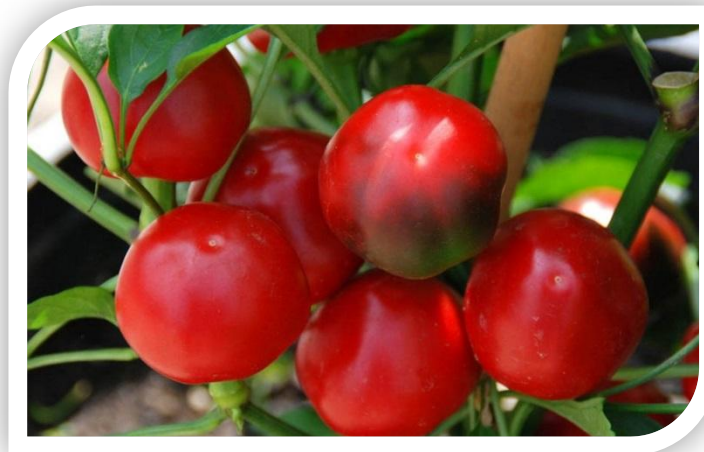


FOOD SAFETY AND FSSAI REGULATIONS OF RED CHERRY PEPPER



AATMANIRBHAR BHARAT

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

FOOD SAFETY AND HYGIENIC REQUIREMENTS

- To provide assurance of food safety, Food businesses must implement an effective Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP) and suitable pre-requisite programmes by actively controlling hazards throughout the food chain starting from food production till final consumption.
- As per the condition of license under FSS (Licensing & Registration of Food Businesses) Regulations 2011, every food business operator (FBO) applying for licensing must have a documented FSMS plan and comply with schedule 4 of these regulations.
- Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) by food businesses.

SANITARY AND HYGIENIC REQUIREMENTS OF FOOD BUSINESS OPERATORS

- General requirements on hygienic and sanitary practices to be followed by all food business operators applying for license or who are already licensed, as laid down under Part II, Schedule 4 of FSSAI Regulations are:
 - Food establishment shall be located away from environmental pollution and industrial activities that produce obnoxious odour, fumes, smoke, chemical or biological emissions and pollutants which may pose threat of contaminating food
 - The surroundings shall be clean, free from infestation of pests, wastes- solid or liquid
 - Manufacturing premises should not have direct access to any residential premises/area

SANITARY AND HYGIENIC REQUIREMENTS OF FOOD BUSINESS OPERATORS

- Floor, walls, ceiling, doors and windows etc. should be designed to permit hygienic production
- There should be efficient internal and external drainage systems with adequate measures to prevent entry of pests, rodents etc.
- Doors, windows and other openings suitably screened to prevent entry of flies
- All equipment should be non-corrosive, made from food grade materials that do not impart any toxic substance to food
- All equipments and containers should be kept in good condition, properly clean and disinfected
- Portable water should be used
- There should be efficient drainage system for quick disposal of effluents and adequate facility for disposal of solid wastes from the processing premises

HYGIENIC REQUIREMENTS OF FOOD BUSINESS OPERATORS

- No person suffering from infectious disease is allowed to work in food processing establishment
- Workers shall be medically examined before employed for work in processing operations
- All workers and factory staff shall be inoculated against enteric group of diseases once in a year
- All food handlers to be provided with clean and protective clothes, hand gloves and foot wear
- Their personal cleanliness to be maintained at all the times, they should wash their hands with soap and disinfectant before every entry to processing premises and after use of toilets
- Supervisors shall ensure that their nails cut regularly and hair trimmed

HYGIENIC REQUIREMENTS OF FOOD BUSINESS OPERATORS

- No ornaments, except marriage bangles/ chains or such ornaments with proper covering, shall be allowed during food handling
- Workers shall refrain from bad habits like chewing, smoking, scratching parts of body, sneezing , coughing etc. during food handling
- visitors should be allowed to enter to processing hall with all protective wears.
- All packaging materials including packaging of ingredients, additives shall be used which do not contaminate food
- Packaging materials shall meet BIS specifications of food grade materials
- All packaged foods shall carry necessary and mandatory information on the packages of food with a labels as per the regulations for consumers' awareness and for proper handling of food by the persons in supply chain for its safety.

