


പതിനാലാം കേരള നിയമസഭ
പതിമൂന്നാം സമ്മേളനം

നക്ഷത്ര ചിഹ്നമിട്ട ചോദ്യം നം 309	12/12/2018 ൽ മറുപടി നല്കേണ്ടത്.
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റെസ്റ്റോറന്റുകളിലെയും ബേക്കറികളിലെയും ഭക്ഷ്യസുരക്ഷ ഉറപ്പാക്കൽ

	ചോദ്യം		ഉത്തരം
	<p>ശ്രീ.എം. മുരുകേഷ് ,, ബി.ഡി. ദേവസ്സി കെ. ശ്രീ. സലൻ ശ്രീമതി.വീണാ ജോർജ്ജ്</p>		<p style="text-align: center;">ശ്രീമതി .കെ.കെ. ശൈലജ ടീച്ചർ (ആരോഗ്യവും സാമൂഹ്യ നീതിയും വനിത - ശിശു വികസനവും വകുപ്പ് മന്ത്രി)</p>
എ)	<p>സംസ്ഥാനത്തെ റെസ്റ്റോറന്റുകളിലും ബേക്കറികളിലും ഭക്ഷ്യസുരക്ഷാ വിഭാഗം നടത്തി വരുന്ന പരിശോധന കൂടുതൽ കാര്യക്ഷമവും വിപുലവുമാക്കുവാൻ ഉദ്ദേശിക്കുന്നുണ്ടോ;</p>	എ)	<p>ഭക്ഷ്യസുരക്ഷാവകുപ്പ് സംസ്ഥാനത്തെ റെസ്റ്റോറന്റുകൾ, ബേക്കറികൾ ഉൾപ്പെടെ ജില്ലകൾ കേന്ദ്രീകരിച്ച് പരിശോധനകൾ നടത്തിവരുന്നുണ്ട്. കൂടാതെ ഓണം, റംസാൻ, ബക്രീദ്, ക്രിസ്മസ് തുടങ്ങിയ ആഘോഷ വേളകളിലും ആറ്റുകാൽ പൊങ്കാല, തൃശ്ശൂർ പൂരം, ചക്കളത്തുകാവ് പൊങ്കാല, സംസ്ഥാന സ്കൂൾ യുവജനോത്സവം, കായിക മേളകൾ മുതലായ സന്ദർഭങ്ങളിലും മറ്റ് ജില്ലകളിൽനിന്നുള്ള ഭക്ഷ്യ സുരക്ഷാ ഉദ്യോഗസ്ഥരെയും ഉൾപ്പെടുത്തിക്കൊണ്ട് പ്രത്യേക സ്റ്റാലുകൾ രൂപീകരിച്ചുകൊണ്ടുള്ള പരിശോധനകളും നടത്തുന്നുണ്ട്. ജക് ഫുഡ് പോലെയുള്ള ഭക്ഷണപദാർത്ഥങ്ങളുടെ ഉപഭോഗം പരിമിതപ്പെടുത്തുന്നതിനും മറ്റുമായി സംസ്ഥാനത്തെ സ്കൂളുകളിലും, തെരഞ്ഞെടുക്കപ്പെട്ട ഗ്രാമങ്ങളിലും വിവിധ ബോധവൽക്കരണ പരിപാടികൾ നടത്തിവരുന്നുണ്ട്.</p>
ബി)	<p>തദ്ദേശസ്വയംഭരണ സ്ഥാപനങ്ങളിലെ ആരോഗ്യ സ്റ്റാലുകൾ നടത്തുന്ന പരിപാടികളിൽ നിരവധി റെസ്റ്റോറന്റുകൾ പങ്കുകൊണ്ടു തോ ആരോഗ്യത്തിന് ഹാനികരമായതോ ആയ ആഹാരപദാർത്ഥങ്ങൾ വിൽക്കുന്നതായി കണ്ടെത്തുന്നുണ്ടെങ്കിലും അത്തരം സ്ഥാപനങ്ങൾ തുടർന്നും പ്രവർത്തിക്കുന്നത് ശ്രദ്ധയിൽപ്പെട്ടിട്ടുണ്ടോ; പ്രസ്തുത സ്ഥാപനങ്ങൾക്കെ</p>	ബി)	<p>നഗരസഭകളിലെ ആരോഗ്യ വിഭാഗം ജീവനക്കാർ നടത്തുന്ന പരിശോധനയിൽ അപാകതകൾ കണ്ടെത്തുകയും തുടർന്ന് തുടർച്ചയായ പരിശോധനകൾ അപാകതകൾ പരിഹരിച്ചതിനുശേഷം മാത്രമേ തുറന്നു പ്രവർത്തിക്കാൻ അനുമതിയുള്ളൂ. പരിശോധനയിൽ അപാകതകൾ കണ്ടെത്തുന്ന സ്ഥാപനങ്ങൾക്കെതിരെ 1994 ലെ കേരള മുനിസിപ്പാലിറ്റി ആക്ടിന്റെ സെക്ഷൻ 447 ലും 492 (9) ലും വ്യവസ്ഥ ചെയ്തിരിക്കുന്നതു പ്രകാരമുള്ള നടപടികൾ സ്വീകരിക്കുന്നുണ്ട്. ആവർത്തിക്കുന്ന നിയമലംഘനങ്ങൾക്ക് 1994 ലെ കേരള മുനിസിപ്പാലിറ്റി ആക്ടിന്റെ</p>

