enter Captcha Code'. The captcha code is '191832'. A 'Submit' button is located at the bottom of the form.

fssai FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Ministry of Health and Family Welfare, Government of India

FoSCoS
Food Safety Compliance System

150 YEARS OF CELEBRATING THE MAHATMA

Eat Right India
सही भोजन, बेहतर जीवन.

Home | About FoSCoS | FSSAI | User Manual | [Login-Businesses](#) | [Login-Authorities](#) | [Sign Up](#)

- Implementation of revised policy for Auto-generation of License/Registration and Auto-rejection of applications in case of non-response. [Click Here](#)

Standardized Food Products

Eligibility of your food business

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

Track Application Know Your Officer FBO Search How to Apply Application Processing

Enter Application Reference No.

Enter Captcha Code

191832

BIS REGULATIONS FOR BAMBOO SHOOT IN BRINE

- ❖ Bamboo shoot shall be prepared from selected, fresh, washed, clean and firm shoots of suitable variety.
- ❖ As a pre treatment the bamboo shoot after removal of the outer sheath should be held in water for 12 to 15 h or boiled in water for a total period of 30 min with a change of water after every 10 min of boiling.
- ❖ The bamboo shoot after the pretreatment should be washed thoroughly and should be packed in brine solution immediately within 12 h.
- ❖ The product shall be packed in food grade sanitized plastic containers (IS 10171) or glass containers or plastic poly pouches or any other packaging material conforming to the packing material standards. The product should be sealed as quickly as possible.

BIS REGULATIONS FOR BAMBOO SHOOT IN BRINE

- ❖ The packaging container should be inert to the corrosive action of the brine solution.
- ❖ Only one type of bamboo shoot shape can be filled in one pack. The pieces of bamboo shoot may come in any styles sliced round thick, sliced round thin, shredded, slivers, cubes/dices, cones, and other optional style.
- ❖ For marketing the labeling should be done according to the standard laid down in IS 7688 (Part 1), such as Name, type and style of the product with the brand name, if any; indication of the source of manufacture; Net content in g; month and year of manufacture; batch or code number, if any; list of ingredients in descending order; list of additives, if used; 'The words 'Best before . . .'' (Month and year to be indicated); manufacturing license number etc. **(this is followed in case of all bamboo shoot products' marketing)**

BIS REGULATIONS FOR CANNED BAMBOO SHOOT

Some BIS regulations for canned bamboo shoot stated briefly here:

- ✓ The product shall be prepared and handled under strict hygienic conditions and shall be prepared from fresh, washed, clean, firm and ripe bamboo shoots of suitable variety.
- ✓ The product may be presented in any one of these styles: sliced round thick, sliced round thin, shredded, slivers, cubes/dices, and conical.
- ✓ Types of pack: regular pack with brine solution, and regular pack with plain water.
- ✓ Canned bamboo shoot on opening shall display these characteristics- The product should possess a healthy and practically uniform color, characteristic of well-matured fruit, practically free from black spots or any other discoloration due to oxidation, processing and other causes.

BIS REGULATIONS OF DRY SALTED BAMBOO SHOOT

- ❖ The selection and sample preparation along with pretreatment procedures of bamboo shoot are same as mentioned earlier and all workers should use clean, sterilized hand gloves for the purpose of mixing bamboo shoots with dry and crystalline salt.
- ❖ The product may be presented in any one of these styles: Sliced round thin, shredded, slivers, and Other optional styles.
- ❖ Type of packaging is regular pack of dry salted bamboo shoot.
- ❖ Bamboo shoot should be packed in dry and crystalline salt conforming to IS 7224.

BIS REGULATIONS OF DRY SALTED BAMBOO SHOOT

- ❖ Packed bamboo shoot on opening shall display these characteristics - the product should possess a healthy and practically uniform color, practically free from black spots or any other discoloration due to oxidation and other causes.
- ❖ The product shall be packed in food grade sanitized plastic containers (IS 10171) or glass containers or in any other food grade packing material as agreed to between the purchaser and the supplier.

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.



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