



FOOD SAFETY STANDARDS AUTHORITY OF INDIA

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FSSAI LEGISLATIVE FRAMEWORK

1) Highlights of the Food Safety and Standard Act, 2006

- (i) The Act aims to establish a single reference point for all matters relating multi- to food safety and standards, by moving from multi- level, mu departmental control to a single line of command.
- (ii) The Act established FSSAI and the State Food Safety Authorities for each State.

2) Highlights of Food Safety and Standards Rule, 2011. The Rules provides for:

The Food Safety Appellate Tribunal and the Registrar of the Appel Tribunal, for adjudication of food safety cases.

3) Highlights of Food Safety and Standards Regulations, 2011

- i) It covers Licensing and Registration, Packaging and Labelling of Food Businesses, Food Product Standards and Food Additives Regulation.
- ii) ii) It prohibits and restricts on sales or approval for Non-Specified Food and Food Ingredients, such ingredients may cause harm to human health.
- iii) iii) It provides for Food Safety and Standards on Organic Food and regulates Food Advertising

fssai

For all packaged foods and beverages



For packaged drinking water and certain processed foods



For all agricultural products



FORTIFIED
SAMPOORNA POSHAN
SWASTH JEEVAN



Vegetarian food



Non-vegetarian food



Jaivik Bharat



Vegan food



FOOD SAFETY STANDARDS AUTHORITY OF INDIA ACT, 2006

➤ Salient Features


The FSS Act extends to the entire India and provides uniform licensing/registration regime across the Centre and the States. It also offers integrated response to strategic issues like novel foods, genetically modified foods, international trade, etc.





➤ **The FSS Act has the following salient features:**

- 1) It involves decentralisation of licensing for food products, and empowers States to issue Registration and State license.
- 2) It is an effective, transparent and accountable regulatory framework, and has well-defined functions, powers and responsibilities of various food authorities, bodies and committees.
- 3) It emphasises on shifting from regulatory regime to self-compliance.
- 4) It imposes regulation of food imported in the country.

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- 5) It provides food recall.
 - 6) It involves surveillance.
 - 7) It envisions a large network for food laboratories.
 - 8) It provides a novel justice dispensation system for fast track disposal of cases.
 - 9) It provides graded penalties.
 - 10) It maintains consistency between domestic and international food policy measures without reducing defences to public health consumer protection.
 - 11) It highlights on training and awareness program for lend safety for business operators, consumers and regulators.



Act, 2006 Rules, 2011 Regulations Advisories/Orders Food Recall Notifications Codex



ReFoM Fortification SFV Portal 100 Food Streets Citizen Charter Regional Offices

Events GFRS 2024



One Nation, One Food Law

- » Have globally benchmarked food standards and practices
- » Ensure consistency in enforcement
- » Manage food testing with standardised testing methods and protocols

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AI) for all food license-related work. For applying FSSAI License and Registration : [Click here](#) * * List of candidates qualified Computer Based Test (CBT) of

DEFINITIONS

- **Adulterant-** means any material which is or could be employed for making the food unsafe or sub-standard or misbranded or containing extraneous matter.
- **Extraneous Matter-** means any matter contained in an article of food which may be carried from the raw materials, packaging materials or process systems used for its manufacture or which is added to it, but such matter does not render such article of food unsafe.
- **Food Safety officer-** means an officer appointed under section 37;
- **Food Additive-** means any substance not normally consumed as a food by itself or used as a typical ingredient of the food, it includes contaminants or substances added to food for maintaining or improving nutritional qualities.

MANUFACTURE OF FOOD SUPPLEMENTS

- The operations and processes used in manufacture, with the premises, equipment, materials, personnel and services provided, should be capable of producing finished products, in compliance to their specifications and protected against contamination or deterioration

➤ **Documentation**

Documents should be written in the official working language of the manufacturing facility in clear, unmistakable, and instructional manner. Product-Specific Documentation: Each product should have:

- 1) Defined and authorised Master Formula.
- 2) Defined and authorised Master Method and/or Master Manufacturing Instructions.