<p>തിരെ കർശന നിയമ നടപടി സ്വീകരിക്കുമോ; ആവർത്തിക്കുന്ന നിയമലംഘനങ്ങൾക്ക് കർശന ശിക്ഷ നൽകുവാനും ലൈസൻസ് റദ്ദ് ചെയ്യുവാനും വ്യവസ്ഥയുണ്ടോ;</p>	<p>പട്ടിക 5 പ്രകാരം, ഓരോ ദിവസത്തേയ്ക്കും 500 രൂപ വീതം പിഴയീടാക്കുന്നതിനും വ്യവസ്ഥ ചെയ്തിട്ടുണ്ട്.</p> <p>സംസ്ഥാനത്തെ ഗ്രാമപഞ്ചായത്ത് പ്രദേശങ്ങളിൽ ആരോഗ്യ വിഭാഗം ജീവനക്കാരുടെ സഹായത്താൽ റെസ്റ്റോറന്റുകളിലും ഹോട്ടലുകളിലും പഴകിയതോ ആരോഗ്യത്തിന് ഹാനികരമായതോ ആയ ആഹാരപദാർത്ഥങ്ങൾ വിൽക്കുന്നില്ലെന്ന് ഉറപ്പുവരുത്തുന്നതിനായി ആരോഗ്യ സക്യാഡുകൾ രൂപീകരിച്ച് പ്രവർത്തനങ്ങൾ നടന്നുവരുന്നു. പരിശോധനയിൽ ഇത്തരം സ്ഥാപനങ്ങളിൽ പഴകിയതോ ആരോഗ്യത്തിന് ഹാനികരമായതോ ആയ ആഹാരപദാർത്ഥങ്ങൾ സ്റ്റോക്ക് ചെയ്തിട്ടുള്ളതായോ വില്ക്കുന്നതായോ ശ്രദ്ധയിൽപ്പെട്ടാൽ സ്ഥാപനം അടച്ച് പൂട്ടി സീൽ ചെയ്യുന്നതിനും സ്ഥാപന ഉടമയ്ക്കെതിരെ 1994 ലെ കേരള പഞ്ചായത്ത് രാജ് ആക്ട് സെക്ഷൻ 219 എൻ, 219 എസ് വകുപ്പുകൾ പ്രകാരം ഫൈൻ ഉൾപ്പെടെയുള്ള നിയമ നടപടികൾ ഗ്രാമപഞ്ചായത്തുകൾ സ്വീകരിച്ച് വരുന്നുണ്ട്. ഇത്തരത്തിലുള്ള സ്ഥാപനങ്ങളുടെ ലൈസൻസ് റദ്ദ് ചെയ്തുകൊണ്ടുള്ള ശിക്ഷാ നടപടികളും ഗ്രാമപഞ്ചായത്തുകൾ സ്വീകരിക്കുന്നു. നിയമലംഘനം തുടരുകയാണെങ്കിൽ പ്രസ്തുത സ്ഥാപന ഉടമയ്ക്കെതിരെ മേൽ നിയമ വ്യവസ്ഥകൾ പ്രകാരം പരാമവധി ശിക്ഷ നൽകുന്നതിനും സ്ഥാപനം പൂർണ്ണമായും അടച്ച് പൂട്ടുന്നതിനുമുള്ള നടപടികൾ ഗ്രാമപഞ്ചായത്തുകൾ സ്വീകരിച്ചുവരുന്നു.</p>
<p>സി) റെസ്റ്റോറന്റുകൾക്ക് ലൈസൻസ് ലഭിക്കുന്നതിനായിപാലിച്ചിരിക്കേണ്ട ശുചിത്വ മാനദണ്ഡങ്ങൾ എന്തെല്ലാമാണെന്ന് അറിയിക്കാമോ; തെരുവോര കച്ചവടക്കാർ പാലിക്കേണ്ട ശുചിത്വ മാനദണ്ഡങ്ങൾ എന്തെല്ലാമാണെന്ന് വ്യക്തമാക്കുമോ?</p>	<p>സി) ഭക്ഷ്യസുരക്ഷാ ഗുണനിലവാര നിയമം, 2006 റെഗുലേഷൻസ് 2011 പ്രകാരം ഷെഡ്യൂൾ IV പാർട്ട് II & V ൽ പരാമർശിച്ചിട്ടുള്ള മാനദണ്ഡങ്ങൾ റെസ്റ്റോറന്റുകൾക്ക് ലൈസൻസ് ലഭിക്കുന്നതിന് പാലിക്കേണ്ടതാണ്. ഷെഡ്യൂൾ IV പാർട്ട് I ൽ പരാമർശിച്ചിട്ടുള്ള മാനദണ്ഡങ്ങൾ തെരുവോര കച്ചവടക്കാർ പാലിക്കേണ്ടതാണ്. ഷെഡ്യൂൾ IV ന്റെ പകർപ്പ് അനുബന്ധമായി ചേർത്തിരിക്കുന്നു.</p>


 സെക്ഷൻ ഓഫീസർ

30/02/2020

SCHEDULE - 3

(See Regulation 2.1.3)

FEE FOR GRANT/RENEWAL OF LICENSE
REGISTRATION / LICENSE FEE PER ANNUM IN RUPEES

1. Fees for Registration	Rs 100
2. Fees for License issued by Central Licensing Authority:	Rs 7500
3. Fees for License issued by State Licensing Authority:	
1. Manufacturer / Miller	
(i) Above 1MT per day Production or 10,000 to 50,000 LPD of milk or 501 to 2500 MT of milk solids per annum	Rs. 5000/—
(ii) Below 1 MT of Production or 501 to 10,000 LPD of milk or 2.5 MT to 500 MT of milk solids per annum	Rs.3000/—
2. Hotels -3 Star and above	Rs. 5000/—
3. All Food Service providers including restaurants/boarding houses, clubs etc. serving food, Canteens (Schools, Colleges, Office, Institutions), Caterers, Banquet halls with food catering arrangements, food vendors like dabba wallas etc	Rs. 2000/—
4. Any other Food Business Operator	Rs. 2000/—

The fees paid by any applicant for a license shall not be refundable under any circumstances.
Issue of Duplicate registration or License

- (1) Where a registration certificate or license is lost, destroyed, torn, defaced or mutilated, the applicant may apply for a duplicate copy of the registration certificate or license during the validity period, accompanied with a fee amounting to 10% of the applicable License fee.
- (2) On receipt of such an application, the Licensing Authority shall grant a duplicate copy of the registration certificate or license, as the case may be to the applicant with the word "Duplicate" appearing prominently thereon.

Mode of Payment

The payment shall be made by the Food Business Operator through Bank draft or online transfer or treasury chalan or any other suitable means as specified by the Licensing Authority.

Schedule 4

(See Regulation 2.1.2)

General Hygienic and Sanitary practices to be followed by Food Business operators

It is hereby recognized and declared as a matter of legislative determination that in the field of human nutrition, safe, clean, wholesome food - is indispensable to the health and welfare of the consumer of the country; that - food is a perishable commodity susceptible to contamination and adulteration; - and that - basic sanitary and hygienic conditions are deemed to be necessary for the production and distribution of milk - Meat products, service establishments etc.

The establishment in which food is being handled, processed, manufactured, stored, distributed by the food business operator whether holder of registration certificate or a license as per the norms laid down in these regulations and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standards as specified below. It shall also be deemed to be the responsibility of the food business operator to ensure adherence to necessary requirements.

These are the basic - compulsory requirements for ensuring safety of the food manufactured in any premise and FBOs shall continuously try to improve the sanitary and hygienic conditions at the premises with a goal of attaining India HACCP standards within a - previously determined period.