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI)

- FSSAI is an autonomous body to regulate food-related issues, in India.
- FSSAI was established, in August 2011, to ensure the safety and wholesomeness of articles of food.
- FSSAI was created under the provisions of the Food Safety and Standards Act, 2006, with guidelines from the Ministry of Health and Family Welfare, and the Central government.

Purpose of FSSAI

- ✚ To lay down standards that are backed by science.
- ✚ To regulate the manufacture, storage, distribution, sale, and import.
- ✚ To protect and promote Public health through various regulations and supervision of food processes.

FSSAI REGISTRATION AND LICENSING

- As per Section 31(1) & 31(2) of FSS Act, 2006 every Food Business Operator in the country is required to be licensed/registered under the Food Safety & Standards Authority of India.
- The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011.
- As per FSS (Licensing & Registration) Regulations, 2011, Licenses and Registrations are granted to FBOs in a **3 tier system**
 - **Registration**
 - **State license**
 - **Central License**
- FSSAI registration is done online through Food Safety Compliance System (**FoSCoS**) on the FSSAI website.
- Food Licensing and Registration System (FLRS) has been replaced by FoSCoS.

FSSAI REGISTRATION

- Registration is meant for petty food Food Business Operators (FBOs).
- FBOs are manufacturers that includes petty retailer, hawker, itinerant vendor or a temporary stall holder or small or cottage scale industry having **annual turnover up to 12 lacs** and/or **production capacity** of food (other than milk and milk products, meat and meat products) **up to 100 kg/litre per day**.
- These FBOs are required to obtain FSSAI Registration Certificate by applying on Food Licensing and Registration System or FoSCoS.
- This Registration Certificate is embedded with QR code and has the image of FBO with 14-digit Registration number starting with 2 (2xxxxxxxxxxxxx).

FSSAI LICENSING

- All food businesses having income more than **₹12 lacs** and/or **production capacity > 100 kg/litre per day** are required to take a license.

FSSAI license types:

1. **State FSSAI license**: Medium size food manufacturers/processors/transporters having income between ₹ 12 lakhs and ₹ 20 crores
 2. **Centre FSSAI license**: Large size food manufacturers/processors/transporters or importers having income between > ₹ 20 crores
- **License period**: 1 – 5 years
 - More license fee if license is required for more than 5 years
 - FBO can't renew the License or Registration if it is not applied before the expiry of license/registration.
 - Once the license/registration is expired, the FBO has to apply afresh for a new license/ registration.
 - A late fee of Rs. 100 per day is calculated and added to renewal fee of License

FSSAI LICENSING FEE

Fee Structure for 1 year

Types/Category	Registration	Central license	State license
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

