

File No. 15(20)2018 /HRAA/RCD/FSSAI
Food Safety and Standards Authority of India
(RCD Division)
FDA Bhawan, Kotla Road, New Delhi – 110002

Dated the 19 Sep, 2018

Subject: Brief record of pre- empanelment meeting held on 18th September 2018 at 12.00 pm at Conference Hall, 5th Floor, FSSAI HQ on the EOI for empanelment of agencies as Hygiene Rating Agencies for inspecting catering establishments for Hygiene Rating and Responsible Place to Eat Schemes

An Expression of Interest (EOI) for empanelment of agencies as Hygiene Rating Agencies for inspecting catering establishments for Hygiene Rating and Responsible Place to Eat Schemes was floated by FSSAI on 05.09.2018 and published on the same day on FSSAI website.

2. As scheduled, the pre-empanelment meeting was held on 18.09.2018 at 12.00 Noon at Conference Hall, 5th Floor, FSSAI HQ. The list of prospective agencies who attended the meeting is placed at **Annex A**.

3. The prospective agencies were given a presentation on Hygiene Rating and Responsible Place to Eat Schemes under Project Serve Safe of FSSAI. They were apprised on the Serve Safe Portal (<https://fssai.gov.in/hygieneRating/home>) of FSSAI as well. The step by step guide for the portal is placed at **Annex B**. Any comments/suggestion on the Serve Safe Portal can be shared at heena.fssai@gmail.com.

4. Further, the points raised by the present prospective agencies and clarifications thereon are given below for the information of all concerned. All the agencies are requested to take note of these clarifications and submit their applications accordingly before the last date:

S. No	Observations	Clarifications
1.	What is the application fee? Is this fee refundable in case of rejection of the agency?	The fee for application is Rs. 5000/- and the fee is non-refundable
2.	We are a training partner under FoSTaC. Can we be a Hygiene rating auditing agency and award ratings to an	Yes, but the agency should not have provided training, guidance, Food Safety Certification or consultancy to and not carried out internal audits of that particular establishment or any



	establishment?	of its parent
3.	Format for Confidentiality agreement	There is no common format for the Confidentiality Agreement. The agency may submit the agreement as per their company policy in their letter head countersigned by an authorized person.
4.	Lot of objections on Audit Duration (at point no. 7 of EOI) was raised. It was suggested by the agencies that the duration should be based on the number of food handlers and area of Catering establishment.	This suggestion was agreed to and the audit duration has been revised. The corrigendum is placed at Annex C .
5.	Audit fee prescribed for conduct of audit (at point no. 8 of EOI).	These rates are indicative, but the agencies can have their own fee structure. But, as these schemes are voluntary, it would be appreciated if the audit fee rates are kept minimum so that more and more FBO's (i.e. catering establishments) participate in these Schemes.

5. This issues with the approval of competent authority.

Yours faithfully,


19.9.18

(Daya Shankar)

Joint Director (RCD)

The list of participants is as follows:

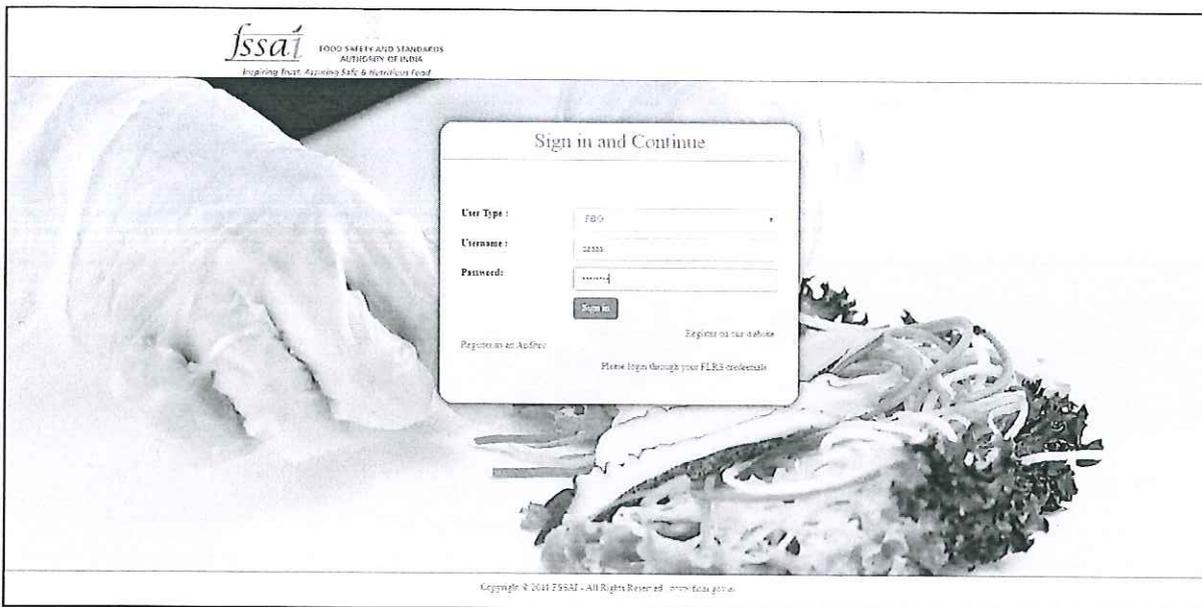
FSSAI

1. CEO, FSSAI
2. Sh. Daya Shankar, JD(RCD)
3. Sh. AK Chanana, CITO
4. Ms. Remya K Kumar, AD(RCD)
5. Ms. Heena Yadav, Consultant (FSMS)
6. Ms. Jyoti Upadhyaya, Senior Manager(IT)

