

FSSAI REGULATIONS FOR FROZEN FISH



AATMANIRBHAR BHARAT

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

WHAT IS FSSAI ??

- ❑ The Food safety Standard Authority of India (Fssai) has been Established under food safety and standard Act 2006, which consolidates various acts and orders that have hitherto handled food related issues in various ministries and departments.
- ❑ Fssai Has been created for laying down science based standards for articles of food and regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

WHY FSSAI REGISTRATION REQUIRED?



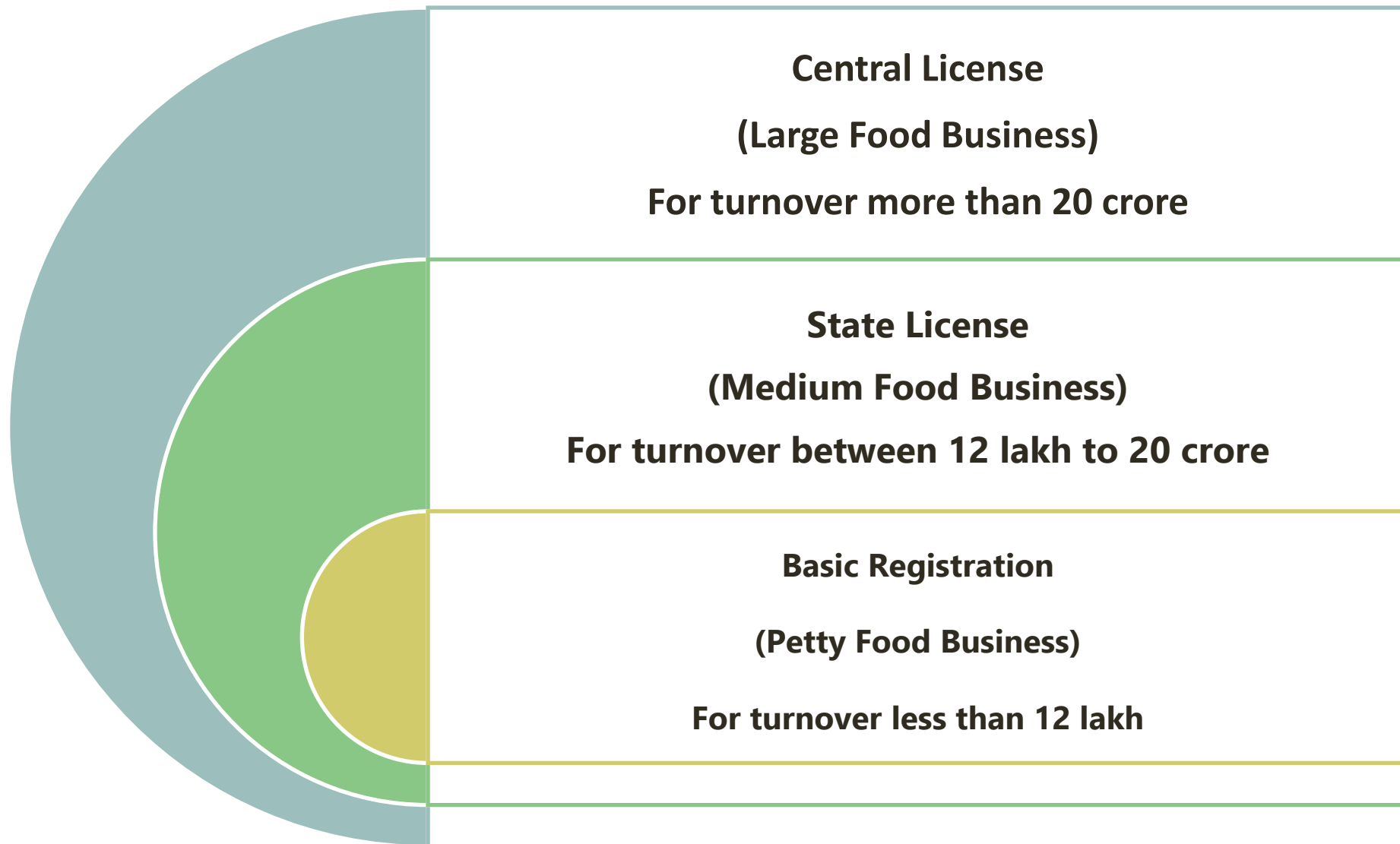
- Every food business operator involved in the manufacturing, processing, storage distribution and sale of food products must compulsorily obtain FSSAI Registration or License.
- It is a 14-digit registration or a license number which is printed on all the food packages. The 14 digit registration number gives details about the assembling state, producer's permit.