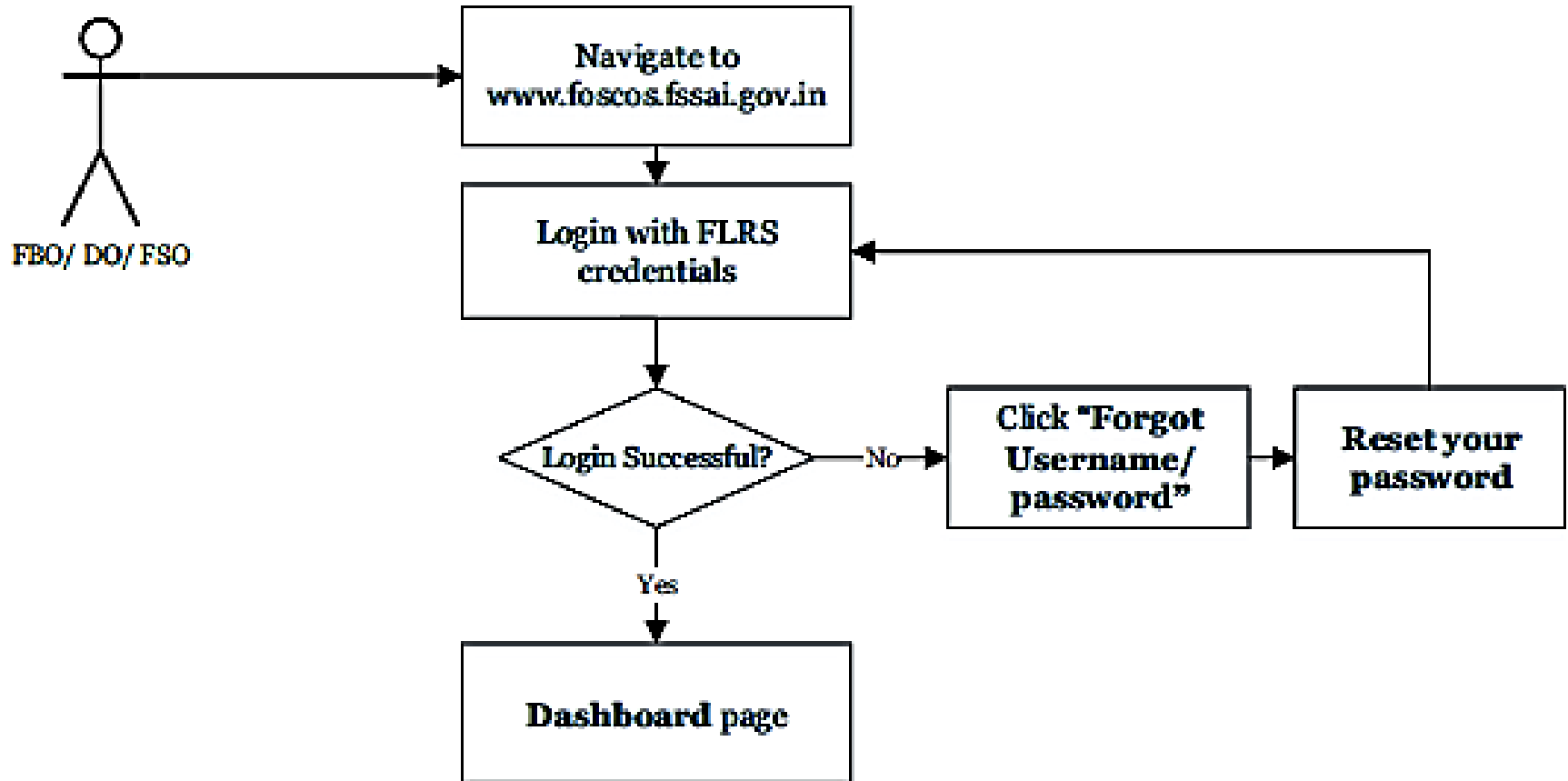
- Food Safety Compliance System (FoSCoS) is an enhanced version of Food Licensing and Registration System (FLRS).
- FoSCoS(Food safety compliance system) is a cloud-based online platform, gestated as the umbrella system, which is integrated with FSSAI's other existing IT platforms to provide a one-stop center for all engagement of a food business operator (FBO) for any regulatory compliance transaction.
- FoSCoS was launched on 1st June 2020 across 9 states/UTs to test the ability for FoSCoS and to rectify any shortcomings.

