

*Internship Report*

*On*

***THE REGULATORY WORK ON SECTION 22- PRODUCT LABEL***

*And*

***THE CAPACITY BUILDING MEASURES TAKEN BY FSSAI AND THE  
RECCOMENDATIONFOR FUTURE IMPLEMENTATION***

*Submitted to*

*Food Safety and Standard Authority of India,*

*Southern Regional Office,*

*Chennai.*



*Submitted by*

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**FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA**

*Inspiring Trust, Assuring Safe & Nutritious Food*

### **CERTIFICATE**

This is to certify that Ms. Prethika has submitted the report work on **The Regulatory Work On Section 22 Product Label And The Capacity Building Measures Taken By Fssai and The Recommendation For Future Implementation at Food Safety and Standard Authority of India, Southern regional office Chennai From 01-05-2019 To 30-06-2019** is a record of student's own work under supervision and guidance of the undersigned.

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## **LIST OF CONTENT**

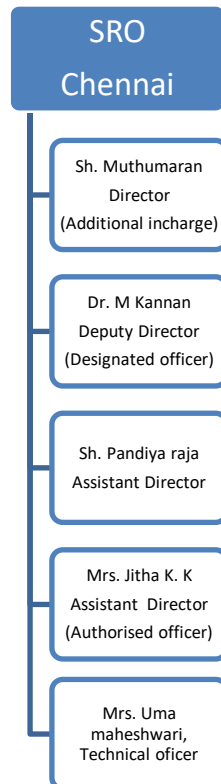
<b>CHAPTER</b>	<b>CONTENT</b>	<b>PAGE NO</b>
1	Introduction	01
2	Organisation Structure	01
3	Food Safety and Standard Act, 2006	02
4	Food Safety and Standard Rule, 2006	11
5	Food safety and standard Regulation	13
6	Food safety and standard (Licensing and registration of all business) Regulation, 2011	14
7	Schedule IV- Section 31 of the Act	19
8	Scrutiny on Product label with respect to Section 22	27
9	Food Safety and Standard (Import) Regulation	30
10	Inspection Report on Imports	34
11	Capacity Building Measures Taken By FSSAI and The Recommendation For Future Implementation	34

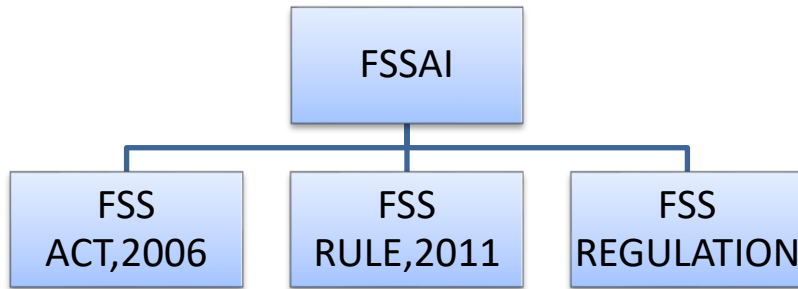
## 1. INTRODUCTION

**Food Safety and Standards Authority of India (FSSAI)** is an autonomous body established under the Ministry of Health & Family Welfare, Government of India. The FSSAI has been established under the Food Safety and Standards Act, 2006 which is a consolidating statute related to food safety and regulation in India. FSSAI is responsible for protecting and promoting public health through the regulation and supervision of food safety.

The FSSAI has its headquarters at New Delhi. The authority also has 6 regional offices located in Delhi, Guwahati, Mumbai, Kolkata, Cochin, and Chennai. 14 referral laboratories notified by FSSAI, 72 State/UT laboratories located throughout India and 112 laboratories are NABL accredited private laboratories notified by FSSAI.

## 2. ORGANISATION STRUTURE – SRO, CHENNAI





### 3. FOOD SAFETY STANDARDS ACT, 2006

An Act to consolidate the laws relating to food and to establish the Food Safety and Standards Authority of India for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption and for matters connected therewith or incidental thereto.

SEC	TITLE	BRIEF
<b>CHAPTER I PRELIMINARY</b>		
1.	Title & commencement	<ul style="list-style-type: none"> <li>This Act may be called the Food Safety and Standards Act, 2006.</li> <li>It extends to the whole of India.</li> </ul>
2.	Declaration	It is hereby declared that it is expedient in the public interest that the Union should take under its control the food industry.
3.	Definitions	Definitions
<b>CHAPTER II FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA</b>		
4.	Establishment	<ul style="list-style-type: none"> <li>FSSAI-established to exercise the powers conferred on, and to perform the functions assigned to, it under this Act.</li> <li>Head office- Delhi.</li> </ul>
5.	Food Authority	Chairperson and twenty-two members: (a) seven Members- (i) Agriculture, (ii) Commerce, (iii) Consumer Affairs, (iv) Food Processing,

		<p>(v) Health,  (vi) Legislative Affairs,  (vii) Small Scale Industries,  (b) 2- food industry of which one shall be from small scale industries;  (c) 2- consumer organisations;  (d) 3- eminent food technologists or scientists;  (e) 5- one each in seriatim from the Zones as specified in the First Schedule to represent the States and the Union territories;  (f) 2- farmers' organisations;  (g) 1- 'retailers' organisations.</p>
6.	Selection committee	<p>Selection Committee consisting of –  (a) Cabinet Secretary – Chairperson,  (b) Secretary-in-charge of the Ministry or the Department responsible for administration  (c) Secretary-in-charge of the Ministries or the Departments of the Central Government dealing with Health, Legislative and Personnel – Members,  (d) Chairman - Public Enterprises Selection Board – Member,  (e) An eminent food technologist</p>
7.	Term of Office, salary, allowances and other conditions of service of Chairperson and Members of Food Authority	<ul style="list-style-type: none"> <li>• The Chairperson and the members shall hold office for a term of 3 years from the date on which they enter upon their offices, and shall be eligible for re-appointment for a further period of 3 years</li> <li>• Chairperson shall not hold office as such after he has attained the age of 65 years.</li> </ul>
8.	Removal of chairperson and members of food authority	Can be removed with valuable reason
9.	Officers and other employees of food authority	Appointment of officers- determined by regulation
10.	Functions of CEO	<ul style="list-style-type: none"> <li>• Day-to-day administration of the Food Authority (FA);</li> <li>• Drawing up of proposal for the Food Authority's work programmes</li> <li>• Implementing the work programmes</li> <li>• Ensuring- provision of appropriate scientific,</li> </ul>

		<p>technical &amp; administrative support for the Scientific Committee and the Scientific Panel;</p> <ul style="list-style-type: none"> <li>• Ensuring that the Food Authority carries out its tasks in accordance with the requirements of its users</li> </ul>
11.	Central advisory committee	Sec-11- representative of various departments
12.	Function of CAC	<p>Cooperation between the Food Authority and the enforcement agencies and organisations operating in the field of food.</p> <p>The Central Advisory Committee shall advise the Food Authority on –</p> <ul style="list-style-type: none"> <li>• the performance of its duties under this section and in particular in drawing up of a proposal for the Food Authority’s work programme,</li> <li>• on the prioritisation of work,</li> <li>• identifying potential risks,</li> <li>• pooling of knowledge, and</li> <li>• such other functions as may be specified by regulations</li> </ul>
13.	Scientific panel	Consists of scientific experts
14.	Scientific committee	Consist of the Chairpersons of the Scientific Panels and six independent scientific experts- Provides scientific opinions to the FA
15.	Procedure	The members of the Scientific Committee, and members of the Scientific Panel- appointed by the FA, for a period of 3 years, which shall be renewable for such period.
16.	Duties of food authority	To regulate and monitor the manufacture, processing, distribution, sale and import of food so as to ensure safe and wholesome food.
17.	Proceedings of food authority	Transaction of business at its meetings (including the quorum at its meetings)as may be specified by regulations.
<b>CHAPTER III</b>		
<b>GENERAL PRINCIPLES OF FOOD SAFETY</b>		
18.	General principles to be followed in Administration of Act.	Risk management, protection of consumer interests
<b>CHAPTER IV</b>		
<b>GENERAL POVISIONS AS TO ARTICLES OF FOOD</b>		