BENEFITS OF FSSAI LICENSE

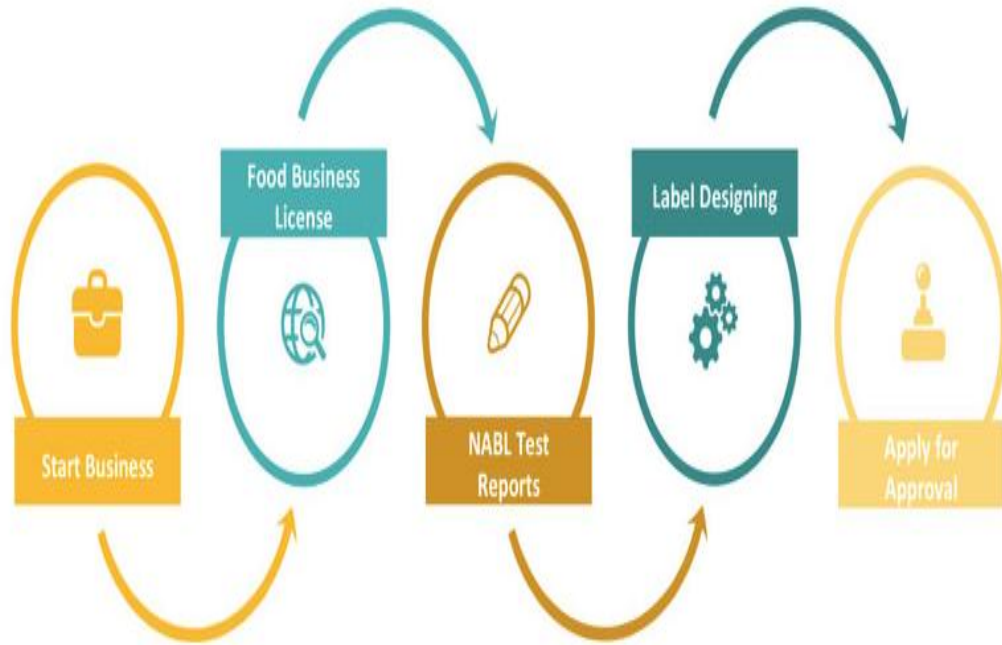
- Obtaining a license can provide the food business with legal benefits, build goodwill, ensure food safety, create consumer awareness, and assist in business expansion.
- Also it helps regulate, manufacture, storage, distribution and sale of import food.