Part I - General Hygienic and Sanitary practices to be followed by Petty Food Business Operators applying for Registration

(See Regulation 2.1.1(2))

In case inspection of the units is directed by the Registering or Licensing Authority, the inspection should confirm that the following measures are adopted by the unit as far as possible:

SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/PROCESSOR/HANDLER

The place where food is manufactured, processed or handled shall comply with the following requirements:

1. The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment. All new units shall set up away from environmentally polluted areas.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
4. 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.
5. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects. No spraying shall be done during the conduct of business, but instead fly swats/flaps should be used to kill spray flies getting into the premises. Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free. The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.
6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).
9. All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
10. All equipments shall be placed well away from the walls to allow proper inspection.
11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
13. Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food.
14. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
15. All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face or hair.
16. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.
17. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
18. The vehicles used to transport foods must be maintained in good repair and kept clean.
19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
20. Insecticides / disinfectants shall be kept and stored separately and away from food manufacturing, storing/ handling areas.

A. SANITARY AND HYGIENIC REQUIREMENTS FOR STREET FOOD VENDORS AND UNITS OTHER THAN MANUFACTURING/PROCESSING

1. Potential sources of contamination like rubbish, waste water, toilet facilities, open drains and stray animals shall be avoided.
2. The surfaces of the Vending carts which come in contact with food or food storage utensils shall be built of solid, rust/ corrosion resistant materials and kept in clean and good condition They shall be protected from sun, wind and dust. When not in use, food vending vans shall be kept in clean place and properly protected.
3. Rubbish bin with cover shall be provided by food stall or vending cart owners for any waste generated in the process of serving and eating by consumers.
4. Working surfaces of vending carts shall be clean, hygienic, impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm. from above ground.
5. Sale points, tables, awnings, benches and boxes, cupboards, glass cases, etc. shall be clean and tidy.
6. Cooking utensils and crockery shall be clean and in good condition. It should not be broken/ chipped.
7. All containers shall be kept clean, washed and dried at the close of business to ensure that there is no growth of mould/ fungi and infestation.
8. Water used for cleaning, washing and preparing food shall be potable in nature.
9. Transporting of drinking water (treated water like bottled water, boiled/ filtered water through water purifier etc.) shall be in properly covered and protected containers and it shall be stored in clean and covered containers in a protected area away from dust and filth.
10. Cooking, storage and serving shall not be done in utensils of, cadmium, lead, non food grade plastic and other toxic materials.
11. Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation. Wiping of utensils shall be done with clean cloth. Separate cloths shall be used for wiping hands and for clearing surfaces, cloth used for floor cleaning will not be used for cleaning surfaces of tables and working areas and for wiping utensils Person cooking, handling or serving food should use hand gloves and aprons, where necessary. He shall wear head gear and cover his mouth always while at work.
12. Removing dust or crumb from plates or utensils shall be done by using cloth or wiper into dustbin.
13. The person suffering from infectious disease shall not be permitted to work.
14. All food handlers shall remain clean, wear washed clothes and keep their finger nails trimmed, clean and wash their hands with soap/ detergent and water before commencing work and every time after touching food or using toilet.
15. All food handlers should avoid wearing loose items that might fall into food and also avoid touching or scratching their face, head or hair.
16. All articles that are stored or intended for sale shall have proper cover to avoid contamination. Food should be stored only in food grade plastic containers as steel containers to prevent leaking.
17. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises.
18. Foods shall be prepared or cooked as per the day's requirement to avoid left over which might be used in the next day without ascertaining its safety for consumption or use in food. Consumables left over shall be kept in the refrigerator immediately after their intended use.
19. Adequate number of racks shall be provided for storage of articles of food, with clear identity of each commodity. Proper compartment for each class shall also be provided wherever possible so that there is no cross contamination.
20. Rubbish or garbage bin shall be with a tight cover and shall be cleaned everyday by transferring contents into designated locations.
21. Vegetarian and non-vegetarian items should be segregated.
22. Fridge should be cleaned at least once a week to remove stains, ice particles and food particles. The temperature in the fridge should be in the range of 4°C - 6°C.
23. The location of the vending unit should be in a place approved by the local authorities and not blocking traffic or pedestrians or near unhygienic locations.

Part-II

(See Regulation 2.1.1(4))

General Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License

The establishment in which food is being handled, processed, manufactured, packed, stored, and distributed by the food business operator and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standards as specified below. It shall also be deemed to be the responsibility of the food business operator to ensure adherence to necessary requirements.

In addition to the requirements specified below, the food business operator shall identify steps in the activities of food business, which are critical to ensure food safety, and ensure that safety procedures are identified, implemented, maintained and reviewed periodically.

1 LOCATION AND SURROUNDINGS

1.1 Food Establishment shall ideally be located away from environmental pollution and industrial activities that produce disagreeable or obnoxious odour, fumes, excessive soot, dust, smoke, chemical or biological emissions and pollutants, and which pose a threat of contaminating food areas that are prone to infestations of pests or where wastes, either solid or liquid, cannot be removed effectively.

1.2 In case there are hazards of other environment polluting industry located nearby, appropriate measures should be taken to protect the manufacturing area from any potential contamination.

1.3 The manufacturing premise should not have direct access to any residential area.

2 LAYOUT AND DESIGN OF FOOD ESTABLISHMENT PREMISES

As far as possible, the layout of the food establishment shall be such that food preparation / manufacturing processes are not amenable to cross-contamination from other pre and post manufacturing operations like goods receiving, pre-processing (viz. packaging, washing / portioning of ready-to-eat food etc).

2.1 Floors, ceilings and walls must be maintained in a sound condition to minimize the accumulation of dirt, condensation and growth of undesirable moulds. They should be made of impervious material and should be smooth and easy to clean with no flaking paint or plaster.

2.2 Doors shall also be made of smooth and non-absorbent surfaces so that they are easy to clean and wherever necessary, disinfect.

2.3 The floor of food processing / food service area shall have adequate and proper drainage and shall be easy to clean and where necessary, disinfect. Floors shall be sloped appropriately to facilitate drainage and the drainage shall flow in a direction opposite to the direction of food preparation / manufacturing process flow.

2.4 Adequate control measures should be in place to prevent insects and rodents from entering the processing area from drains.

2.5 Windows, doors & all other openings to outside environment shall be well screened with wire-mesh or insect-proof screen as applicable to protect the premise from fly and other insects / pests / animals & the doors be fitted with automatic closing springs. The mesh or the screen should be of such type which can be easily removed for cleaning.

2.6 No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.

3 EQUIPMENT & CONTAINERS

3.1 Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving shall be made of corrosion free materials which do not impart any toxicity to the food material and should be easy to clean and /or disinfect (other than disposable single use types).