➤ **General Manufacturing Documentation:**


The following documents should be developed and presented to the relevant personnel:

- 1) Plant operating instructions for production operators.
- 2) Written instructions specifying the action to be taken in case of stoppages, breakdowns or other unforeseen events that may alter the planned production flow.




➤ **Production**

5. Before beginning any manufacturing operation, steps should be taken to confirm that the work area and equipment are clean and do not have any starting material, packaging material, products, product-residues, or documents not needed for the current operation.
6. The production staff should follow the well-defined and authorised procedures for every stage of manufacturing process.
7. In case of any deviation from the defined procedures, prior agreement is necessary, the deviation made must be recorded and agreed by the person responsible for quality control or his/her appointed assignment.

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- 4) All personnel should be encouraged to immediately report any incident of contamination or potential contamination of the raw material, intermediate or finished product.
 - 5) Operation details should be recorded in the Lot Manufacturing Record or Lot Packaging Record.

STORAGE OF FOOD SUPPLEMENTS

- Storage activities should be constructed in such a way that they ensure:
 - 1) All the items are conveniently available for load assembly as needed;
 - 2) Aisles and assembly areas are designed to allow unrestricted access to and from the entire storage area;
 - 3) Easier proper stock rotation, such as first in, first out, which is especially critical for short-life and date-marked products;
 - 4) Maximum use of available space while adhering to the above parameters.

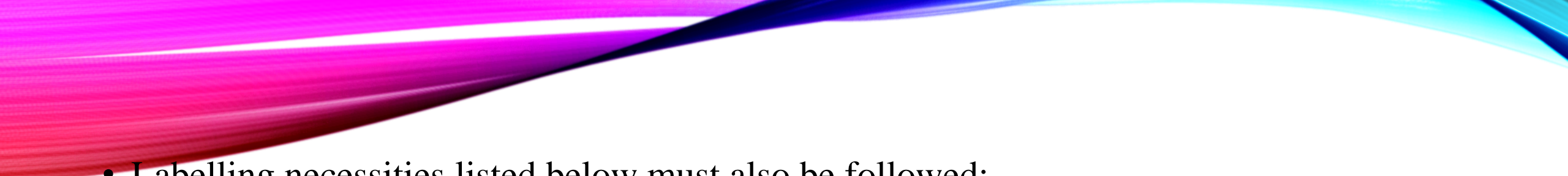
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- Product storage places and vehicles should have buildings, grounds, fixtures, and equipment that are designed, constructed, adapted, and maintained to make operations easier and to avoid damage.

MATERIALS AND PRODUCT STORAGE

- Materials and products should be stored according to their individual requirements to provide adequate contamination protection. The following points should be taken into account:
 - 1) Materials and products should be properly stacked, considering their safety;
 - 2) Aisles should be kept clear and not used for temporary material storage;
 - 3) Pallets should be placed in a systematic manner;
 - 4) To provide enough ventilation, adequate distance between pallets should be maintained;
 - 5) Pallets should be visually inspected on a regular basis to verify structural integrity;

SALE OF FOOD SUPPLEMENTS

- A licence is required for a Food Business Operator (FBO) who wants to manufacture or sell food supplements. This is a relatively new regulation. The Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food, and first out, which is especially Novel Food) Regulations, 2016, is the official name for the regulations.



- Labelling necessities listed below must also be followed:

- 1) The term '**HEALTH SUPPLEMENT**' should be mentioned.

- 2) If the product is a nutraceutical, the term '**NUTRACEUTICAL**' and its common name should be mentioned.

- 3) If further supplement categories exist, labels such as '**FOOD FOR SPECIAL DIETARY USE**', '**FOOD FOR SPECIAL MEDICAL PURPOSE**', '**PROBIOTIC FOOD**', etc. should be used.

- 4) An advisory warning '**NOT FOR MEDICINAL USE**' should be clearly mentioned.

- 5) The goal, substance, and target age group of the supplement should be mentioned.




- Documents and Licenses Required

- 1) An FBO should apply for a licence with the FSSAI if it wants to offer food supplements and knows what they are classified as.
- 2) NOC from the centre.
- 3) Application submitted using Form B.
- 4) Company's registration and PAN.5) Directors' and partners' tax returns.

