



CLEAN & FRESH

• Fruit and Vegetable Market •

CLEAN AND FRESH

FRUIT & VEGETABLE MARKET

Guidance Document





PREFACE

Food Safety and Standards Authority of India (FSSAI) aspires to raise the quality and safety of unorganized fruits and vegetables retail markets to the level of established and organized fruits and vegetables retail stores. This initiative will upgrade condition of local unorganized organic/non-organic fruits and vegetable retail markets across the country by integrating local vendors with organized retailers including ecommerce platforms. It will also build trust among consumers to have clean and safe fresh produce.

This guidance document covers the implementation guidance for stakeholders to benchmark unorganized organic or non-organic fruits and vegetable retail clusters/mandi's/markets so as to get recognised as Clean and Fresh Fruits & Vegetables Markets. These clean and fresh fruits & vegetables markets will promote availability of safe and hygienic fruits and vegetables. The market would be certified through a process of initial audit to identify gaps, improvement through hand holding and training of vendors, final audit for verification and certification thereafter its sustenance through routine inspections and testing.

This document contains guidelines for basic safety and hygiene requirements, standard operating procedure (SOP), audit checklist, details of auditing and training partners and list of identified potential markets across country which will help in implementation of this initiative. One of the important part of this initiative is training vendors/handlers involved in the sale of fresh fruits and vegetables on basic food safety and hygiene.

It is hoped that this innovative 'Clean and Fresh Fruit and Vegetable Market' initiative will revolutionize unorganized retail sector of organic/non-organic fruits and vegetables in the country making it safe and 'most trusted' for consumers and buyers while also decreasing the incidences of health hazards due to unsafe fresh produce.

Pawan Agarwal
CEO, FSSAI



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01 Introduction

1. INTRODUCTION

Fresh produce includes fruits, vegetables and herbs that are raw and have not been processed, or altered by any preservation process before being sold to consumers. These are the major source of nutrients in our daily life.

Distribution of fresh produce is challenging task due to their high perishable nature. To ensure continuous availability of these perishable fresh produce in less time, local retailers/markets play important role in its sale and distribution to the consumers. However, these local retailers/markets are perceived to be unsafe due to widespread concerns on poor hygiene and sanitation/waste disposal system, use of banned ripening agents, use of artificial colours, harmful acids and chemicals, sale of non-organic fruits and vegetables as organic product at high price, use of non-potable water on fresh fruits & vegetables etc. The traditional/local retail sector of fruits & vegetables is localised and highly fragmented with large number of intermediaries.


Retail sector of fresh produce are categorised as follows:

a. Organised - Reliance fresh, big bazar, safal, nature's basket, hypercity, APMCs etc.

b. Unorganized- pavement vendors, non-permanent shops in the market, roadside vendors and push cart vegetable sellers/Mandi's etc.

State Government play important role for implementing availability of safe and hygienic fresh produce to the consumers. It will boost potential economic growth by upgrading the unorganized retail sector of fruits & vegetables and reducing loss of fresh fruits and vegetables. It will give recognition to the local vendors and will help in increasing their sale.

To upgrade existing condition of fresh fruits and vegetable markets across the country and provide clean and fresh produce to consumers, benchmark guidelines for hygiene and safety requirements are framed and included in this document by FSSAI. In addition, infrastructure support in providing common facility like cold rooms, ripening chambers, common hygiene station for handlers, waste disposal area etc. will also be part of the initiative with the support of state government bodies and other stakeholders. Large scale trainings, certification and capacity building of vendors would be an integral pillar of this initiative.



Credibility may be provided by recognizing such markets/area as “Clean and Fresh Fruit and Vegetable Market” through plaques/certificate of excellence. A Clean and Fresh Fruit & Vegetable Market may be defined as:

“A market or cluster of permanent vending shops/stalls/carts/kiosk selling fresh fruits and vegetables having adequate infrastructure and meet the basic hygiene and safety requirements. It excludes wholesale markets.”



02 Benchmark Guidelines

2. BENCHMARK GUIDELINES FOR A CLEAN AND FRESH FRUITS & VEGETABLE MARKET

This Section covers the application of good hygiene and food safety practices in the retail sale of fresh produce (i.e. fruit, vegetables, herbs, etc.) in India. It is applicable to fresh produce retail clusters having permanent shops/stalls/carts/kiosk involved in sale of fresh fruits and vegetables directly to the consumers, restaurants, hotels etc.

a) GENERAL REQUIREMENTS

- The vendors of fruits and vegetables shall be registered/licenced under Food Safety and Standards (Licencing and Registration of Food Business) Regulations 2011.
- FSSAI Registration/Licence number and Food Safety Display Board (FSDB) with green colour code applicable to Fruit & Vegetable retail business shall be displayed on the cart/kiosk/ shop (Annexure A)
- A food safety team may be identified for handling work and communication related to clean and fresh fruit and vegetable market.
- No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, fruits which have been artificially ripened by use of acetylene gas, commonly known as carbide gas.
- The fruits may be artificially ripened by using ethylene gas obtained from any safe source upto 100 ppm. The source of ethylene gas shall not come in direct contact with fruits.
- No person shall store the unauthorised chemicals in the premises.
- Stickers without any relevant information such as traceability, grade, price, barcode etc. should not be used directly on the fruits and vegetables.
- A functional barrier may be used to avoid direct application of stickers on fruits and vegetables. Few fruits may be packed in transparent thin film on which sticker may be applied.
- If stickers are used directly on the skin of fruits and vegetables, the adhesives and inks used on the stickers must be of quality which should not cause any adverse effect on human health.
- All fruits and vegetables sold in the market shall be free from colouring matter, mineral oils or any other harmful chemicals.
- Wax coating of fruits shall be done only with bees wax (white and yellow) or carnauba wax or shellac wax at level not exceeding Good Manufacturing Practices. No waxes except those mentioned above are permitted for coating of fruits.
- Every package of fresh fruit if coated with wax shall carry the label “Coated with wax (give name of wax)”.



