

File No. 4 (41) 2017/CUG-FSPN/RCD/FSSAI
Food Safety and Standards Authority of India
(A Statutory Authority established under the Food Safety and Standards Act, 2006)
Regulatory Compliance Division
FDA Bhawan, Kotla Road, New Delhi - 110002

Dated, the 11th September, 2017

To

Commissioners of Food Safety of all States/UTs

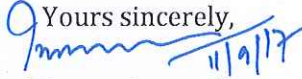
Subject: Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) - reg.

Sir/Madam

In the 20th meeting of Central Advisory Committee (CAC) held on 22.08.2017 at FSSAI, New Delhi, it was unanimously agreed to implement web-based '*Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) System*' to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements. Please see attached document.

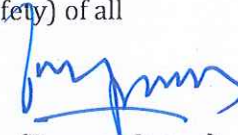
2. FoSCoRIS System will require a hand-held device with net connectivity with FSOs. Many of the States/UTs have already provided hand held devices to FSOs for enforcement/surveillance. These States may straightway adopt the system. Other States may consider various options like providing such devices to FSOs, bundled/rental plans from carriers, reimbursement of mobile expenses to FSOs with mobile/tablet etc. and initiate action for obtaining necessary approvals to implement the FoSCoRIS. A brief note on provision of hand held devices is included in the attached document. I would request you to appoint a nodal officer for this purpose. Further, I would request you to send the details of all officers of the state food authority as per Proforma at Annexure-II for integrating them with FoSCoRIS.

3. To encourage and support the States/UTs during the initial phase, FSSAI has decided to bear the cost of bundled/rental plans for first 3 months subject to a maximum of Rs. 500/- per month per connection to first 10 States/UTs giving their willingness to implement FoSCoRIS. FSSAI would request you to take the lead and convey your willingness. I would request you to send your response on this proposal in the response form at Annexure II along with details of all officers as per attached format therewith within 30th September 2017.

Yours sincerely,

(Pawan Agarwal)
CEO, FSSAI

Copy to:

1. Chief Secretary of all States/UTs
2. Additional Chief Secretary/ Principal Secretary (In-charge Food Safety) of all States/UTs


(Parveen Jargar)
Joint Director (RCD)

fssai



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

FOOD SAFETY COMPLIANCE THROUGH
REGULAR INSPECTIONS AND SAMPLING
(FOSCORIS)

**A nationwide online system for food safety
compliance**

Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS)

Introduction

1. Food Safety Compliance through Regular Inspections and Sampling (FoSCoRIS) is a system to verify compliance of food safety and hygiene standards by food businesses as per regulatory requirements through inspections and sampling. This would ensure that periodic inspections of food businesses are done on a regular basis by regulatory staff in an objective and transparent manner. Such inspections would use standard compliance matrices to ensure consistency in approach of inspections across the country.
2. This would replace the current system of ad hoc and subjective inspections and sampling that are currently carried out by the regulatory staff. This would use a nation-wide IT platform to bring together all key stakeholders, namely the food businesses, food safety officers (FSOs), designated officers (DOs), state food safety commissioners (FSCs) so that such inspections and sampling is done by maintaining a high level of integrity of the process and the process itself is effectively monitored at various levels. Inspection, sampling and test result data will be shared seamlessly by all officials right from field level to District, State and National level.
3. FoSCoRIS is a web-based real-time inspection platform for Food Safety Officers (FSOs). It can be used via hand held device like mobile phones and Tablets. It uses instant geo-tagging, time stamping, real time data collection and multi-levels of verification.
4. The application based inspection not only saves time but also increases effectiveness and efficiency of the FSOs. The platform gives clear picture to all the stake holders in the food Business on real time basis. Stake holders in the Food Business start from the Food Business Operator to the Food Safety and Standards Authority of India with Food Safety Officers, Designated Officers and the State Food Commissioners playing a very vital role in the process.
5. This system gives clear picture to FSSAI on the real time basis. Helps elimination of any discrepancy, hence inspection is accountable. Technology based inspection shall also develop interest among FSOs. The system will ease out the process of sample collection, make it transparent, traceable and controls the quality of compliances.

