

# FISH PRODUCTS FSSAI STANDARD, REGULATION LICENSING & FOOD SAFETY



**AATMANIRBHAR BHARAT**

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

## FSSAI

- 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

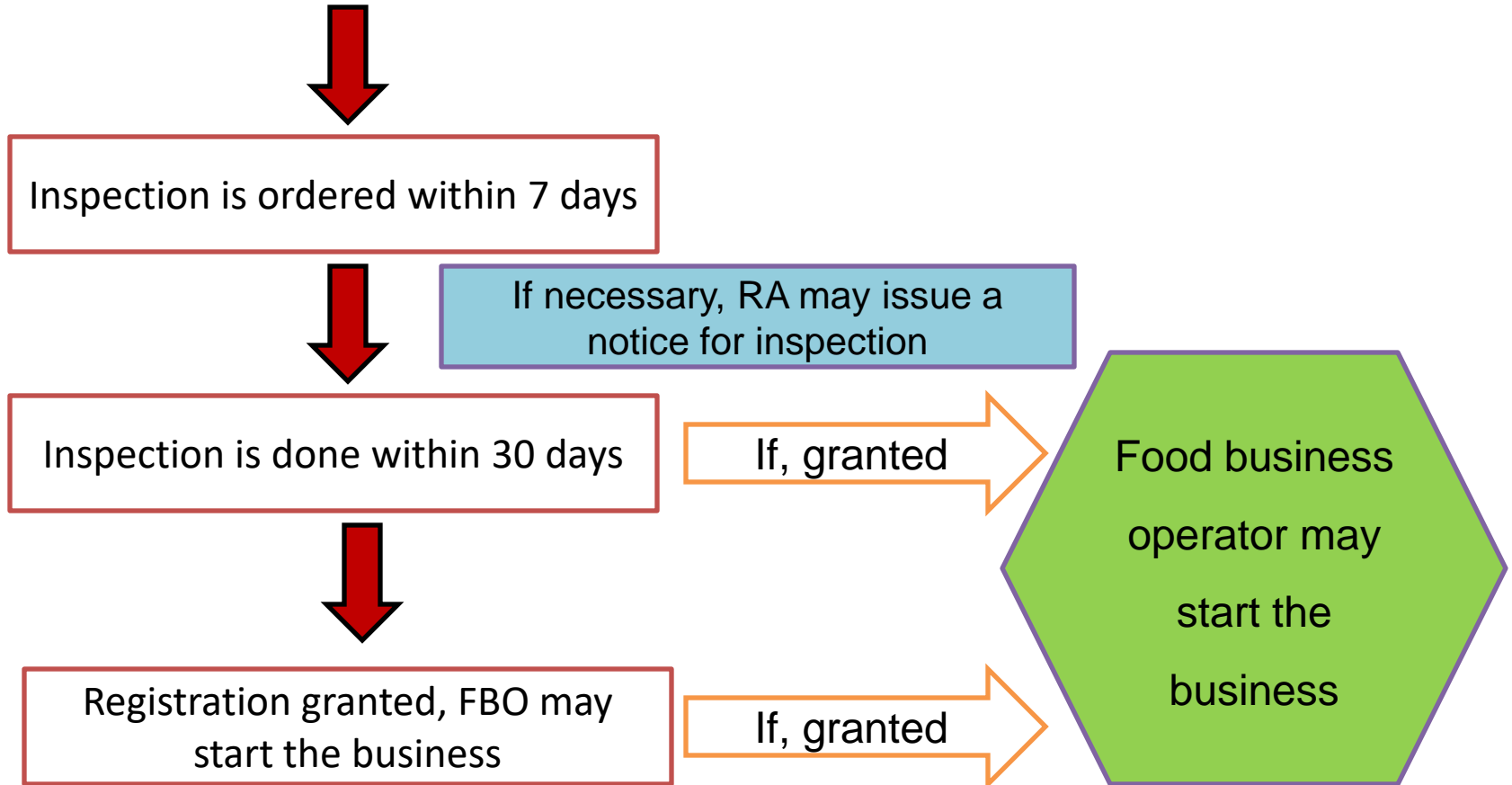
Unique application reference number

