



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

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

# Report on FSSAI's participation in Indus Food

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18<sup>th</sup> -19<sup>th</sup> January, 2018  
India Expo Mart, Greater Noida

## 1. Introduction:

Food Safety and Standards Authority of India (FSSAI) participated in the “Indus Food”- a Global Food and Beverage RBSM held at India Exposition Mart, Greater Noida during 18<sup>th</sup>- 19<sup>th</sup> January, 2018 by putting up a stall in Hall No 3. FSSAI was also an Associate Regulatory Authority for this event.

Trade Promotion Council of India (TPCI) and Department of Commerce, Ministry of Commerce and Industry, GoI organized “Indus Food” as an initiative to promote India as strong exporters of Food & Beverage (F&B) products to the world. The RBSM hosted F&B sector buyers from over 60 countries to transact and place orders to Indian exporters, dealing in agro commodities and value added products.



*Hon'ble Minister for Commerce and Industry, Sh. Suresh Prabhu inaugurated Indus Food*



*Hon'ble Minister of Commerce released a book “Opportunities for Food Imports from India” during the inaugural session*

## 2. Physical Description of the stall:

- I. The area of the stall of FSSAI was 54 sq. mtr., situated in the Hall No. 3.
- II. The following backlit panels were displayed in the stall keeping in mind the visitor and exhibitor profile of the fair: -
  - Procedure for Licensing & Registration
  - Domestic Food Products
  - Imported Food Products
  - Food Safety Training & Certification (FoSTaC)
  - Food Fortification
  - Trustworthy three-way partnership
  - One Nation One Food Law (FSSAI's presence in India)

QR code for each portal was also displayed on the respective panels so that visitor can directly access the relevant information.



## Domestic Food Products

### Licensing and Registration

All Food Businesses in India across the food value chain are required to be licensed or registered under the provisions of the FSS Act 2006.

An online system for Food Licensing & Registration in all States/UTs (except Nagaland) are issuing Licenses/Registrations through online mode.

Common Service Centres are also authorized to register food businesses, which has enhanced the outreach of the system.

34,323  
Central Licenses

8,02,571  
State/UT Licenses

30,42,922  
Registrations

### Enforcement through Surveillance & Inspections (consistency, transparency, standardization)

**Risk Based Inspection System (RBIS)** is developed to rationalize Government resources by focusing on products & businesses to which greater risk is attached.

- Schedule regular inspections based on a risk classification (Minimum to Maximum State FDI levels)
- Conducting inspections following a risk-based process control approach (Inspection by different standards)

**Food Safety Compliance through Regular Inspections & Sampling**  
A nation-wide IT platform to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements through inspections and sampling.

## Imported Food Products

### Acts & Regulations

Section 25 & Section 47 (5) of the Food Safety & Standards Act  
Food Safety & Standards (Import) Regulations 2017

Covers

- Licensing of food importer
- Clearance of imported food by the Food Authority
- Food import clearance for specific purposes
- Storage inspection and sampling of imported food
- Laboratory analysis of samples of imported food article
- Prohibition and restriction on food imports

Food Import Clearance System is integrated with Custom's portal ICEGATE system under Single Window Clearance Interface to Facilitate Trade at Delhi, Mumbai, Kolkata, Chennai, Cochin & Tuticorin to maintain parity of testing & import clearance at all the ports.

Imported food samples are sent to the labs which are NABL accredited, 131 NABL accredited labs for testing, 16 referral labs for re-testing.

Risk Management System under which the testing and analysis of imported food is limited and reduced with high priority being given to identified High Risk Food items. Provisions for appeal against the rejection of imported consignments.

Provisional MOC for imported food items having very short Shelf-life (less than 7 days)

A robust and streamlined online import clearance system to ensure compliance to standards for imported food products

## foSTaC

Food Safety Training & Certification  
[www.foSTaC.fssai.gov.in](http://www.foSTaC.fssai.gov.in)

### To ensure food safety & hygiene in each premise

Every Food Business is advised to have at least 1 trained & certified **Food Safety Supervisor** for every 25 food handlers.