Representatives from Agencies

1. Dr. Umakant Dubey, TUV Intercert Sarr India Private Limited.
2. Sh. Naveen Kumar Dubey, DNV-GL
3. Sh. Rajnish Malik, Bureau Veritas
4. Sh. Aftab Alam, IRCLASS
5. Sh. Amit Dogra, RIR Certification Private Limited
6. Dr. Priyanka Bhardwaj, IEST
7. Sh. Varun Agarwal, EY
8. Sh. Rajnish Chhindra, EY
9. Sh. Ashwin Bhadri, Equinox
10. Sh. Yogendra Pratap, OSS Certification Services Pvt Ltd.
11. Sh. Vikash Kumar, Centre for Public Health and Food Safety.
12. Sh. Karunesh Srivastava, SGS India Pvt Ltd
13. Ms. Aleshaya Gupta, National Collateral Management Services Ltd
14. Ms. Sagarika Barman, Research Institute of Material Sciences Pvt Ltd
15. Dr. Mamatha Mishra, Greentick Foodtech
16. Ms. Lavina Jain, NSF International
17. Ms. Mona Malhotra, NSF International
18. Sh. Abhineet Rana, The Healthy neers, the Healthcare Consultants
19. Sh. Suresh Bamrara, FSATO
20. Sh. Munish Tyagi, Excel Food Safety Consultants
21. Ms. Mamta Prajapati, Excel Food Safety Consultants
22. Sh. Sudhir Soni, TUV India
23. Sh. Ramesh Agarwal, NXG Food Safety Works
24. Sh Dhirag Shrivastava, Azad Agro Enterprise

FBO login and Flow



Step 1: User can login from the menu provided on the website.

After login (FLRS ID & PWD) the user sees the dashboard in this format



Step 2: Click on Self Inspection process

ABOUT US

The Food Safety and Standards Authority of India has been established under the Food Safety and Standards Act, 2006

It is statutory body for laying down science based standards for articles of food and regulating manufacturing, processing, distribution, sale and import.

CONTACT INFO

FDA Bhawan, Near Bal Bhawan, Opp Mata Sundri College, Kirti Marg, New Delhi, Delhi 110002

011 2323 6975 / 1800112100

Email: services@fssai.gov.in

Location

Step 3: Select hygiene rating for completion of the self assessment of the respective FBO

Restaurants List for Hygiene

Show 10 entries

Select	Licence No	Name	State	City	Address
<input type="checkbox"/>	10615010000065	Golden India Expotrade Pvt. Ltd.	Haryana	Karnal	Savemax, Sector-7, Nirmal Kutiya Chowk, G.T. Karnal Road, National Highway No.1, Karnal
<input type="checkbox"/>	10615020000090	SAVEMAX WHOLESALE CLUB PRIVATE LIMITED	Haryana	Sonipat	SAVEMAX, PARKER MALL, NH-1 SECTOR-62, G.T.ROAD, KUNDLI, SONIPAT, HARYANA-131028
<input type="checkbox"/>	12715052000272	SAVEMAX WHOLESALE CLUB PRIVATE LIMITED	Uttar Pradesh	Ghaziabad	SAVEMAX, EROS MARKET PLACE, SHAKTI KHAND II/2, INDIRAPURAM, GHAZIABAD, U.P. 201010

Showing 1 to 3 of 3 entries

Note: Please select at least one Restaurant to process inspection.

SUBMIT

Step 4: Select the restaurant for inspection from the list of such businesses displayed on the FBO's login

Restaurants List for Hygiene

Show 10 entries

Select	Licence No	Name	State	City	Address
<input type="checkbox"/>	10815010000086	Golden India Expotrade Pvt. Ltd.	Haryana	Karnal	Savemax, Sector-7, Nirmal Kutiya Chowk, G.T. Karnal Road, National Highway No.1, Karnal
<input type="checkbox"/>	10815020000060	SAVEMAX WHOLESALE CLUB PRIVATE LIMITED	Haryana	Sonipat	SAVEMAX, PARKER MALL, NH-1, SECTOR-62, G.T.ROAD, KUNDLI, SONIPAT, HARYANA-131028
<input checked="" type="checkbox"/>	12715052000272	SAVEMAX WHOLESALE CLUB PRIVATE LIMITED	Uttar Pradesh	Ghaziabad	SAVEMAX, EROS MARKET PLACE, SHAKTI KHAND II/2, INDIRAPURAM, GHAZIABAD, U.P. 201010

Showing 1 to 3 of 3 entries

Note: Please select at least one Restaurant to process inspection.

SUBMIT

Step 5: The checklist will display in case of selection of the hygiene rating option.

FBO has option to edit

i. The name of restaurant can be edited.

ii. Comments as explanation for the unchecked items can be placed in the dedicated comments section.

SEIVE SAFE
Safe & Nutritious Food in Catering

DASHBOARD SERVE SAFE HYGIENE RATINGS RESPONSIBLE PLACE TO EAT MEDIA EVENTS LOGOUT HB VAIBHAV SINGHAL

Hygiene Rating Checklist

SAVEMAX WHOLESALE CLUB PRIVATE LIMITED SHAZIABAD

Food Business premises Name (on Certificate) Savemax Wholesale Club Pvt. Ltd.

