

# FOOD SAFETY COMPLIANCE SYSTEM (FOSCOS)

To obtain license or registration apply through an online portal called Food Safety Compliance System (FoSCoS)  
<https://foscoss.fssai.gov.in/>



## License / Registration Process



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## Module - 8 Food Safety and Standards

Food regulatory Compliance & FSSAI Licensing / Registration



सूक्ष्म उद्यमों का संबल

PM Formalisation of Micro food processing Enterprises Scheme (PMFME Scheme)



**National Institute of Food Technology, Entrepreneurship and Management, Thanjavur (NIFTEM-T)**  
 An Institute of National Importance  
 (Formerly Indian Institute of Food Processing Technology - IIFPT)

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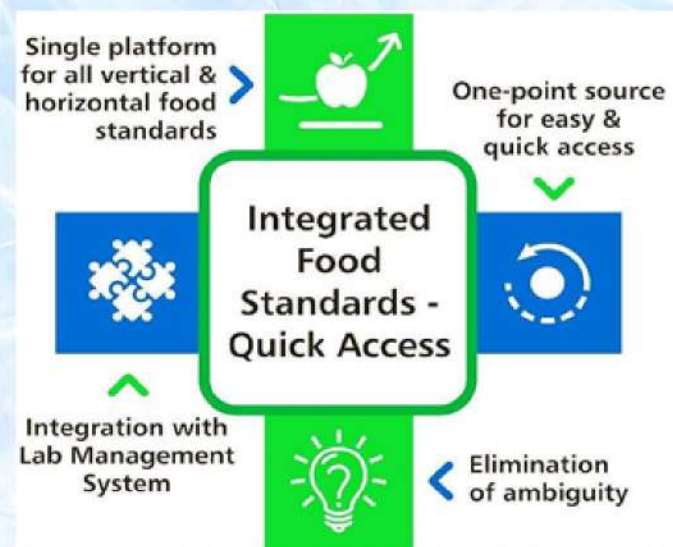


## Food Regulatory Compliances

A regulatory compliance is a procedure where requirements in the form of directives, regulations, and standards stated by any regulatory body. The main intention to have a food product compliance, is quality assurance.

## Food Safety and Standards Act and Food Authority

Food Safety and Standard Act, 2006 was officially implemented on August 5, 2011. Under this act a single reference point and regulatory body called Food Safety and Standards Authority of India (FSSAI) was established for all matters relating to food safety and standards, which will work as an independent statutory authority under Ministry of Health & Family Welfare, Government of India.



The regulatory compliance of any FBOs will largely evaluated based on the standards framed by FSSAI. FSSAI has developed a system- Integrated Food Standard (IFS) Quick Access, integrating all Food Safety Standards and Regulations.

## Do's & Don'ts for FBOs

FSSAI has provided an advisory for the chefs and food handlers, more specifically concerning about hygiene and safety.



## Licensing & Registration

The foremost important regulation that any food business operator should comply is Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011. According to this regulation, it has been made mandatory by FSSAI that, every food business operator must compulsorily obtain FSSAI Registration or License.



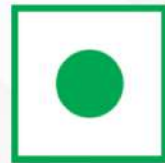


# SYMBOLIC REPRESENTATIONS IN LABEL AS PER FSSAI LABELLING REGULATIONS

The requirements for labelling of pre-packaged foods and display of essential information on the package label are prescribed in the Food Safety and Standards (Labelling and Display) Regulations, 2020



Non - Vegetarian Logo



Vegetarian Logo



Food material sold in retail but which is Not *Meant for Human Consumption*



Fortified with .....  
SAMPOORN POSHAN  
SWASTH JEEVAN

Fortified Foods shall carry the words "Fortified with" and the logo and also a tagline "Sampoorna Poshan Swasth Jeevan" under the logo



Jaivik Bharat

Every package of certified Organic Food as per Food Safety and Standards (Organic Foods) Regulations, 2017 shall carry this logo



Lic. No. XXXXXXXXXXXXX

The FSSAI logo and license number under the Act shall be displayed on the label of the food package in contrast color to the background as above

PROCESSED BY RADIATION



Name of the Product:  
Purpose of Radiation Processing:  
Operating License No. :  
Batch Identification No. (BIN) (as provided by facility):  
Date of Processing....."