3.2 Equipment and utensils used in the preparation of food shall be kept at all times in good order and repair and in a clean and sanitary condition. Such utensil or container shall not be used for any other purpose.

3.3 Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a properly fitted cover/lid or with a clean gauze net or other material of texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

3.4 No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvia, to be contaminated and thereby render the food noxious.

3.5 Equipment shall be so located, designed and fabricated that it permits necessary maintenance and cleaning functions as per its intended use and facilitates good hygiene practices inside the premise including monitoring and audit.

3.6 Appropriate facilities for the cleaning and disinfecting of equipments and instruments and wherever possible cleaning in place (CIP) system shall be adopted.

3.7 Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed.

3.8 Containers used to hold cleaning chemicals and other dangerous substances shall be identified and stored separately to prevent malicious or accidental contamination of food.

3.9 If required, a waste water disposal system / effluent treatment plant shall be put in place.

3.10 All items, fittings and equipments that touch or come in contact with food must be:

- kept in good condition in a way that enables them to be kept clean and wherever necessary, to be disinfected.
- Chipped enameled containers will not be used. Stainless steel / aluminum / glass containers, mugs, jugs, trays etc. suitable for cooking and storing shall be used. Brass utensils shall be frequently provided with lining.

4 FACILITIES

4.1 Water supply

4.1.1 Only potable water, with appropriate facilities for its storage and distribution shall be used as an ingredient in processing and cooking.

4.1.2 Water used for food handling, washing, should be of such quality that it does not introduce any hazard or contamination to render the finished food article unsafe.

4.1.3 Water storage tanks shall be cleaned periodically and records of the same shall be maintained in a register.

4.1.4 Non potable water can be used provided it is intended only for cleaning of equipment not coming in contact with food, which does not come into contact with food steam production, fire fighting & refrigeration equipment and provided that pipes installed for this purpose preclude the use of this water for other purposes and present no direct or indirect risk of contamination of the raw material, dairy products or food products so processed, packed & kept in the premise.

4.1.5 Non potable water pipes shall be clearly distinguished from those in use for potable water.

4.2 For Cleaning Utensils / Equipments

Adequate facilities for cleaning, disinfecting of utensils and equipments shall be provided. The facilities must have an adequate supply of hot and cold water if required.

4.3 Washing of Raw materials

Adequate facilities for washing of raw food should be provided. Every sink (or other facilities) for washing food must have an adequate supply of hot and/or cold water. These facilities must be kept clean and, where necessary, disinfected. Preferably, sinks which are used for washing raw foods shall be kept separate and that should not be used for washing utensils or any other purposes.

4.4 Ice and Steam

Ice and steam used in direct contact with food shall be made from potable water and shall comply with requirements specified under 4.1.1. Ice and steam shall be produced, handled and stored in such a manner that no contamination can happen

4.5 Drainage and waste disposal

4.5.1 Food waste and other waste materials shall be removed periodically from the place where food is being handled or cooked or manufactured to avoid building up. A refuse bin of adequate size with a proper cover preferably one which need not be touched for opening shall be provided in the premises for collection of waste material. This shall be emptied and washed daily with a disinfectant and dried before next use.

4.5.2 The disposal of sewage and effluents (solid, liquid and gas) shall be in conformity with requirements of Factory Environment Pollution Control Board. Adequate drainage, waste disposal systems and facilities shall be provided and they shall be designed and constructed in such manner so that the risk of contaminating food or the potable water supply is eliminated.

4.5.3 Waste storage shall be located in such manner that it does not contaminate the food process, storage areas, the environment inside and outside the food establishment and waste shall be kept in covered containers and shall be removed at regular intervals.

4.5.4 Periodic disposal of the refuse / waste should be made compulsory. No waste shall be kept open inside the premise and shall be disposed of in an appropriate manner as per local rules and regulations including those for plastics and other non environment friendly materials.

4.6 Personnel facilities and toilets

4.6.1 Personnel facilities shall include those for proper washing and drying of hands before touching food materials including wash basins and a supply of hot and /or cold water as appropriate; separate lavatories, of appropriate hygienic design, for males and females separately; and changing facilities for personnel and such facilities shall be suitably located so that they do not open directly into food processing, handling or storage areas.

4.6.2 Number of toilets should be adequate depending on the number of employees (male /female) in the establishment and they should be made aware of the cleanliness requirement while handling food.

4.6.3 Rest and refreshments rooms shall be separate from food process and service areas and these areas shall not lead directly to food production, service and storage areas.

4.6.4 A display board mentioning do's & don'ts for the workers shall be put up inside at a prominent place in the premise in English or in local language for everyone's understanding.

4.7 Air quality and ventilation

Ventilation systems natural and /or mechanical including air filters, exhaust fans, wherever required, shall be designed and constructed so that air does not flow from contaminated areas to clean areas.

4.8 Lighting

Natural or artificial lighting shall be provided to the food establishment, to enable the employees/workers to operate in a hygienic manner. Lighting fixtures must wherever appropriate, be protected to ensure that food is not contaminated by breakages of electrical fittings.

5 FOOD OPERATIONS AND CONTROLS

5.1 Procurement of raw materials

5.1.1 No raw material or ingredient thereof shall be accepted by an establishment if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic items, decomposed or extraneous substances, which would not be reduced to an acceptable level by normal sorting and/or processing.

5.1.2 All raw materials, food additives and ingredients, wherever applicable, shall conform to all the Regulations and standards laid down under the Act.

5.1.3 Records of raw materials, food additives and ingredients as well as their source of procurement shall be maintained in a register for inspection.

5.1.4 All raw materials should be checked & cleaned physically thoroughly.

5.1.5 Raw materials should be purchased in quantities that correspond to storage/ preservation capacity.

5.1.6 Packaged raw material must be checked for 'expiry date'/'best before'/'use by' date, packaging integrity and storage conditions.

5.1.7 Receiving temperature of potentially high risk food should be at or below 5 0C

5.1.8 Receiving temperature of frozen food should be -18 0C or below.

5.2 Storage of raw materials and food

5.2.1 Food storage facilities shall be designed and constructed to enable food to be effectively protected from contamination during storage; permit adequate maintenance and cleaning, to avoid pest access and accumulation.

5.2.2 Cold Storage facility, wherever required, shall be provided to raw, processed / packed food according to the type and requirement.

5.2.3 Segregation shall be provided for the storage of raw, processed, rejected, recalled or returned materials or products which will be distinguishably marked and secured. Raw materials and food shall be stored in separate areas from printed packaging materials, stationary, hardware and cleaning materials / chemicals.

