

55/HR and RPE Schemes/ FSMS/ FSSAI/ 2018-19
FSMS Division
Food Safety and Standards Authority of India
(A Statutory body under Ministry of Health and Family Welfare)
FDA Bhavan, Kotla Marg, New Delhi-110002

Dated, 21st May 2019

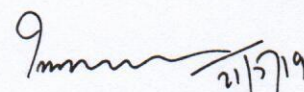
Subject: Hygiene Ratings an indicator to schedule inspections of Food Service Establishments

FSSAI's Hygiene Rating Scheme is a voluntary Hygiene Rating scheme for food service establishments. The ratings are based on compliance with food hygiene and safety requirements laid under Part V of Schedule 4 of Food Safety and Standards (Licensing and Registration of Food Businesses) Amendment Regulation, 2018 for food service establishments.

It is a step towards encouraging food businesses to adopt a practice of self-compliance and showcase food safety to gain consumer's confidence. Food Businesses opting for Hygiene Rating and later Responsible Place to Eat can undergo online self-assessment (www.fssai.gov.in/servesafe) and the same will be verified by the Hygiene Rating Audit Agencies (HRAA).

FSSAI has adopted a robust technique to select and recognize these Hygiene Rating Audit Agencies. Currently, 26 such audit agencies have been recognized by FSSAI for this initiative. The auditors of these agencies are trained under FoSTaC to ensure uniformity in Hygiene Rating verification process.

Hygiene Rating is an indicator of compliance with Schedule 4 requirements in a food service establishment. It is suggested that State Food Safety Departments should not only encourage hygiene rating of hotels, restaurants and other catering establishments to opt for hygiene ratings, but also refer to these ratings while scheduling the inspections for such food businesses.



(Pawan Agarwal)
Chief Executive Officer

Encl: Hygiene Rating Flyer for information.

Copy to:

1. Food Safety Commissioners
2. All Central Designated Offices

Copy for information:

1. PA to Head RCD



Hygiene Rating

Ensuring Consumer make informed choices while eating out and also encouraging businesses to improve the food hygiene standards.

About Hygiene Rating

FSSAI's premier initiative of Food Hygiene Rating Scheme aims to allow consumers to make informed choices about the places where they eat out & through these choices, encourage businesses to improve their hygiene standards & thus reduce the incidence of food-borne illness.

The Hygiene Rating concept is active in various countries and has proven to be one of a king in creating awareness among consumers and causing the FBOs deliver better. Every country has its own terminologies to explain the same idea of ensuring safe and hygienic food in every catering business. Some of the well-known schemes already in action are Food Hygiene Rating Scheme (FHRS) in England, Wales and Northern Ireland, Scores on Doors a star rating in Australia, etc.

You Too Can Enroll for Hygiene Rating

A dedicated web portal is being designed for project "Serve Safe" -An initiative to ensure safe and nutritious food in catering sector. Hygiene rating is also a part of Serve Safe initiative. FBOs can enrol for hygiene ratings It is mandatory for catering organisation to be FSSAI Licenced and comply with the mandatory requirement as per the Law.



Follow Mandatory Requirements

1. Have FSSAI License/ Registration and follow schedule 4 requirements. Also, Adequate measures shall be adopted to ensure that food being served to the consumers is of good quality and safe to eat
2. Train all food handlers and appoint a certified Food Safety Supervisors
3. Must have Food Safety Display Boards prominently displayed in the premises
4. Get food samples tested periodically.

Self-Assessment Followed by Inspection

A detailed checklist has been prepared for Food Businesses. The Food Business after complying with the regulatory requirement can go for self-assessment and generate hygiene ratings. On the basis of same the ratings will be validated by Hygiene Rating Audit Agency (HRAA) or Food Safety Officer. Separate set of ratings on the basis of the inspections done will be generated. The same can be downloaded and displayed by the Food businesses.



Very Good

Good

Fair

Needs Improvement

Poor

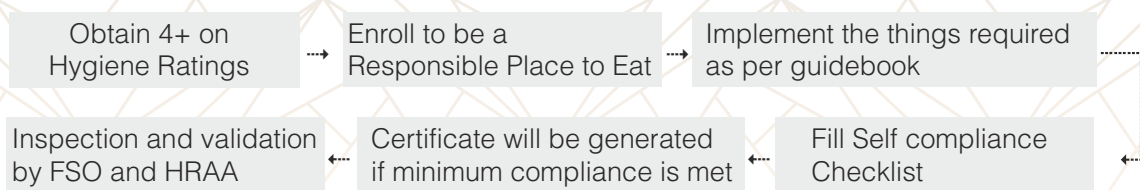
Become A Responsible Place to Eat

Responsible FBO Scheme: A mark to encourage Food Businesses promoting nutrition and food security



This initiative aims in bringing the behavioural change among the people of the society and ensure Food Security and Food Availability across every sector enriching every life. This initiative will help the FBOs to distinguish itself from others and create its unique identity has responsible Food Business.

Implementation Plan:



Once a Food Business obtain 4+ in hygiene rating, he may volunteer for becoming a responsible place to eat. It is a voluntary initiative for the FBO to add value to society in its own capacity.

To become a Responsible place to eat FBOs need to implement the mentioned 6 points. After implementation of the necessary points. The FBO may do self-assessment by filling a pre designed checklist.

Once minimum requirements are fulfilled, the FBO will be able to generate a certificate of being a responsible place to eat.

The same information will be shared with the FSO and Hygiene Rating Audit Agency (HRAA) for validation at time of their routine inspection.



Log on to www.fssai.gov.in/servesafe and get started to ensure Safe and Nutrition Food.
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FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

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