19.	Use of food additive or processing aid	Prohibits the use of food additives- unless in accordance with provision of bill
20.	Contaminants, naturally occurring toxic substances, heavy metals, etc	No article of food shall contain any contaminant, naturally occurring toxic substances or toxins or hormone or heavy metals in excess of such quantities as may be specified by regulations.
21.	Pesticides, veterinary drugs residues, antibiotic residues and microbiological counts	No insecticide shall be used directly on article of food except fumigants registered and approved under the Insecticides Act, 1968 (46 of 1968).
22.	Genetically modified foods, organic foods, functional foods, proprietary foods, etc.	Dietary requirements
23.	Packaging and labelling of foods.	Every FBO- ensure the labeling and packaging – doesnot mislead consumer
24.	Restrictions of advertisement and prohibition as to unfair trade practices.	No advertisement –misleading or deceiving No person shall engage- unfair trade practice for purpose of promoting the sale, supply, use and consumption of articles of food
25.	All imports of articles of food to be subject to this Act.	Import of article of food under the Foreign Trade (Development and Regulation) Act, 1992 (22 of 1992), follow the standards laid down by the Food Authority
26.	Responsibilities of the Food business operator.	<ul style="list-style-type: none"> <li>• Ensure that the articles of food satisfy the requirements.</li> <li>• Should not manufacture, store, sell or distribute any article of food –which is unsafe; or which is misbranded or sub-standard or contains extraneous matter</li> </ul>
27.	Liability of the manufacturers, packers, wholesalers, distributors and sellers	Responsible for food safety and hygiene
28.	Food recall procedures.	If a food is not in compliance with regulations- immediately initiate procedures to withdraw the food in question from the market and consumers



29.	Authorities responsible for enforcement of Act.	<ul style="list-style-type: none"> <li>• The Food Authority and the State Food Safety Authorities- responsible for the enforcement of this Act.</li> <li>• FSO – to execute within their area as conferred on the specified bill</li> </ul>
30.	Commissioner of Food Safety of the State.	<ul style="list-style-type: none"> <li>• The State Government shall appoint the Commissioner of Food Safety for the State for efficient implementation of food safety and standards</li> <li>• Functions- Organizing training programs, implementing the standards in the whole of the state.</li> </ul>
31.	Licensing and registration of food business.	No person shall commence or carry on any food business except under a license. DO- on receipt of application under section (3), may either grant or refuse the application for licensing. Single license issued by the DO- for one or more articles of food in some area
32.	Improvement notices.	Issues improvement notice- for FBO who fails to comply with the regulations.
33.	Prohibition orders.	Convicting an offence under this act.
34.	Emergency prohibition notices and orders.	Commissioner of Food Safety- impose the prohibition order
35.	Notification of food poisoning.	Registered medical practitioners- reports the occurrence
36.	Designated Officer.	In-charge of food safety administration
37.	Food Safety Officer.	Local areas- State government authorize
38.	Powers of Food Safety Officer.	The Food Safety Officer may – <ul style="list-style-type: none"> <li>• Take a sample</li> <li>• Seize any article of food</li> <li>• Inspect any place</li> </ul>
39.	Liability of Food Safety Officer in certain cases.	Commits any other act to the injury of any person- shall be guilty of an offence under this Act and shall be liable to a penalty which may extend to one lakh rupees:
40.	Purchaser may have food analysed.	Purchaser may get the food – analysed by the food analyst
41.	Power of search, seizure, investigation, prosecution and procedure thereof	FSO- may search- if there is any reasonable doubt and inform to the DO

42.	Procedure for launching prosecution	After scrutiny- DO will decide- punishable with imprisonment/fine
43.	Recognition and accreditation of laboratories, research institutions and referral food laboratory	Food laboratory accredited by NABL- carrying out analysis of sample by Food Analyst
44.	Recognition of organisation or agency for food safety audit.	Purpose of food safety audit- checking compliance with FSMS
45.	Food Analysts	Appointment of Food Analyst
46.	Functions of Food Analyst.	Analysis the sample sent by FSO- send a report to the DO within 14 days
47.	Sampling and analysis.	FSO takes a sample of food for analysis, he shall – <ul style="list-style-type: none"> <li>• Should give notice in writing of his intention to have it so analysed to the person from whom he has taken the sample and to the person,</li> <li>• Send 1 of the parts for analysis to - Food Analyst</li> <li>• Send 2 parts to the DO for keeping these in safe custody; and</li> <li>• Send the remaining part for analysis to an accredited laboratory, if so requested by the FBO, under intimation to the DO</li> </ul>
<b>CHAPTER IX</b>		
<b>OFFENCES AND PENALTIES</b>		
48.	General provisions relating to offences.	Determining whether any food is unsafe or injurious to health
49.	General provisions relating to penalty.	Adjudging the quantum of penalty
50.	Penalty for selling food not of the nature or substance or quality demanded.	Penalty not exceeding five lakh rupees.
51.	Penalty for sub-standard food.	Five lakh rupees.
52.	Penalty for misbranded food	Three lakh rupees.
53.	Penalty for misleading advertisement.	Ten lakh rupees
54.	Penalty for food containing extraneous matter.	One lakh rupees.

55.	Penalty for failure to comply with the directions of FSO.	Two lakh rupees
56.	Penalty for unhygienic or unsanitary processing or manufacturing of food.	One lakh rupees.
57.	Penalty for possessing adulterant.	Adulterant- not injurious to health- penalty not exceeding two lakh rupees; Adulterant- injurious to health- penalty not exceeding ten lakh rupees.
58.	Penalty for contraventions for which no specific penalty is provided.	No specific penalty is provided.
59.	Punishment for unsafe food.	<ul style="list-style-type: none"> <li>• Failure or contravention does not result in injury- 6 months imprisonment and fine of one lakh;</li> <li>• Failure or contravention results in a non-grievous injury- 1 year imprisonment and fine of 3 lakh;</li> <li>• Failure or contravention results in a grievous injury- 6 years imprisonment and fine of 5 lakh;</li> <li>• Failure or contravention results in death- imprisonment- not less than seven years and fine not less than ten lakh</li> </ul>
60.	Punishment for interfering with seized items.	Six months and fine of two lakh rupees
61.	Punishment for false information.	Three months and fine which may extend to two lakh rupees.
62.	Punishment for obstructing or impersonating a Food Safety Officer.	Punishable with imprisonment for three months and also with fine which may extend to one lakh rupees.
63.	Punishment for carrying out a business without licence.	Imprisonment for a term which may extend to six months and also with a fine which may extend to five lakh.
64.	Punishment for subsequent offences.	Subsequent offence- license cancelled and fine of 1 lakh
65.	Compensation in case injury or death of consumer	compensation to the victim or the legal representative of the victim, a sum— <ul style="list-style-type: none"> <li>• not less than five lakh rupees in case of death;</li> </ul>

		<ul style="list-style-type: none"> <li>not exceeding three lakh rupees in case of grievous injury; and</li> <li>not exceeding one lakh rupees, in all other cases of injury</li> </ul>
66.	Offences by companies.	People at the time of offence- in charge and responsible for the conduct of company
67.	Penalty for contravention of provisions of this Act in case of import of articles of food to be in addition to penalties provided under any other Act.	Provide penalty for contravention of provision of the bill in case of import of articles of food to be in addition to penalties provided under any other act
<b>CHAPTER X</b>		
<b>ADJUDICATION AND FOOD SAFETY APPELLATE TRIBUNAL</b>		
68.	Adjudication.	<ul style="list-style-type: none"> <li>Adjudicating officer- have power of a civil court- sections 193 and 228 of Indian Penal Code</li> <li>Person who is aggrieved- by the decision of adjudicating officer- appeal to FSO</li> </ul>
69.	Power to compound offences.	Committed an offence- fine not more than 1 lakh
70.	Establishment of Food Safety Appellate Tribunal.	Consist of one person – presiding officer of Food Safety- appointed by Central/State Government
71.	Procedure and powers of the Tribunal.	Purpose of discharging its function under the bill- an appeal against the decision or order of food safety appellate tribunal
72.	Civil court not to have jurisdiction.	
73.	Power of court to try cases summarily.	
74.	Special courts and Public Prosecutor.	
75.	Power to transfer cases to regular courts.	
76.	Appeal.	
77.	Time limit for prosecutions.	
78.	Power of court to implead manufacturer etc.	
79.	Magistrate’s power to impose enhanced punishment.	
80.	Defences which may or may not be allowed in prosecution under this Act.	