5.2.4 Raw food, particularly meat, poultry and seafood products shall be cold stored separately from the area of work-in-progress, processed, cooked and packaged products. The conditions of storage in terms of temperature and humidity requisite for enhancing the shelf life of the respective food materials / products shall be maintained.

5.2.5 Storage of raw materials, ingredients, work-in-progress and processed / cooked or packaged food products shall be subject to FIFO (First in, First Out), FEFO (First Expire First Out) stock rotation system as applicable.

5.2.6 Containers made of non-toxic materials shall be provided for storage of raw materials, work-in-progress and finished / ready to serve products. The food materials shall be stored on racks / pallets such that they are reasonably well above the floor level and away from the wall so as to facilitate effective cleaning and prevent harbouring of any pests, insects or rodents.

5.3 Food Processing / Preparation, Packaging and Distribution / Service

5.3.1. Time and temperature control

5.3.1.1 The Food Business shall develop and maintain the systems to ensure that time and temperature are controlled effectively where it is critical to the safety and suitability of food. Such control shall include time and temperature of receiving, processing, cooking, cooling, storage, packaging, distribution and food service upto the consumer, as applicable.

5.3.1.2 Whenever frozen food / raw materials are being used / handled / transported, proper care should be taken so that defrosted / thawed material are not stored back after opening for future use.

5.3.1.3 If thawing is required then only required portion of the food should be thawed at a time.

5.3.1.4 Wherever cooking is done on open fire, proper outlets for smoke/steam etc. like chimney, exhaust fan etc. shall be provided.

5.4 Food Packaging

5.4.1 Packaging materials shall provide protection for all food products to prevent contamination, damage and shall accommodate required labelling as laid down under the FSS Act & the Regulations there under.

5.4.2 For primary packaging (i.e packaging in which the food or ingredient or additive comes in direct contact with the packaging material), only Food grade packaging materials are to be used. For packaging materials like aluminium plastic and tin, the standards to be followed are as mentioned under the FSS Regulations and rules framed there under.

5.4.3 Packaging materials or gases where used, shall be non-toxic and shall not pose a threat to the safety and suitability of food under the specified conditions of storage and use.

5.5 Food Distribution / Service

5.5.1 All critical links in the supply chain need to be identified and provided for to minimize food spoilage during transportation. Processed / packaged and / or ready-to-eat food shall be protected as per the required storage conditions during transportation and / or service.

5.5.2 Temperatures and humidity which are necessary for sustaining food safety and quality shall be maintained. The conveyances and /or containers shall be designed, constructed and maintained in such manner that they can effectively maintain the requisite temperature, humidity, atmosphere and other conditions necessary to protect food

conveyances and / or containers used for transporting / serving foodstuffs shall be non toxic, kept clean and maintained in good condition in order to protect foodstuffs from any contamination.

5.5.3 Receptacles in vehicles and / or containers shall not be used for transporting anything other than foodstuffs where this may result in contamination of foodstuffs. Where the same conveyance or container is used for transportation of different foods, or high risk foods such as fish, meat, poultry, eggs etc., effective cleaning and disinfections shall be carried out between loads to avoid the risk of cross- contamination. For bulk transport of food, containers and conveyances shall be designated and marked for food use only and be used only for that purpose.

6 Management and Supervision

6.1 A detailed Standard Operating Procedure (SOP) for the processing of food as well as its packing, despatch and storage will be developed for proper management which in turn would help in identifying any problem and the exact point, so that damage control would be faster.

6.2 The Food Business shall ensure that technical managers and supervisors have appropriate qualifications, knowledge and skills on food hygiene principles and practices to be able to ensure food safety and quality of its products, judge food hazards, take appropriate preventive and corrective action, and to ensure effective monitoring and supervision.

7 Food Testing Facilities

7.1 A well equipped, laboratory for testing of food materials / food for physical, microbiological and chemical analysis in accordance with the specification/standards laid down under the rules and regulations shall be in place inside the premise for regular / periodic testing and when ever required.

7.2 In case of any suspicion or possible contamination, food materials / food shall be tested before dispatch from the factory.

7.3 If there is no in house laboratory facility, then regular testing shall be done through an accredited lab notified by FSSAI. In case of complaints received and if so required, the company shall voluntarily do the testing either in the in-house laboratory or an accredited lab or lab notified by FSSAI.

8 Audit, Documentation and Records

8.1 A periodic audit of the whole system according to the SOP shall be done to find out any fault / gap in the GMP / GHP system.

8.2 Appropriate records of food processing / preparation, production / cooking, storage, distribution, service, food quality, laboratory test results, cleaning and sanitation, pest control and product recall shall be kept and retained for a period of one year or the shelf-life of the product, whichever is more.

9 SANITATION AND MAINTENANCE OF ESTABLISHMENT PREMISES

9.1 Cleaning and Maintenance

9.1.1 A cleaning and sanitation programme shall be drawn up and observed and the record thereof shall be properly maintained, which shall indicate specific areas to be cleaned, cleaning frequency and cleaning procedure to be followed, including equipment and materials to be used for cleaning. Equipments used in manufacturing will be cleaned and sterilized at set frequencies.

9.1.2 Cleaning chemicals shall be handled and used carefully in accordance with the instructions of the manufacturer and shall be stored separately away from food materials, in clearly identified containers, to avoid any risk of contaminating food.

9.2 Pest Control Systems

9.2.1 Food establishment, including equipment and building shall be kept in good repair to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access shall be kept in sealed condition or fitted with mesh / grills / claddings or any other suitable means as required and animals, birds and pets shall not be allowed to enter into the food establishment areas/ premises.

9.2.2 Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.

9.2.3 Pest infestations shall be dealt with immediately and without adversely affecting the food safety or suitability. Treatment with permissible chemical, physical or biological agents, within the appropriate limits, shall be

carried out without posing a threat to the safety or suitability of food. Records of pesticides / insecticides used along with dates and frequency shall be maintained.

10 PERSONAL HYGIENE

10.1 Health Status

10.1.1 Personnel known, or believed, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food handling area. The Food Business shall develop system, whereby any person so affected, shall immediately report illness or symptoms of illness to the management and medical examination of a food handler shall be carried out apart from the periodic checkups, if clinically or epidemiologically indicated.

10.1.2 Arrangements shall be made to get the food handlers / employees of the establishment medically examined once in a year to ensure that they are free from any infectious, contagious and other communicable diseases. A record of these examinations signed by a registered medical practitioner shall be maintained for inspection purpose.

10.1.3 The factory staff shall be compulsorily inoculated against the enteric group of diseases as per recommended schedule of the vaccine and a record shall be kept for inspection.