Basic	Advance	Special
Street Food vending	Retail & Distribution	Bakery, Oil
Retail & Distribution	Storage & Transport	Fish & seafood
Storage & Transport	Manufacturing	Packaged water
Catering, Manufacturing	Catering	Meat & Poultry
		Milk & Milk products

**foSTaC Courses**  
Be a Food Safety Supervisor

## ONLINE PROCEDURE FOR REGISTRATION

Every petty Food Business Operator shall register themselves with the Registering Authority by submitting an application along with a fee of Rs.100/-

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    graph TD
      A[Filing of an Application in Form A with Fees Rs.100/-] --> B[Unique Application Reference Number]
      B --> C[Registering Authority (RA) may grant or reject registration, with reasons to be recorded in writing within 7 days of receipt of an application for registration]
      C --> D[If necessary, RA may issue a notice for inspection]
      D --> E[Inspection is ordered within 7 days]
      E --> F[If, Yes]
      E --> G[If, No]
      F --> H[Inspection is done within 30 days]
      G --> I[If, No]
      H --> J[Registration granted FBO may start the business]
      I --> K[Food Business Operator may start the Business]
      J --> K
  
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## ONLINE PROCEDURE FOR LICENSING

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    graph TD
      A[Filing of Application] --> B[Unique Application Reference Number]
      B --> C[Required additional information on incomplete Application]
      C --> D[Unique Application ID]
      D --> E[Inspection of premises after mandatory application & issue inspection report]
      E --> F[Grant of license, if all formalities complied within 60 days]
      F --> G[APPLICATION FORM B DOCUMENTS + FEE]
      G --> H[Improvement Notice]
      G --> I[No Improvement]
      G --> J[Suspension]
      G --> K[No Improvement]
      G --> L[Cancellation]
      G --> M[Fresh application after 90 days]
      H --> N[FBO May start the business after 90 days]
      I --> N
      J --> N
      K --> N
      L --> N
      M --> N
      O[If inspection report not processed] --> N
  
```

[www.foodlicensing.fssai.gov.in](http://www.foodlicensing.fssai.gov.in)



III. A separate area was constructed as a VIP lounge wherein the visitor was given the facility to interact one on one with the officials of FSSAI in detail. The various initiatives of FSSAI were showcased in this lounge.

# Responsible Food Business



To create responsible food businesses, FSSAI is **Building Capacity and a Culture of Self-Compliance**. FSSAI has specified procedures and practices to be followed by food businesses throughout the food supply chain from the farm to the fork, to prevent the occurrence of food borne illnesses. FSSAI requires every food business operator to have a documented **Food Safety Management System (FSMS)** plan, which includes sector specific Good Hygienic Practices and Good Manufacturing Practices. FSSAI supports food businesses through training and capacity building through the **Food Safety Training and Certification (FoSTaC)** programme that has several basic, advanced and specialized courses for food handlers across various sectors.



**Daily Benchmark safe food practices**  
To prevent the occurrence of food borne illnesses, the industry is required to follow the food safety practices through the food supply chain.



**Cooperative for Safe and Nutrition Food**  
FSSAI offers courses on creating the culture of safe and nutritious food through active participation of multiple stakeholders.



**Capacity Building & Culture of Self-Compliance**  
FSSAI is offering a **Food Safety Training and Certification (FoSTaC)** programme to build the capacity and to engage FBOs in order to build a food safe culture and food quality and government supply chain.



**Innovation for Safe and Nutrition Food**  
FSSAI is offering courses on food safety and nutrition through innovation and food safety and nutrition supply chain.

# Responsible Regulator



To create a responsible regulatory system, FSSAI sets **Daily Benchmark Food Standards and Process Standards** with the help of the country's most eminent scientists and experts. FSSAI takes into account the latest developments in food science and technology. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry. Next, FSSAI has created a **Smart and Digital Compliance Ecosystem**, which includes mandatory registration and licensing of food businesses and enforcement and surveillance through regular sampling and inspection of food products through a network of Food Safety Officers and Food Safety Commissioners. To facilitate trade, it also sets regulations for food imports.