GOALS OF FOSCOs

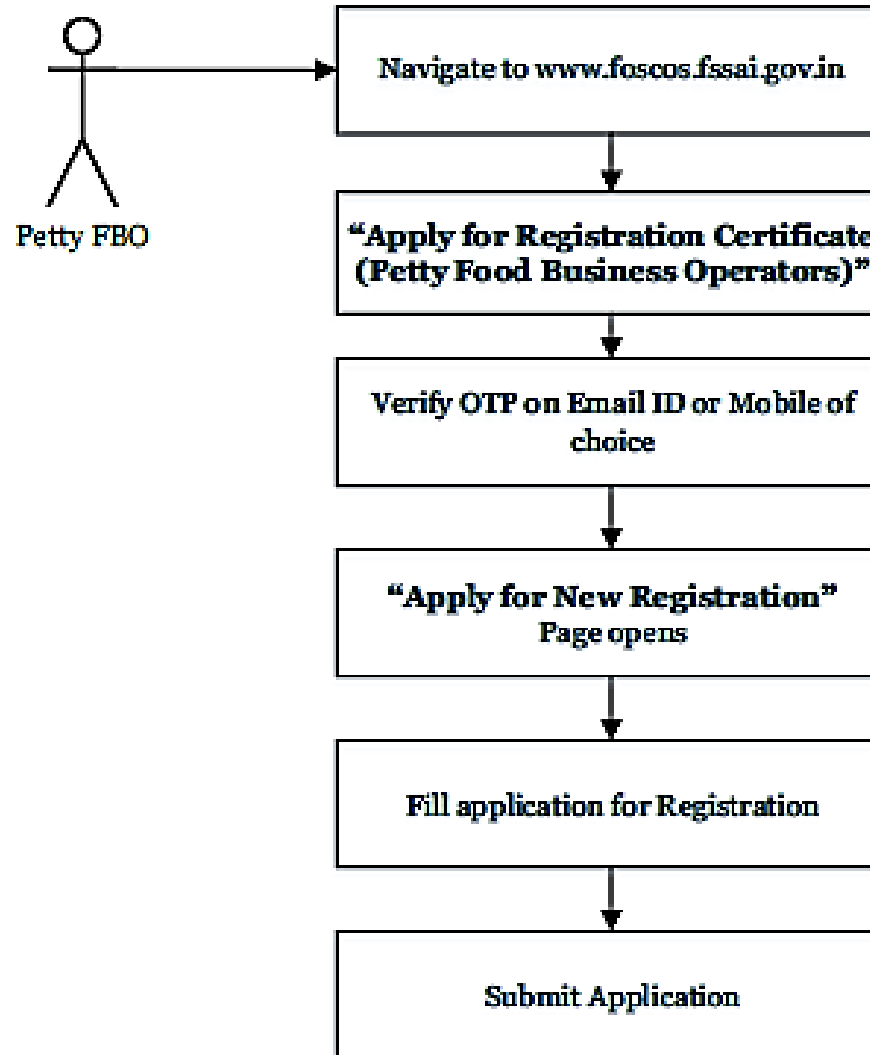
- To create a transparent food safety and verification platform for reducing the time of the Inspection process and action initiated
- To design a state and district wise food safety compliance system.
- Creating a mechanism under FoSCoS for quick response and action under Food Safety Emergencies.
- To ensure that the inspection is free from any deviations

- A well-designed, easy home page with smart search options for checking standardized products and registration eligibility
- Responsive, quick, and advanced portal with the ability to handle maximum traffic.
- A new system for filing annual returns.
- Improved menu list, check box, drop-down menu, and increased processing speed.
- Inspection reports and “know your business” sections for seamless operations.
- Defined segregation of the different sections and sub-sections for better navigation.
- Helpdesk, customer support number, and customer support email address are also available on the portal.
- **Petty FBOs like roadside hawkers and vendors can register their business under FoSCoS**

PROCESS FLOW TO LOG IN ON FOSCOS APPLICATION

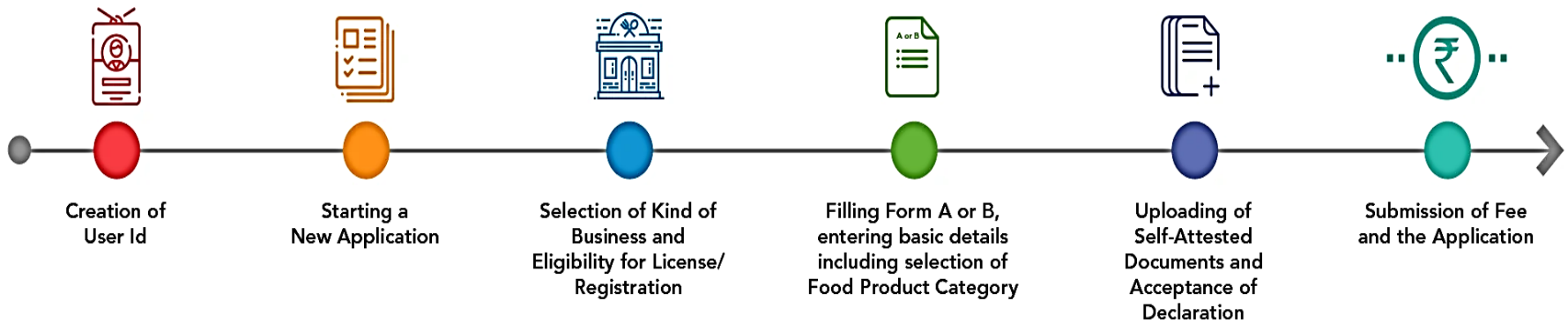


PROCESS FLOW FOR GUEST LOGIN AS PETTY FBO



LICENSE REGISTRATION APPLICATION FLOW IN FOSCOS

License/Registration Application Flow



A 17-Digit application reference number is generated for future reference.