<b>CHAPTER XI</b>	
<b>FINANCE, ACCOUNTS, AUDIT AND REPORTS</b>	
81.	Budget of Food Authority.
82.	Finances of the Food Authority.
83.	Accounts and audit of Food Authority.
84.	Annual report of Food Authority.
<b>CHAPTER XII</b>	
<b>MISCELLANEOUS</b>	
85.	Power of Central Government to issue directions to Food Authority and obtain reports and returns.
86.	Power of Central Government to give directions to State Governments.
87.	Members, officers of Food Authority and Commissioner of Food Safety to be public servants.
88.	Protection of action taken in good faith
89.	Overriding effect of this Act over all other food related laws.
90.	Transfer of existing employees of Central Government Agencies governing various foods related Acts or Orders to the Food Authority.
91.	Power of Central Government to make rules.
92.	Power of Food Authority to make regulations.
93.	Laying of rules and regulations before Parliament.
94.	Power of State Government to make rules.
95.	Reward by State Government.
96.	Recovery of penalty.
97.	Repeal and savings.
98.	Transitory provisions for food standards.
99.	Milk and Milk Products Order, 1992 shall be deemed to be regulations made under this Act.
100.	Amendments to the Infant Milk Substitutes, Feeding Bottles and Infant Foods (Regulation of Production, Supply and Distribution) Act, 1992.
101.	Power to remove difficulties.

#### 4. FOOD SAFETY AND STANDARDS RULES, 2011

CHAPTER 1 GENERAL	
1.1	Title and commencement
1.2	Definitions
CHAPTER 2 ENFORCEMENT STRUCTURE AND PROCEDURES	
2.1	Qualification and duties
2.1.1	Commissioner of Food Safety
2.1.2	Designated Officer
2.1.3	Food Safety Officer
2.1.4	Food Analyst
2.2	Procedure of taking extract of documents and matters connected therewith
2.2.1	Manner of taking extracts
2.2.2	Affidavit
2.3	Seizure of articles of food by the Food Safety Office and matters connected therewith
2.3.1	Form of receipt for articles of food seized by Food Safety Officer
2.3.2	Form of order/bond not to dispose of the stock
2.4	Sampling and Analysis
2.4.1	Procedure for taking samples and manner of sending it for analysis
2.4.2	Analysis of food samples by Food Analyst
2.4.3	Action by Designated Officer on the report of Food Analyst.
2.4.4	Purchasers may have the food analysed
2.4.5	Food business operator's right to have the food analysed

2.4.6	Appeal to the Designated Officer
2.5	Nomination by the company in the prescribed proforma
CHAPTER 3 ADJUDICATION AND APPEAL TO TRIBUNAL	
3.1	Adjudication proceedings
3.1.1	Holding of inquiry
3.1.2	Order of the Adjudicating Officer and matters relating thereto
3.2	Appellate Tribunal
3.2.1	Qualification and terms of office of Presiding Officer of an Appellate Tribunal
3.2.2	Terms and conditions of service of Presiding Officer
3.3	Procedure for Appeal to Appellate Tribunal and Connected matters therewith
3.3.1	Appeal to Appellate tribunal
3.3.2	General matters relating to Appellate Tribunal
3.3.3	Powers and functions of the Registrar and related matters
3.3.4	Orders of Appellate Tribunal and related matters
FORMS	
I	Form of Affidavit
II	Seizure of Memo
III	Form of Order of seizure
IV	Form of surety bond
V A	Form of notice to the food business operators
V B	Form of notice to be given by purchaser
VI	Memorandum to Food Analyst

VII A	Report of the Food Analyst
VIII	Form of appeal before the designated officer
IX	Firm of nomination
X	Form of Appeal

## 5. FOOD SAFETY AND STANDARD REGULATIONS

NO	REGULATION	YEAR
1)	Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation	2011
2)	Food Safety and Standards (Food Product Standards and Food Additives) Regulation	2011
3)	Food Safety and Standards (Prohibition and Restriction on Sales) Regulation	2011
4)	Food Safety and Standards (Packaging and Labelling) Regulation	2011
5)	Food Safety and Standards (Contaminants, Toxins and Residues) Regulation	2011
6)	Food Safety and Standards (Laboratory and Sampling Analysis) Regulation	2011
7)	Food Safety and Standards (Food or Health Supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods for Special Medical Purpose, Functional Foods and Novel Food) Regulation	2016
8)	Food Safety and Standards (Food Recall Procedure) Regulation	2017
9)	Food Safety and Standards (Import) Regulation	2017
10)	Food Safety and Standards (Approval for Non-Specified Food and Food Ingredients) Regulation	2017



11)	Food Safety and Standards (Organic Food) Regulation	2017
12)	Food Safety and Standards (Alcoholic Beverages) Regulation	2018
13)	Food Safety and Standards (Fortification of Foods) Regulation	2018
14)	Food Safety and Standards (Food Safety Auditing) Regulation	2018
15)	Food Safety and Standards ( Recognition and Notification of Laboratories) Regulation	2018
16)	Food Safety and Standards ( Advertising and Claims) Regulation	2018
17)	Food Safety and Standards (Packaging) Regulation	2018

**6. FOOD SAFETY AND STANDARDS (LICENSING AND REGISTRATION OF FOOD BUSINESSES) REGULATION, 2011**

<b>CHAPTER 1 GENERAL</b>	
1.1	Short title and commencement
1.2	Definition
<b>Chapter 2 LICENSING AND REGISTRATION OF FOOD BUSINESS</b>	
2.1	Registration and Licensing of Food Business
2.1.1	Registration of Petty Food Business
2.1.2	License for food business
2.1.3	Application for license to the Licensing Authority
2.1.4	Processing of Application for license
2.1.5	Procedure for License in certain local areas
2.1.6	Commencement of Business
2.1.7	Validity and Renewal of Registration and License
2.1.8	Suspension or cancellation of Registration Certificate or license
2.1.9	Modifications, Expansion or Changes in premise(s) after grant of license or registration
2.1.10	Mode of payment

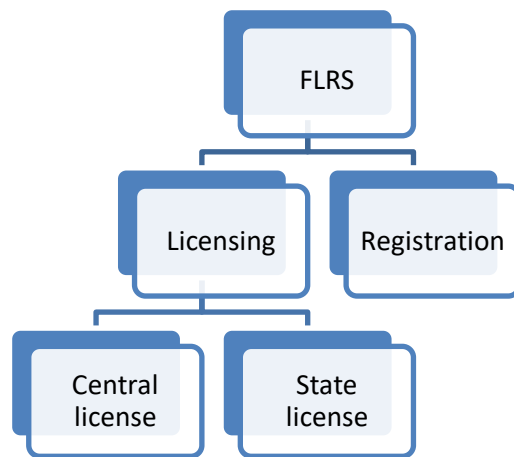
2.1.11	Transfer of registration certificate or License in case of death	
2.1.12	Appeal	
2.1.13	Return	
2.1.14	Food Business Operator to be bound by directions or order	
2.1.15	Power of State/UT governments to constitute advisory committee	
2.1.16	Jurisdiction of Designated officer	
<b>SCHEDULES</b>		
1	List of food business falling under the purview of Central Licensing Authority	
2	FORM A	List of food business falling under the purview of Central Licensing Authority
	FORM B	Application for License / Renewal of license under Food Safety and Standards Act, 2006
	FORM C	License Format
	FORM D-1	Annual Return
	FORM D-2	Half Yearly Return for Milk and Milk Products
	FORM E	Form of Guarantee
3	FEE FOR GRANT/ RENEWAL OF LICENSE REGISTRATION / LICENSE FEE PER ANNUM IN RUPEES	
4	General Hygienic and Sanitary practices to be followed by Food Business operators	
	PART I	General Hygienic and Sanitary practices to be followed by Petty Food Business Operators applying for Registration
	PART II	General Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License
	PART III	Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Milk and Milk Products
	PART IV	Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products
	PART V	Specific Hygienic and Sanitary Practices to be followed by Practices

		to be followed by Food Business Operators engaged in catering / food service establishments
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Food business operators in the country are required to be registered or licensed under Food Safety and Standard Act, 2006 (Section 31 of Act). The Food Safety and Standard (Licensing and registration of all food businesses) 2011 regulate the procedures for license and registration.