b) FOOD SAFETY AND HYGIENE REQUIREMENTS

(1) Personal Hygiene

- All vendors/handlers should wear suitable protective clothing and footwear.
- Vendors/handlers shall wash their hands with soap/ detergent and water before commencing work and every time after using toilet.
- Vendors/handlers suspected or known to be ill should not be allowed to handle fresh produce to avoid microbial contamination.
- Any cuts or wounds should be completely protected by a waterproof dressing that is firmly secured.
- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling fruits and vegetables. It may be done at separate designated area away from market premises.
- All staff or sub-contractors should be made aware of the hygiene and health principles before entering a premises or commencing work.

(2) Location and Facilities

- The market may be of closed (inside building) or open (in open air) type with identified area.
- The market shall be located away from environmental pollution and industrial area producing toxic gases.
- The vending surface or display area of shop/stall/kiosk shall be above from ground.
- The premises shall be clean, adequately lighted and ventilated and have sufficient free space to allow easy movement of persons and materials.
- Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.
- A designated area for storage of packaging material, clothes, shoes, ripening agents, cleaning agents, water etc. shall be maintained to avoid its contact with food products.
- Adequate drainage facility shall be maintained. Drains should be cleaned at appropriate prescribed frequency to avoid blockage and overflow.
- Designated area shall be identified for loading and unloading of fruits and vegetables in the distribution vehicles.


- A separate area for washing of fresh fruits and vegetables may be designated with continuous availability of potable and clean water.
- Equipment such as cooling chambers, moisture retention chambers, ripening chambers may be installed at these markets.
- In open air markets, vending shops/stalls/carts/kiosk shall be covered with canopy, plastic or metal sheets etc. to prevent fruits and vegetables from direct sunlight which may result in moisture loss.
- There shall be appropriate toilets and hand washing facilities with clean water, soap. It shall be kept clean and hygienic.
- Bulbs or lights shall be covered with plastic covers to avoid its contact with food in case of breakage.
- In case of closed facilities, the windows or ventilation openings shall be covered with shatter proof glass or wire mesh to prevent entry of birds and insects.
- Entry of wild animals, pets shall be prevented by fencing, hedges, gates etc.

(3) Cleaning and Sanitation

- Platforms or display units shall be of material so as not to affect the fruits and vegetables by metal contaminants, chipping surfaces, paints, loose nails, glass pieces etc. In case of wooden platforms a water resistant coating/covering shall be used to prevent growth of fungus and moulds.
- Display units/crates/trays shall be cleaned and disinfected on a regular basis, after use and after any spillages.
- Floor of the shops/stalls and slab shall be cleaned every day before starting the work.
- The equipments and cutting tools (knives, boards etc.) which may come in contact with fruits & vegetables shall be of rust/ corrosion resistant materials and kept in clean and good condition.

(4) Handling of Fruits and Vegetables

- Fruits and vegetables shall be handled carefully when being mounted on displays to avoid bruising and product damage.
- Fruits and vegetables shall not be placed directly on floors or platforms. It should be placed over display units, crates, boards etc.
- The organic fruits and vegetables shall be displayed and stored in a manner that it shall be distinguishable from the non-organic fruits and vegetables.
- Fruits and vegetables shall not be over-stacked in display units to prevent overheating (due to lack of air circulation) and produce bruising.

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- Fruits and vegetables on display shall be visually inspected on a regular basis for signs of damage, breakdown, physical contaminants and spillages. Any poor-quality produce should be removed from sale.
 - Any fruit or vegetable cut for display shall be discarded after use.
 - Fruits and vegetables for sale shall be regularly rotated to follow FIFO (FIFO - first in first out - use items first which are bought first). The fruits and vegetables which require some time for ripening may be sold when ripened.

(5) Water Supply and Quality


- Only potable water shall be used wherever it comes in direct contact with fruits and vegetables such as washing, sprinkling etc.
- Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water shall be made.
- Water storage tanks shall be cleaned periodically and records of the same shall be maintained in a register.
- Quality of water should be analysed after every six months by third party laboratory.

(6) Pest Control

- Every vendor shall at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.
- Pest control activity shall be conducted regularly with authorized pest control agency.
- Fruits and vegetables if damaged by insect or pest must be segregated and disposed immediately.
- Pest control materials/chemicals such as insecticides, rodent glue trap etc. shall not come in direct contact with fruits and vegetables.

(7) Waste Disposal

- Waste generated at the market may be classified as follows:
 1. Fruits and vegetable waste (FVWs)
 2. Other waste which include corrugated boxes, metals, woods, plastic crates and other composite wastes.
- Each vendor shall have provision for handling above mentioned wastes. Separate bins may be installed for wet and dry waste.
- All FVWs shall be properly disposed of in garbage or waste bins with fitted lids to avoid contamination of spoiled waste by flies, birds and animals.
- Waste water obtained after cleaning of fruits and vegetables should be drained immediately into drains or sewers and to avoid its reuse and spillage.