FSSAI is also ensuring **Crashless Food Testing on Common Platforms** by developing standardized testing methods and protocols for food products, implemented through its IT enabled expanding accredited laboratory network and mobile food testing labs.



**DAILY BENCHMARK FOOD STANDARDS AND REGULATIONS**  
FSSAI is setting up a regulatory system with the help of the country's most eminent scientists and experts. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry.



**SMART AND DIGITAL COMPLIANCE ECOSYSTEM**  
FSSAI is setting up a regulatory system with the help of the country's most eminent scientists and experts. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry.



**CRASHLESS FOOD TESTING ON COMMON PLATFORMS**  
FSSAI is setting up a regulatory system with the help of the country's most eminent scientists and experts. These standards are globally benchmarked and allow the industry to create new food products, thus promoting innovation in the food industry.

# Consumer Initiatives

**Food Smart Consumer**

Smart Food Consumption, an initiative of FSSAI, is aimed at providing information to consumers about food safety and nutrition through various campaigns and programmes.

**Safe and Nutrition Food**

FSSAI is offering courses on food safety and nutrition through innovation and food safety and nutrition supply chain.

**Million Food Culture**

"Million Food Culture" is a nationwide campaign to promote food safety and nutrition through various campaigns and programmes.

**Food Fortification**

The addition of essential vitamins and minerals to the food products to make them more nutritious and safe for consumption.

**Food Safety Connect**

A platform for food safety and nutrition through various campaigns and programmes.

**Safe water portal**

A platform for food safety and nutrition through various campaigns and programmes.



*FSSAI Stall*



*Queries of visitors being addressed*

IV. A 42" LCD screen was installed in the stall wherein corporate movie of FSSAI and Fortification video were showcased.



## 4. Digital platforms at stall:

### 4.1. Multi-touch Screen

A multi-touch programme was installed wherein the user could access all the online portals of FSSAI along with other related information with just a touch.



### 4.2. VR:

A VR was showcased on journey of food from farm to fork wherein six stages of food journey were covered keeping in focus the safety & nutrition of food:

- Post harvest processing
- Manufacturing
- Storage & Transportation
- Retail & Distribution
- Catering
- Consumption by Consumers



### 4.3. Scrollers:

Two scrollers were installed at the stall; wherein FSSAI's initiatives and messages about Food safety were displayed.



4.4. Digital Display Boards/ publications in digital flip book format with the facility to email the ebooks of various initiatives of FSSAI



## 5. Distribution Material:

The following leaflets/pamphlets/booklets were distributed to the visitors at the stall:-

1. Food Regulatory Environment
2. Procedure of Licensing & Registration
3. Food Smart Consumer
4. Food Fortification
5. Safe & Nutritious Food-Share Responsibility
6. SNF@Eatout (Serve Safe)
7. SNF@Home
8. SNF@Workplace
9. Clean Street Food
10. Pink Book
11. DART Book

## 6. Highlights of participation:

- Hon'ble Minister of Commerce, Sh. Suresh Prabhu visited FSSAI stall. CEO, FSSAI apprised him about the concept behind "One Nation, One Food Law".



*Hon'ble Minister of Commerce visiting FSSAI stall*

- Mr. Nitin Puri - Sr. President & Country Head of Yes Bank visited FSSAI stall and appreciated the initiatives taken by FSSAI



*CEO, FSSAI in conversation with Mr. Nitin Puri - Sr. President & Country Head of Yes Bank*

- FSSAI participated in India – Russia (CIS) Roundtable on 18th January, 2018. Sh. Kumar Anil, Advisor (Standards) represented FSSAI in the discussion.

## **6. Conclusion:**

Indus Food provided a platform to Indian exporters to connect, network and explore new partnership with Global buyers. FSSAI's participation increased the credibility of the event. Foreign delegates were apprised about the Indian food regulatory system. The platform was also successfully utilized for developing strong engagements with stakeholders and for public awareness, as queries of FBOs were addressed by direct interaction with FSSAI officials at the stall. FSSAI stall attracted many enthusiastic participants from India and abroad who had been actively participating in B2B sessions. The design, concept and information available and provided in the stall were appreciated by various visitors who visited the stall. Overall Indus Food was a great platform where FSSAI showcased its work, initiatives and new ventures in the field of Food Safety in India..

## PHOTO GALLERY