S.No.	Checklist item	Yes	No
1	Food establishment has an updated FSSAI license and is displayed at a prominent location	<input checked="" type="radio"/>	<input type="radio"/>
2	I have a trained Food Safety Supervisor over 25 food handlers	<input checked="" type="radio"/>	<input type="radio"/>
I Design & facilities of my premise			
3	Provides adequate working space, permit maintenance & cleaning to prevent the entry of dirt, dust & pests	<input checked="" type="radio"/>	<input type="radio"/>
4	The internal structure & fittings are made of non-toxic and impermeable material	<input checked="" type="radio"/>	<input type="radio"/>
5	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles	<input checked="" type="radio"/>	<input type="radio"/>
6	Floors are non-absorbent, non-slippery & sloped appropriately	<input checked="" type="radio"/>	<input type="radio"/>
7	Windows are kept closed & fitted with insect proof screen when opening to external environment	<input checked="" type="radio"/>	<input type="radio"/>
8	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests	<input checked="" type="radio"/>	<input type="radio"/>
9*	Potable water (meeting standards of IS 10500 & tested semi-annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface	<input checked="" type="radio"/>	<input type="radio"/>
10	Equipment and containers are made of non-toxic, impervious, non-corrosive material which is easy to clean & disinfect	<input checked="" type="radio"/>	<input type="radio"/>

39 Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests

40 Food waste and other refuse are removed periodically from food handling areas to avoid accumulation

IV Personal Hygiene of Food Handlers

41 All food handlers go for annual medical examination & inoculation against the enteric group of diseases as per recommended schedule of this vaccine is done. Records are maintained

42 No person suffering from a disease or illness or with open wounds or burn is involved in handling of food or materials which come in contact with food

43* Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spilling etc.)

44 Food handlers are equipped with suitable aprons, gloves, headgear, etc., wherever necessary

V Training & records keeping

45 Internal / External audit of the system is done periodically. Records are maintained

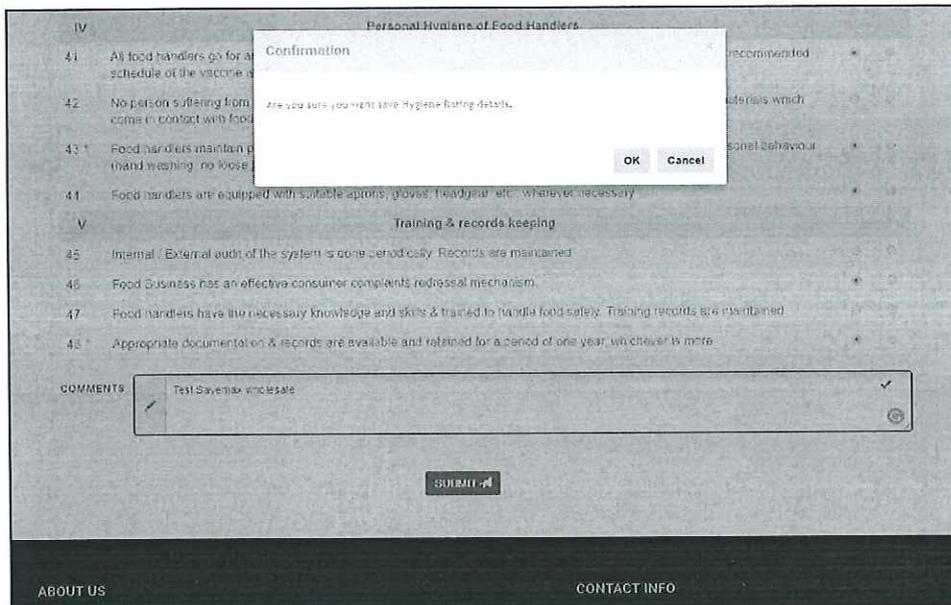
46 Food Business has an effective consumer complaints redressal mechanism

47 Food handlers have the necessary knowledge and skills & trained to handle food safely. Training records are maintained

48* Appropriate documentation & records are available and retained for a period of one year, whichever is more

COMMENTS Test Comments - Savemax

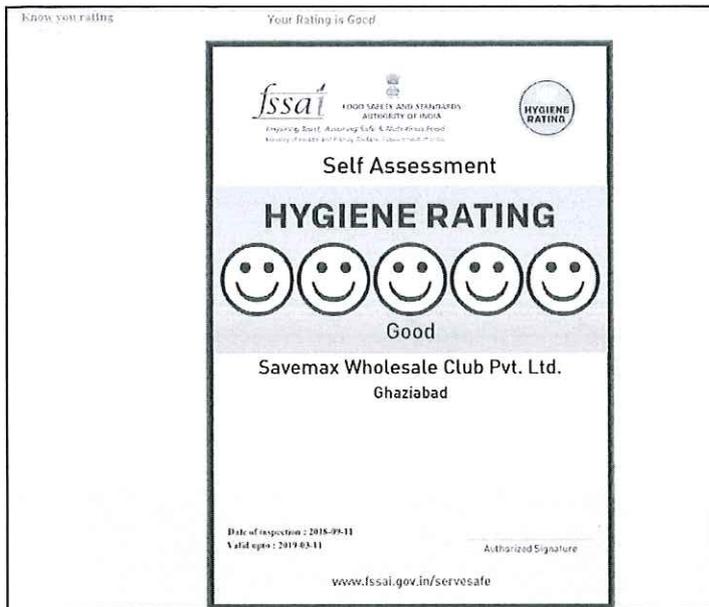
SUBMIT



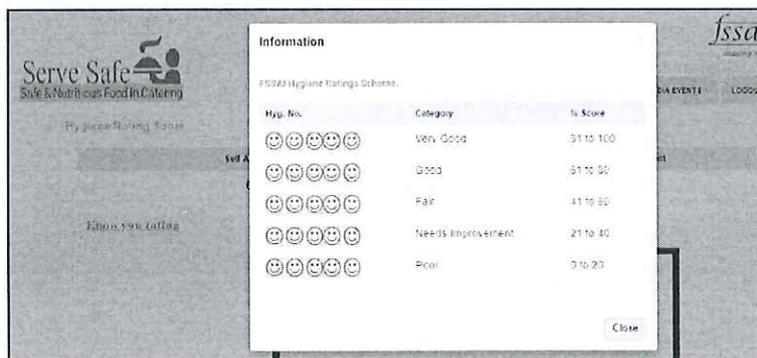
Once the checklist is complete, on submission the FBO will be asked to confirm all parameters, because once they are frozen they cannot be changed immediately.