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

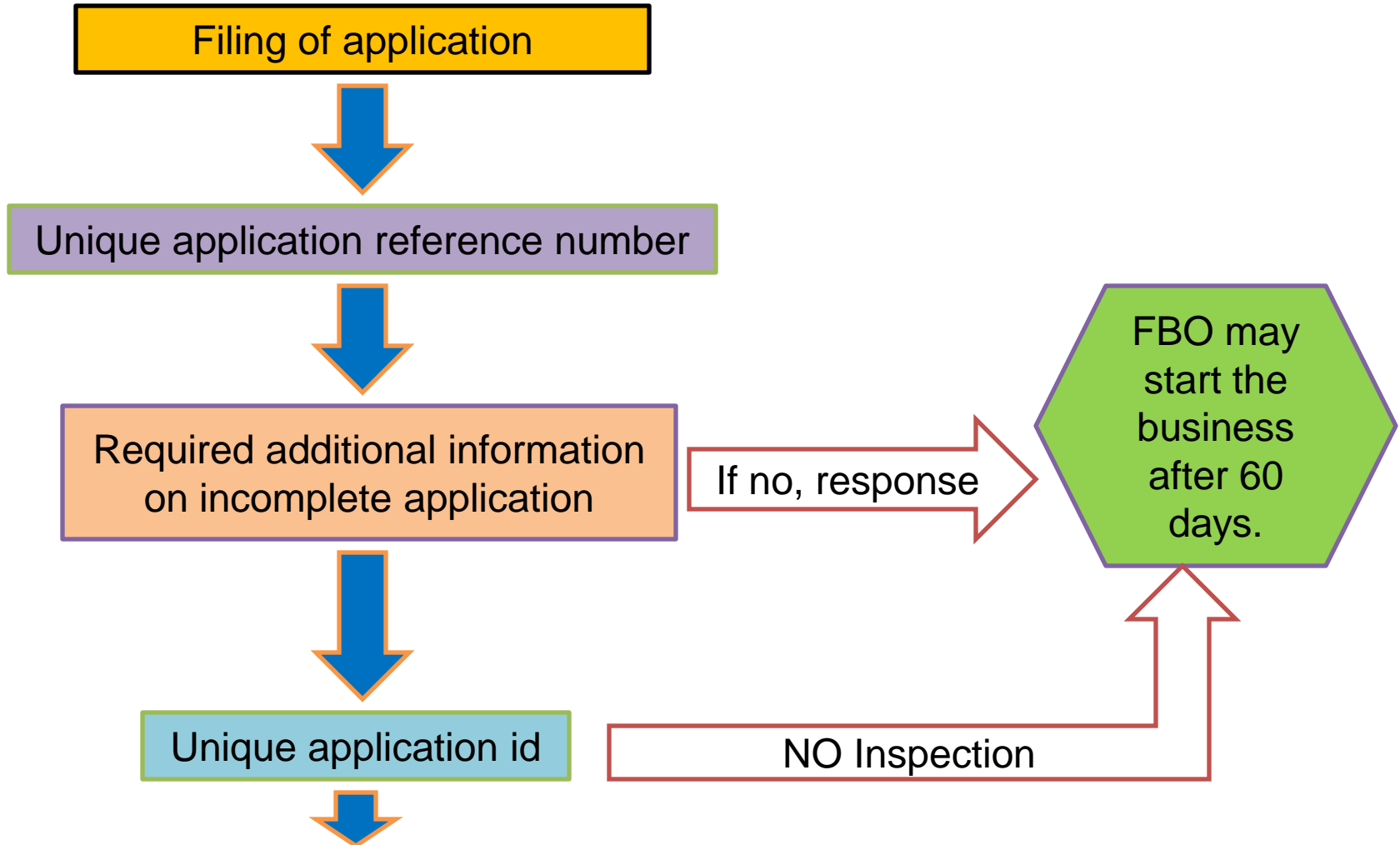
If Granted

Food business operator may start the business

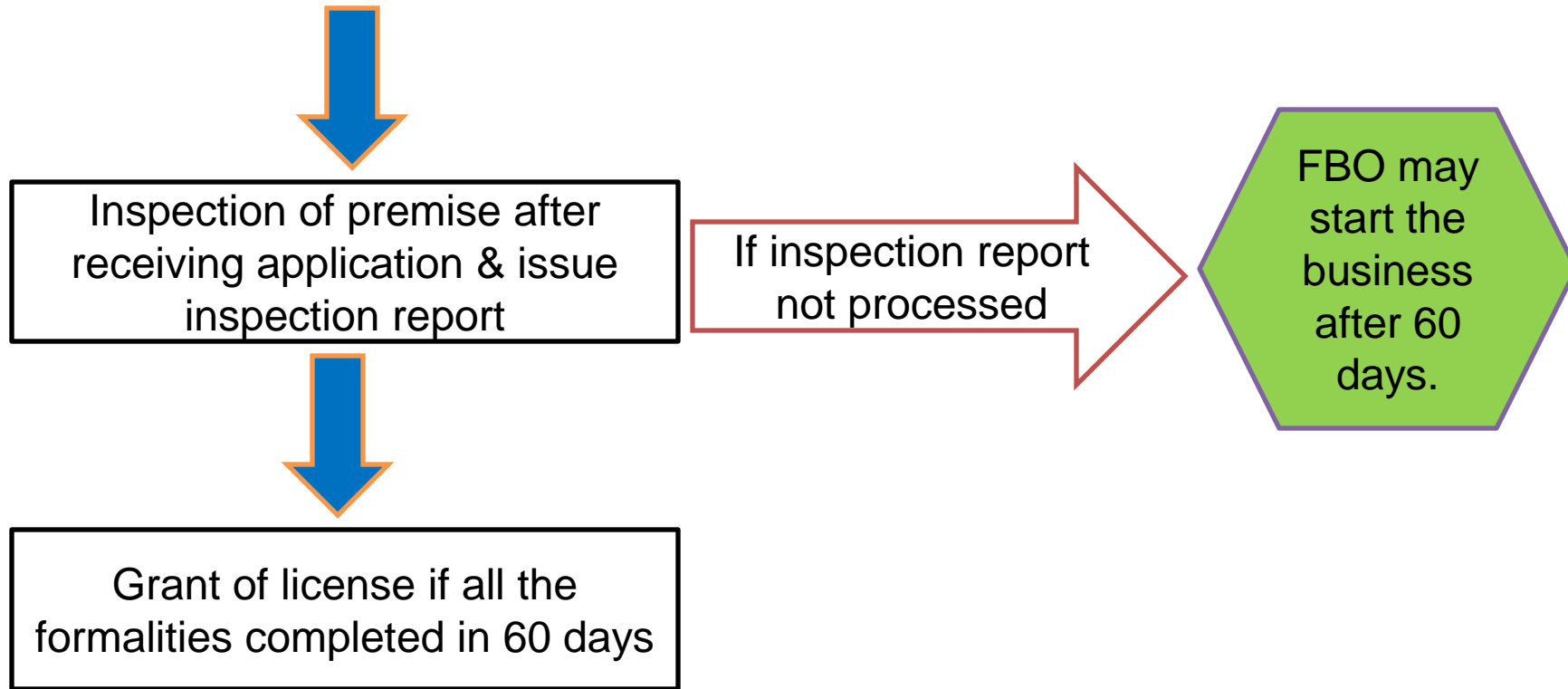
# BASIC REGISTRATION



# CENTRAL/STATE REGISTRATION



# CENTRAL/STATE REGISTRATION





## FEE STRUCTURE

Types/ Category	Registration -1 year	Central -1 year	Railways -1year
<b>New application</b>	₹ 100	₹7500	₹2000
<b>Renewal application</b>	₹ 100	₹7500	₹2000
<b>License/certificate modification</b>	₹ 100	₹7500	₹2000
<b>Duplicate certificate/ License</b>	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.