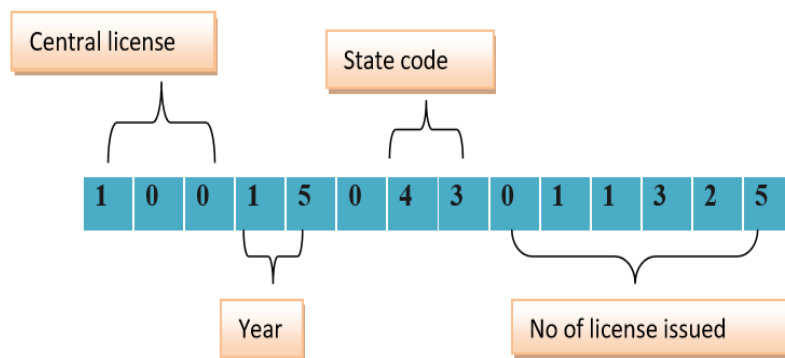
Food business means any undertaking whether profit or not public or private, Carrying out any of the activities related to any stage of manufacture, processing, packaging, storage distribution of food, import and includes food services, catering, sale of food or food ingredient.

The license/ registration are issued to food business operators to commence or carry on any food business as per the eligibility criteria for central license, state license and registration.



A unique license number is granted for different kind of business for carrying out food business at a particular premise for which license is granted.

The FBO's are required to buy or sell products only from or license / registered vendors and maintain records thereof.



## CRITERIA FOR LICENSING AND REGISTRATION

### REGISTRATION

- 1) Petty manufactures, seller, retailer, hawkers, itinerant vendor or temporary stakeholder.
- 2) Small food businesses with an annual turnover not exceeding INR 12 lakhs.
- 3) Production capacity of food not exceeding 100 Kg per or less.
- 4) Procurement or handling and collection of milk up to 500 litres per day or less.
- 5) Slaughtering capacity 2 larger animals or 10 small animals or 50 poultry birds per day or less.

### CENTRAL LICENSE

- 1) Dairy units with more than 50,000 litres of liquid milk/day or 2500 MT of milk solids per annum.
- 2) Vegetable oil processing / production units having installed capacity more than 2 MT per day.
- 3) Slaughter house equipped to slaughter more than 50 large animals /150 small animals/1000 poultry birds per day.
- 4) Meat processing units equipped to handle or process more than 500Kg of meat per day/150 MT per annum.
- 5) Food processing units having installed capacity more than 2 MT/ day except grains, cereals and pulses milling units.
- 6) 100% export oriented units.
- 7) All importers importing food item including food ingredients and additives for commercial use.
- 8) All food business operators manufacturing/ processing/importing any proprietary food for which NOC has been given by FSSAI.

- 9) Registered/ Head office of FBO's two or more states.
- 10) Food catering service establishment and units under central government agencies like railways, Airport, seaport, defence etc.
- 11) Hotels with 5 Star and above accreditation.
- 12) All E-Commerce food business.

### **STATE LICENSE**

- 1) All FBO's other than those are eligible for Registration / central license.
- 2) All grains, cereals and pulses milling units.

### **LICENSING AND REGISTRATION FEE**

TYPE OF APPLICATON	CENTRAL LICENSE (1 YEAR)	STATE LICENSE (1 YEAR)	REGISTRATION (1 YEAR)
New Application	Rs. 7500	Rs. 2000/5000	Rs. 100
Renewal Application	Rs. 7500	Rs. 2000/5000	Rs. 100
License/ Certificate Modification	Rs. 7500	Rs. 2000/5000	Rs. 100
Duplicate License/ Certificate	10 % of the applicable license fee	10 % of the applicable license fee	10 % of the applicable license fee

### **KIND OF BUSINESS (KOB)**

1. Manufacturing or processing
2. Grading & Sorting
3. Repacking or Re-labelling
4. Collecting or Chilling
5. Slaughtering
6. Wholesale Trade
7. Retail
8. Import

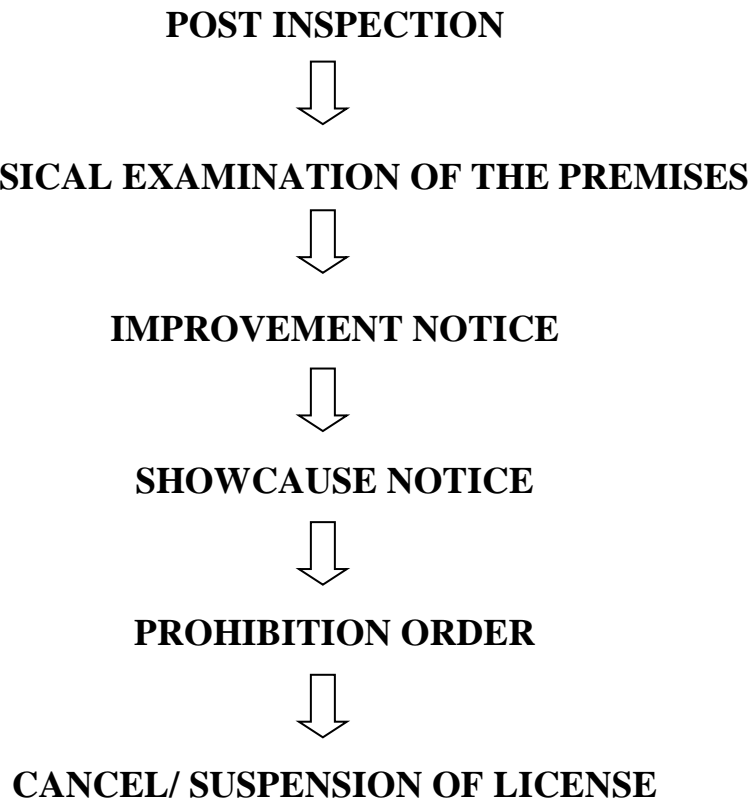
9. Export
10. Restaurant, Canteen and Dhabas

## **TYPES OF FOOD**

1. Milk and Milk Products
2. Meat, Fish and Poultry
3. Edible oil and Fats
4. Bakery
5. Sweet and confectionery
6. Fruits and Vegetables

## **7. SCHEDULE IV (SECTION 31 OF ACT) INSPECTION**

### **FLOW PROCESS**



## PHYSICAL EXAMINATION OF THE PREMISES

Physical examination of the Premises should comply with Schedule IV-section 31 of the act.

IV	<b>General Hygienic and Sanitary practices to be followed by Food Business operators</b>	
	PART I	General Hygienic and Sanitary practices to be followed by Petty Food Business Operators applying for Registration
	PART II	General Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License
	PART III	Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Milk and Milk Products
	PART IV	Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products
	PART V	Specific Hygienic and Sanitary Practices to be followed by Practices to be followed by Food Business Operators engaged in catering / food service establishments

## IMPROVEMENT NOTICE – SECTION 32 OF THE ACT

Any food business operator has failed to comply with any regulations to which this section applies a notice served on that food business operator (in this Act referred to as an “improvement notice”)–

1. State the grounds for believing that the food business operator has failed to comply with the regulations;
2. Specify the matters which constitute the food business operator’s failure so to comply;
3. Specify the measures which, in the opinion of the said Authority, the food business operator must take, in order to secure compliance; and
4. Require the food business operator to take those measures, or measures which are at least equivalent to them, within a reasonable period (not being less than fourteen days) as may be specified in the notice.

If the food business operator still fails to comply with the improvement notice, the Designated Officer may, after giving the licensee an opportunity to show cause, cancellation of the license granted.

Provided that the Designated Officer may suspend any licence forthwith in the interest of public health for reasons to be recorded in writing.

Any person who is aggrieved by –

1. An improvement notice; or
2. Refusal to issue a certificate as to improvement; or
3. Cancellation or suspension or revocation of licence under this Act, may appeal to the Commissioner of Food Safety whose decision thereon, shall be final.

The period within which such an appeal may be brought shall be –

1. Fifteen days from the date on which notice of the decision was served on the person desiring to appeal; or
2. In the case of an appeal under sub-section (1), the said period or the period specified in the improvement notice, whichever expires earlier.

Explanation – For the purpose of this sub-section, the making of the complaint shall be deemed to be the bringing of the appeal.