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- Waste bins should be covered and made of material which could be easily cleaned and disinfected. Bins should not be overfilled.
 - Sufficient numbers of waste bins shall be installed in the premises. Collection of waste by municipalities on a daily basis should be done.

(8) Source of Fruits and Vegetables and its Traceability

- Sourcing of fruits and vegetables from the area/fields having high levels of heavy metals in the soil or using drainage water for irrigation of fruits and vegetables may be discouraged.
- Fruits and vegetables shall be sourced from authentic producers and suppliers and records of their details shall be maintained to mitigate unauthorized or adulterated products in the supply chain.
- All organic fruits and vegetable suppliers shall have appropriate certification and shall comply Food Safety & Standards (Organic Foods) Regulations, 2017.

(9) Storage of Fruits and vegetables

- Fruits and vegetables shall be stored in a manner whereby contamination by other products such as cleaning agents, insecticides, packaging material shall not occur.
- Adequate number of racks, crates shall be provided for storage to allow good air circulation.
- Fruits and vegetables not sold at the end of day should be stored appropriately as per its storage temperature requirements. Green leafy vegetables should be stored at refrigerated temperature (4°C -6°C).
- Proper compartment for each class of products such as tubers, seeds, leafy vegetables, soft fruits etc. shall also be provided wherever possible to avoid cross contamination.
- Proper storage conditions i.e temperature and humidity are needed to lengthen storage life and maintain quality. Commonly Fresh fruits and vegetables need low temperatures (0-12°C) and high relative humidity (80 to 95 % approx.) to lower respiration and to slow metabolic and transpiration rates.
- Fruits and vegetables that require warmer storage temperatures (such as potato, onion, banana etc.) shall not be stored to low temperatures to avoid chilling or freezing injury.
- A humidifier may be installed in the storage area to maintain relative humidity.
- Organic fruits and vegetables shall be stored separately from non-organic with proper identification label.
- Damaged and spoiled fruits and vegetables shall stored separately at designated area for further disposal.



(10) Transportation of Fruits and vegetables

- All transportation vehicles/lorry shall be inspected prior to unloading or loading by competent personnel to ensure it is sanitary, structurally sound, and has not or will not promote deterioration, contamination or damage to the commodity.
- The vehicles or lorry shall be free from pest, holes, debris of fruits and vegetables, objectionable odour and visible moulds. It should be clean and hygienic.
- Transportation vehicle shall be covered properly to prevent contamination or damage due to weather, insects, rodents or other pests.
- All refrigerated vehicles shall be equipped with appropriate refrigeration and recording devices to maintain suitable temperature that can be documented.

(11) Education and Training

All vendors, helpers and handlers should undergo basic training in personal hygiene, including effective hand-washing and handling of fruits and vegetables.

(12) Record Keeping

The market shall have a documented procedure in place to inspect, monitor and record all incoming and outgoing transportation vehicles/ lorry or containers. Records of authorized suppliers, pest control activities and waste disposal system shall be maintained.



03 Sop for Adoption of Initiative

3. STANDARD OPERATING PROCEDURE (SOP) FOR ADOPTION OF INITIATIVE

1. Vegetable Markets Identification: Under this project, a geographical area (such as any specific road, mandi or any area) with an aggregation of fruits and vegetables vendors will be identified and recommended by the local food authority to FSSAI for its recognition and certification by submitting the details in the Enrolment Proforma (Annexure B) . A list of potential clean and fresh fruit and vegetable market is at (Annexure C).

2. Pre-Audit: Vendors of the fruits and vegetable market will be jointly inspected by State FDA and FSSAI empanelled auditing agency for gap analysis. Checklist for inspection is at (Annexure D).

3. Implementation:

- Training: Hand holding phase followed by gap analysis which will include training under Food Safety Training & Certification (FoSTaC).
- Compliance Submission: Compliance of suggestions given during initial inspection to be done within 30 days time limit which is to be confirmed by concerned State FDA official.

4. Final Audit: Final audit will be conducted by same FSSAI empanelled auditing agency who did the first gap analysis. Report of assessment will be submitted to concerned state FDA, who will verify and will send final report to FSSAI with remarks on eligibility of the market for “Clean & Fresh Fruits & Vegetable Market” certificate.

5. Certificate of Declaration: FSSAI will examine the report and if found eligible, will certify the market as a “Clean and Fresh Fruits and Vegetables Market” and reward it with a board. Validity of certificate will be of one year from date of issue of certificate.

6. Sustainability and Renewal of certificate:

- Routine inspection: A mandatory observation of all vendors is required on monthly basis which can be undertaken by State FDA or Municipal Corporation or any other outsourced individual who is trained and experienced to carry out such activity. It would be the responsibility of the State FDA to obtain reports of this observation.
- Testing is to be done once in six months for fruits and vegetables and water to ensure food safety requirements such as presence of harmful colours, pesticides and metal contaminants etc. from FSSAI notified laboratory.



04 Implementation Partners

- Renewal of certificate will be done on the basis of consistent satisfactory performance throughout the year and report of audit conducted before expiry of certificate.