Any food that has undergone the process of irradiation (Irradiated Foods) provided shall bear the Radura logo in green colour

FSSAI has finalised the regulation called, Food Safety and Standards (Advertising and Claims) Regulation, 2018, which aims at establishing fairness in claims and advertisements of food products and make food businesses accountable for such claims /advertisements so as to protect consumer interests.

For more information:  
[www.fssai.gov.in](http://www.fssai.gov.in)



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# Module - 8 Food Safety and Standards

Packaging and Labelling requirements for Food Business Operators (FBO)



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## FOOD PACKAGING

It is the enclosing of food to protect it from damage, contamination, spoilage, pest attacks, and tampering, during transport, storage, and retail sale. The package is often labeled with information such as amount of the contents, ingredients, nutritional content, cooking instructions (if relevant), and shelf life. The package needs to be designed and selected in such a manner that there are no adverse interactions between it and the food. Package will maintain the quality and integrity of product till it reaches the consumer for its intended use.

### Packaging material:

Materials such as cardboard, paper, glass, metal, plastic, multi-layer packaging materials used for packaging of food products

### Types of Packaging:



**Primary Packaging**



**Secondary Packaging**



**Tertiary Packaging**

## PACKAGING REQUIREMENTS BY FBO

The requirements about packaging of any food that is being manufactured by any Food Business Operator (FBO) are given in a regulation called, Food Safety and Standards (Packaging) Regulation, 2018.

Tin containers once used, shall not be re-used for packaging of food.



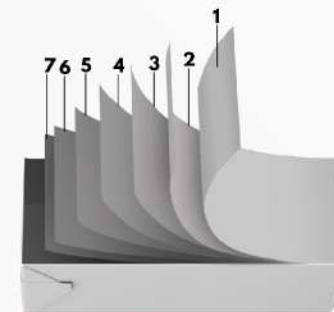
Printing inks for use on food packages shall conform to IS: 15495.



Newspaper or any such material shall not be used for storing and wrapping of food.



In multilayer packaging the layer which comes in direct contact with food, shall meet the requirements as specified in FSSR 2018 and the FBO shall obtain the testing certificate of the packaging material from the NABL testing laboratories / agencies.



1) Printing 2) External PE Layer  
3) Paper Board 4) Polyethylene  
5) Aluminium Foil 6) Adhesive Resin 7) Internal PE Layer

## LABELLING REQUIREMENTS AS PER FSSAI

Mandatory Requirements to be provided on the label of every package is listed below

Name of Food

List of Ingredients

Nutritional Information

Declaration regarding Vegetarian Nature of Food

Declaration regarding Non-Vegetarian Nature of Food

Declaration regarding Food Additives

Declaration of name and complete address

FSSAI logo and license number

Net quantity, Retail Sale Price and Consumer Care details

Lot/Code/Batch Identification

Date of Manufacturing

Instructions for use

Declaration regarding Food allergen



## Seven Principle of HACCP

### Principle 1

Conduct a hazard analysis

### Principle 2

Determine the critical control points (CCPs)

### Principle 3

Establish critical limits

### Principle 4

Establish monitoring procedures

### Principle 5

Establish corrective actions

### Principle 6

Establish verification procedures

### Principle 7

Establish record-keeping and documentation procedures

## FSMS Certification

FSMS Certification is a procedure to verify that the essential principles of food safety are applicable throughout the food chain to achieve the goal of ensuring that food is safe and suitable for human consumption.



## CERTIFICATION PROCESS

Application for certification to the certification bodies

Preliminary Audit of premises by the certification body for preparedness of industry

Certification Audit or Main Audit for verifying the conformance to the requirements

Issuing Certificate upon meeting with the certification requirements

Surveillance Audit to assess the clients continued to the compliance

Certification Maintenance is updating the certificate for certain changes if any



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## Module - 8 Food Safety and Standards

Introduction to  
HACCP and FSMS Certification



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## INTRODUCTION

Unsafe food is a threat to human health and economies globally. Therefore, ensuring food safety is a public health priority and an essential step to achieve food security.

- Provide assurance of food safety.
- Food businesses must implement an effective Food Safety Management System (FSMS) {Based on Hazard Analysis and Critical Control Point (HACCP) and suitable Pre-Requisite Programmes (PRPs)}.