10.1.4 In case of an epidemic, all workers are to be vaccinated irrespective of the scheduled vaccination.

10.2 Personal Cleanliness

10.2.1 Food handlers shall maintain a high degree of personal cleanliness. The food business shall provide to all food handlers adequate and suitable clean protective clothing, head covering, face mask, gloves and footwear and the food business shall ensure that the food handlers at work wear only clean protective clothes, head covering and footwear every day.

10.2.2 Food handlers shall always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper at the beginning of food handling activities immediately after handling raw food or any contaminated material, tools, equipment or work surface, where this could result in contamination of other food items or after using the toilet.

10.2.3 Food handlers engaged in food handling activities shall refrain from smoking, spitting, chewing, sneezing or coughing over any food whether protected or unprotected and eating in food preparation and food service areas.

10.2.4 The food handlers should trim their nails and hair periodically, do not encourage or practice unhygienic habits while handling food.

10.2.5 Persons working directly with and handling raw materials or food products shall maintain high standards of personal cleanliness at all times. In particular:

a) they shall not smoke, spit, eat or drink in areas or rooms where raw materials and food products are handled or stored;

b) wash their hands at least each time work is resumed and whenever contamination of their hands has occurred; e.g. after coughing / sneezing, visiting toilet, using telephone, smoking etc.

c) avoid certain hand habits - e.g. scratching nose, running finger through hair, rubbing eyes, ears and mouth, scratching beard, scratching parts of bodies etc. - that are potentially hazardous when associated with handling food products, and might lead to food contamination through the transfer of bacteria from the employee to product during its preparation. When unavoidable, hands should be effectively washed before resuming work after such actions.

10.3 Visitors

10.3.1 Generally visitors should be discouraged from going inside the food handling areas. Proper care has to be taken to ensure that food safety & hygiene is not getting compromised due to visitors in the floor area.

10.3.2 The Food Business shall ensure that visitors to its food manufacturing, cooking, preparation, storage or handling areas must wherever appropriate, wear protective clothing, footwear and adhere to the other personal hygiene provisions envisaged in this section.

11 PRODUCT INFORMATION AND CONSUMER AWARENESS

All packaged food products shall carry a label and requisite information as per provisions of Food Safety and Standards Act, 2006 and Regulations made there under so as to ensure that adequate and accessible information is available to the each person in the food chain to enable them to handle, store, process, prepare and display the food products safely and correctly and that the lot or batch can be easily traced and recalled if necessary.

12 TRAINING

12.1 The Food Business shall ensure that all food handlers are aware of their role and responsibility in protecting food from contamination or deterioration. Food handlers shall have the necessary knowledge and skills which are relevant to food processing / manufacturing, packing, storing and serving so as to ensure the food safety and food quality.

12.2 The Food Business shall ensure that all the food handlers are instructed and trained in food hygiene and food safety aspects along with personal hygiene requirements commensurate with their work activities, the nature of food, its handling, processing, preparation, packaging, storage, service and distribution.

12.3 Periodic assessments of the effectiveness of training, awareness of safety requirements and competency level shall be made, as well as routine supervision and checks to ensure that food hygiene and food safety procedures are being carried out effectively.

12.4 Training programmes shall be routinely reviewed and updated wherever necessary.

PART-III

(See Regulation 2.1.2.(1)(5))

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

In addition to Part-II, the dairy establishment in which dairy based food is being handled, processed, manufactured, stored, distributed and ultimately sold by the food business operator, and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standard as specified below.

I. SANITARY REQUIREMENTS

1. Dairy Establishments shall have the following:

(a) Facilities for the hygienic handling and protection of raw materials and of non-packed or non-wrapped dairy products during loading and unloading, transport & storing including Bulk Milk cooling facilities.

(b) Special watertight, non-corrodible containers to put raw materials or dairy products intended for human consumption. Where such raw materials or dairy products are removed through conduits, these shall be constructed and installed in such a way so as to avoid any risk of contamination of other raw materials or dairy products;

(c) a waste water disposal system which is hygienic and approved ;

(d) facilities for cleaning & disinfecting of tanks used for transporting dairy products and raw milk. These containers have to be cleaned after every use.

2. The occupier of a dairy establishment shall take appropriate measures to avoid cross-contamination of dairy products in accordance with the cleaning program as specified in point 9.1 of Part II.

3. Where a dairy establishment produces food stuffs containing dairy products together with other ingredients, which have not undergone heat treatment or any other treatment having equivalent effect, such dairy products and ingredients shall be stored separately to prevent cross-contamination.

4. The production of heat-treated milk or the manufacture of milk-based products, which might pose a risk of contamination to other dairy products, shall be carried out in a clearly separated working area.

5. Equipment, containers and installations which come into contact with dairy products or perishable raw materials used during production shall be cleaned and if necessary disinfected according to a verified and documented cleaning programme.

6. Equipment, containers, instruments and installations which come in contact with microbiologically stable dairy products and the rooms in which they are stored shall be cleaned and disinfected according to a verified and documented Food Safety management programme drawn up by the owner/occupier of the dairy establishment.

10. Other Requirements

10.01 The prepared meat shall be packed in waxed paper and then placed in polyethylene bags or packed directly in bags made of food grade plastics.

10.02 Failure to comply with any of these instructions may entail legal action against the defaulters, and even result in cancellation of license by the appropriate authority of the concerned Panchayats/Municipalities/Corporation.

10.03 No Objection Certificate from law and order point of view to be obtained from police department or the concerned Panchayats/Municipalities/Corporation before grant of license for buffalo meat and pork shop.

10.04 The concerned Panchayats/Municipalities responsible for local administration in the country shall appoint qualified Veterinary staff for the meat inspection (Ante mortem and Post mortem inspection) or if regular staff cannot be made available or deployed for the purpose shall make contractual arrangements for availing the services of qualified Veterinary staff for meat inspection available with the Animal Husbandry Depts. of the concerned state/UT in the country.

10.05 Retail meat shop license shall be granted subject to fulfillment of all the above technical and administrative instructions in relation to the trade.

Part - V

Specific Hygienic and Sanitary Practices to be followed by Practices to be followed by Food Business Operators engaged in catering / food service establishments

In addition to Part-II the Catering/ food Service establishment in which food is being handled, processed, manufactured, stored, distributed and ultimately sold to the customers and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standard as specified below.