fssai

REGISTRATION & LICENCE



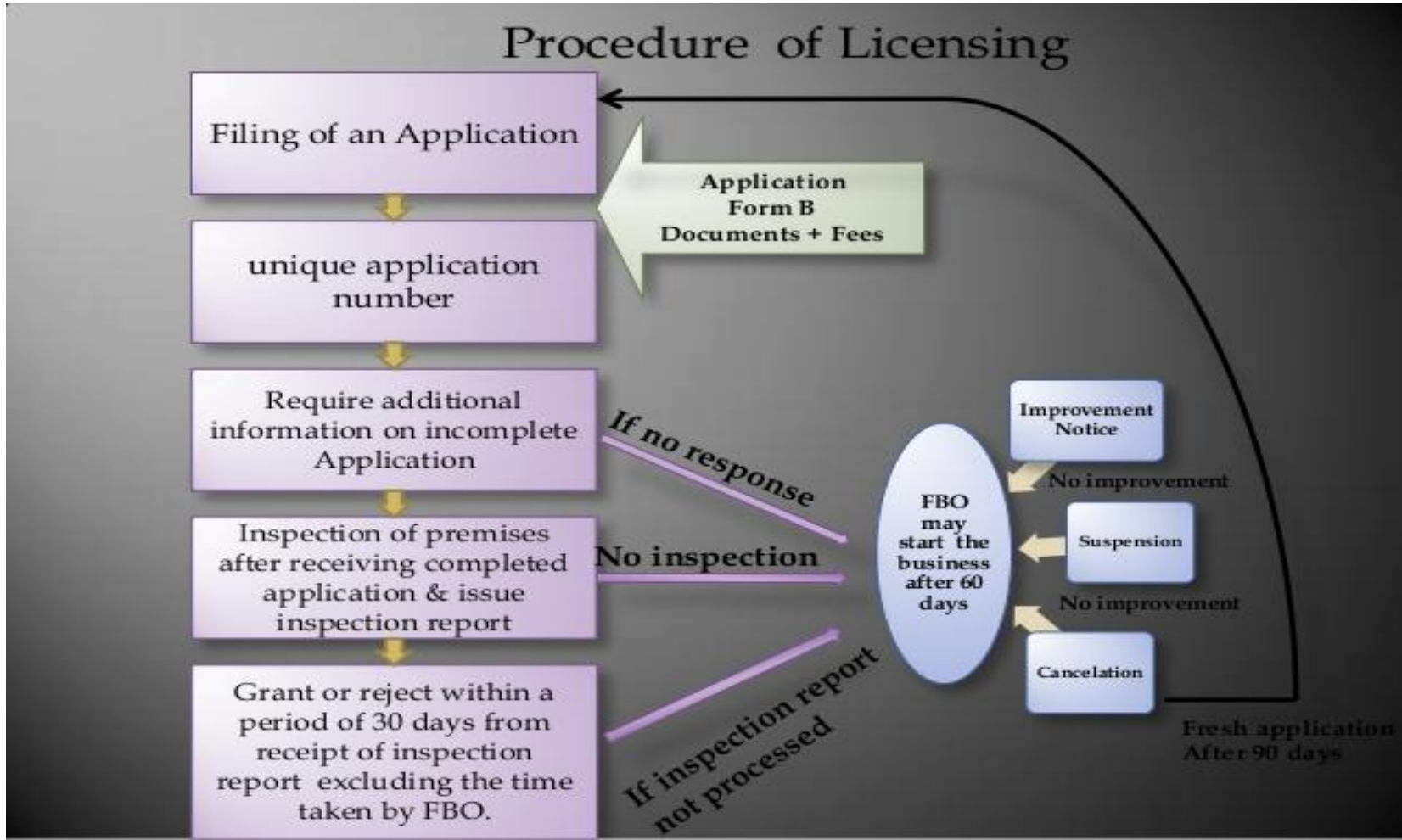
BASIC REGISTRATION



PRODUCER OF REGISTRATION

1. Application Filling(FARM –A) fee of Application - 100/-
2. Processing of Application
3. Either grant or Reject Registration certificate, issue notice for inspection.
4. After inception Grant the 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

STATE/CENTRAL LICENSE

STEP -1 : Apply for the license

STEP -2 : Unique Application Reference numbers.

STEP-3 : Fill the Additional Information on Incomplete Application.

STEP-4 : Unique Application ID Generate.

STEP- 5: Inspection of Application and Issue of inspection Report.

Step-6 : License Granted

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.

- 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(**Food Licensing and Registration System**) is utilized in five Regional Offices for the issue of licenses and entitlements.



The FLRS(**Food Licensing and Registration System**) 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



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Standardized Food Products

Eligibility of your food business

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

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Enter Application Reference No.

Enter Captcha Code

144154



Submit

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

“2.6. FISH AND FISH PRODUCTS: 2.6.1 FISH AND FISH PRODUCTS”

FOOD SAFETY REGULATIONS AND STANDARDS OF PROCESSED FROZEN FISH

- Frozen fish fillets or minced fish flesh or mixtures thereof are products obtained from fresh wholesome fish of any species or mixtures of species with similar-sensory properties.
- Fillets may be pieces of irregular size and shape with or without skin.
- Minced fish flesh consists of particles of skeletal muscle". and is free from bones, viscera and skin.
- The product may be glazed with water.

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

- Products under article 1, 2, 3, 4 AND 5 shall be frozen in an appropriate equipment quickly to minus (-) 18° C or colder in such a way that the range of temperature of maximum crystallization is passed quickly.
- The quick-freezing process shall not be regarded as complete unless the product temperature has reached minus (-) 18° C or colder at the thermal centre after thermal stabilization.

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

- The entire operation including processing and packaging shall ensure minimum dehydration and oxidation.
- The product may contain food additives permitted in Appendix A except listed product under regulation 2.6.1 (3).
- The product shall conform to the microbiological requirement given in Appendix B. The products shall be free from any foreign matter and objectionable odour/flavour

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.



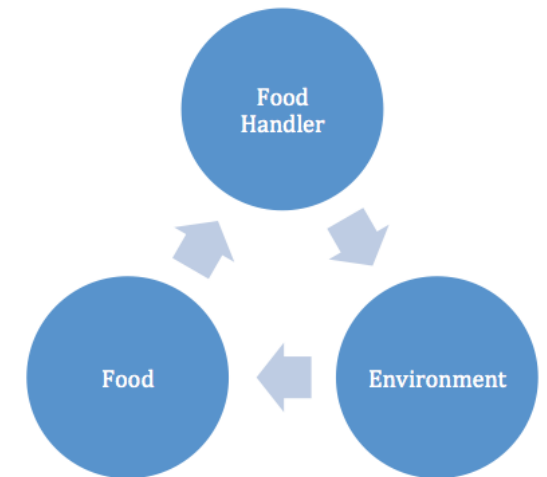
SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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/HANDLER

- 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.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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 jewelry 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.



SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

- 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





For More details Contact:

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