## **PROHIBITION ORDER- SECTION 33 OF THE ACT**

1) If –

- a) Any food business operator is convicted of an offence under this Act; and
  - b) The court by or before which he is so convicted is satisfied that the health risk exists with respect to that food business, the court, after giving the food business operator an opportunity of being heard, may by an order, impose the following prohibitions, namely:-
    - (i) A prohibition on the use of the process or treatment for the purposes of the food business;
    - (ii) A prohibition on the use of the premises or equipment for the purposes of the food business or any other food business of the same class or description;
    - (iii) A prohibition on the use of the premises or equipment for the purposes of any food business.
- 2) The court may, on being satisfied that it is necessary so to do, by an order, impose a prohibition on the food business operator participating in the management of any food business, or any food business of a class or description specified in the order.
- 3) As soon as practicable after the making of an order under sub-section (1) or subsection (2) (in this Act referred to as a “prohibition order”), the concerned Food Safety Officer shall
- a) Serve a copy of the order on the food business operator; and
  - b) In the case of an order under sub-section (1), affix a copy of the order at a conspicuous place on such premises used for the purposes of the food business, and any person who knowingly contravenes such an order shall be guilty of an offence and be punishable with a fine which may extend to three lakh rupees.



- 4) The concerned Food Safety Officer shall with the approval of the Designated Officer issue a certificate to the effect that the food business operator has taken sufficient measures justifying lifting of the prohibition order, within seven days of his being satisfied on an application made by the food business operator for such a certificate or the said officer shall–
  - a) Determine, as soon as is reasonably practicable and in any event within fourteen days, whether or not he is so satisfied; and
  - b) If he determines that he is not so satisfied, give notice to the food business operator of the reasons for that determination.
- 5) A prohibition order shall cease to have effect upon the court being satisfied, on an application made by the food business operator not less than six months after the prohibition order has been passed, that the food business operator has taken sufficient measures justifying the lifting of the prohibition order.
- 6) The court shall give a direction on an application by the food business operator, if the court thinks it proper so to do having regard to all the circumstances of the case, including in particular, the conduct of the food business operator since the making of the order; but no such application shall be entertained if it is not made –
  - a) Within six months after the making of the prohibition order; or
  - b) Within three months after the making by the food business operator of a previous application for such a direction.

## **INSPECTION REPORT**

<b>Name of the Unit</b>	<b>Modern Foods Enterprises private limited</b>
<b>License Number</b>	
<b>Kind of business</b>	<b>Manufacture</b>
<b>Food Category</b>	<b>07</b>
<b>Type of inspection</b>	<b>Post inspection</b>
<b>Date of inspection</b>	<b>24/06/2019</b>

## **INSPECTION CHECKLIST**

Inspection checklist consists of a series of question which is visually examined in the premises and marks are allotted to check the compliance on food safety.

Checklist is designed based on the below mentioned:

1. Design and Facilities
2. Control of operation
3. Maintenance & Sanitation
4. Personal Hygiene
5. Training & Complaint Handling

## **IMPROVEMENT NOTICE**

Improvement notice issued to the FBO based on the observation and the allotted marks in the inspection checklist with respect to the schedule IV- Part II of Section 31 of the Act.

### **Ground**

As per the inspection report, you have not complied with the provisions of the Act and Regulations specifically Conditions of License of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011.

### **Matter of Compliance**

1. Design of food establishment.
2. Cleaning and disinfectant of Equipments and container.
3. Facilities for waste disposal.
4. Ventilation system must be installed in storage area.
5. Proper lighting facilities.
6. Procurement of raw materials.
7. Storage of raw and finished goods.
8. Packaging technique.
9. Food testing facilities.
10. Offline Documentation and record keeping.
11. Pest control system.
12. Medical examination certificate should be compiling with FSS.
13. Source of raw material used in the bread such as vitamins and gluten.
14. Personal hygiene of employee.
15. Recall procedure to be followed as per FSSR.
16. Awareness and training of employee to be done regularly
17. Other points mentioned in the Inspection Report

### **Measures to be undertaken:**

1. Design of food establishment.

It is observed that floor are not cleaned regularly, walls and ceiling are not properly painted in the manufacturing area which may lead to contamination of the product.

**Regulation Number 2.1-** Floors, ceilings and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable moulds. They should be made of impervious material and should be smooth and easy to clean with no flaking paint or plaster.

2. Cleaning and disinfection of Equipments and container.

It is observed that equipments and containers are not washed and sterilized after every batch of production. Equipments and containers to be cleaned regularly in order to avoid cross contamination.

**Regulation Number 3.1-** Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving shall be made of corrosion free materials which do not impart any toxicity to the food material and should be easy to clean and /or disinfect (other than disposable single use types).

**Regulation Number 3.2-** Equipment and utensils used in the preparation of food shall be kept at all times in good order and repair and in a clean and sanitary condition. Such utensil or container shall not be used for any other purpose.

**Regulation Number 3.3-** Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a properly fitted cover/lid or with a clean gauze net or other material of texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

**Regulation Number 3.10** All items, fittings and equipments that touch or come in contact with food must be kept in good condition in a way that enables them to be kept clean and wherever necessary, to be disinfected

Chipped enameled containers will not be used. Stainless steel/aluminum /glass containers, mugs, jugs, trays etc. suitable for cooking and storing shall be used. Brass utensils shall be frequently provided with lining.

3. Facilities for waste disposal.

It is observed that there is no proper disposal of waste. Waste should be segregated and discarded as solid and liquid / degradable and non-degradable

**Regulation Number 3.7-**Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed.

4. Ventilation system must be installed in storage area

It is observed for inadequate ventilation in storage area hence, exhaust fan shall be installed.

**Regulation Number 4.7** Air quality and ventilation systems natural and /or mechanical including air filters, exhaust fans, wherever required, shall be designed and constructed so that air does not flow from contaminated areas to clean areas.

5. Proper lighting facilities.

It is observed that there is insufficient lighting in manufacturing area. Sufficient lighting must be there in the premises to find any external physical contamination during manufacturing

**Regulation Number 4.8** Lighting Natural or artificial lighting shall be provided to the food establishment, to enable the employees/workers to operate in a hygienic

manner. Lighting fixtures must wherever appropriate, be protected to ensure that food is not contaminated by breakages of electrical fittings.

6. Procurement of raw materials.

It was observed that the procurement of raw materials are not with proper labeling for identification of supplier, brand, manufacturing date, expiry date.

**Regulation Number 3.8-**Containers used to hold cleaning chemicals and other dangerous substances shall be identified and stored separately to prevent malicious or accidental contamination of food.

**Regulation Number 5.1.5-** Raw materials should be purchased in quantities that correspond to storage/ preservation capacity.

**Regulation Number 5.1.6-** Packaged raw material must be checked for 'expiry date'/ 'best before'/ 'use by' date, packaging integrity and storage conditions.

7. Storage of raw material and finished goods

It is observed in the storage area, raw materials, chemical (additives) were stored together shall be stored separately. Marketing products and manufacturing products shall be stored separately.

It is observed in the storage and packaging area that wholesale packages are staked without any demarcation / labels to monitor the status of FEFO. Systematic monitoring method shall be followed to maintain FIFO principle as well as identification of discarded/deformed packages.

**Regulation Number 5.2.5-** Storage of raw materials, ingredients, work-in-progress and processed / cooked or packaged food products shall be subject to FIFO (First in, First Out), FEFO (First Expire First Out) stock rotation system as applicable.

**Regulation Number 5.2.6-** Containers made of non-toxic materials shall be provided for storage of raw materials, work-in-progress and finished / ready to serve products. The food materials shall be stored on racks / pallets such that they are reasonably well above the floor level and away from the wall so as to facilitate effective cleaning and prevent harboring of any pests, insects or rodents.

8. Packaging technique.

It was observed that the packaging method was twist of .which can allow the external air to enter into the product that can be altered to avoid quick spoilage of product.

**Regulation Number 5.4.1-**Packaging materials shall provide protection for all food products to prevent contamination, damage and shall accommodate required labelling as laid down under the FSS Act & the Regulations there under.

9. Food testing facilities.

It was noted that the premises fail to maintain a GLP. Chemical laboratory shall be improved and microbiology laboratory shall be developed to ensure effective monitoring and supervision of finished goods.

**Regulation Number 7.1-** A well equipped, laboratory for testing of food materials / food for physical, microbiological and chemical analysis in accordance with the specification/standards laid down under the rules and regulations shall be in place inside the premise for regular / periodic testing and when ever required.

10. Offline documentation and record keeping.

It was observed that the firm in not maintaining proper documentation of raw material procurement, Dispatch products, training record, etc..,

**Regulation Number 8.2-** Appropriate records of food processing / preparation, production / cooking, storage, distribution, service, food quality, laboratory test results, cleaning and sanitation, pest control and product recall shall be kept and retained for a period of one year or the shelf-life of the product, whichever is more.