4. IMPLEMENTATION PARTNERS

For activation and successful implementation of the initiative, following stakeholders are responsible for various activities:

- a) Government Agencies
- b) Training Partners
- c) Auditing Agencies

a) Government Agencies including Food and Drug Administration (State/UTs), National Horticulture Board, Municipal Administration, Urban Development Department, Ministry of Food Processing Industries, Ministry of Agriculture etc. are required to convene and coordinate overall implementation of the project. For accomplishment of this, following responsibilities needs to be fulfilled:

- Upgrade and monitor overall infrastructure and facilities such as lighting, water supply, waste disposal system, cleanliness, personnel hygiene facilities, installation of ripening chambers, Cold rooms etc. of existing fruit and vegetable market
- Coordinate between the organizations/ stakeholders acting as training providers, auditing agencies and funding agencies and relevant stakeholders involved in the project
- Monitor and review progress of the overall project

b) Training partners are required:

- To conduct training and hand holding of fruits and vegetable vendors; with special emphasis on the areas where improvement is required.
- To conduct training of trainers so as to develop a resource pool at local level and use these trainers for trainings
- To translate training material into local/ regional languages.
- To create a digital application as an aggregator platform for collating the information of vendors nominated for Clean and fresh fruits and vegetables markets. List of training partners are enclosed at **(Annexure E)**.

c) Auditing agencies are required to ensure timely audits (Pre audit and Post audit) in the prescribed format of inspection checklist, making report of pre and post audit and reporting the same to State/ UT FDA department. List of auditing agencies are enclosed at **(Annexure F)**.



05 Digital Integration



DIGITAL INTEGRATION

A digital application as an aggregator platform is being created for collating the information of organic or non-organic fruits and vegetable vendors associated with Clean and Fresh Fruits and Vegetable Market initiative. This application will help the e-commerce business or other online platform retailers to track range of fruits and vegetables available in these Clean and Fresh Fruits & Vegetables Markets. The technology and e-commerce partners may be brought on board for development or implementation of technology tools and to create the application for propelling this initiative. Further, convergence with various government schemes will be explored to be incorporated in the platform.



06 Other Resources

OTHER RESOURCES

Following resources are available on FSSAI website may also be referred:

- Schedule 4 Part-1 of FSS (Licensing & Registration of Food Businesses) Regulations 2011: General hygienic and sanitary practices to be followed by food business operators applying for registration - Petty food operators and Street food vendors.
- Guidance Note No.04/2018 "Artificial Ripening of Fruits: ethylene gas- a safe fruit ripener".
- Guidance Note No.05/2018 on "Stickers on Fruits & Vegetables".
- FSMS Guidance Document on Processed Fruits and Vegetable Industry.
- Detect Adulteration with Rapid Test (DART) Booklet.



List of Annexure

Food Safety Display Board

To change the overall consumer perceptibility of consumers about FSSAI, Food Safety Display Boards (FSDBs) have been introduced at various food businesses which deal directly with the consumers. FSDBs will not only make FSSAI registration number visible but will also inform the customer and the food handler about the important food safety and hygiene practices required to keep food safe. Each of these practices will information will be numbered for feedback purposes. An important feature of FSDB is an effective consumer feedback system. The board provides consumer a range of options for sending feedback through WhatsApp, SMS or give feedback on FSSAI App. Also, it can be displayed in the local languages of the State where that particular Clean and Fresh Fruits and Vegetables Market is located.



With Us You Will Get Safe Food I Follow These 10 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep vending premises/cart clean and pest free 		Wear clean clothes/uniform 6
2	Use potable water for washing fruits and vegetables 		Wash hands before & after handling food and after using toilets, coughing, sneezing, etc. 7
3	Keep sliced fruits & vegetables covered and at cold temperature 		Use water proof bandage to cover cuts or burn wounds 8
4	Wash chopping board knives, etc. with clean water before and after use 		Do not handle food when unwell 9
5	Keep dustbins covered 		Use clean and separate dusters to clean surfaces and wipe utensils 10

If any concern

Give your Feedback to Company Name

<p>Call toll free 1800 112 100</p> <p>SMS or Whatsapp 9868686868</p> <p>Always quote FSSAI Number for quick action</p>	<p>(Company Name) (Contact Details)</p>
<p>Download FSSAI APP or Logon to https://foodlicensing.fssai.gov.in/cmsweb</p>	<p>Connect with us:  Food Safety and Standards Authority of India  fssaiindia</p>

Enrolment Performa

Detail of Implementing Agency for the Initiative (Any Organization/State FDA/Private Firms etc.)	
Name of Implementing Agency	
Address of Implementing Agency	
Contact person name	
Mobile number	
Email id	
Trainers & auditors available with Implementing Agency	
Detail of the identified Clean and Fresh Fruits and Vegetables Market	
Name and Address of Market identified (Retail Markets Only)	
Number of permanent Vendors/shops in the Market (Approximate)	
<i>Please mark [v] wherever applicable:</i>	
Type of Market	<ul style="list-style-type: none"> • Closed (Inside Building) <input style="float: right;" type="checkbox"/> • Open (in open air) <input style="float: right;" type="checkbox"/>
FSSAI Licence/Registration	<ul style="list-style-type: none"> • Available <input style="float: right;" type="checkbox"/> • Not Available <input style="float: right;" type="checkbox"/>
Availability of Sanitation facilities (if any)	<ul style="list-style-type: none"> • Potable Water <input style="float: right;" type="checkbox"/> • Toilets <input style="float: right;" type="checkbox"/> • Fruits and Vegetables washing area <input style="float: right;" type="checkbox"/> • Waste Disposal system <input style="float: right;" type="checkbox"/> • Others (Please mention)
Availability of other facilities (if any)	<ul style="list-style-type: none"> • Pest Control <input style="float: right;" type="checkbox"/> • Cold Rooms <input style="float: right;" type="checkbox"/> • Ripening Chambers <input style="float: right;" type="checkbox"/> • Others (Please mention)
Additional Details (if any)	
Remarks, if any:	
All the information filled in this application is true, complete and correct to the best of my knowledge and belief. We would like to participate in the initiative and wish to be declared as “Clean and Fresh Fruit & Vegetable Market”.	
Date:	Sign:
Name:	Stamp:

Potential Clean and Fresh Fruit and Vegetable Markets

Below is a suggestive list of 78 fruits and vegetables markets has been identified as potential markets across India:

S.No	Location	Markets
RAJASTHAN		
1.	Jaipur	• Lal Kothi Sabzi Mandi
2.		• Ambabadi sabji mandi
3.		• Muhana Fruits & Vegetable market
4.		• Sanganeri gate Fal & Sabji Mandi- managed by women's.
5.		• Chandpole F&V market
6.	Udaipur	Purani Sabji Mandi
7.	Jodhpur	• Clock Tower Sabji mandi
8.		• Paota Fruits & Vegetable market
9.	Bikaner	• Kotgate sabji mandi
10.	Ajmer	Ramganj Sabji mandi
11.	Kota	• Santoshi nagar sabji mandi
12.		• Vigyan nagar vegetable market
MAHARASHTRA		
13.	Mumbai	• Mulund Bhaji Market
14.		• Dadar F&V Market
15.		• Crawford Market
16.		• Vashi Mandi
17.	Pune	• Mahatma Jyotiba Phule Mandai
18.		• Chandan nagar
19.		• Chintamani Nagar Sabji mandi
20.	Nagpur	• Dhrampeth Sabji mandi
21.		• Gokulpeth Sabji mandi
22.		• Mahatma Jyotiba Phule market
23.		• Pandit Jawaharlal Nehru F&V Market
24.	Nasik	• Gandhinagar vegetable mandi
25.		• Vegetable market , satpur area
SIKKIM		
26.	Gangtok	• Kishan Bazar organic F&V market
27.		• Lal bazar vegetable market
28.	Singtam	Mandi Bazar Organic vegetable market
29.	Rangpo	Teesta market
GOA		
30.	Goa	• Mapusa Muncipal council Vegetable Market
31.		• Panjim Municipal Market
32.		• Margao Municipal Market

WEST BENGAL		
33.	Kolkata	• New Market
34.		• Jaggu Bazar, Bhawanipur
35.		• Koley market
36.	New Jalpaiguri	• Champasari Bazar
37.		• Nivedita Veggie Market
38.		• Siliguri junction vegetable market
Haryana		
39.	Gurugram	• Waziarbad sabji mandi
40.		• New Kisan Mandi Sec 52
41.		• AtCost.in Offline and online Kisan Mandi (Sec 4, Wazirabad, Uppal South End, Chakarpur, Hamilton Court)
42.		
43.		
44.	Faridabad	• Sabji Mandi, Springfield Colony
45.		• Sabji Mandi, Sec 16
46.		• New F&V market, Dabua Colony, Sector 50
47.		• Palla sabji Mandi • Dabua Sabji Mandi
GUJARAT		
48.	Ahmedabad	• F&V Market, Gandhinagar
49.		• Sabji Market Satadhar Sola Road
50.	Vadodara	• Chokhandi Nani Vegetable Market
51.		• Gorwa vegetable market
52.		• Race course vegetable Market
53.		• Canal vegetable market
54.	Navsari	• Dudhia Talav fruit & veg market
55.	Surat	• Navagam vegetable market
56.		• Gale mandi F&V market
57.		• Trikam nagar vegetable market
PUNJAB		
58.	Jalandhar	• New Sabji Mandi, old GT Road
59.		• Sabzi Mandi Jalandhar Cantt
60.		• Open Air vegetable market
61.	Amritsar	• KKC Subzi mandi
62.	Chandigarh	• Sabji Mandi, Sector 26
63.	Bhatinda	• Sabji Mandi, Telian Wala Mohalla, Old City
DELHI		
64.	New and old Delhi	• Shahdara F & V Market
65.		• INA Market
66.		• Okhla Sabzi Mandi
67.		• Mehrauli Sabzi mandi
68.		• Arya Pura Sabzi mandi
69.		• Ghanta Ghar Sabzi Mandi: North Delhi
70.		• Lawrence Road Sabzi Mandi
71.		

72.		<ul style="list-style-type: none"> • West Patel Nagar/ Khanna market Sabzi Mandi • Mandawali sabzi mandi • Sahibabad sabzi mandi • Keshav pur mandi • Tilak nagar mandi • Green Park Market • Azadpur market
73.		
74.		
75.		
76.		
77.		
TAMILNADU		
78.	Chennai	<ul style="list-style-type: none"> • Koyambedu Fruit market

Inspection Checklist for Fruit and Vegetable Markets

Date		Auditor Details	
Name and address of Market		Market Representative Details	
Market Licence/Registration No.		Type of market (open/closed)	

Marking system –

The Auditor will inspect the facility of the market according to the requirements as laid down in the inspection checklist and accordingly will mark the finding as compliance (C), non-compliance (NC), partial compliance (PC) & Not applicable (NA). Most of the requirements are allotted 2 marks and there are few requirements which are allotted 4 marks. 4 marks questions are critical and shall be essentially met by the fruit and/or vegetable markets. Each finding will be awarded marks as mentioned below:

S. No.	Finding	Marks to be awarded for 2 mark requirements	Marks to be awarded for 4 mark requirements
1	Compliance (C)	2	4
2	Non-compliance (NC)	0	0
3	Partial compliance (PC)	1 to 1.5	1.5 to 3
4	Not applicable (NA)	2	4

Compliance – Yes, the requirement is fully implemented. There is adherence with the requirement with no major or minor conformance is observed.