LABELLING OF FOOD SUPPLEMENTS

- Labelling of Pre-packaged Foods Every pre-packaged product shall be labelled with the following information:
 - 1) The food name shall include the trade name or description of the food contained in the box.
 - 2) Ingredients list
 - 3) Information of the nutrients present
 - 4) Declaration of Veg or Non-Veg
 - 5) Declaration of food additives used
 - 6) Manufacturer's name and complete address


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- 7) Total quantity
 - 8) Identification of the lot/code/batch
 - 9) Manufacturing or packaging date
 - 10) Expiry date (best before and use by date)
 - 11) Imported food's country of origin
 - 12) Useful instructions

GENERAL PROVISIONS RELATING TO PENALTY

1. Penalty for selling food not of the nature or substance or quality demanded
2. Penalty for Sub-standard food
3. Penalty for Misbranded food
4. Penalty for misleading advertisement
5. Penalty for food containing Extraneous matter
6. Penalty for food to comply with the Directions of Food Safety Officer
7. Penalty For Unhygienic or Unsanitary processing or manufacturing of Food
8. Penalty for Possessing Adulterant
9. Penalty for Contraventions for which no specific penalty is provided

FOOD SAFETY AND STANDARDS RULES, 2011

- The Food Safety and Standards Act, 2006 under Section 91 empowers the Central Government to make rules by notification in the Official Gazette, for carrying out the provisions of the FSS Act.
- Such rules may provide for all or any of the following matters, namely:-
 - (a) Salary, terms and conditions of service of Chairperson and Members other than ex officio Members under subsection (2) and the manner of subscribing to an oath of office and secrecy under sub-section (3) of section 7;
 - (b) qualifications of Food Safety Officer under sub-section (1) of section 37;



(c) the manner of taking the extract of documents seized under sub-clause (8) of section 38;

(d) determination of cases for referring to appropriate courts and time-frame for such determination under sub-section (4) of section 42;

(e) qualifications of Food Analysts under section 45; 61

(f) the manner of sending sample for analysis and details of the procedure to be followed in this regard under subsection (1) of section 47;

(g) the procedure to be followed in adjudication of cases under sub-section (1) of section 68;

FOOD SAFETY OFFICER


- Food Safety Officer shall be a whole time officer and shall, on the date on which he is so appointed possesses the following:
 - i. a degree in Food Technology or Dairy Technology or Biotechnology or Oil Technology or Agricultural Science or Veterinary Sciences or Bio-Chemistry or Microbiology or Masters Degree in Chemistry or degree in medicine from a recognized University, or
 - ii. any other equivalent/recognized qualification notified by the Central Government, and
 - iii. has successfully completed training as specified by the Food

POWERS OF FOOD SAFETY OFFICER

- Without prejudice to the powers conferred on him under section 38 of the Act, where the Food Safety Officer is of the opinion or he has reason(s) to be recorded in writing that in the given situation it is not possible to comply with the provision of section 38 (I) (e) or the proviso to section 38(1) for reasons like non availability of the Food Business Operator, the Food Safety Officer may seize the adulterant or food which is unsafe or sub- standard or mis-branded or containing extraneous matter, may seal the premises for investigation after taking a sample of such adulterant or food for analysis.

DUTY OF FOOD SAFETY OFFICER

- To inspect, as frequently as may be prescribed by the Designated Officer, all food establishments licensed for manufacturing, handling, packing or selling of an article of food within the area assigned to him;
- To draw samples for purposes of surveillance, survey and research, which shall not be used for prosecution;
- To investigate any complaint which may be made to him in writing in respect of any contravention of the provisions of the Act, or rules framed thereunder;
- To maintain a data base of all Food Business within the area assigned to him;
- To recommend Designated Officer to issue of improvement notices to the Food Business Operator whenever necessary;

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- To carry out food safety surveillance to identify and address the safety hazards;
 - To respond to incidents of food poisoning in his area and to send report to and assist the Designated Officer to enable him to initiate corrective action;
 - To detain imported packages which are suspected to contain articles of food, the import or sale of which is prohibited



THANK YOU