

## Fish and Fish Products Processing

<b>Date</b>		<b>FBO Name</b>	
<b>Food Safety Officer</b>		<b>FBO's representative</b>	
<b>FBO License No.</b>		<b>Address</b>	

*Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)*

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
<b>I</b>	<b>Design &amp; facilities</b>		
2	Premise is located in area that is free from objectionable odour, smoke, dust & other contaminants.	2	
3	The design of food premises provides adequate working space; permit maintenance & cleaning.	2	
4	Internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pest.	2	
5	Floors are non-slippery, non-toxic, impervious & sloped appropriately.	2	
6	Walls are non-absorbent, non-toxic, preferably light coloured, smooth & without crevices.	2	
7	Ceilings are free from accumulated dirt, mould development & flaking paint or plaster.	2	
8	Windows & other openings are free from accumulated dirt, those which open are fitted with insect- proof screen.	2	
9	Doors are smooth, non-absorbent surface, close fitted & self-closing (where appropriate).	2	
10	Adequate ventilation and lighting i.e.540 lux (inspection points), 220 lux (work room) & 110 lux (other areas) is provided within the premises.	2	
11*	<b><i>Potable water (meeting standards of IS:10500 &amp; tested semi-annually with records maintained thereof) is used as product ingredient or in contact with food (ice &amp; steam) or food contact surface.</i></b>	<b>4</b>	
12	Facilities for cleaning & disinfection of implements are made of non-corrosive material & fitted with suitable means of supplying hot water in sufficient quantity.	2	
13	Equipment, utensils ,containers and conveyors for live and dressed products is made of material that is non-toxic, impervious, non- corrosive, facilitate cleaning , do not provide harbourage to pests and shouldn't cause mechanical injuries.	2	
14	Food material is tested either through internal laboratory or an accredited lab. Check for records.	2	
15	Personnel hygiene facilities are available including adequate number of toilets, hand washing facilities and change rooms. Hand washing facilities with warm or hot and cold water, adequate means to hygienically dry hands are provided adjacent to toilets and at entry to processing area.	2	
16	Premise has facility for storage of waste & inedible material such that contamination with food is avoided and is also free from any pest activity.	2	
<b>II</b>	<b>Control of operation</b>		
17	Incoming material procured as per internally laid down specification where feasible shall be procured from registered or approved supplier. Check for records (like specifications, receiving temp., name and address of the supplier, batch no., quantity procured etc.).	2	
18	Shrimps shall be procured from farmers registered under authorized agencies and use only approved aquaculture inputs	2	
19	Incoming Fish and Shrimps inspected at the time of receiving for food safety hazards. Check for records	2	

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20	Incoming material, semi or final products stored according to their temperature and humidity requirement, in a hygienic environment. FIFO & FEFO is practised.	2	
21	Storage temperature of fish and fish products shall be 4.0°C or below for chilled and -18°C or below for frozen.	2	
22*	<i>Room used for deboning, preparing, packing or other handling of fish and fish products is equipped with adequate facilities for cleaning &amp; disinfecting implements such as knives, steel, cleavers, saws etc. &amp; these facilities are not used for any other purpose.</i>	4	
23*	<i>Ice used in cooling and holding raw material should not be mixed with ice used to store processed and packed products. Wherever steam is used directly on food during processing, the steam shall be generated from clean and microbiologically safe water.</i>	4	
24	Fish and Fish products shall be processed and packed using sound food grade materials in a hygienic manner.	2	
25	Containers used for storing inedible substances, cleaning chemicals & other hazardous substance are clearly identified; stored separately from food.	2	
26	Packaging used for storing ice cooled fish food products should ensure the drainage of the melt water.	2	
27	Transport vehicles and containers should be subjected to regular washing and disinfection with a frequency necessary to prevent transport vehicles and containers from becoming sources of contamination and maintained in good repair.	2	
28	Transportation facility for fish and fish products shall have chilling equipment Free flow of chilled air around the load when fitted with mechanical refrigeration means to maintain temperature -18 °C or below for freezing and 4°C or below for chilled product with temperature recording device.	2	
<b>III</b>	<b>Maintenance &amp; sanitation</b>		
29*	<i>All equipment, implements, tables, utensils including knives, cleaves, knife pouches, saws, mechanical instruments and containers are cleaned and disinfected at frequent intervals and immediately when they come in contact with infected material or otherwise become contaminated. They are also cleaned and disinfected at the end of each working day.</i>	4	
30	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer.	2	
31	Measuring & monitoring devices are calibrated periodically.	2	
32*	<i>Pest control program is available &amp; pest control activities are carried out by trained and experienced personnel. Check for records.</i>	4	
33	No signs of pest activity or infestation in premises.	2	
34	Waste is removed from Fish handling area at regular intervals (at least daily) & the receptacles are cleaned & disinfected.	2	
35	Drains are designed to meet expected flow loads and equipped with traps to capture contaminants.	2	
36	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986 (BOD is less than 1500)	2	
<b>IV</b>	<b>Personal Hygiene</b>		
37	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	
38	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.	2	
39*	<i>Food handlers maintain personal cleanliness (clean clothes, trimmed nails &amp; water proof bandage) and personal behaviour (hand washing, no loose jewellery, , no smoking, spitting etc).</i>	4	

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40	Food handlers equipped with suitable aprons, gloves, headgear, shoe cover etc.;	2	
<b>V</b>	<b>Training &amp; records keeping</b>		
41	Internal / External audit of the system is done periodically. Check for records.	2	
42	Food Business has an effective consumer complaints redressal mechanism.	2	
43	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	
<b>44*</b>	<b><i>Appropriate documentation &amp; records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i></b>	<b>4</b>	

**Total points /102**

Asterisk marked (\*) requirements may significantly impact food safety & should be addressed as a priority. Failure in any of the asterisk mark (\*) question, will lead to Non Compliance.

**Grading –**

- A<sup>+</sup>      90-100    Compliance – Exemplar
- A         80-89     Compliance/Satisfactory
- B         50-79     Needs Improvement
- No grade   <50     Non Compliance