File No. 14(1)2016/Info/Enf/FSSAI
Food Safety and Standards Authority of India
(Regulatory Compliance Division)
FDA Bhawan, Kotla Road, New Delhi – 110002

Dated the 20th April, 2018

Subject: Implementation of Revised Food Safety Inspection Checklist.-reg.

Sir/Madam,

This is in continuation of office order of even no. dated 9th March 2018 regarding implementation of revised food safety inspection checklist. FSSAI has been in receipt of clarifications on the mapping of different Kind of Businesses (KoBs) with these inspection checklists.

2.   The matter has been considered in FSSAI & a statement on mapping of various KoBs with inspection checklist is enclosed. It is advised that this mapping statement may be used by the inspection authority to select the checklist for conducting inspection of a particular KoB. Suitable instructions in this regard may be issued to the concerned licensing/registration authority.

Encls: As Above

Yours sincerely

(Garima Singh)
Director (RCD)
Tel: 011-23220994

To
(i)   Commissioners of Food Safety of all States/UTs.
(ii)   All Central Licensing Authorities

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1.   CITO, FSSAI- for uploading on the FSSAI & FLRS website

MAPPING OF INSPECTION CHECKLIST WITH KIND OF BUSINESS

S. No.	Kind of Business	Inspection checklist
1	**Manufacturer**	
i	Dairy units including milk chilling units equipped to handle or process	Milk processing
ii	Vegetable oil processing units and units producing vegetable oil by the process of solvent extraction and refineries including oil expeller unit	General manufacturing
iii	Slaughtering units	Slaughter house
iv	Meat processing units	Meat processing
v	All food processing units including relabellers and repackers	General manufacturing
vi	Food business operators manufacturing any article of food containing ingredients or substances or using technologies or processes or combination thereof whose safety has not been established through these regulations or which do not have a history of safe use or food containing ingredients which are being introduced for the first time into the country.(They need to apply for product approval at FSSAI(HQ) separately before applying for license)	General manufacturing
2	**Other Businesses**	
i	Storage (Except Controlled Atmosphere and Cold)	Storage
ii	Storage (Cold/ Refrigerated)	Storage
iii	Storage (Controlled Atmosphere + Cold)	Storage
iv	Wholesaler	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
v	Retailer	Retail
vi	Distributor	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
vii	Food Vending Agencies	Retail
viii	Supplier	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
ix	Caterer	Catering
x	Dhaba, Boarding houses serving food , Banquet halls with food catering arrangements, Home Based Canteens/ Dabba Wallas, Permanent/ Temporary stall Holder, Food stalls/ Arrangements in religious gatherings/ fairs etc., Fish/ Meat/ Poultry shop/ seller or any other food vending establishment	Catering
xi	Club/ Canteen	Catering
xii	Hotel	Catering
xiii	Restaurant	Catering

MAPPING OF INSPECTION CHECKLIST WITH KIND OF BUSINESS

xiv	Transporter (having a number of specialised vehicles like insulated refrigerated van/ wagon, milk tankers etc.)	Transport
xv	Marketer	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
xvi	Hawker (Itinerant/ mobile food vendors)	Under development
xvii	Petty retailer of snacks/ tea shops	Retail
3	**Premises at Central Govt. Agencies**	
i	Food Catering/ Canteen Services in Central Govt. Agencies	Catering
ii	Storage (Except Controlled Atmosphere and Cold)	Storage
iii	Storage (Cold/ Refrigerated)	Storage
iv	Storage (Controlled Atmosphere + Cold)	Storage
v	Wholesaler	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
vi	Retailer	Retail
vii	Distributor	Depending on the activity they are performing; the relevant inspection checklist would be applicable (Transport, retail, storage etc.)
4	**Mid- Day meal**	
i	Caterer	Catering
ii	Canteen	Catering

Dated the 9th March, 2018

Subject: Implementation of Revised Food Safety Inspection checklists -reg.

Sir/Madam,

Food Safety & Standards Authority of India (FSSAI) has revised the inspection checklist for facilitating Food Safety Officers to efficiently inspect the Food Businesses. The revised inspection checklists were placed for comments in the 20th CAC meeting held on 22nd August 2017 and was also uploaded on FSSAI's website for comments.
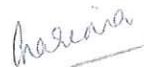
2. The existing inspection checklist is very general in nature and is not specific to the Kind of businesses. The revised inspection checklists are objective in nature, linked with marks with each point and shall be used to identify the level of compliance with each requirement that is set out in the FSS Act, 2006, Rules and Regulations made thereunder. These inspection checklists are based on revised Schedule 4 of Food Safety & Standards (Licensing & Registration of Food Businesses) Regulation, 2011 and have been developed for following Kind of Businesses -

1. General Manufacturing
2. Milk Processing
3. Meat Processing
4. Slaughter house
5. Catering
6. Retail
7. Transport
8. Storage & warehouse

2. You are therefore requested to direct the Designated Officers/Food Safety Officers to adopt and implement these revised inspection checklists in their respective area of jurisdiction.

Encls: As Above

Yours sincerely

(Garima Singh)
Director (RCD)
Tel: 011-23220994

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