### PDCA (Plan Do Check Act) Cycle

PDCA is an improvement cycle based on the scientific method of proposing a change in a process, implementing the change, measuring the results, and taking appropriate action. It also is known as the Deming Cycle.



## STAGES OF PDCA CYCLE

**Plan**  
Determine goals for a process and needed changes to achieve them.



**Do**  
Implement the changes.



**Check**  
Evaluate the results in terms of performance.



**Act**  
Standardize and stabilize the change depending on the results.

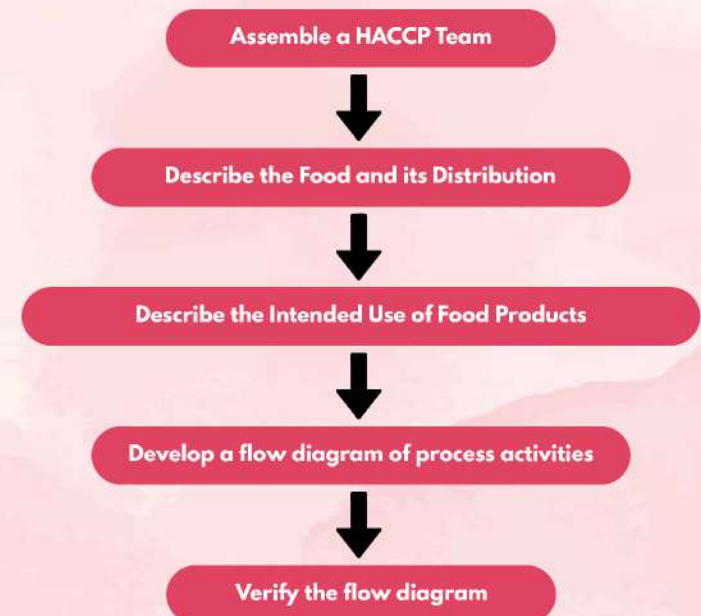


## HACCP (Hazard Analysis & Critical Control Point)

It is defined as systematic approach to the identification, evaluation, and control of food safety hazards. It is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to prepare food for consumption. Prerequisite programs such as current Good Manufacturing Practices (GMP) are an essential foundation for the development and implementation of successful HACCP plans.



### Steps in Developing HACCP Plan





## REPURPOSE USED COOKING OIL (RUCO)

RUCO enable the collection of used cooking oil to biodiesel and also sets mandatory limit of Total Polar Compounds (TPC).



## FOOD SAFETY ON WHEELS (FSWs)

FSWs were initiated by FSSAI to provide mobile food testing facilities to impart confidence amongst consumers that food is safe and nutritious to consume.



## JAIVIK BHARAT

A unique logo which is intended to identity organic products from non – organic ones.



## FOOD SAFETY TRAINING AND CERTIFICATION (FoSTaC)

It is a large scale training programme for the food business operators.



## BLISSFUL HYGIENIC OFFERING TO GOD (BHOG)

BHOG is a large scale initiative to transform the country's food system to ensure safe, healthy and sustainable food for all the devotees at the Places of Worship (PoW).



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## Module - 8 Food Safety and Standards

FSSAI Initiatives for Promoting Safe  
and Wholesome Food



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## INTRODUCTION

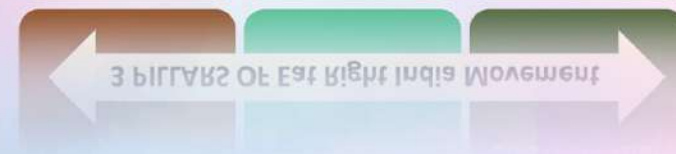
These initiatives aim to promote both the demand for and the supply of safe and healthy food in a sustainable way. Let's have a quick view on these initiatives and movements of FSSAI

## EAT RIGHT INDIA MOVEMENT

The Eat Right India movement is started on 10th July 2018, and works for ensuring safe, healthy and sustainable food. The Tag line of this initiative is, "Sahi Bhojan Behetar Jeevan".



The Eat India Right Movement is based on 3 Pillars



## FOOD SAFETY MITRA



It is an individual professional certified by FSSAI and performs limited actions on behalf of/for FBOs with respect to the implementation of FSS Act, Rules & Regulation.



The Food Safety Mitra will work for following job roles.