Non-compliance - No, the requirement is not documented and implemented. There is non-adherence with the requirement with major non - conformance is observed.

Partial Compliance – Requirement is partially implemented. A minor non-conformity that (based on the judgement and experience of the auditor) is not likely to result in the failure of the food safety or reduce its ability to assure controlled processes or products. It may be either a failure in some part to a specified requirement or a single observed lapse.

Not Applicable (NA) – Requirements are not applicable to fruit and/or vegetable market & hence cannot be observed.

Table 1: Clean and Fresh Fruit & Vegetable Market (Common facilities applicable to each market)

S. No	Audit Questions	Max. Marks	Marks Awarded
(1) General regulatory requirements		[8]	
1.1	Licence/Registration under FSS Act, 2006	2	
1.2	NOC from Municipality/local body	2	
1.3	Food Safety team is identified	4	
(2) Location and Facilities		[38]	
2.1	Market is located away from environmental pollution and industrial area producing toxic gases with identified boundaries.	4	
2.2	The vending surface or display area of shop/stall/kiosk is above from ground	4	
2.3	Sufficient free space to allow easy movement of persons and materials is maintained.	2	
2.4	Adequate measures adopted for preventing entry of wild animals, pets etc.	4	
2.5	Premises is clean, adequately lighted and ventilated. Bulbs or lights shall be covered with plastic covers	4	
2.6	Floors are well maintained and easy to clean	2	
2.7	Ceilings and walls are free from accumulation of food waste, dirt, grease or other visible obnoxious matters	4	
2.8	Adequate drainage facility which is easy to clean and disinfect is available	4	
2.9	Washing area for fresh fruits and vegetables is available	2	
2.10	Designated area for loading and unloading of fruits and vegetables is identified	2	
2.11	Equipment such as cooling chambers, moisture retention chambers, ripening chambers are installed	2	
2.12	In open air markets, vending shops/stalls/carts/kiosk are covered with canopy, plastic or metal sheets etc.	2	
2.13	Toilets and hand washing facilities available with provision of clean water, soap are available	2	
(3) Water Supply and quality		[4]	
3.1	Continuous supply and storage of potable water is available	2	

3.2	Quality of water is analysed after every six months by third party laboratory	2	
(4) Pest Control		[6]	
4.1	Windows and or ventilation openings are covered to prevent entry of rat, flies, birds etc.	2	
4.2	Pest control agreement made if any for routine maintenance	4	
(5) Waste Disposal		[6]	
5.1	Sufficient numbers of waste bins are installed in the premises	2	
5.2	Dry and wet waste is segregated properly and collected by municipalities on daily basis.	4	
(6) Storage of Fruits and vegetables		[14]	
6.1	Separate storage area for fresh produce, packaging material, water, chemicals etc. is identified	4	
6.2	Appropriate temperature and humidity is regulated and maintained	2	
6.3	Adequate number of racks, crates shall be provided for storage to allow good air circulation	2	
6.4	Organic fruits and vegetables are stored separately from non-organic with proper identification label	2	
6.5	Separate area for storage of mould infected and spoiled fruits and vegetables to avoid cross contamination	4	
(7) Specific Requirements for sale of fresh fruits and vegetables		[12]	
7.1	Fruits are not artificially ripened by use of acetylene gas, commonly known as carbide gas. Only ethylene gas is used for ripening.	4	
7.2	Unauthorized and harmful chemicals are not stored premises.	2	
7.3	Harmful colours and chemicals are not used on fresh fruits and vegetables	4	
7.4	Wax coating of fruits is done with bees wax (white and yellow) or carnauba wax or shellac wax and labelled properly.	2	
(8)	Transporting vehicle (if available) for fruits and vegetables are clean and maintained in good condition and have temperature controlled system	4	
(9)	Appropriate documentation & records are available & retained for specific period.	2	

(10)	Consumer awareness information / Do's and Don'ts are displayed inside the market premises	2	
(11)	Food Safety display boards are in place	2	
35	Total Marks	92	

Table 2: FRUIT & VEGETABLE SHOP (Individual facilities applicable to all vendors)

S. No	Audit Questions	Max. Marks	Marks Awarded
(1) Personal Hygiene		[16]	
1.1	Vendor washes hands before starting work or after doing any non - food handling activity (such as visiting toilets, emptying dustbin etc.).	2	
1.2	Vendor is clean, wearing washed clothes with trimmed nails and hairs.	2	
1.3	Glass bangles or loose jewellery which may fall into fresh produce are properly covered.	4	
1.4	Vendor is not smoking, chewing or spitting while handling fruits/vegetables.	2	
1.5	Vendor is not suffering from any infectious or communicable disease.	4	
1.6	Vendor has no open wound or burn.	2	
(2) Control of Operations		[24]	
2.1	Fruits and vegetables are not placed directly on floors or platforms. It should be placed over display units, crates, boards etc.	4	
2.2	The organic fruits and vegetables are displayed in a manner that it shall be distinguishable from the non-organic fruits and vegetables.	2	
2.3	Organic fruits and vegetable suppliers have appropriate certification	2	
2.4	Fruits and vegetables are sourced from identified traders and suppliers.	2	
2.5	Fruits and Vegetables are inspected at the time of receiving for food safety hazards (free from colouring matter, mineral oils or any other harmful chemicals).	4	
2.6	Stickers without any relevant information are not pasted directly on skin of fruits and vegetables.	4	
2.7	Fruits and Vegetables are stored according to their temperature requirement in a hygienic environment to avoid deterioration.	2	