Methodology

A. Installation of Infrastructure

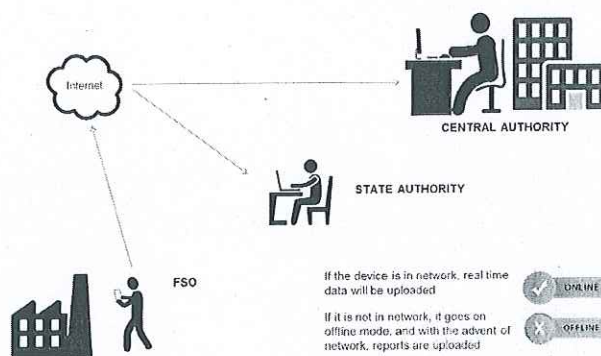
1. **Create a food safety compliance verification platform-** FSSAI will develop FoSCoRIS and put in place infrastructure at national level required for its operation and maintenance.
2. **Integrate profiles of food safety authority officers (FSSAI and States) with FoSCoRIS** – A district wise and state wise food safety compliance matrix of the country will be created. At the initial stage, FSSAI will integrate profile of Food Safety Officers received from States/UTs with FoSCoRIS. In this regard, States will provide profiles of officers to FSSAI. Subsequently, the States will be required to update the profiles of their officers on the system from time to time.
3. **Hand held devices with internet connectivity to field level officers-** The FSOs will be provided hand held devices and internet connectivity with the specifications as stated in this document. For this purpose, States Food Authorities may consider various options like providing tablets/mobiles to FSOs, bundled/rental plans from carriers, reimbursement of mobile expenses to FSOs with mobile/tablet etc.
4. **Training and Rollout support** - During the roll out, FSSAI would provide training and hand holding. FSSAI will conduct training of FoSCoRIS to State Food Authority Officers. FSOs will be provided with Offline Support as well as Online Support to conduct inspection/sampling. In addition, there will be FAQs to assist FSOs in carrying out their task.

B. Procedure of Inspection/Sampling on FoSCoRIS

1. This web based application can be logged in using the user ID and password. For this purpose, User ID and Password would be given to each FSO. After logging in, verification of the Login Credentials rolls out and FSOs land on the live Server system.
2. The FSO is required by App to fill in FSSAI license number of the FBO and kind of business. This would prompt the App to pop up Inspection matrix based on the kind of business mentioned in FBO's license number. The FSO will be required to select any one of the options against each point in the inspection sheet. Each point will also have an option for comments and attaching evidence. The session will end with report submission and log out.
3. During the inspection, samples could also be picked and noted. The evidence and traceability follows based on the Unique ID generated for the said sample.

C. Monitoring and Data Analysis

1. Through FoSCoRIS, details of FSO's location and area of FBO will be collected on real time basis. Every details of log in and log out time and location shall be collected on the Central Server of the system. A random 4-5 pictures would automatically be captured by the device using the front as well as the rear camera. The collected data in the system includes Geo Tags of location, time, date, inspection report and pictures of FSOs and his location.
2. The FSSAI and State Food Safety Commissioners would be able to monitor each and every inspection on real time basis and afterwards as well.



3. The data collected from inspection reports and samples will be analyzed to understand the areas and food products to be focused on, identify hotspots, trends and pattern in food safety to take corrective measures and policy interventions. This will also help assess the performance of field level officers and help improve their efficiency.

D. Hardware and Connectivity Requirements

1. The system will require a hand held device like mobile, tablet, etc. with certain specifications. The specifications are listed below:
 - 1) 3G/4G network Ready
 - 2) 2GB or above RAM
 - 3) 16GB Internal memory
 - 4) Front-Rear cameras
 - 5) Screen size of 5-5.5inches
 - 6) GPS Support Framework
2. The device should have carrier plan for internet connectivity.