**Regulation Number 9.1.1-** A cleaning and sanitation programme shall be drawn up and observed and the record thereof shall be properly maintained, which shall indicate specific areas to be cleaned, cleaning frequency and cleaning procedure to be followed, including equipment and materials to be used for cleaning. Equipments used in manufacturing will be cleaned and sterilized at set frequencies.

11. Pest control system.

It is observed that, pest control system is placed on the wall closer to the finished goods.

**Regulation Number 9.2.2-**Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.

11. Medical examination certificate should be compiling with FSSR.

It was noted that there were no proper documentation about the medical vaccination and the medical certificated maintained was not complying with the FSSR.

**Regulation Number 10.1.2-**Arrangements shall be made to get the food handlers / employees of the establishment medically examined once in a year to ensure that they are free from any infectious, contagious and other communicable diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection purpose.

**Regulation Number 10.1.3-** The factory staff shall be compulsorily inoculated against the enteric group of diseases as per recommended schedule of the vaccine and a record shall be kept for inspection.

12. Source of raw material used in the bread such as vitamins and gluten

It was found that vitamins and gluten were incorporated to the dough and the source of raw materials are noted documented properly to ensure that they are upto the permitted usage compiling with FSSR.

**Regulation Number 5.1.3-** Records of raw materials, food additives and ingredients as well as their source of procurement shall be maintained in a register for inspection.

13. Personal hygiene of employee

It was observed that the employee are not trained regularly there were no proper documentation.

**Regulation Number 10.2.1**-Food handlers shall maintain a high degree of personal cleanliness. The food business shall provide to all food handlers adequate and suitable clean protective clothing, head covering, face mask, gloves and footwear and the food business shall ensure that the food handlers at work wear only clean protective clothes, head covering and footwear every day.

14. Recall procedure to be followed as per FSSR

As per the conditions mentioned in Food Safety and Standards (Food Recall Procedure) Regulation, 2017, a proper recall plan for all products has to be provided.

**Regulation Number 11**-All packaged food products shall carry a label and requisite information as per provisions of Food Safety and Standards Act, 2006 and Regulations made there under so as to ensure that adequate and accessible information is available to the each person in the food chain to enable them to handle, store, process, prepare and display the food products safely and correctly and that the lot or batch can be easily traced and recalled if necessary.

15. Awareness and training of employee to be done regularly

Awareness and training for employee should be done regularly to ensure GHP and found there were no proper documentation maintained.

**Regulation Number 12.3**- Periodic assessments of the effectiveness of training, awareness of safety requirements and competency level shall be made, as well as routine supervision and checks to ensure that food hygiene and food safety procedures are being carried out effectively.

**Regulation Number 12.4**- Training programmes shall be routinely reviewed and updated wherever necessary.

17. **Other points mentioned in the Inspection Report**

Other points mentioned in the Inspection report shall be complied with.

**Mandatory Requirement of compliance**

Hence, FBO was directed to comply as mentioned above or at least equivalent with them and submit the compliance report within 14 days without fail. In case of non submission of reply to this notice, action will be initiated as per the Food Safety and Standards Act 2006 and Regulations made there under.

Improvement notice was issued to the FBO mentioning the above and instructed to improve the premises and to attach the photocopies of the improvement made.

**8. SCRUTINY ON PRODUCT LABEL WITH RESPECT TO SECTION 22**

FBO's with respect to the Food category 13-13.6 has to comply with Food Safety and Standards (Food or Health Supplements, Nutraceuticals, Foods for Special Dietary Uses, Foods

for Special Medical Purpose, Functional Foods and Novel Food) Regulation in order to ensure safe products to the consumer. This regulation gives the complete guidelines to the FBO's about the Manufacturing, Ingredients & additives to be added, claims, Labelling parameters with respect to the category.

This regulation covers eight categories of foods namely,

- 1) Health supplements
- 2) Nutraceuticals
- 3) Foods for Special Dietary Uses
- 4) Foods for Special Medical Purpose
- 5) Food containing plant or botanicals
- 6) Food containing Prebiotics
- 7) Food containing Probiotics
- 8) Novel Food

This regulation has nearly eight schedules listing the permitted use and the recommended level of usage of vitamins, minerals, amino acids, additives, ingredients, strains of prebiotic and probiotic.

Schedule – I	List of vitamins and minerals and their components
Schedule – II	List of amino acids and other nutrients
Schedule – III	Values for vitamins, minerals and trace elements allowed to be used in food for special dietary use and food for special medical purpose (other than those intended for use in infant formula)
Schedule – IV	List of plant or botanical ingredients
Schedule – VA	List of food additives for health supplements, nutraceuticals and food with added probiotics and prebiotics
Schedule – VB	List of food additives for foods for special dietary use and food with added probiotics and prebiotics
Schedule – VC	List of food Additives for foods for special medical purpose (other than those products intended for foods for infants) and food with added probiotics and prebiotics
Schedule – VD	List of food additives for foods for special medical purpose (other than those intended for infant foods); formula for slimming purpose and weight reduction and food with added probiotics and prebiotics
Schedule – VE	List of food additives to be used (at GMP levels) for
Schedule VF	List of food additives to be used in formats such as tablets, capsules and syrups

Schedule –VI	List of ingredients as nutraceuticals
Schedule –VII	List of strains as probiotics (live micro-organisms)
Schedule – VIII	List of prebiotic compounds

**List of companies scrutinized for claims and labeling parameters**

1. Apex laboratory private limited
2. Soft gels private limited
3. Pro safe biological llp
4. Revinto healthcare private limited
5. Vital therapeutics & formulation private limited
6. Beloorbayir biotech pvt ltd
7. Solistaa pharmaceuticals private ltd
8. Beloorbayir private limited

**List of companies scrutinized for RDA**

1. Vital therapeutics & formulation private limited
2. Oradain Healthcare global private limited
3. Nutragen pharma
4. Kniss laboratory
5. British nutritions private limited
6. Premium ingredients foods private limited
7. Beloorbayir biotech private limited
8. Solistaa pharmaceuticals private limited

**INFERENCE**

FBO's are instructed to submit the statement of ingredients and additive with INS and the level of usage in the product but the food business operators are failing to mention in the label about the ingredients and additives used in the product.

**SUGGESTION**

FBO need the clarity about the claims and the appropriate use of claims on the product label. They should be trained about the necessity of claims and labeling parameter to be mentioned on the product so that the consumer can understand what the product is about and instruction for usage and recommended dosage per day. FBO may be strictly instructed to avoid false interpretation such as pictorial presentations so that consumer may not buy the product based on the out appearance.



## 9. FOOD SAFETY AND STANDARD (IMPORTS) REGULATION, 2017

Chapter – I Preliminary	
1	Short title and commencement
2	Definitions
Chapter-II Licensing of Food Importers	
3	Licensing of Food Importers
4	Suspension or cancellation of license
Chapter – III Clearance of Imported Food by the Food Authority	
5	Clearance of Imported Food
6	Compliance with standards for packaging and labeling
Chapter – IV Food Import Clearance for Specific Purposes	
7	Food Import Clearance
Chapter – V Storage and Sampling of Imported Food	
8	Storage facilities for Imported Foods
9	Sampling of Imported Food in respect of imported article of food
Chapter – VI Laboratory – Analysis of Samples of Imported Articles of Food	
10	Food Analysis
Chapter – VII Scheme for Risk based Food Import Clearance	
11	Risk Based Framework
Chapter – VIII Prohibition and Restrictions on Imports of Article of Food	
12	Power of the Food Authority to issue orders for prohibition and restriction on import of article of food
13	Chapter – IX Officers of the Food Authority
Chapter – X Orders by the Authorised Officer	
14	No Objection Certificate
Chapter – XI Review Process	
15	Reviewable orders
Chapter – XII Disposal Of Rejected Food Consignments And Food Samples	
16	Rejection of imported food consignments
17	Chapter – XIII Treatment of Uncleared and Unclaimed Article of Food
FORM	

Form 1	Visual Inspection Format
Form 2	Report of Laboratory Analysis
Form 3	No Objection Certificate
Form 4	Non – Conformance Report
Form 5	Mandatory Destruction Order
Form 6	Review Application to the Review Officer
Form 7	(For imported food consignment meant for Personal Use) Declaration and undertaking by Importer
Form 8	(For imported food consignment meant for hundred per cent Export/ Re-export) Declaration and undertaking by Importer
Form 9	(For imported food consignment meant for Research and Development purposes) Declaration and under taking by Importer
Form 10	(For imported food consignment meant for Display Purpose in Trade Fair/Exhibition) Declaration and undertaking by Importer
Form 11	(For imported food consignment meant for Sports Events) Declaration and undertaking by Importer
Form 12	Declaration regarding issue of provisional no objection certificate for frozen and chilled imported food consignment
Form 13	Declaration regarding issue of provisional NOC for imported food consignment with less than 07 days' shelf life
Form 14	(For imported food consignment containing bulk packages and having representative sample) Declaration and undertaking by Importer
Form 15	(For imported food consignment containing bulk packages and not having representative sample) Declaration and undertaking by Importer

## **CHAPTER V-PROVISIONS RELATING TO IMPORT**

### **SECTION- 25 All imports of articles of food to be subject to this Act.**

(1) No person shall import into India –

- a. Any unsafe or misbranded or sub-standard food or food containing extraneous matter;
- b. Any article of food for the import of which a licence is required under any Act or rules or regulations, except in accordance with the conditions of the licence; and
- c. Any article of food in contravention of any other provision of this Act or of any rule or regulation made thereunder or any other Act.

