

FSSAI reoperationalises Food Safety & Stds Amendment Regulations 2020

16 March, 2020

Since comprehensive revision of licensing and registration norms is likely to take some more time, the Food Safety and Standards Authority of India (FSSAI) has issued a notification regarding re-operationalisation of the Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2020.

The amendment is in force since February 16, 2020.

FSSAI had framed the Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018, to bring about some amendments with respect to licensing and registration of e-commerce businesses involved in food trade, conditions for licensing of restaurants, hygienic and sanitary practices to be followed by all FBOs before applying for licences and so on.

These regulations define set of rules governing the e-commerce business for Food Business Operators and specify other regulatory requirements, which include registration and licensing requirements, supply chain compliance requirements, conditions of licence for restaurant, establishment of small slaughter house, good hygienic and manufacturing practices to be followed by licensed Food Business Operators engaged in catering or food service

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These regulations contain amendments in respect of the following sections:

1.Section-I: Licensing and Registration of e-commerce food business operator.
 2.Section-II: Documents to be enclosed for new application for licence to state/Central licensing authority for restaurant.
 3. Section-III: Conditions of licence for restaurant.
 4. Section-IV: Part-II of Schedule 4 relating to general requirements on hygienic and sanitary

practices to be followed by all food business operators applying for licence. 5.Section-V: Part IV of Schedule 4 relating to establishing a small slaughter house.

6.Section-VI: Part V of Schedule 4 relating to good hygienic and manufacturing practices to be followed by licensed food business operators engaged in catering or food service operations.

These regulations were operationalised with effect from February 15, 2018, and subsequently reoperationalised with effect from August 16, 2018, February 28, 2019, and August 28, 2019.

The country's apex food regulator stated that since the regulations on licensing and registration are under comprehensive revision and likely to take more time, it has been decided to reoperationalise the regulations until the final regulations are out.