On submission of the ratings there will be a display of the certificate, which is not downloadable at this point as it is a self assessment currently. But the user can keep a snapshot of the same.



The user can also click on the know your rating column in order to understand the ratings better.



Step 6 : User can track the license using the type of rating as well as license number



Step 7: Once self assessment is complete from FBO's end, but **DO/FSO assignment** has not been done then, the status of the hygiene rating will display as **"Pending"** when you Track the license status via the FBO Dashboard.

Serve Safe
Safe & Nutritious Food in Catering

fssa
FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Creating Trust, Inspiring Safe & Healthy Food

DASHBOARD SERVE SAFE HYGIENE RATINGS RESPONSIBLE PLACE TO EAT MEDIA EVENTS LOGOUT HI TANUJ JOSHI

Track License Status

Certificate Type: Hygiene License Number: License Number

Search

Applied License List

Show 10 entries Search:

License No	Name	Address	State	City	Type	Current Status
12715052000272	Savemax Wholesale Club Pvt. Ltd.	SAVEMAX EROS MARKET PLACE SHAKTI KHAND II/2 INDIRAPURAM, GHAZIABAD, U.P. 201010	Uttar Pradesh	Ghaziabad	Hygiene	PENDING

Showing 1 to 1 of 1 entries Previous Next

ABOUT US CONTACT INFO

The Food Safety and Standards Authority of India has 9 FDA Bhawan, Near Bal Bhawan, Opp Mata Sundri College, Kirti Marg, New Delhi, India 110007

Any changes done in the name of the FBO gets displayed here. For example if the name of the restaurant was changed to "Savemax Wholesale Club Pvt.Ltd." this should be displayed in the name column.

Step 8: If the self assessment procedure is already complete and the flow has moved to the FSO / DO assessment, this will be seen in the Assigned status in "Track License Status"

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DASHBOARD SERVE SAFE HYGIENE RATINGS RESPONSIBLE PLACE TO EAT MEDIA EVENTS LOGOUT HI TANUJ JOSHI

Name: TANUJ JOSHI Contact: jtanuj@gmail.com , 9711114956

SELF INSPECTION PROCESS process for self inspection

DOWNLOAD CERTIFICATE download verified certificate

TRACK LICENSE STATUS track your license status

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DASHBOARD SERVE SAFE HYGIENE RATINGS RESPONSIBLE PLACE TO EAT MEDIA EVENTS LOGOUT HI TANUJ JOSHI

Track License Status

Certificate Type: Hygiene License Number: License Number

Search

Applied License List

Show 10 entries Search:

License No	Name	Address	State	City	Type	Current Status
12714052000044	Domless CP (EROS MARKET PLACE GROUND FLOOR SHAKTI KHAND II INDIAPURAM	Uttar Pradesh	Ghaziabad	Hygiene	ASSIGNED

Showing 1 to 1 of 1 entries Previous Next

Step 9 : Once both the inspections are done i.e. the self inspection is done and FSO/DO/Auditor assessment is complete then we need FBO can download the certificate and the status for the inspection will display as inspected in his/her list.

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Empowering India, Assuring Safe & Nutritious Food

DASHBOARD | SERVE SAFE | HYGIENE RATINGS | RESPONSIBLE PLACE TO EAT | MEDIA EVENTS | LOGOUT | HI DINESH KUMAR

Track License Status

Certificate Type: License Number:

Applied License List

Show 10 entries Search:

License No	Name	Address	State	City	Type	Current Status
12714052000337	DINESH KUMAR S/O SH.ROSHAN LAL GUPTA, 8/611, ADARSH NAGAR, MODINAGAR, GHAZIABAD, GHAZIABAD	M/s MARWADI SWAD, VILL-MANOTA, NEAR GANG NAHER, GT ROAD MURADNAGAR, GZB	Uttar Pradesh	Ghaziabad	Hygiene	INSPECTED

Showing 1 to 1 of 1 entries Previous Next

The certificates become downloadable once they are verified by the FSO/DO. The final assessments are done at FSO/DO only, as assigned.

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Empowering India, Assuring Safe & Nutritious Food

DASHBOARD | SERVE SAFE | HYGIENE RATINGS | RESPONSIBLE PLACE TO EAT | MEDIA EVENTS | LOGOUT | HI DINESH KUMAR

Verified Certificate Input Filter

Certificate Type: License Number:

Verified Certificate List

Show 10 entries Search:

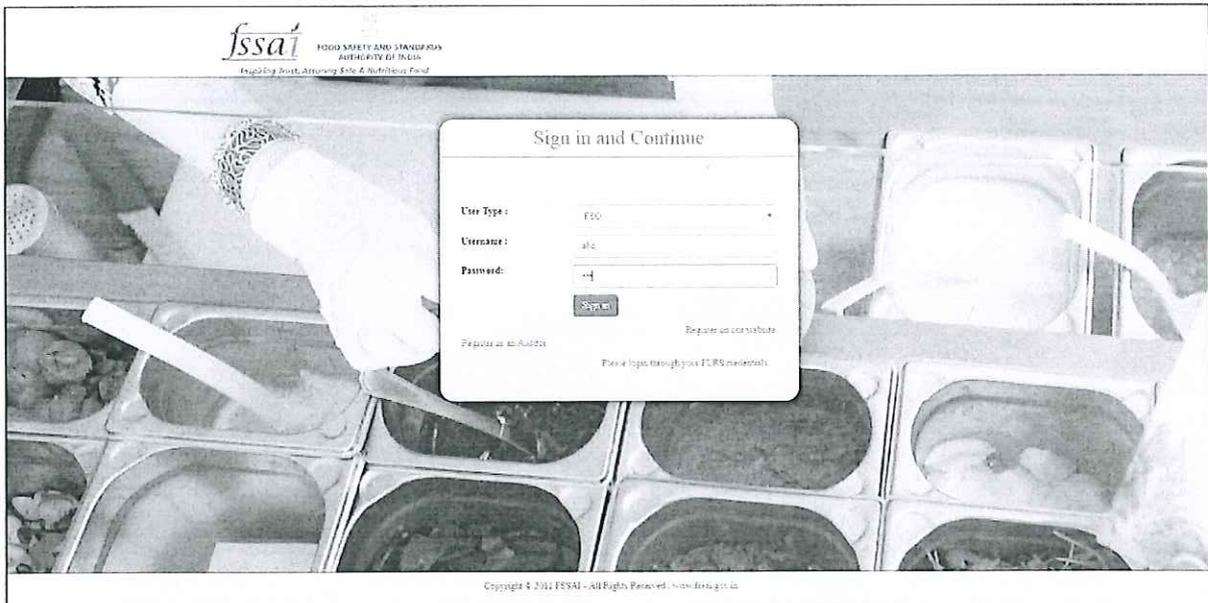
License No	Name	Address	State	City	Type	Download
12714052000337	DINESH KUMAR S/O SH.ROSHAN LAL GUPTA, Restaurant and catering services	M/s MARWADI SWAD, VILL-MANOTA, NEAR GANG NAHER, GT ROAD MURADNAGAR, GZB	Uttar Pradesh	Ghaziabad	Hygiene	Download

Showing 1 to 1 of 1 entries Previous Next

FSO login and flow

Step 1 : User can login from the menu provided on the website on the Right hand corner.

After login (via FLRS ID & PWD) the user sees the dashboard in this format



Step 2 : Dashboard gets displayed; user can access the dashboard to check

- i. Assign inspection to self
- ii. Track all the Pending inspections
- iii. Look at the Completed inspections

Step 3: Assign Inspection

FSO will get the option of selecting the FBO from the list of all the FBO's that have completed the self inspection.

He/She can select the FBO they want to assign you can tick the option provided and then provide a date to schedule the license.




DASHBOARD SERVE SAFE - HYGIENE RATINGS - RESPONSIBLE PLACE TO EAT - MEDIA EVENTS - LOGOUT HIMISS SHRADDHA GUPTA

Applied License List By FSO

Show 10 entries Search:

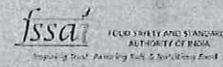
Select	License	Name	City	Address	Type	Score	Schedule
<input type="checkbox"/>	12715052000272	Savemax Wholesale Club Pvt. Ltd.	Uttar Pradesh, Ghaziabad	SAVEMAX,EROS MARKET PLACE,, SHAKTI KHAND II/2,INDIRAPURAM,GHAZIABAD,U.P 201010.	Hygiene	Good	dd-mm-yyyy

Showing 1 to 1 of 1 entries

Note : Please select at least Restaurant to Assign for Inspection

Previous 1 Next

SUBMIT

DASHBOARD SERVE SAFE - HYGIENE RATINGS - RESPONSIBLE PLACE TO EAT - MEDIA EVENTS - LOGOUT HIMISS SHRADDHA GUPTA

Confirm

Are You sure you want to schedule selected inspection ?

OK Close

Applied License List By FSO

Show 10 entries Search:

Select	License	Name	City	Address	Type	Score	Schedule
<input checked="" type="checkbox"/>	12715052000272	Savemax Wholesale Club Pvt. Ltd.	Uttar Pradesh, Ghaziabad	SAVEMAX,EROS MARKET PLACE,, SHAKTI KHAND II/2,INDIRAPURAM,GHAZIABAD,U.P 201010.	Hygiene	Good	11-09-2018