It includes premises where public is admitted for repose or for consumption of any food or drink or any place where cooked food is sold or prepared for sale. It includes:

- (a) Eating Houses
- (b) Restaurants & Hotels
- (c) Snack Bars,
- (d) Canteens (Schools, Colleges, Office, Institutions)
- (e) Food Service at religious places
- (f) Neighbourhood Tiffin Services / dabba walas
- (g) Rail and airline catering
- (h) Hospital catering

I. GOOD MANUFACTURING PRACTICES FOR WHOLE PREMISE

I. Food Preparation Areas

The following rules apply to rooms where food is prepared. There will be no smoke nuisance in the food preparation area. Wherever cooking or frying of any kind is being done, a chimney having appropriate suction capacity as per the size of the kitchen has to be installed prior to start of business.

II. Hand washing facilities and toilets

(1) Adequate number of wash-hand basins made of porcelain/stainless steel shall be provided along with soap to wash hands, with hot and cold running water, and materials for cleaning hands and drying them hygienically. Clean and dry towels shall be kept for the use of customers.

(2) Separate sinks must be provided, where necessary, for washing raw food and cleaning equipment.

(3) Sinks with a draining board, detergent and hot water shall be provided to ensure proper cleaning of utensils, crockery and cutlery there will be a separate place for washing pots and pans.

2. Changing facilities:

Facilities for staff to change their clothes, where necessary must be provided.

II. GOOD FOOD HYGIENE PRACTICES

1. Cleaning

- Food areas and equipment between different tasks, especially after handling raw food shall be cleaned.
- The surface shall be thoroughly cleaned in case if somebody spills food / water / drink.
- A systematic cleaning schedule and instructions has to be developed by the FBO.
- Food handlers should strictly follow the systematic cleaning schedule to make sure that surfaces and equipment are cleaned when they need to be.

The schedule should include:

- what needs to be cleaned
- how often it needs to be cleaned
- how the cleaning should be done

Cleaning instructions should indicate:

- what cleaning products should be used
- how the products should be stored (away from raw, cooked, packed food) and used
- how much they should be used or diluted
- how long that should be left in contact with the surface (following the manufacturer's instructions)

2. Raw materials

1. Raw materials shall be purchased from reliable and known dealers and checked for visible deterioration & off- odour.

2. There should be no physical hazards and foreign body contamination.

1. Raw paste, sauces etc. should be stored in properly covered containers made of food grade material and checked regularly for fungal growth, deterioration etc.

Preparation of fruits/ vegetables:

(1) Fruits and vegetables that have been protected from cross-contamination and properly conserved should be used.

(3) Whole fruits and vegetables should be washed in potable water before being cut, mixed with other ingredients. Uncooked, ready-to-eat fruits & vegetables should be with 50 ppm chlorinated water before cutting, peeling or serving.

(4) Fruits and vegetables should be peeled, squeezed and/or cut, as appropriate, with clean equipment/ utensils made of non-absorbent food grade materials.

(5) Previously prepared fruits/vegetables should be kept in clean and properly covered food grade containers under refrigeration or at a maximum temperature suitable for the product in question.

Preparation of Non-veg. Products:—

(1) **Raw meat and processed meat should be separated from other foods; items and surfaces.**

(2) Separate items (e.g. cutting boards, dishes, knives) and preparation area for raw meats and poultry and marine products should be used to avoid cross contamination of food.

(3) Hands should be thoroughly washed before switching from preparing raw meat or poultry or marine products to any other activity.

(4) Ensure proper cooking of all non vegetarian products.

(5) Used surfaces should be washed with antibacterial cleaning agent, rinsed properly with water and sanitized after preparing raw meat/poultry.

(6) Ensure that frozen products are thawed as per point no. 9 under special requirements for high risk foods.

3. Cooking

(a) The preparation/ processing/ cooking should be adequate to eliminate and reduce hazards to an acceptable level which might have been introduced at the raw food level.

(b) The preparation/ processing/ cooking methods should ensure that the foods are not re- contaminated.

(c) The preparation/ processing/ cooking of veg. & non-veg. products should be segregated.

(d) Whenever cooking or reheating of food is done, it should be hot all the way through. It is especially important to make sure that food is cooked thoroughly.

(e) Re-use of cooking oil should be avoided.

(f) Food hot held at 60°C and cooled at 21°C within 2 hrs or cooled to 5°C in 4 hours and thereafter refrigerated might be reheated.

(g) Reheated food must reach a minimum internal temperature of 74°C. When using microwave to reheat, food must reach a minimum temperature of 74°C and stayed covered for 5 mins to allow the temperature to equilibrate.

(h) Reheat food quickly in ovens, steamer, microwave oven and/or on top of range in a steam kettle.

(i) Never reheat food on a steam table, in a bain marie, in a bun drawer and/or under a heat lamp.

(j) In case of reheating of oil use maximum three times to avoid the formation of trans fat. It is ideal to use once if possible.

4. Chilling

- Semi cooked or cooked dishes and other ready-to-eat foods such as prepared salads and desserts having short shelf life should not be left standing at room temperature.
- Chilled food intended for consumption should be cold enough.
- Food items that need to be chilled should be put straight away into the fridge.
- Cooked food should be cooled as quickly as possible and then put it in the fridge.
- Chilled food should be processed in the shortest time possible.
- Fridge and display units should be cold enough and as per requirement.
- In practice, fridge should be set at 5°C to make sure that food is kept in chilled condition. Also, fridge and display units should be maintained in good working condition to avoid food spoilage and contamination.

5. Cross-contamination

Following should be done to avoid cross - contamination.

- Raw food/ meat/poultry and ready-to-eat foods should be kept separate at all times.
- Hands should be thoroughly washed after touching raw meat/poultry.
- Work surfaces, chopping boards and equipments should be thoroughly cleaned before the preparing of food starts and after it has been used.
- Separate chopping boards and knives for raw fruit/ vegetables/ meat/poultry and ready-to-eat food should be used.
- Raw meat/poultry below ready-to-eat food should be kept in the fridge.
- Separate fridge for raw meat/poultry should be kept.
- Staff should be made aware how to avoid cross-contamination.

III. PERSONAL HYGIENE

1. High standards of personal hygiene should be maintained.

2. All employees handling food should wash their hands properly:

- before preparing food
- after touching raw food or materials, specially meat/poultry or eggs

- after breaks
 - after using the toilet
 - after cleaning the raw materials or utensils / equipments
3. Street shoes inside the food preparation area should not be worn while handling & preparing food.
 4. Food handlers should ensure careful food handling & protect food from environmental exposure.
 5. Food handler should not handle soiled currency notes to avoid cross contamination.

IV. TRANSPORTATION AND HANDLING OF FOOD

(1) The vehicle/transportation being used to carry cooked/prepared/processed food should be clean and, dedicated for this purpose and should not carry anything else.

(2) Time required for transportation should be minimum, to avoid microbial proliferation.