FOSCOS LOGIN PAGE

A+ | A | A-

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

Enter Application Reference No.

Enter Captcha Code

179729



Submit

Introducing

Quick access to your



FOSCOS APPLICATION TRACKING, FAQs AND HELPDESK



FoSCoS

- Ongoing Applications
- Saved Drafts
- Active Licences
- Pending Payments

Application Number	Type	Agency	License Name	Application Status	Submission Date	Action
C/1234567	New	IL	Retail License	Approved/Pending Modified Payment	01-Jan-2017 15-07-19	Make Payment
C/1234568	New	HLR	On-Mode of Registration and Health/Health License	Pending Payment/Action Overdue	01-Jan-2017 15-07-19	View Application

Apply License
Fee: Rs.2000 to 7500 per year

Apply for Registration Certificate (Petty Food Business Operators)
Fee: Rs.100 per year

Modification of License and Registration
Fee: Rs.1000 for License
Rs.100 for Registration

Renewal of License and Registration
Fee: Same as new Lic/Reg

ANNOUNCEMENTS

registration fee will be removed wef 17th August 2020. Applicants are requested to submit receipts of already made payments by 16th August 2020.

- Extension of Grace period till 31th Dec, 2020 for applying for renewal of Licenses/Registration.

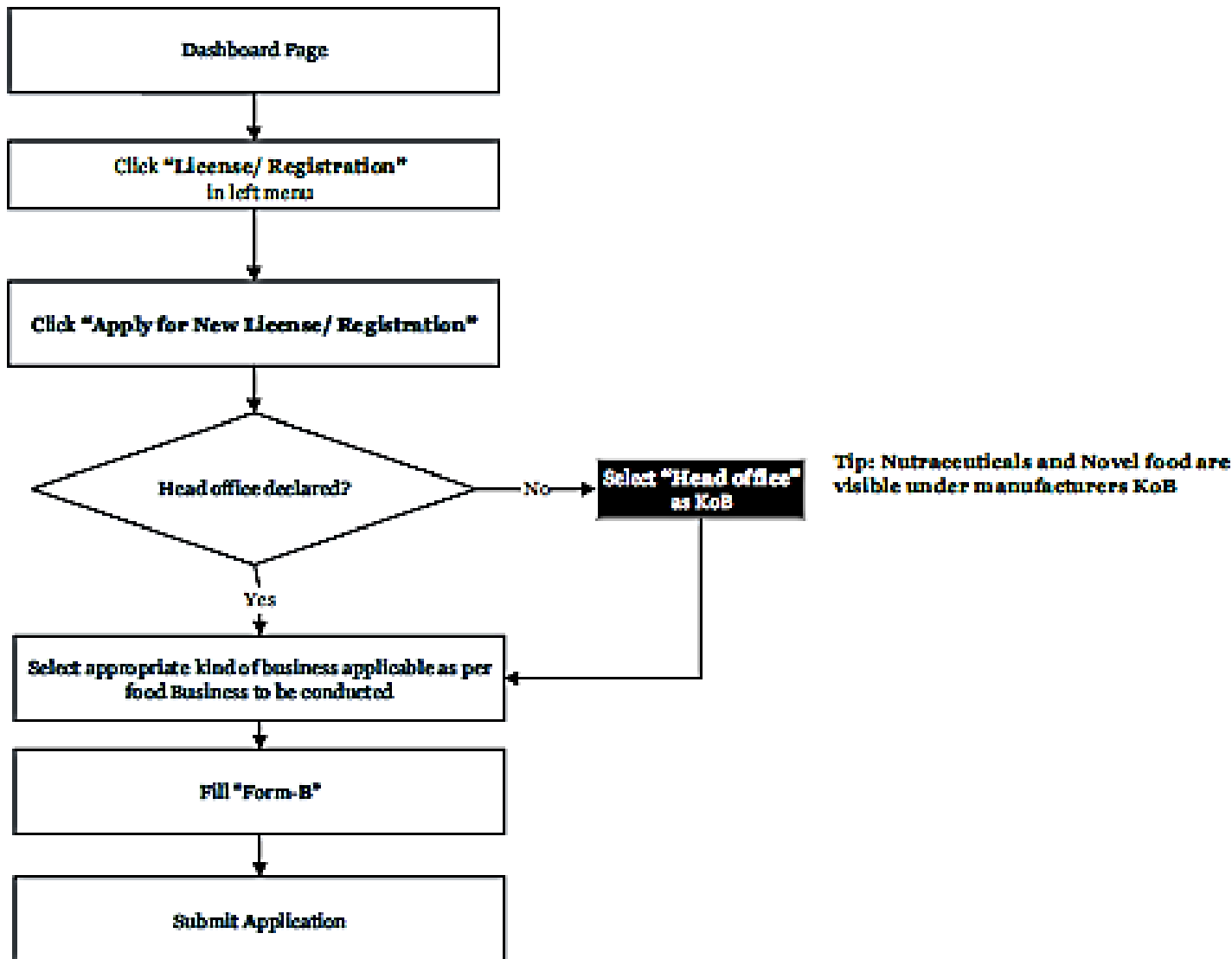
HELP TOPICS/FAQ

Documents Required.
Eligibility Criteria & Fee Structure
User Manuals/Guidance Documents.
FAQs on Licensing/Registration.
Guidance Document for filing of license application for Nutraceuticals/Health Supplements.
Clarification on Relabeller Kind of Business.