Showing 1 to 1 of 1 entries

Note : Please select at least Restaurant to Assign for Inspection

Previous 1 Next

SUBMIT



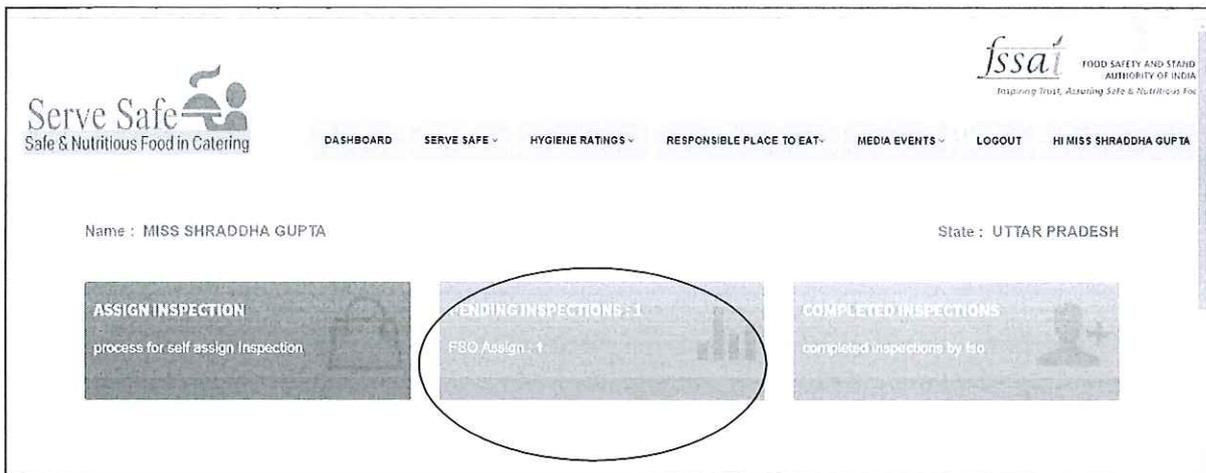

DASHBOARD SERVE SAFE - HYGIENE RATINGS - RESPONSIBLE PLACE TO EAT - MEDIA EVENTS - LOGOUT HIMISS SHRADDHA GUPTA

You have successfully schedule license(s).

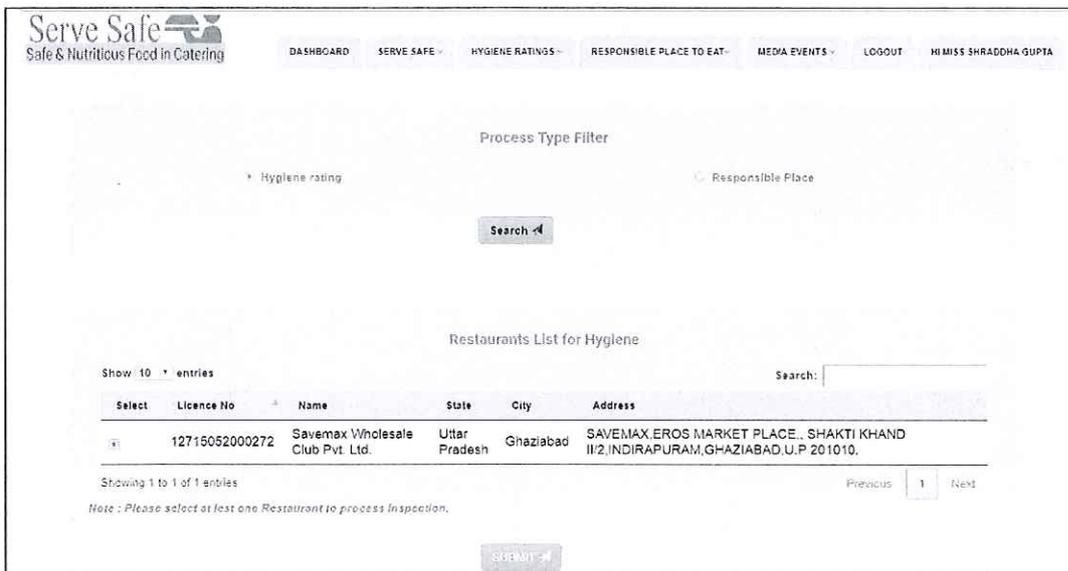
[Click to go Dashboard](#)

Step 4: Pending Inspection

As soon as the inspection is assigned to self by the FSO. We can see the inspection in the Pending inspection list,"FSO assign: 1"



On clicking the link on the dashboard, the user can access the list of pending inspections and select the currently assigned inspection.



Step 5 : The user can edit the name of the Premise of the FBO as well as provide comments along with the checklist. These are editable and input can be taken from the user in text format.

Hygiene Rating Checklist

SAVEMAX WHOLESALE CLUB PVT. LTD. GHAZIABAD

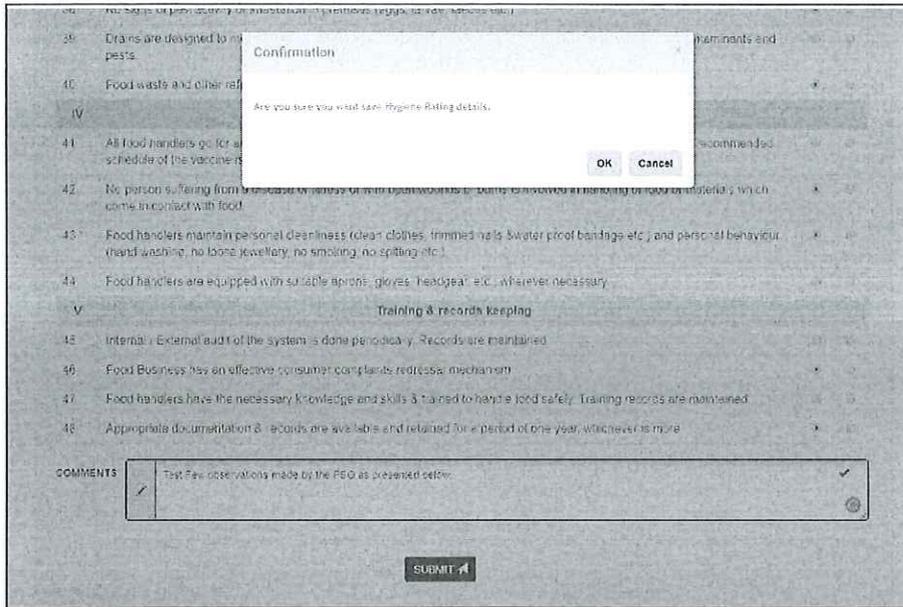
Food Business premises Name (on Certificate)