## 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

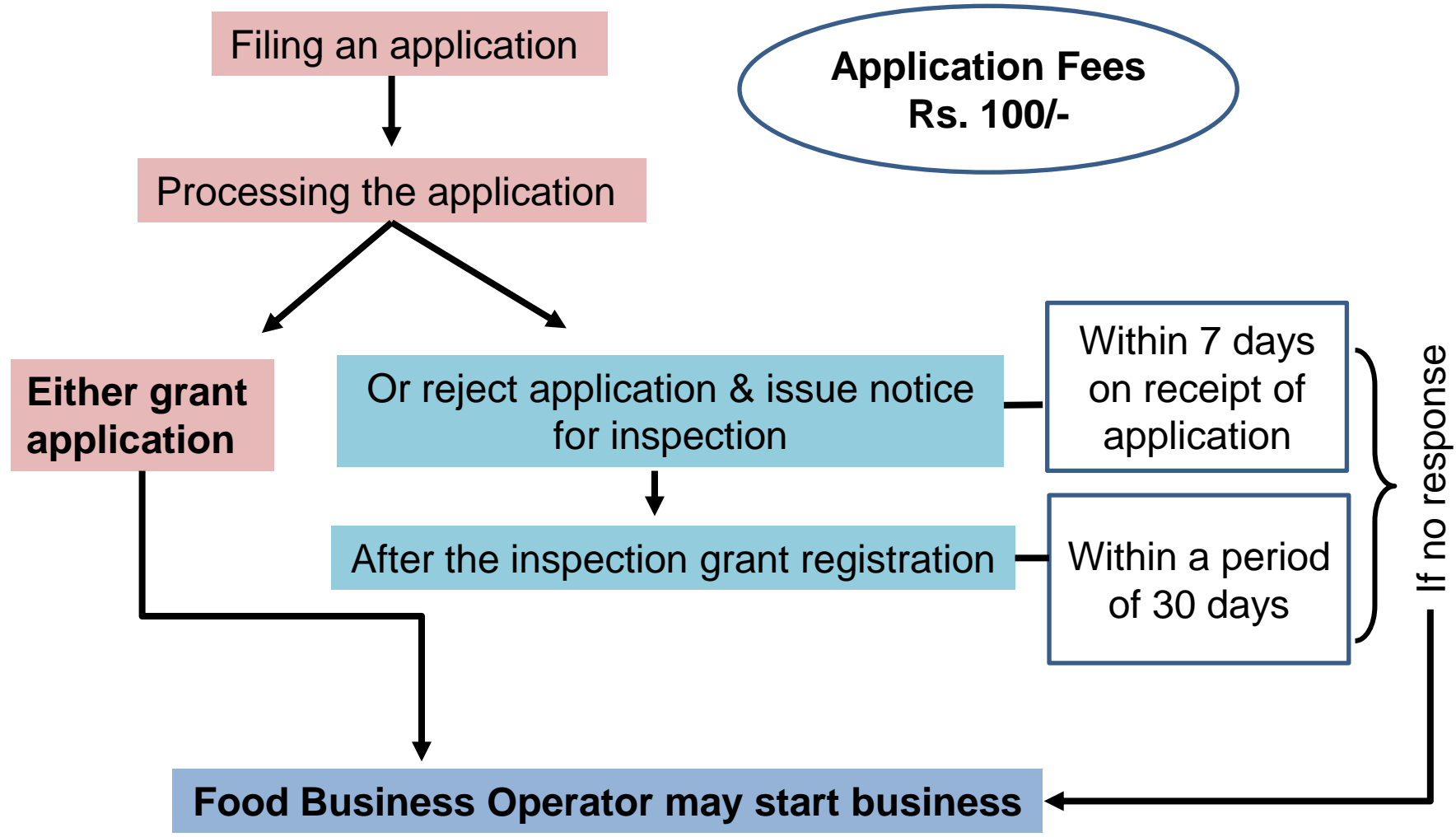
## FoSCoS- FSSAI

- ❖ 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.

# 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

[Click here](#)

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

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](#)

# 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](#)

# FSSAI REGULATION FOR HARRA

<b>Botanical name and part used</b>	<b>Official name in Sanskrit</b>	<b>Common name</b>	<b>Maximum usage levels per day for use as a health or food supplement (given in terms of raw herb/ material)</b>
Terminalia chebula Retz.			
Fruit pericarp	Haritaki / Harad / Shiva	Hirda	3-5 g (as powder)
Extract	Harar	Harar	0.5-1 g

## **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.



## **GOOD MANUFACTURING PRACTICES (GMPS) IN SHEEDAL PRODUCTION**

- Quality raw material (properly dried and stored)
- Re-drying of fish before fermentation (optional, depending on the dryness of the fish)
- Proper screening and sorting to remove insect infested fish and broken pieces
- Proper oil processing of 'matka' till it do not absorb oil anymore
- In controlled system, washing/water soaking of fish should be done in cement tank with spraying of chlorinated water
- Wash water of each batch of fish should be allowed to move out of the tank
- Sanitization of the floor of the matka filling room with antimicrobial  
➤ Sanitizer
- Drying of water soaked fish in clean and adequately dried bamboo mat or sanitized floor



- Filling of matka in closed room
- Persons involved in filling operation should not have any scours/lesions in body especially in hands or legs
- Spitting, smoking, chewing tobacco etc. are not allowed in matka filling room
- Paste seal is to be covered with clean leaf or polythene sheet before putting final seal of clay soil
- Clay used for final sealing should be clean
- After redressing the clay seal for a week for crack, seal should be covered with polythene sheet to prevent insect infestation
- The fermentation room should be cleaned, well ventilated, mud floor, lightly roofed and fenced with bamboo
- Entry of rodents, dogs, cats etc. in the fermentation room should be protected



It is absolutely required to maintain hygiene and sanitation in the production unit. This can be achieved by observing the norms as given below.

- Entire sheedal production area must be protected by erecting boundary wall or by GCI sheet or by strong bamboo fencing to prevent entry of rodents, cats and dogs.
- Persons involved in sheedal production especially filling of matkas should not have any scours/lesions in body especially in hands or legs.
- Spitting, smoking, chewing tobacco etc. are not allowed in sheedal production area.
- The fermentation shed should be cleaned, well ventilated, mud floor, lightly roofed and fenced with bamboo.
- A drain should be there in the periphery of the fermentation shed and bleaching powder should be used frequently in it.
- Water used for washing of fish must be of drinking water quality.

## FISH AND FISH PRODUCTS: 2.6.1 FISH AND FISH PRODUCTS

Particular	Characteristics	Requirements
1.	Total Volatile Base (Nitrogen)	Not more than 30 mg/ 100gm
2.	Histamine	Not more than 20 mg / 100gm

# CONTACT DETAILS



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

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

**Email: [pmfmecell@niftem.ac.in](mailto:pmfmecell@niftem.ac.in)**

**Call: 0130-2281089**