2.8	Rotation of fruits and vegetables is practised through FIFO/FEFO.	2	
2.9	Cutting and weighing tools (knives, boards etc.) which may come in contact with fruits & vegetables are of food grade materials and kept in clean and good condition.	2	
(3) Maintenance & Sanitation		[18]	
3.1	Display units/ crates are maintained in good state of repair with no chipping surface, loose nails etc.	2	
3.2	Food waste removed periodically to form accumulation.	2	
3.3	Vending area is kept clean and well maintained.	2	
3.4	No signs of pest activity or infestation on vending shop or display units (eggs, larvae, faeces etc.)	4	
3.5	Baskets/Crates/Trays made of food grade material and are cleaned periodically.	2	
3.6	Floors, walls & all other surface are cleaned every day and kept in good state of repair	2	
3.7	Waste bins with lids are available.	2	
3.8	Records are maintained and updated (e.g. name and address of the supplier, quantity procured etc.)	2	
23	Total Marks	58	

Total score obtained:/150

Grading:-

GRADE	SCORING		RESULT
A⁺	Above 125	Compliance-Exemplar	
A	91-124	Compliance-Satisfactory	
B	75-90	Needs Improvement	
No grade	Below 75	Non Compliance	

Remarks/Feedback:

List of Training Partners

S. No	Name of the Organisation	Contact Details	Geographical Location
1	Assocom India Pvt. Ltd.	9910375202 email@assocom-india.com knitin@assocom-india.com	Delhi, Uttar Pradesh
2	Bright Future.com	9609601780 brightfuturskills@gmail.com	Andhra Pradesh, Assam, Chhattisgarh, Dadar & Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
3	Equinox Solutions	9920226789 ashwin@equinoxconsulting.co.in ashwin@equinoxlab.com	Karnataka, Maharashtra
4	Green Food Consultancy (involved with ICDS, MDM)	9717171919 greenfood24x7@gmail.com shantnugupta@yahoo.co.in	Andhra Pradesh, Delhi, Uttar Pradesh
5	Intellisome Knowledge and Skills Centre (IKoSC)	8794740127 ikosc15@gmail.com daya.sym@gmail.com	Manipur
6	Parikshan	9500085159 agsaranya.gopalan@gmail.com	Andhra Pradesh, Gujarat, Karnataka, Kerala, Maharashtra, Tamil Nadu, Telangana, Uttar Pradesh
7	FSATO	9888843009 psdeol@rtnts.co.uk	Delhi, Gujarat, Haryana, Maharashtra, Punjab,

			Rajasthan
8	Sadik Masih Medical Social Servant Society	9811025437 simmsss94@gmail.com	Andhra Pradesh, Delhi, Haryana, Jammu & Kashmir, Kerala, Rajasthan, Tamil Nadu, Uttarakhand, Uttar Pradesh
9	Indian Society of Healthcare Professionals	011-43154100/ 9810018621 contactus@ishpinida.org anuradha@ishpindia.org	Pan India
10	Indraprastha Academy Foundation	0120-4548385/ 8802265988 director@indraprasthaacademy.in	Delhi, Gujarat, Haryana, Himachal Pradesh, Karnataka, Orissa, Rajasthan, Uttarakhand, Uttar Pradesh
11	Quantus Management System	011-42420642/ 9350004828 gaurav@qmspl.org gaurav.singh.ihm@gmail.com	Delhi, Haryana, Jammu & Kashmir, Karnataka, Maharashtra, Rajasthan, Tamil Nadu, Uttar Pradesh
12	Oxypro Labs Pvt. Ltd.	022-67164400/ 8108184272 info@oxyprolabs.com	Goa, Gujarat, Madhya Pradesh, Maharashtra
13	Asian Society for Entrepreneurship Education & Development	0120-6482567/ 9911384344 training@aidmat.com	Bihar, Delhi, Maharashtra, Uttarakhand, Uttar Pradesh
14	Institute of EHS Studies	9216001101 ieohsstudies@gmail.com	Himachal Pradesh, Punjab, Uttarakhand, Uttar Pradesh
15	Indianeers Media Pvt. Ltd.	8827254325/ 8827254324 indianeersmedia@gmail.com	Andhra Pradesh, Arunachal Pradesh, Assam, Bihar, Chhattisgarh, Goa,