- Digital Mitra: To assist FBO in their compliances on online portals of FSSAI.
- Trainer Mitra: To train FBOs regarding the Food Safety Act, Regulations and implementation.
- Hygiene Mitra: To do Hygiene Ratings of FBOs.

## SAFE AND NUTRITIOUS FOOD (SNF)

FSSAI has undertaken several initiatives under the umbrella of 'Safe and Nutritious Food' (SNF) for citizen guidance & behavioral change in every sphere at home, school, workplace or eating out.



## FOOD FORTIFICATION

Food Fortification Resource Centre is setup by FSSAI to eliminate Hidden Hunger from wide communities of people in the world. This centre helps to promote large-scale fortification of food across India.



**FORTIFIED**  
SAMPOORNA POSHAN  
SWASTH JEEVAN



## Food Plant Design

Plant design refers to the overall aspects of a manufacturing industry / processing facility.

### Location and Surroundings



### Floors, ceilings and Walls



### Equipments and containers



### Facilities



### Drainage & waste Disposal



### Personal Hygiene



## FOOD SAFETY TRAINING AND CERTIFICATION (FoSTaC)

Plant layout refers to the arrangement of physical facilities such as machines, equipment, tools, furniture etc. in such a manner so as to have quickest flow of material at the lowest cost and with the least amount of handling in processing the product from the receipt of raw material to the delivery of the final product.

The main objective while designing the plant layout is that the raw material and finished products should not come in contact.

Minimize the loss of Production time and improves the quality of the product.

The preventive maintenance programmes shall include all devices used to monitor and/or control food safety hazards.



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Food Quality Testing and GLP  
Schedule 4 Requirements and Plant  
Layout



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## INTRODUCTION

Food is a major determinant of health, nutritional status and productivity of the population. Food safety and quality are important at the home level, but are critical in large scale food production and processing, and also where food is freshly prepared and served.

- Food Quality refers to attributes that influence a product's value to consumers.
- Food safety means assurance that food is acceptable for human consumption according to its intended use.
- Food analysis is the discipline which deals with the development, application and study of analytical procedures for characterizing the properties of foods and their constituents.



## PURPOSE OF FOOD QUALITY TESTING

### Government Regulations and Recommendations

The FBOs are made mandatory to comply with these regulations:  
Food Standards - Nutritional Labelling - Food Authenticity - Food Inspection and Grading

### Food Safety

One of the most important reasons for analysing foods from both the consumers and the manufacturers standpoint is to ensure that they are safe.

### Quality Control

To meet these rigorous standards food manufacturers, need analytical techniques to analyse food materials,

- Characterization of raw materials
- Monitoring quality during processing
- Characterization of final product

## SAMPLING OF FOOD FOR FOOD QUALITY TESTING

### Sampling

Selection of an appropriate fraction of the whole material for analytical purpose.

### Population

The whole of the material whose properties we are trying to obtain.

### Sample

Only a representative fraction of the population which is usually selected for analysis .

### Laboratory Sample

A fraction of sample which is actually used in the final laboratory analysis.

FBO's should check the scope of the Laboratory before submitting their samples for analysis. Report obtained from laboratory whose scope does not include your product will not be get considered by Food Authority for meeting the compliance for obtaining the license or registration certificate.

## GOOD LABORATORY PRACTICES (GLP)

The basic principles of GLP

- Test facility organization and personnel ●
- Quality Assurance Program ●
- Analytical and Instrumentation Facilities ●
- Apparatus, Materials and Reagents ●
- Test System ●
- Test methods and Reference Standards ●
- Standard Operating Procedures (SOPs) ●
- Performance of Test/Study ●
- Reporting of Test Results ●
- Storage and Retention of Records and materials ●

## Schedule 4

Schedule 4 provides guidelines about General Hygienic and Sanitary practices to be followed by Food Business operators. It comprises of 5 parts as mentioned below.

### Part - I

General Hygienic and Sanitary practices to be followed by Petty FBOs applying for Registration

### Part - II

General Requirements on Hygienic and Sanitary Practices to be followed by all FBOs applying for License

### Part - III

Specific Hygienic and Sanitary Practices to be followed by FBOs engaged in manufacture, processing, storing and selling of Milk and Milk Products

### Part - IV

Specific Hygienic and Sanitary Practices to be followed by FBOs 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 FBOs engaged in Catering / Food Service Establishments