E. Accessibility rights to FoSCoRIS

1. The FSSAI, Food Safety Commissioners, Designated Officers and other stakeholders would have certain accessibility rights to the system. FSSAI, Food

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Safety Commissioner and Designated Officer will have viewing and commenting rights to monitor real time inspections and sampling happening. They may wherever required give their comments. The FBO will also able to view his/her inspection report with the facility to get a printout of inspection report and upload the conformity reports. Accessibility rights to the system would be as under:

- a. Food Safety Officer-Filling, Viewing, Printing. (As assigned by DO)
- b. Designated Officer- Viewing, Commenting, Printing, issuing warning notice. (As assigned by FSC)
- c. Food Safety Commissioner- Viewing, Commenting, Printing, issuing warning notice. (State level)
- d. Food Business Operator- Viewing, Commenting, Printing, Putting corrective actions. (Inspection of concerned FBO)
- e. FSSAI- Viewing, Commenting, Printing. (National level)

GENERAL MANUFACTURING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	The design and layout of food premises permit adequate maintenance & cleaning; provide adequate working space and do not provide harbourage to pests.	2	
3	The internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pests.	2	
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	
5	Floors are non-slippery & sloped appropriately.	2	
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	
7	Doors are close fitted at all ends to avoid entry of pests.	2	
8	Equipment and containers is made of material that is non-toxic, impervious, non- corrosive, facilitate cleaning & do not provide harbourage to pests.	2	
9	Premise has sufficient lighting.	2	
10	Adequate ventilation is provided within the premises.	2	
11	An adequate storage facility for food, packaging materials, chemicals, personnel items etc is available.	2	
12	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, change rooms, rest & refreshment room etc.	2	
13*	<i>Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.</i>	4	
14	Food material is tested in a well equipped laboratory available inside the premise or through an accredited lab notified by FSSAI.	2	
II	Control of operation		
15	Incoming material is procured from internally approved vendors with supported documents.	2	
16	Raw material is inspected at the time of receiving for food safety hazards.	2	
17	Incoming material, semi or final processed foods are stored according to their temperature and humidity requirement, in a hygienic environment with no signs of contamination or pest harbourage.	2	
18*	<i>Requisite time and temperature is being achieved, maintained, monitored & recorded while manufacturing/processing.</i>	4	
19	Food manufactured/processed is packed in a hygienic manner.	2	
20	Packaging materials is food grade & in sound condition.	2	
21	Cleaning chemicals & other hazardous substance are clearly identified; stored separately & away from food.	2	

22	Transporting vehicle for food use are kept clean and maintained in good repair.	2	
23	Transporting vehicle are capable of meeting requisite temperature (where applicable).	2	
24	Recalled products are held under supervision & are destroyed or reprocessed/reworked in a manner to ensure their safety.	2	
III	Maintenance & sanitation		
25	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
26	Cleaning of equipment, food processing area & premises is done as per cleaning schedule & cleaning programme.	2	
27	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer.	2	
28	Measuring & monitoring devices are calibrated periodically from accredited centres.	2	
29*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel.</i>	4	
30	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	2	
31	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
32	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	
IV	Personal Hygiene		
33	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
34	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
35*	<i>Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).</i>	4	
36	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc.	2	
V	Training & records keeping		
37	Internal audit of the system is done periodically.	2	
38	Food Business has a system to handle product complaints with for addressing complaints.	2	
39	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
40*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/90

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	86-90	Compliance – Exemplar
<input type="checkbox"/>	A	80-85	Compliance/Satisfactory
<input type="checkbox"/>	B	70-79	Needs Improvement
<input type="checkbox"/>	No grade	<70	Non Compliance

