



Dated: 19.02.2018 (Monday)

FSSAI operationalizes Food Safety & Standards (Licensing & Registration of Food Business) Amendment Regulations, 2018 KNN Bureau



FSSAI operationalizes Food Safety & Standards (Licensing & Registration of Food Business) Amendment Regulations, 2018

New Delhi, Feb 19 (KNN) Keeping in mind the public health interest and to ensure food safety of the food business operations, the Food Safety and Standards Authority of India (FSSAI) has operationalized the Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018.

These regulations contain amendments in respect of certain Sections.

There is amendment in Licensing and Registration of E-Commerce food business operator. In order to regulate the online marketing companies involved in the selling of food items, the category “E-Commerce” has been included under the kind of business.

The procedure for licensing and registration of e-commerce business operators along with their responsibilities has also been prescribed.

The documents to be enclosed for new application for license to State/Central Licensing Authority for restaurant have been revised.

FSSAI IN NEWS

Accordingly, restaurants do not require to submit the blueprint/layout plan, name & list of equipment and machinery, list of food category, copy of certificate obtained under Coop Act, NOC from manufacturer and recall plan while applying for state/central license.

The Conditions of license for restaurant have also been revised under which the Food Safety Display Board needs to be displayed at a prominent place in the premises and employment of at least one technical person or Food Safety Supervisor trained by Food Safety and Standards Authority of India in case of restaurant.

The section relating to general requirements on Hygienic and sanitary practices to be followed by all food business operators applying for license has also been revised and simplified to facilitate the Industry to implement Good Manufacturing Practices (GMP) and Good Hygiene Practices (GHP) and to meet the regulatory requirements.

For establishing a small slaughter house, currently, specific hygienic and sanitary practices have to be followed by FBOs engaged in manufacturer, processing, storing and selling of meat and meat products.

However, these requirements were found to be not compatible with the operation of small slaughter house, hence, minimum sanitary and hygienic requirements for establishing a small slaughter house have been developed.

Now, general requirements on Hygienic and Sanitary Practices have to be followed by all Food Business Operators and good hygienic and manufacturing practices have to be followed by licensed food business operators engaged in catering or food service operations have been simplified to ensure consistent implementation of these requirements by food businesses across the food supply chain.

FSSAI said, “The food business operators shall follow these revised regulations with immediate effect and the enforcement of these regulations shall commence only after the final regulations are notified in the Gazette of India.” **(KNN Bureau)**