			Himachal Pradesh, Jammu & Kashmir, Jharkhand, Kerala, Madhya pradesh, Maharashtra, Manipur, Meghalaya, Mizoram, Orissa, Rajasthan, Sikkim, Tripura, Telangana, Uttarakhand, Uttar Pradesh, West Bengal
16	Cotecna Inspection India Pvt. Ltd.	022-42188033/ 8826519289 subrata.saha@cotecna.co.in DL-Mumbai@cotecna.co.in Sumit.dey@cotecna.co.in cotecna.mumbai@cotecna.co.in	Pan India
17	Inter Institute of Education and Skill Training	9891937663 cpo.iiest@gmail.com	Delhi
18	Virtuoso Sales Solutions Pvt. Ltd.	8826313737 munish@vsstechnology.com	Pan India
19	SOCIETY (Society of Oriental Computer Information & Education Training for Youth	8008674343 mohan.polepaka@gmail.com	Pan India
20	Central University of Haryana	8826325454 registrar@cuh.ac.in tejpaldhewa@cuh.ac.in	Haryana
21	Lady Irwin College	9810030355 pulkit36@yahoo.co.in	Delhi
22	Association of Food Scientists &	9481180773 afstimys@gmail.com	Andhra Pradesh, Assam, Chhattisgarh, Dadar &

	Technologists		Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
23	CII	9818878840 anju.bist@cii.in	Pan India
24	Federation of Biscuit Manufacturer of India	9818778399 kanchanzutshi@phdcci.in	Andhra Pradesh, Assam, Chhatisgarh, Dadar & Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
24	Safefoodz Solutions	7666578715 haccp.sbi@gmail.com	Andhra Pradesh, Delhi, Gujarat, Maharashtra, Telangana
25	Kerala Food Technologists Association	8714121252 muhammedjafart@gmail.com	Kerala
26	Hindustan Latex Family Planning Promotion Trust (HLFPPT)	9818008068 sagarwal@hllmotherchildcare.com	All India

List of Auditing Agencies

S. No.	Auditing Agency	Contact Details
1.	Onecert International Private Limited	C/o Shri Sandeep Bhargava, H-08, Mansarover Industrial Area, Mansarover, Jaipur, Rajasthan- 302020 E-Mail: sandeep@onecertasia.com
2.	Bureau Veritas (India) Private Limited	C/o Shri Ramesh Koregave, Marwah Centre, 6th floor, Opp Ansa Industrial Estate, Marwah Marg, Andheri(E), Mumbai-400 072; E-Mail: ramesh.koregave@in.bureauveritas.com
3.	BSI Group India Private Limited	C/o Shri Aviekal Kakkar The Mira, A-2, Plot 1&2, Ishwar Nagar, Mathura Road, Delhi110065; E-Mail: aviekal.kakkar@bsigroup.com
4.	DNV GL Business Assurance	C/o Shri Purushottam Bhat Equinox Business Park, Tower 3, 6th Floor, Off Bandra-Kurla Complex, LBS Marg, Kurla(West), Mumbai- 400 070; E-Mail: Purushottam.Bhat@dnvgl.com
5.	Intertek India Pvt Limited	C/o Shri Neeraj Gupta Cooperative Industrial Estate, Mathura Road, ND 110044; E-Mail: neeraj.gupta@intertek.com
6.	IRCLASS Systems and Solutions Private Limited	C/o Shri Shashinath Mishra 52A, Adi Shankaracharya Marg, 2nd Floor, New Wing, Opp. Powai Lake, Powai, Mumbai400 072 E-Mail: shashinath.mishra@irclass.org
7.	RIR Certification Private Limited	C/o Mr. Anwar Mohammad A-210, Unitech Archadia, South City-II, Sec-49, Gurgaon-122018
8.	TUV India Private Limited	C/o Ms. Asha Sridhar TUV NORD Group, 801, Raheja Plaza I, LBS Marg, Ghatkopar(W), Mumbai 400086, Maharashtra; E-Mail: asha@tuv-nord.com
9.	TUV Rheinland (India) Private	C/o Mr. Bernd Hagen #82/A, West Wing, 3rd Main Road, Electronics City Phase-1, Bengaluru 560100; E-Mail:

	Limited	bernd.hagen@tr.tuv.com
10.	MS Certification Services Private Limited	C/o Shri Surajit Majumder 3/23, RK Chatterjee Road, Kolkata-700042; E-Mail: hq@mscertification.org
11.	SGS India Pvt Ltd	C/o Shri Nilesh Jadhav, Eco Space, Block 3A, 2nd Floor, East Wing I, Premise 11F/11, Kolkatta-700001; E-Mail: nilesh.jadhav@sgs.com
12.	Lloyds Register Quality Assurance Limited	C/o Shri Nitin Mangale Unit63&34, 6th Floor, Level-5, Kalpataru Square, Kondivita Lane, Off Andheri-Kurla Road, Andher(east), Mumbai-400 059; E-Mail: nitin.mangale@lr.org
13.	URS Certification Ltd	C/o Shri Ankur Sangal F-3, Sector-6, Noida- 201301, UP; E-Mail: ankur@ursindia.com
14.	TUV SUD South Asia Pvt Ltd	C/o Shri Munish Kumar 373 Udyog Vihar Phase II, Sector 20, Gurgaon, Haryana 122016; E-Mail: munish.kumar@tuvsud.in , deepak.arora@tuvsud.in
15.	Sai Global Limited	C/o Shri Raju Bhoite 408,4th Floor, Deepsikha Building 17, Rajendra Place, N Delhi 110008; E-Mail: raju.bhoite@saiglobal.com
16.	OSS Certification Services Pvt Ltd	C/o Shri Yogendra Pratap, Plot#4, 3rd Floor, Block A, SBI Building, Sector-23, Dwarka, New Delhi 110075; E-Mail: info@oss certification.com

