File No. 19(2)2018/FSA/RCD/FSSAI Food Safety and Standards Authority of India

(A Statutory Authority established under the Food Safety & Standards Act, 2006) Regulatory Compliance Division

FDA Bhawan, Kotla Road, New Delhi-110 002

Dated, the

2 y Sep, 2019

Clarification

Subject: Clarification on order on the subject mandating food safety audit of Food Businesses holding Central license and falling under high risk categories under the Food Safety and Standards (Food Safety Auditing) Regulations, 2018 dated 13.08.2019 -reg

In continuation to the order dated 13.08.2019, the following clarifications are being issued following lot of queries raised by auditing agencies and food businesses:

S. No	Query	Clarification
1.	When does the order come into effect?	The order comes into effect from the date of issue i.e. 13.08.2019. However, the food business directed for mandatory audits should get the first audit of their premises by 31st Dec 2019.
2.	Whether the complete chain (manufacturing, storage, transport, packaging etc) involved in these product categories should get mandatory auditing done?	It is important that the complete chain from manufacturing, transport, storage etc follow good hygienic practices, however, in the initial stage only the food businesses involved in manufacturing and processing sector under the product categories mentioned in the order dt 13.08.2019 should get their premises mandatorily audited. Further, the Head Offices wherein no food related activities are being done but are holding Central License are also not being mandated for audits.
3.	Can an audit agency, audit a food business that they have already Certified or provided training?	No, as per section 12(1) of Food Safety and Standards (Food Safety Auditing) Regulations, 2018 an agency or its auditor should not have provided any training, guidance, food safety certification or consultancy or not carried out internal audits to the food business or its parent or subsidiary for last two years.

 All Food Businesses are hereby directed to comply with the contents of the order dated 13.08.2019 read with these above clarifications. This issues with the approval of the Competent Authority.

Yours sincerely

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(Dr. Shobhit Jain) Executive Director (Compliance Strategy)

To,

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(i) All Food Business Operators

(ii) All Commissioners of Food Safety/ All Central Licensing Authorities

(iii) All Auditing agencies recognised under FSS (Food Safety Auditing) Regulations, 2018.

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Regulatory Compliance Division

FDA Bhawan, Kotla Road, New Delhi-110 002

Dated, the

13 August, 2019

ORDER

Subject: Mandating food safety audit of Food Businesses holding Central license and falling under high risk categories of food businesses under the Food Safety and Standards (Food Safety Auditing) Regulations, 2018 -reg

In pursuance of Part III, Section 8(1) of the Food Safety and Standards (Food Safety Auditing) Regulations, 2018 notified w.e.f 28.08.2018, the food authority herewith directs that the food business holding Central License and falling under the following 06 categories of businesses as per FLRS shall be subject to mandatory food safety auditing:

Product ID	Product	
1	Dairy products & analogues, excluding products of food category 2.0	
8	Meat and meat products including poultry	
9	Fish and fish products, including molluscs, crustaceans, and echinoderms	
10	Eggs and egg products	
13	Foodstuffs intended for particular nutritional uses (Food for infant nutrition etc)	
16	Prepared Foods (catering etc)	

- 2. Further, as per Part III, Section 8(3) of the Food Safety and Standards (Food Safety Auditing) Regulations, 2018, the food businesses subject to mandatory food safety auditing (falling under above categories) shall get its business audited by a recognized auditing agency at intervals specified by the Food authority. The list of recognized audit agencies with their scope of audits is at Annex A. The audit frequency prescribed by the authority is at Annex B. An auditor manual with these details and list of agencies can also be downloaded from the link-https://www.fssai.gov.in/cms/third-party-audit.php
- 3. All Food Businesses are hereby directed to comply with the contents of this order. This issues with the approval of the Competent Authority.

Yours sincerely

(Dr. Shobhit Jain)

Executive Director (Compliance Strategy)

To,

- (i) All Food Business Operators
- (ii) All Central Licensing Authorities
- (iii) All Commissioners of Food Safety
- (iv) All Auditing agencies recognised under FSS (Food Safety Auditing) Regulations, 2018.

I. The Audit Frequency prescribed by the authority for conducting the food safety audits is as follows:

Product ID	Product	Audit Score Range	Audit Frequency
1	Dairy products and	Score: 81-100%	Once in 12 months
	analogues, excluding products of food category 2.0	Score:51 - 80 %	Once in 09 months
		Score:< 50 %	Once in 06 months
2	Fats and oils, and fat emulsion	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
3	Edible ices, including sherbet	Score: 81-100%	Once in 18 months
	and sorbe	Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
4	Fruits and vegetables	Score: 81-100%	Once in 18 months
	(including mushrooms and	Score:51 - 80 %	Once in 12 months
	fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	Score:< 50 %	Once in 06 months
5	Confectionery	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
6	Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 7.0	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
7	Bakery products	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
8	Meat and meat products including poultry	Score: 81-100%	Once in 12 months
		Score:51 - 80 %	Once in 09 months
		Score:< 50 %	Once in 06 months
9	Fish and fish products, including molluscs,	Score: 81-100%	Once in 12 months
		Score:51 - 80 %	Once in 09 months
	crustaceans, and echinoderms	Score:< 50 %	Once in 06 months

10	Eggs and egg products	Score: 81-100%	Once in 12 months
		Score:51 - 80 %	Once in 09 months
		Score:< 50 %	Once in 06 months
11	Sweeteners, including honey	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
12	Salts, spices, soups, sauces,	Score: 81-100%	Once in 18 months
	salads and protein products	Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
13	Foodstuffs intended for	Score: 81-100%	Once in 12 months
	particular nutritional uses	Score:51 - 80 %	Once in 09 months
-	(eg. Food for infant nutrition etc)	Score:< 50 %	Once in 06 months
14	Beverages, excluding dairy	Score: 81-100%	Once in 18 months
	products	Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
15	Ready-to-eat savouries	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months
16	Prepared Foods (catering	Score: 81-100%	Once in 12 months
	etc)	Score:51 - 80 %	Once in 09 months
		Score:< 50 %	Once in 06 months
99	Substances added to food	Score: 81-100%	Once in 18 months
		Score:51 - 80 %	Once in 12 months
		Score:< 50 %	Once in 06 months

II. The Audit Duration prescribed by the Authority for conducting the food safety audits:

1. <u>Manufacturing</u>

Food handlers (Parameter 1)	No. of production lines/ Product group in FBO/ No. of HACCP study (Parameter 2)	On Site Man-days **
0-50	1	0.5
51-100	1-2	1
101-300	4	1.5
301-600	6	2
601-1000	8	2.5
>1000	10+	3

Note: For calculating the number of man-days, the parameter with the higher number of man-days shall be taken into consideration.

<u>For eg</u>: If the number of food handlers is 80(i.e <100) and the number of production lines is 4 then the number of man-days will be 1.5 man-days (i.e. maximum of 1 and 1.5 man-days).

2. <u>Catering/OSR/ Restaurants</u>

Food handlers	On Site Man-days **
0-25	0.5
26-50	1
51-100	1.5
More than 100	2

3. Food Retail/Warehouse/Storage

Area (Sq. ft)	On Site Man-days **
<15,000	0.5
15001-50,000	1
>50,000	1.5

^{**} All these are ON-SITE audit man-days prescribed and do not include reporting time.