(2) The Central Government shall, while prohibiting, restricting or otherwise regulating import of article of food under the Foreign Trade (Development and Regulation) Act, 1992

(22 of 1992), follow the standards laid down by the Food Authority under the provisions of this Act and the Rules and regulations made thereunder.

## **FOOD IMPORTS CLEARANCE SYSTEM (FICS)**

**The Import clearance system is a single window Integrated Web based System for the Process of Clearance of Imported Food into India.**

- The import of food products into India is monitored by FSSAI. The FSSAI has published various regulations & notifications, which have to be followed while importing food products. If the food product is not as per FSSAI regulations, the consignment will be rejected and will not be allowed in India.

### **Process for importing food products into India:**

- **Step 1** Apply for clearance in ICEGATE where RMS is integrated.
- **Step 2** Forwarded to FSSAI through Single window for clearance on FICS
- **Step 3** Document scrutiny, Visual inspection & Laboratory analysis by FSSAI
- **Step 4** Food product is either cleared or rejected

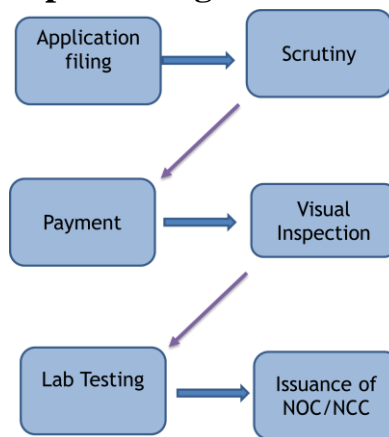
### **The system facilitates the following:**

- Registration of CHA & Importer
- Approval of CHA Registration by FSSAI Authorized Officer
- Application submission by CHA /Importer for No Objection Certificate (NOC)
- Online Payment of Fees for visual inspection & analysis of Samples by CHA / Importer
- Assignment of FSSAI Inspector & Provide Appointment for CHA / Importer
- Acknowledgement or new request of Appointment by CHA / Importer or Inspector
- Field visit by the appointed FSSAI Inspector for Physical Inspection & Collection of Sample(s)
- Issuance of Provisional No Objection Certificate (PNOC) wherever applicable
- Updation of visual inspection report
- Selection of Laboratory for Testing & Dispatching of Sample by FSSAI Authorized Officer
- Reporting of Test Results by Laboratory
- Auto generation of No Objection Certificate (NOC) / Issue of Non Conformance Report (NCR)

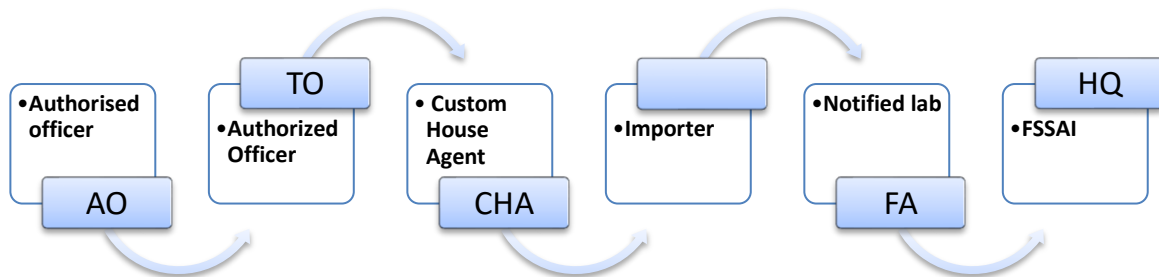
### **FICS Process Flow**

- In case of NOC, counter sample is returned back to applicant through system.
- In case of NCR, on request of importer counter sample is sent to referral laboratory for retest.
- Generation of No Objection Certificate (NOC) / Non Conformance Report (NCR) on basis of referral laboratory test report.
- In FICS, application is initiated by either by CHA/Importer or a partial application is received from customs single window system and then processed by CHA/Importer

### Steps involved in application processing



### STAKEHOLDERS



## 10. INSPECTION REPORT ON IMPORT PRODUCTS

Inspection was done compiling with the FSS- Laboratory and sampling procedure regulation. From each CFS 2 samples were drawn and reported to the Authorised officer.

Labelling parameters were scrutinized to verify the product compliance with the FSS- Packaging and labeling regulation.

One sample was send to the laboratory for analysis and further NOC was provided to the importer based on the sample analysis report.

S. No	Container Freight Station	Name of The Product	Label Compliance
1	Viking container freight station	<ul style="list-style-type: none"><li>• L-Arginine</li><li>• L-Glutamine</li></ul>	Complied with FSSR
2	Continental freight station	<ul style="list-style-type: none"><li>• Coconut Milk</li><li>• Coconut Cream</li></ul>	Complied with FSSR
3	Chennai trade zone warehouse	<ul style="list-style-type: none"><li>• Tapioca Fructose Syrup</li></ul>	Complied with FSSR

## 11. THE CAPACITY BUILDING MEASURES TAKEN BY FSSAI

FSSAI facilitated many initiatives to bring awareness among consumers and several training and workshop were conducted for the technical staff working in the food laboratory for efficient testing.

### SAFE AND NUTRITIOUS FOOD (SNF)

- SNF@Home
- SNF@School
- SNF@Workplace
- SNF@Eating out-Street food, Serve safe, Bhog, Safe food on track, Hospitals
- DART

### DIET4 LIFE

- A website has been developed with all relevant information about Inborn Error Metabolism which is a life threatening condition that affects many babies in India.

### Objectives

- Spread awareness about inborn metabolic defects in general public with the help of parent support group in order to facilitate timely diagnosis, treatment and availability of special IEM diets for IEM conditions.
- Facilitate training Program of health care professionals (doctors and Dieticians) with the help of various Medical and Nutrition societies.
- Extend support to medical and nutrition associations and societies for maintaining National Registry of IEM patients.
- Development of IEM material

- Making special dietary products easily available for various IEM conditions.

### **FOOD FORTIFICATION RESOURCE CENTRE (FFRC)**

- **An online portal of the Food Fortification Resource Centre has been set up to aid in realization of these objectives. The portal serves two very important purpose:**
- To serve as a platform for interaction between all stakeholders, such as Central Ministries, Development Partners and particularly food manufacturers, processors and fortification pre-mix makers.
- Providing all information pertaining to fortification of food such as scientific evidence, latest fortification technology, national and international experience, government circulars and orders along with the success stories of various states and the food industry.

### **Objectives**

- To educate people about the benefits of fortified foods.
- Sensitize states about fortification of food and promote them in the Safety Net Programs to curb the incidence of micronutrient deficiencies.
- Provide technical support especially to small scale food manufacturers to enable them to produce fortified foods.
- To train and build capacity for large-scale fortification of foods and provide tools for To provide communication material, technical, scientific and financial support to promote large-scale fortification of food.

### **THE EAT LANCET COMMISSION ON HEALTHY DIET**

The EAT–Lancet Commission is the first of a series of initiatives on nutrition led by The Lancet in 2019, followed by the Commission on the Global Syndemic of obesity, under nutrition, and climate change.

- The EAT-Lancet Commission presents a global planetary health diet that is healthy for both people and planet
- The EAT-Lancet Commission on Healthy Diets From Sustainable Food Systems brought together 37 experts from 16 countries in various fields of human health, agriculture, political sciences and environmental sustainability to develop global scientific targets for healthy diets from sustainable food production.
- The EAT-Lancet Commission outlines a planetary health diet and targets for sustainable food production that, when combined, can prevent 11 million premature adult deaths per year and drive the transition toward a sustainable global food system by 2050.