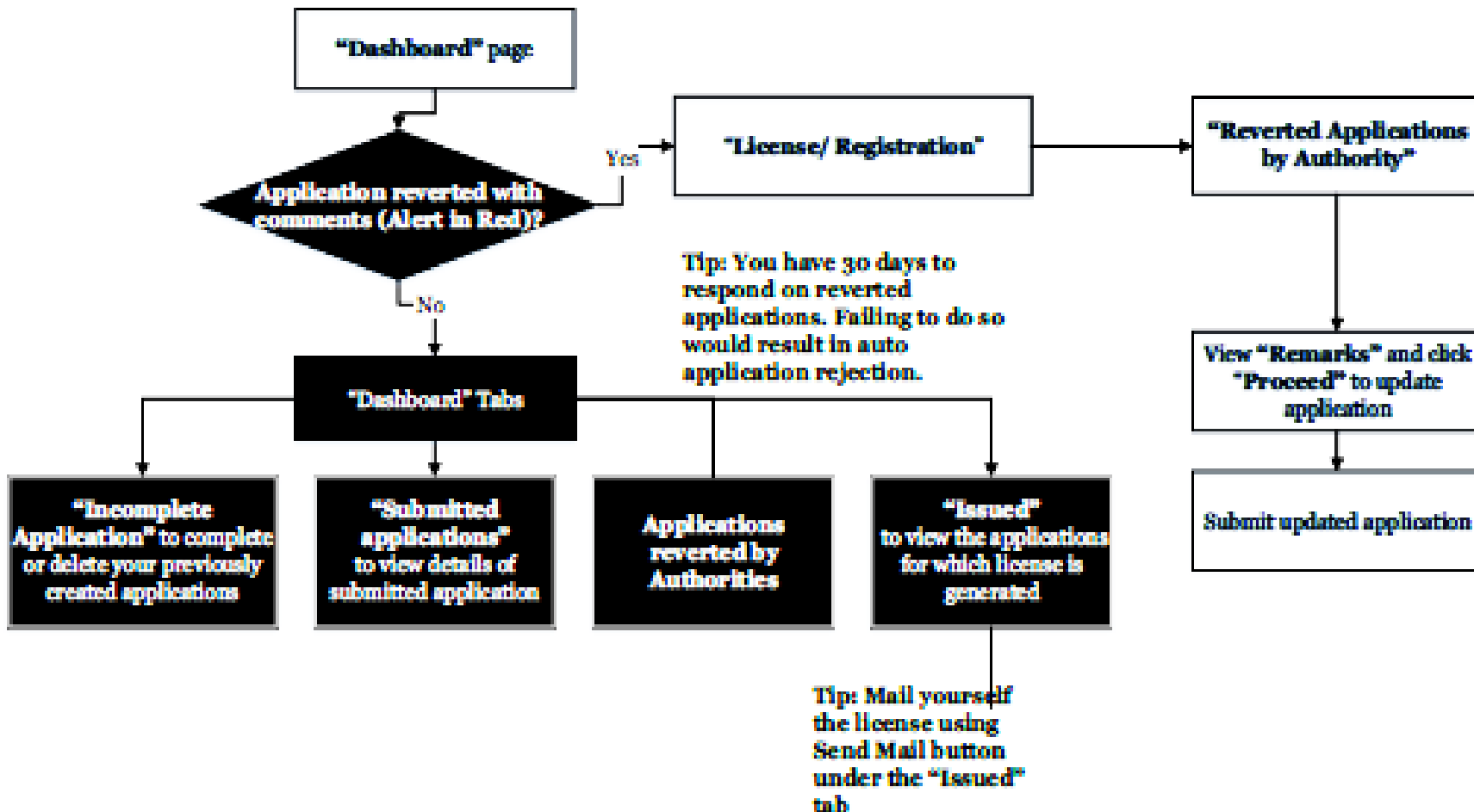
HELPDESK

☎ : 1800112100
🕒 : 07:00 AM to 11:00 PM
@ : helpdesk-foscoss@fssai.gov.in
GRIEVANCE
👤 : State License and Registration
👤 : Central License

PROCESS FLOW CHART TO SUBMIT A NEW APPLICATION (REGISTRATION/ LICENSE)



FBO DASHBOARD FOR APPLICATION FOLLOWUP



FSSAI DEFINITION AND STANDARDS FOR RED CHERRY PEPPER POWDER

- According to the FSSAI standards, Chillies and Capsicum (Lal Mirchi) powder means the powder obtained by grinding clean ripe fruits or pods of *Capsicum annum L* and *Capsicum frutescens L*.
- It shall be free from mould, living and dead insects, insect fragments, rodent contamination.
- The powder shall be dry, free from dirt, extraneous colouring matter, flavouring matter, mineral oil and other harmful substances.
- The chilli powder may contain any edible vegetable oil to a maximum limit of 2.0 percent by weight under a label declaration for the amount and nature of oil used.

FSSAI STANDARDS FOR RED CHERRY PEPPER POWDER

Parameters	Limits
Moisture content	Not more than 11.0 percent by weight
Total ash on dry basis	Not more than 8.0 percent by weight
Ash insoluble in dilute HCl on dry basis	Not more than 1.3 percent by weight
Crude fibre	Not more than 30.0 percent by weight