(3) Cooked food served hot should be kept at a temperature of at least 60°C to prevent microbial growth.

(4) Cooked food to be served cold should be kept below 5°C to prevent growth of pathogens.

(5) All foods during transportation must be kept covered and in such a way as to limit pathogen growth or toxin formation by controlling time of transportation, exposure, temperature control and using safe water for cleaning etc.

(7) Handling of food should be minimal. It should be ensured that utensils, crockery, cutlery and specially hands of the food handlers/seller are clean and sanitized.

(8) All surplus food and unused thawed food should be discarded.

(9) Food to be kept for cold storage should be distributed in small volumes to ensure uniform cooling.

(10) Dry, fermented and acidified foods should be stored in cool and dry place.

(11) All packaged food viz. sterilized milk, bottled beverages, canned foods etc. should be stored properly during transportation to ensure that seals remain intact and undamaged.

V. STORAGE

1. It is very important to store food properly for the purpose of food safety. Following things must be ensured:

- Foods should be cooked, stored and kept at right temperature
- Raw meat/poultry should be stored separately from other foods
- Veg. foods should always be stored above non-veg. foods and cooked foods above uncooked foods on separate racks in the refrigerator.
- Storage temperature of frozen food should be -18°C or below.
- Cooked food to be eaten later should be cooled quickly, and kept in the refrigerator - It is advisable to put date on food packages or containers, using stickers or any other way of identification, before keeping inside the refrigerator to keep track of food prepared date wise and use accordingly to minimise wastage.
- Storage instructions over food packaging should be followed.
- Dried foods (such as grains and pulses) should be stored off the floor, ideally in sealable containers, to allow proper cleaning and protection from pests.

Stock rotation

The rule for stock rotation is FIFO (first in, first out) to make sure that older food is used first. This will help to prevent wastage.

VI. SPECIAL REQUIREMENTS FOR HIGH RISK FOODS

This section deals selectively with varieties of food which are high risk as per HACCP and may need special attention. The type of foods covered here are as follows:

1. Cut fruits/salads, fresh juices and beverages

(1) Fresh fruits /vegetables cut or juiced should be used immediately; however, short storage should be only under refrigeration in sanitized and properly covered vessels.

(2) Water used in beverages should be potable.

(3) Ice used should be made of potable water only.

(4) Food or beverages should not be stored in the same container used to store the ice intended for consumption.

(5) Juice concentrates must be checked regularly for any fungal growth / change of colour, odour or gas formation in the bottle.

(6) Juice dispensing machine should be cleaned and rinsed with water regularly.

2. Confectionery products

(1) Prepared confectionery products should be kept in airtight containers and displayed hygienically.

(2) Cream to be used should be stored covered under refrigeration.

(3) Finished products should be refrigerated with proper labels indicating date of expiry.

(4) Products should be properly wrapped/ packaged after proper cooling.

3. Meat, poultry & fish products

(1) Non veg. products/raw materials should be purchased (chilled products temperature should be at 50C or below and frozen products at -18 deg C or below) from authorized/ licensed slaughter houses/vendors.

(2) Processing area should be cleaned and disinfected promptly.

(3) Preparation and processing of meat, poultry and marine products should be separate.

(4) Non-veg. products are washed with potable water before use.

(5) Non-veg. products are cooked thoroughly (core temperature 750 C) for at least 15 seconds or an effective time/temperature control e.g. 65 0C for 10 minutes, 70 0C for 2 minutes.

(6) Non-veg. products should be stored covered in refrigerator below the veg. products.

(7) Raw and cooked products should be stored physically separated with cooked products at the top.

(8) All refuse/waste should be promptly removed from preparation area.

4. Water based chutneys, sauces etc.

(1) All fruits/vegetables should be washed properly before processing.

(2) Clean and disinfected chopping boards/grinding stone/machine should be used.

(3) Personal hygiene of food handlers need to be ensured.

(4) Water used in the chutneys should be safe and potable.

(5) Only permitted food additives should be used, if required, and be added in recommended quantities only.

(6) Spoiled products should be discarded immediately after confirmation of spoilage (change in colour/ texture/ odour).

(7) Sauces and chutneys should be stored in glass/food grade plastic containers with proper lids.

(8) Clean and intact containers should be used for storing sauces and chutneys.

(9) Sauces and chutneys should be stored in refrigerator when not in use.

(10) Perishable/uncooked chutneys should be consumed immediately.

5. Foods transported to point of sale from the point of cooking

(1) Food should be reheated more than 740 C before consumption.

(2) Food should be consumed or served for consumption within 4 hours of reheating.

6. Foods with Gravy

(1) Food products should not be stored at room temperature for more than 2 hours during display or sale.

- (2) For prolonged storage, foods should be stored in refrigerators or kept for hot holding at or above 60°C.
 (3) No water should be added after cooking/reheating/boiling.

7. Fried Foods

- (1) Good quality / branded oils/fats should be used for food preparation, frying etc.
 (2) Use packaged oil only.
 (3) Use of oils with high trans fats (like vanaspati) should be avoided as far as possible.
 (4) Re-heating and reuse of oil should be avoided as far as possible. Avoid using leftover oil wherever possible.

8. Adding ingredients after cooking

- (1) Ingredients added to the cooked food should be thoroughly washed/ cleaned.
 (2) After cooking or post cooked mixing, the food should be used immediately.
 (3) Garnishes etc., if added, should be prepared using fresh, thoroughly washed and freshly cut vegetables and used immediately.

Reuse of cooked food is not recommended.

- Potentially hazardous foods and high risk foods such as hollandaise sauce, refried beans, scrambled eggs and cut fruits are to be discarded.
- All food at banquet setting that has been on display are to be discarded.
- Food kept at more than 60°C during service may be reused, only by following the procedure indicated below:
- never mix leftover with fresh product. If in doubt, throw out the product.
- Reheat leftover food temperature to more than 74°C

9. Thawing of Frozen Products.

Thawing-In Refrigerator

- Items being thawed should be labelled with defrost date to indicate the beginning of 2nd shelf life.
- Thaw food at 5°C or less.
- Temperature controlled thawing is recommended for meat, poultry and fish.
- Any other means of thawing apart from running water and microwave is not allowed.

Thawing In Running Water

Items being thawed should be labelled with date and time.

- Thawing in running water advisable shellfish and seafood.
- Thawing in running water should not exceed 90 minutes.
- Ensure air break between tap and water.
- Use sanitized food grade container.
- Sink must not be used for other purposes during thawing.
- After thawing, product must be used within 12 hours.
- Cold running water (from mains) should be at 15°C or less

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V.N. GAUR,
 Chief Executive Officer

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