### **Food Safety Training and Certification (FoSTaC)**

- In order to fulfill their responsibility and ensure self-compliance, FBOs need to engage in capacity building of their employees.
- To help FBOs fulfill this responsibility, FSSAI has developed Food Safety Training and Certification (FoSTaC) ecosystem for FBOs across the food value chain. FSSAI, through eminent domain experts, has developed 16 courses at 3 levels.

Target audience falls under three broad category

- Food handlers/ Food safety supervisor involved in any food business.
- Students/ professional / other persons intending to enter into food industry.
- Citizens and consumers.

### **TRAINING ON FOOD TESTING (FOOD ANALYST/ TECHNICAL STAFF IN LABORATORY)**

Training programs are conducted regularly on different commodities at different locations.

Last 3 months training topics are tabulated below:

MONTH & YEAR	LOCATION	CAPACITY BUILDING
April,2019	ICAR- Central Institute of Brackish water Aquaculture(CIBA) Chennai	An awareness program on ISO/IEC-17025:2017 for state food Laboratories was conducted for the food analysts & other scientific/technical personnel working in State Food Testing Laboratories
	ICAR-Central Institute of Fisheries Technology (CIFT), Kochi	A training program for estimation of formaldehyde in fish and fishery products was conducted for Food Analysts and Laboratory personnel.
March, 2019	Food Safety and Standard Authority of India (FSSAI), HQ, New Delhi	A awareness program on ISO/IEC-17025:2017 for state food Laboratories was conducted for the food analysts & other scientific/technical personnel working in State Food Testing Laboratories
February 2019	Oil Laboratory, Department of Technology University of Kolkata,	A training program on Good Food Laboratory Practices (GFLP) was conducted for the food analysts & other scientific/technical personnel working in State and FSSAI notified Food Testing Laboratories.

### **INDIAN FOOD LABORATORY NETWORK (INFoLNET)**

- **Indian Food Laboratory Network**, a system that would connect all the food labs notified by FSSAI for transparent and streamlined activities of the labs.
- INFoLNET is resource for managing all activities of food testing through online interface
- INFoLNET provides an extensive online portal to food laboratories and different stakeholders who are involved in process of food testing.

- INFoLNET will have a network of labs connected to centralized system called **Lab Management System** since the collection of sample by FSO till test report is generated by the Food Analyst and linking of this major base Lab Management Module with other micro modules like Food Licensing & Registration System (FLRS), Food Imports Clearance System (FICS), Surveillance, Risk etc.
- Based on the information collected all national lab can be further categorized based on the following,
  - Regulatory purpose
  - Availability of testing facilities
  - Ownership of laboratory
  - Basis on accreditation / approval
  - Geographical location
  - Government Support
  - Mobile labs and more

#### **Food safety compliance through regular inspection & sampling system (FoSCoRIS)**

- **Food safety compliance through regular inspection & sampling system** is a web based real time inspection platform for Food Safety.
- FoSCoRIS is a Comprehensive 360° verification system, A whole new Approach towards Eco-Friendly Paperless inspections which in turn helps in Real Time Digitization of the reports.
- This platform enables in verifying the physical inspection taking place with features like Geo-tagging, time framed inspections and real time verification. It can be used via hand held device like Mobile phones, Tablets and Desktops.
- It helps elimination of any discrepancy.
- The FSSAI and State Commissioners can monitor every inspection on real time basis and as and when required.

#### **OBJECTIVES**

- To create a district wise and state wise food safety Compliance matrix of the country.
- Create a Food safety compliance verification platform.
- To reduce the time of Inspection process and action initiated.
- To build a transparent system within the inspections framework.
- Create a platform to authenticate and validate the inspection reports.
- To ensure that the inspections are actually done and without any deviations.
- The process shall initiate Quick Response during Food Safety Emergencies.
- Provision for initiation of Class I or Class II Food recall at any point of time

#### **Network of Professional in Food and Nutrition (NetProFaN)**

- **Network of Professional in Food and Nutrition**, which embodies the principles, objectives and activities developed to promote health for all and help India to achieve the Sustainable Development Goals (SDGs).



## **Food Safety Management System (FSMS)**

- A Food Safety Management System (FSMS) is a network of interrelated elements that combine to ensure that food does not cause adverse human health effects. These elements include programs, plans, policies, procedures, practices, processes, goals, objectives, methods, controls, roles, responsibilities, relationships, documents, records, and resources.
- (FSMS) Guidance Documents have been developed with the intent to provide implementation guidance to food businesses (especially the small and medium businesses) involved in manufacturing, packing, storage and transportation to ensure that critical food safety related aspects are addressed throughout the supply chain.

### **Objective**

**To ensure the manufacture, storage, distribution and sale of food is safe.**

### **FSMS Guidance Documents are developed for the following**

1. FSMS Guidance document for Fruits and Vegetables.
2. FSMS Guidance document for Spices.
3. FSMS Guidance document for Fish and Fish Products.
4. FSMS Guidance document for Meat and Meat Products(Poultry).
5. FSMS Guidance document for Health Supplements and Nutraceuticals.
6. FSMS guidance document for vegetable edible oils and fats sectors.
7. FSMS guidance document for bakery sector.
8. FSMS guidance document for food grain warehouses.
9. FSMS guidance document for flour milling sector.
10. FSMS guidance document for catering sector.

## **FOOD SAFETY DISPLAY BOARDS**

To create awareness among the consumers, FSSAI introduced Food Safety Display Boards for six sectors –Restaurants, Street food vendors, Meat shop, Fruits & Vegetables retail, Milk booth and other retail booth.

## **SAFE WATER PORTAL**

FSSAI has launched a safe water portal for the consumer to validate the test report on physical, chemical & microbiological parameters of packaged drinking water/mineral water using FSSAI/BIS license number through online portal.

## **FOOD SAFETY ON WHEELS**

This initiative is taken for Testing of food to instill confidence amongst consumers that food is safe to eat is important part of the food safety ecosystem.

## **FOOD SAFETY CONNECT**

- FSSAI has facilitated consumer feedback/complaints through a number of channels thereby creating a credible and robust information and feedback mechanism to enable a responsive ecosystem.
- The team handling on these complaints categorise them and depending on the nature of the complaint, refer them to the FBO or the State enforcement agency for appropriate action within clearly defined timelines.

Overall Food Safety Connect initiative has facilitated an efficient connect mechanism across various channels as to make citizens, smarter consumer.

## **SMART CONSUMER**

- The Ministry of Consumer Affairs launched a “Smart Consumer” mobile app in December 2016 to educate and empower consumer, as a part of the government’s mission to promote digital India.
- This app enables the consumer to use their mobile phones to access information required to be provided by Manufacturer/importer under the legal metrology (packaged commodities) Rule 2011. These include information such as the name & address of the manufacturer, maximum retail price, net weight and the consumer care number.
- FSSAI intends to use the same “smart consumer” mobile app to additionally capture information such as ,
  - 1) FSSAI License number
  - 2) Food product testing certificate
  - 3) Recall of product
- The above information along with the requirements under the legal mandatory rules, will have to be provided by the FBO with the corresponding Global Trade Item Number (GTIN).
- By this mobile app Consumer can simply scan the barcode and register their complaints.

## **THE RECOMMENDATION FOR FUTURE IMPLEMENTATION**

FSSAI has facilitated several initiatives for Regulatory staffs, Food Business Operators, Students, and for the Consumers. The taken initiatives and the fore coming initiatives should create a drastic impact to the public.

### **FOR CONSUMER**

- 1) Each and every initiative taken by FSSAI shall be telecasted in the television or via any channels so that it would reach the people on the whole. Uneducated people can also get awareness through this implementation.
- 2) False interpretation on products created in the market after complete examination can be brought to the public via telecasting to know the product is safe.

#### FOR STUDENT

- 1) Regular training / Food Safety club shall be implemented in schools to educate the importance of eating safe and nutrition food.

#### FOR FOOD BUSINESS OPERATORS

- 1) Training shall be conducted for FBO's according to the Food Category code with respect to the Act, Rule and the Regulation compiling.
- 2) FBO's can be instructed, how to advertise their products on the television since, Children are attracted towards the advertisement shown.