Non-volatile ether extract on dry basis	Not less than 12.0 percent by weight

MICROBIAL STANDARDS FOR RED CHERRY PEPPER POWDER

Requirement	Standard
Salmonella	Absent in 25 g

FSSAI DEFINITION AND STANDARDS FOR RED CHERRY PEPPER PICKLE

- As per the general definition for pickles in FSSAI, pickles means the preparation made from fruits or vegetables or other edible plant material including mushrooms free from insect damage or fungal infection, singly or in combination preserved in salt, acid, sugar or any combination of the three.
- The pickle may contain onion, garlic, ginger, sugar jaggery, edible vegetable oil, green or red chillies, spices, spice extracts/oil, limejuice, vinegar/ acetic acid, citric acid, dry fruits and nuts.
- It shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation.

FSSAI STANDARDS FOR RED CHERRY PEPPER PICKLE

Type of pickle	Parameters	Limits
Oil pickle	Drained Weight	Not less than 60.0 percent
	Fruit and Vegetable pieces shall be practically remaining submerged in oil	
Vinegar pickle	Drained Weight	Not less than 60.0 percent
	Acidity of vinegar as acetic acid	Not less than 2.0 percent

MICROBIAL STANDARDS FOR RED CHERRY PEPPER PICKLE

Requirement	Standard
Salmonella	Absent in 25 g



For More details Contact:

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