

Creation of FSMS division

Provision:

Section 3(1)(s) Adoption of Good Manufacturing Practices (GMP), Good Hygienic Practices (GHP), Hazard Analysis and Critical Control Point (HACCP) and such other practices as may be specified by regulation, for the food business.

Schedule 4 of FSS (Licensing & Registration of Food Businesses)

Regulations 2011 prescribes GMP & GHP requirements for various food sectors

Part I For petty FBOs including manufacturer/handler & street food vendors

Part II For all FBOs

Part III For FBOs engaged in manufacturing/processing, storing and selling of milk and milk products

Part IV For FBOs engaged in manufacturing/processing, storing and selling of meat and meat products

Part V For catering/food services establishment

Work Proposal for FSMS Division

Reframing of Schedule 4 of FSS (Licensing & Registration of Food Businesses) Regulations 2011

1. Provide elaborate GHPs/GMPs for various types of food businesses
2. Categorizing FBOs based on international classification
3. Creating 9 Technical Panels for developing FSMS requirements for each category

Proposed Technical Panels

1. Milk & Milk Products
2. Slaughtering units meat processing & Retail Meat Shops
3. Fruits and Vegetables products
4. Edible Oil and Fats
5. Cereals, Pulses, Bakery products
6. Sweets and confectionery
7. Ready-to-eat meals and Packaged waters
8. Food catering
9. Transport, Storage and Distribution

ToR of FSMS Panels

1. Developing FSMS Plans
2. Surveillance and Enforcement
3. Training and Certification of Food Safety Supervisors and Food Handlers
4. Citizen and Consumers Awareness
5. Food Safety Audit

Proposed Composition of Technical Panel

1. Sector-Specific Industry Associations (4)
2. 2 Technologists (2)
3. FSMS Auditors (2)
4. State FDAs (2)
5. Any other member with the approval of CEO, FSSAI

Special Projects

1. Improve and Monitor Hygiene in Restaurants
2. Improve Hygiene of Prasad and food served in places of worship

Proposed FSMS Plan for Restaurants

Project “Restaurant: Improve and Monitor Hygiene Standards (RIMHS)” has been initiated to implement the following action plan for the Food catering industry:

Reframe Schedule 4 of FSS (licensing and registration of food businesses) Regulation, 2011

1. Creating a technical panel of industry and scientific experts to be formed to develop GHP/GMPs
2. Categorize standards as
 - I. Basic - minimal requirements of food safety mandatory to all the FBOs
 - II. Advanced - more detailed food hygiene and safety requirements for FBOs involved in preparation and processing of food
 - III. Global - at par with international standards.
3. Two meetings held with industry representative bodies for suggestions on changes required

Food Hygiene Supervisors

Introduce Food Hygiene Supervisor (FHS) as an individual responsible for compliance of food hygiene & safety standards

1. Responsibility of FHS to monitor the food hygiene & safety implementation
2. FHS will be a trained and certified supervisor in restaurants
3. Training module will be designed for training of FHS and e-module for food handlers
4. FSSAI will conduct training and assessment of FHS through training partners & certify them.
5. FHS will conduct food hygiene and safety training of food handlers, assist operators to conduct in-house supervision, correct irregularities detected
6. External audits will be conducted by recognized agency/ person
7. Systemized consumer feedback system will be used for enforcement activities

Introduction of Food Hygiene Rating Scheme

1. To develop a system for monitoring and assessment of food hygiene & safety in catering establishments
2. To inform consumers of a restaurant's quality, improve standards in cleanliness, recognise businesses with higher standards & encourage other FBOs to improve.
3. Two type of ratings - Audit scores and Consumer feedback
4. Five point scale ratings (colour codes) - Very Good, Good, Fair, Poor & Unacceptable

Certificate of completion of Training

This is to certify that

has successfully completed

FOOD HYGIENE SUPERVISOR TRAINING,

LEVEL 3 of CATERING

Organized by Training Partner



Authorized Signatory

Food Safety Display Board

1. FSSAI registration/license number.
2. Basic food hygiene and safety tips
3. Food Safety declaration indicating that the restaurant abides by regulations under FSSA
4. Consumer feedback System. This system will be connected to enforcement machinery.

I Serve Safe Food! I Follow 12 Golden Hygiene Rules!