S.No.	Checklist item	Yes	No
1	Food establishment has an up-to-date FSSAI license and is displayed at a prominent location	<input type="checkbox"/>	<input type="checkbox"/>
2	I have a trained Food Safety Supervisor over 25 food handlers	<input type="checkbox"/>	<input type="checkbox"/>
I Design & facilities of my premise			
3	Provides adequate working space, permit maintenance & cleaning to prevent the entry of dirt, dust & pests	<input type="checkbox"/>	<input type="checkbox"/>
4	The internal structure & fittings are made of non-toxic and impermeable material	<input type="checkbox"/>	<input type="checkbox"/>
5	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles	<input type="checkbox"/>	<input type="checkbox"/>
6	Floors are non-absorbent, non-slippery & sloped appropriately	<input type="checkbox"/>	<input type="checkbox"/>
7	Windows are kept closed & fitted with insect proof screen when opening to external environment	<input type="checkbox"/>	<input type="checkbox"/>
8	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests	<input type="checkbox"/>	<input type="checkbox"/>

38	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles	<input type="checkbox"/>	<input type="checkbox"/>
39	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests	<input type="checkbox"/>	<input type="checkbox"/>
40	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation	<input type="checkbox"/>	<input type="checkbox"/>
IV Personal Hygiene of Food Handlers			
41	All food handlers go for annual medical examination & inoculation against the enteric group of diseases as per recommended schedule of the vaccine is done. Records are maintained	<input type="checkbox"/>	<input type="checkbox"/>
42	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or material which come in contact with food	<input type="checkbox"/>	<input type="checkbox"/>
43	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewelry, no smoking, no spitting etc.)	<input type="checkbox"/>	<input type="checkbox"/>
44	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary	<input type="checkbox"/>	<input type="checkbox"/>
V Training & records keeping			
45	Internal / External audits of the system is done periodically. Records are maintained	<input type="checkbox"/>	<input type="checkbox"/>
46	Food Business has an effective consumer complaints redressal mechanism	<input type="checkbox"/>	<input type="checkbox"/>
47	Food handlers have the necessary knowledge and skills & trained to handle food safely. Training records are maintained	<input type="checkbox"/>	<input type="checkbox"/>
48	Appropriate documentation & records are available and retained for a period of one year, whichever is more	<input type="checkbox"/>	<input type="checkbox"/>

COMMENTS

SUBMIT



The modified FBO name reflects on the final certificate and this would be present in the user login as well.





PDF

HygieneRating_11-09-2018.pdf

Step 6 : Once the inspection is complete the list of inspections done can be displayed in the completed inspection section

This section holds all the details of the inspection, displaying their license number, updated name of FBO, Address, State, City, Type of rating (Hygiene/Responsible place to eat), Status of the rating (Poor, fair, Needs improvement, Good, very good)

Completed Inspection Input Filter

License Type:
 License Number:
 From Date:
 To Date:

Inspection Completed List

Show 10 entries

License No	Name	Address	State	City	Type	Status
12716052000505	Bhatura Bite Sahibabad	A-1,C-5, Saurabh Apartments-3, Shalimar Garden Extension-2, Sahibabad, Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Very Good
12714052000022	Dominos CP	FOOD COURT II FLOOR PACIFIC MALL, PLOT NO-1 SIDE IV SAHIBABAD, GHAZIABAD	Uttar Pradesh	Ghaziabad	Hygiene	Good
12714052001107	hawa mahal	SHOP NO. B-3, GROUND FLOOR, PLOT NO. 21 AND 22 R.K. TOWER, SEC. IV, VAISHALI	Uttar Pradesh	Ghaziabad	Hygiene	Very Good
12714052000968	M's Pizza Hut	FC-13-14, 11nd Floor Euro Park Mall, Plot No-39 Site 4, NH-24 Link Road, Sahibabad Gzb	Uttar Pradesh	Ghaziabad	Hygiene	Fair
12715052000272	Savemax Wholesale Club	SAVEMAX EROS MARKET PLACE, SHAKTI KHAND II/2 IND.RAPJRAMI, GHAZIABAD U.P. 201010	Uttar Pradesh	Ghaziabad	Hygiene	Good
12716052000512	Test Clip Kitchen	14-38, Sec-14, Raj Nagar, Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Needs improvement
12715052000652	Test veggie	339-A, Sec-4, Vaishali, Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Fair

Showing 1 to 7 of 7 entries

User can search the FBO by means of license number, in order to select the specific FBO for looking at their status.

Completed Inspection Input Filter

License Type: License Number:
 From Date: To Date:

Inspection Completed List

Show 10 entries Search:

Licence No	Name	Address	State	City	Type	Status
12715052000272	Savemax Wholesale Club	SAVEMAX.EROS MARKET PLACE.. SHAKTI KHAND II/2,INDIRAPURAM,GHAZIABAD,U.P 201010.	Uttar Pradesh	Ghaziabad	Hygiene	Good

Showing 1 to 1 of 1 entries Previous Next

User can sort the completed and pending inspections by start date and end date

Completed Inspection Input Filter

License Type: License Number:
 From Date: To Date:

Inspection Completed List

Show 10 entries Search:

Licence No	Name	Address	State	City	Type	Status
12718052000505	Bhatura Bife Sahibabad	A-1/C-5, Saurabh Apartments-3, Shalimar Garden Extension-2, Sahibabad, Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Very Good
12714052001107	hawa mahal	SHOP NO. B-3, GROUND FLOOR, PLOT NO. 21 AND 22, R K TOWER, SEC. IV, VAISHALI	Uttar Pradesh	Ghaziabad	Hygiene	Very Good
12714052000668	M's Pizza Hut	FC-13-14 IInd Floor Euro Park Mall, Plot No-39 Site 4, NH-24, Link Road, Sahibabad Gzb	Uttar Pradesh	Ghaziabad	Hygiene	Fair
12716052000512	Test Clip Kitchen	14/38, Sec-14, Raj Nagar Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Needs Improvement
12715052000652	Test veggie	339-A, Sec-4, Vaishali, Ghaziabad	Uttar Pradesh	Ghaziabad	Hygiene	Fair

Showing 1 to 5 of 5 entries Previous Next

Step 7 : FSO can actually review the ratings given and keep a record of the same at his end as well.

