

Satva Chronicle

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GUIDANCE

FOOD SAFETY IN INDIA

FOOD SAFETY AND STANDARDS ACT, 2006 **made thereunder**

Objective



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



Legal Satva® is an innovative law firm helping companies all over the world to conduct their businesses in India. We have the expertise to navigate through complexities of India's regulatory environment. We anticipate legal difficulties, mitigate potential risks and identify new opportunities, and pride ourselves as the only Indian Law firm which is **Legally aligned for Business Excellence.** Our clientele include conventional industries as well as pioneers of future

With Us You Will Get Safe Food
We Follow These 12 Golden Rules

Hygiene Rule Codes	Hygiene Rule Codes	Hygiene Rule Codes
1 Keep premises clean, free from environmental contamination & pest activity.	7 Clean & sanitize (where applicable) all equipment/tools as per set cycle/after each processing cycle.	7
2 All raw materials shall conform to FSSAI standards & from FSSAI Licensed vendor.	8 Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	8
3 Use potable water as an ingredients or wherever coming in contact with food.	9 Use water proof bandage to cover cuts or burn wounds	9
4 Raw/semi-processed/processed ingredients shall be received & stored separately/ at least separated with time.	10 Do not handle food when unwell	10
5 Receiving & storing shall be done in clean and sanitized (where applicable) food grade containers.	11 Use clean and separate dusters to clean surfaces and wipe utensils	11
6 Process all food items at adequate temperature for appropriate time.	12 Keep separate & covered dusters for food waste	12

FOOD MANUFACTURING

FOOD TRANSPORT
With Us You Will Get Safe Food
We Follow These 10 Golden Rules

Hygiene Rule Codes	Hygiene Rule Codes	Hygiene Rule Codes
1 Keep transport/ distribution vehicle clean & sanitized and get regular pest control done.	6 No food should be kept directly on floor of the transport vehicle.	6
2 Use food grade containers for food products being transported.	7 Wear clean clothes/uniform	7
3 Transport chilled foods at 5°C & frozen products at -18°C or below.	8 Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	8
4 Transport hot foods at 65°C or above. If held at room temp. to be transported within 2 hrs & consumed immediately.	9 Use water proof bandage to cover cuts or burn wounds	9
5 Segregation of raw & cooked/veg & non-veg food/food & non-food items.	10 Do not handle food when unwell	10

With Us You Will Get Safe Food
We Follow These 12 Golden Rules

Hygiene Rule Codes	Hygiene Rule Codes	Hygiene Rule Codes
1 Keep premise clean and have regular pest control	7 Wear clean clothes/ uniform	7
2 Use potable water for food preparation	8 Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	8
3 Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C	9 Use water proof bandage to cover cuts or burn wounds	9
4 Store veg & non veg food, raw & cooked food in separate containers	10 Do not handle food when unwell	10
5 Store cold food below 5°C and frozen products at -18°C or below	11 Use clean and separate dusters to clean surfaces and wipe utensils	11
6 Use separate chopping boards, knives, etc. for raw cooked & veg/non veg food	12 Keep separate & covered dusters for food waste	12

RESTAURANT

ENFORCEMENT AND ADMINISTRATION

- Licensing, Registration, Inspection and Sampling
- Monitor & verify compliance requirements to be filled by Food Business Operators
- System of control and public communication on food safety and risk
- Food safety surveillance and monitoring – all stages of food business

Food safety covers the entire food chain and includes stages of manufacturing/preparation, handling, transportation, storage, serving of food in ways that prevent contamination and food borne diseases.

Due to geographic, economic and demographic diversity the challenges to ensure safety of food in India are immense. In the current regime there is:-

- absence of regulation of organic food
- deficiency and adoption of BIS/AGMARK certifications for specified food products
- deficiency in the formulation of standards
- inefficient control of Proprietary food (non-standard)
- Inappropriate system of licensing and registration
- lack of control on unsafe food
- insufficient penal action on non-compliant and defaulting food business operators
- deficiency in operationalization of Import regulations
- no method of collection of data on food borne disease
- no preparation for crisis management
- insufficient information, education and communication activity
- defect in grievance redressal



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