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep cart clean and cook in clean places	7	Wear clean clothes, apron, cap and gloves
2	Use clean water to cook and clean	8	Wash hands regularly
3	Wash vegetables and fruits before cutting	9	Don't touch food with open wounds; Cover them with a waterproof bandage
4	Handle and store veg & non veg, raw & cooked food separately	10	Don't serve stale food; Consume within 4 hours
5	Keep food and water covered	11	Use clean dusters to wipe utensils and clean surface
6	Serve in clean utensils; Do not use newspapers	12	Keep dustbins covered

13 Everything is Good! 



SMS or WhatsApp Your Review on
9868686868

- Mark hygiene rating and hygiene rule code you want to report.
- Click picture of the form and WhatsApp
- SMS FSSAI Registration No. and hygiene rule code number to report.
- You can also give feedback on FSSAI App

स्वच्छ खाना मैं परोसूँ 12 नियम कभी ना भूलूँ

स्वच्छता कोड		स्वच्छता कोड	
1	ठेले को साफ रखे। केवल साफ जगह में ठेला लगाए।	7	साफ कपडे, एप्रन, टोपी और दस्ताने पहने।
2	खाना पकाने और सफाई के लिए केवल साफ पानी का प्रयोग करो।	8	समय- समय पर हाथ धोए।
3	सब्जियों को काटने से पहले साफ पानी से धोए।	9	कटे या जले के घाव को को ढक कर ही खाने को छूए।
4	पका हुआ और कच्चा/ मांसाहारी और शाकाहारी भोजन को अलग-अलग रखे।	10	बासी व खराब हुए खाने को न परोसे। पके हुए भोजन का 4 घंटे में उपयोग करो।
5	पानी को ढक कर रखे।	11	बर्तन, खाने की सतह आदि पोछने के लिए साफ कपडे का इस्तेमाल करे।
6	खाना केवल साफ बर्तन में ही परोसे।	12	कूड़ादान ढक कर रखे।

13 सब ठीक है। 



कृपया अपनी प्रतिक्रिया (फीडबैक) निम्नलिखित फोन नंबर, परदे
9868686868

- व्हाट्सएप करे: ऊपर दिए स्वच्छता कोड न. पर चिन्ह लगाए और फॉर्म को फोटो खींचकर उपर दिए हुए न. पर भेजे। या
- मैसेज करे: आप मेरा एक, एस. एस. ऐ. आई. (FSSAI) रजिस्ट्रेशन नं. और स्वच्छता कोड न. टाइप करके उपर दिए न. पर मैसेज करो। या एम्प; एम्प पर भी अपनी प्रतिक्रिया दे।

Declaration



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This restaurant abides by the guidelines laid under Schedule IV of Food Safety and Standards (Licensing & Registration of Food Businesses) Regulations, 2011. All the conditions of the license are strictly compiled.

FSMS at Places of Worship – Siddhivinayak Temple

1. Supported by FSSAI, FDA Maharashtra and ICT Mumbai, AFST (Mumbai chapter) developed and implemented a project in Siddhivinayak Temple at Mumbai starting in Jan 2016:
 - I. Implementation of FSMS Plan
 - II. *Prasad* standardization and up gradation project
 - III. Vendor Management
 - IV. Prasad stability
 - V. Waste utilization (fruits and vegetables – offerings)
 - VI. Waste utilizations (flowers)
2. In 4 months of implementation of the FSMS plan, following benefits were seen:
 - I. Implementation of FSMS in line with FSSAI requirements
 - II. Prasad hygiene improvement
 - III. Greater awareness about food safety among the workers

FSMS at Places of Worship –Shirdi Temple

1. AFST & FDA Maharashtra team also visited Shirdi Temple and would implement the FSMS project there on similar lines
2. Proposed to implement similar projects in the major places of worship
3. FSMS plan prepared by AFST for Siddhivinayak Temple has been reviewed in FSSAI and could be adopted/adapted across other places of worship
4. FSSAI would have a MoU with AFST for development and implementation of the FSMS programmes in the major places of worship across the country to provide safe food to the large number of people who visit these places
5. Workshop with 20-25 places of worship proposed to be organized in July for implementation of FSMS plans along with AFST

Empanelment of Auditing Agencies/ Auditors for FSMS

1. FSS Act 2006 - Section 44 - Provides for recognition of an organization or agency for food safety audit and checking compliance with FSMS
2. It will be implemented with the help of NABCB
3. 12 Auditing Agencies and 89 Auditing Individuals identified

Surveillance Plan

1. National Surveillance plan on the subject identified for Technical Panels to be undertaken from September, 2016.
2. It will be a month long commodity specifics plan across the country.
3. Guidance note to be prepared by lead state.
4. This surveillance plan is over and above the plan circulated earlier.

Thank you