He/ She can click on the type of rating to open a pop up of the verified checklist with actual ratings provided by the FSO in details.

12715052000272	Savemax Wholesale Club	SAVEMAX.EROS MARKET PLACE., SHAKTI KHAND II/2,INDIRAPURAM,GHAZIABAD,U.P 201010	Uttar Pradesh	Ghaziabad	Hygiene	<u>Good</u>
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Verified CheckList Details

COMMENTS: Test Few observations made by the FSO as presented below.

S.No.	Checklist item	Answer	Marks
1	Food establishment has an updated FSSAI license and is displayed at a prominent location	Yes	2
2	I have a trained Food Safety Supervisor over 25 food handlers	Yes	2
I Design & facilities of my premise			
3	Provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests	Yes	2
4	The internal structure & fittings are made of non-toxic and impermeable material	Not Attempt	2
5	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles	Yes	2
6	Floors are non-absorbent, non-slippery & sloped appropriately	Not Attempt	0
7	Windows are kept closed & fitted with insect proof screen when opening to external environment	Yes	2
8	Doors are smooth and non-absorbent. Suitable precautions have been taken against entry of pests	Not	0

This checklist also holds the comments from the FSO while providing the assessment. It displays the actual responses along with the marks gained for the specific response as well.

Verified CheckList Details

40	capture contaminants and pests	Attempt	
	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation	Yes	2
IV Personal Hygiene of Food Handlers			
41	All food handlers go for annual medical examination & inoculation against the enteric group of diseases as per recommended schedule of the vaccine is done. Records are maintained	Not Attempt	0
42	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food	Yes	2
43	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)	Yes	4
44	Food handlers are equipped with suitable aprons, gloves, headgear, etc. wherever necessary	Not Attempt	0
V Training & records keeping			
45	Internal / External audit of the system is done periodically. Records are maintained	Not Attempt	0
46	Food Business has an effective consumer complaints redressal mechanism	Yes	2
47	Food handlers have the necessary knowledge and skills & trained to handle food safely. Training records are maintained	Not Attempt	0
48	Appropriate documentation & records are available and retained for a period of one year, whichever is more	Yes	4

1275052000272 Savemax Wholesale Club
 1275052000272 SAVEMAX ERCS MARKET PLACE, SHAKTI KHAND II, JINDIRAPURAM, GHAZIABAD, U.P. 201010
 Uttar Pradesh Ghaziabad Hygiene Good

Step 8 : Search the verification done status by searching by state and city

Serve Safe Safe & Nutritious Food in Catering

fssai FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
 Inspiring Trust, Assuring Safe & Nutritious Food

SERVE SAFE - HYGIENE RATINGS - RESPONSIBLE PLACE TO EAT - MEDIA EVENTS - LOGIN SIGN IN

Search favourite Restaurant

State: City:

SUBMIT

Restaurants Rating

Show 10 entries

Search:

Serial No.	Restaurant Name	State	District	SCORE	Rating
2	Bnatura Bite Saraleabad	Uttar Pradesh	Ghaziabad	Very Good	😊😊😊😊😊😊
8	Dominos CP	Uttar Pradesh	Ghaziabad	Good	😊😊😊😊😊😊
5	HANDI RESTAURANT GHAZIABAD - CHNAGE NAME	Uttar Pradesh	Ghaziabad	Very Good	😊😊😊😊😊😊
7	hawa mahal	Uttar Pradesh	Ghaziabad	Very Good	😊😊😊😊😊😊
3	M/s I.P. Constructions Pvt. Ltd.	Uttar Pradesh	Ghaziabad	Good	😊😊😊😊😊😊
1	M/s Pizza Hut	Uttar Pradesh	Ghaziabad	Fair	😊😊😊😊😊😊
9	Savemex Wholesale Club	Uttar Pradesh	Ghaziabad	Good	😊😊😊😊😊😊
6	Test Clip Kitchen	Uttar Pradesh	Ghaziabad	Needs Improvement	😊😊😊😊😊😊
4	Test veggie	Uttar Pradesh	Ghaziabad	Fair	😊😊😊😊😊😊

Showing 1 to 9 of 9 entries

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Annex C

Corrigendum on the EOI
for empanelment of agencies as Hygiene Rating Agencies for inspecting catering establishments for Hygiene Rating and Responsible Place to Eat Schemes
published on 05.09.2018

For Para 7 at page no. 6

7. Audit Duration:

7.1 The audit duration prescribed for Catering/QSR/ Restaurants etc based on the number of food handlers is as follows:

<i>Food handlers</i>	<i>Man-days (including reporting time)</i>
<50	0.5
<100	1
>100	1.5

Please read as below

7. Audit Duration:

7.1 The new Audit duration based on area and the number of food handlers prescribed for catering establishments/ QSR/ Restaurants is as follows:

<i>No. of Food Handlers</i>	<i>Area</i>	<i>Man-days(including reporting time)</i>
<30	Upto 500 sq. feet	0.5
31- 80	501-1000 sq.feet	1.0
>80	Above 1000 sq.feet	1.5

7.2 No. of food handlers or Area, whichever is less will be considered in calculating the Man-Days.