MILK & MILK PRODUCT PROCESSING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	The design and layout of food premises permit adequate maintenance & cleaning; provide adequate working space and do not provide harbourage to pests.	2	
3	The internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pests.	2	
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	
5	Floors are non-slippery & sloped appropriately.	2	
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	
7	Doors are close fitted at all ends to avoid entry of pests.	2	
8	Equipment and containers is made of material that is non-toxic, impervious, facilitate cleaning & do not provide harbourage to pests.	2	
9	Premise has sufficient lighting.	2	
10	Adequate ventilation is provided within the premises.	2	
11	An adequate storage facility for food, packaging materials, chemicals, personnel items etc is available.	2	
12	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, change rooms, rest & refreshment room etc.	2	
13*	<i>Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.</i>	4	
14	Containers for holding milk and milk product are watertight and made of non-corrosive material. Mild Steel metal and plastic containers are not used.	2	
15	<i>Raw Milk Reception Dock (RMRD)</i> facility is raised with sides & top sufficiently protected to prevent contamination while unloading of raw material.	2	
16	Bulk milk cooling facilities are available	2	
17	Separate facilities are available for heat treated milk and the manufacture of milk based products, to avoid cross contamination.	2	
II	Control of operation		
18	Incoming material is procured from internally approved vendors with supported documents.	2	
19	Raw material is inspected at the time of receiving for food safety hazards.	2	

20	Bottling or filling of containers with heat treated milk and milk products are carried out hygienically.	2	
21	Incoming material, semi or final processed food, are stored according to their temperature and humidity requirement, in a hygienic environment with no signs of contamination or pest harbourage.	2	
22	Milk is brought to the collection centre with 4 hours and immediately chilled to a temperature of 4°C or lower.	2	
23	Pasteurization temperature & holding time (Ideally 72°C for 15 seconds for HTST) are properly maintained. After pasteurisation, milk is cooled immediately to a temperature of 4°C or lower.	2	
24*	<i>Requisite time and temperature is being achieved, maintained, monitored & recorded while manufacturing/processing.</i>	4	
25	Food manufactured/processed is packed in a hygienic manner.	2	
26	Packaging materials is food grade & in sound condition.	2	
27	Cleaning chemicals & other hazardous substance are clearly identified & stored separately & away from food.	2	
28	Transporting vehicle for food use are kept clean and maintained in good repair.	2	
29	Transporting vehicle are capable of meeting requisite temperature (where applicable).	2	
30	Recalled products are held under supervision & are destroyed or reprocessed/reworked in a manner to ensure their safety.	2	
31	Food material is tested in a well equipped laboratory available inside the premise or through an accredited lab notified by FSSAI.	2	
III	Maintenance & sanitation		
32	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
33	Cleaning of equipment, food processing area & premises is done as per cleaning schedule & cleaning programme. CIP is practiced.	2	
34	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer.	2	
35	Measuring & monitoring devices are calibrated periodically from accredited centres.	2	
36*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel.</i>	4	
37	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	2	
38	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
39	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	

40	Effluent Treatment Plant (ETP) is in place.	2	
41	Proper arrangements are available in place for cleaning, sanitizing of road milk tankers bringing chilled milk to processing unit., milk tanks, can etc.	2	
42	Vehicles used in transporting milk must be dedicated, insulated & covered.	2	
IV	Personal Hygiene		
43	Annual medical examination & of inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
44	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
45*	<i>Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).</i>	4	
46	Food handlers are equipped with suitable aprons, gloves, headgear, shoecover etc.	2	
V	Training & records keeping		
47	Internal audit of the system is done periodically.	2	
48	Food Business has a system to handle product complaints with for addressing complaints.	2	
49	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
50*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/110

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	105-110	Compliance – Exemplar
<input type="checkbox"/>	A	100-105	Compliance/Satisfactory
<input type="checkbox"/>	B	90-100	Needs Improvement
<input type="checkbox"/>	No grade	<90	Non Compliance

GENERAL CATERING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I.	Design & facilities		
2	Floor wall ceiling is made of impervious materials.	2	
3	Floor should have with anti-skid properties.	2	
4	The doors and windows made of sturdy, unbreakable, non-absorbent, easy to clean material and where applicable, fitted with insect proof screens	2	
5	Drainage system has adequate gradient slopping opposite to the direction of food process.	2	
6	Drains should have cleanable and removable grill and insect and rodent traps (to prevent entry cockroach, rats, etc.)	2	
7*	<i>Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.</i>	4	
8	Equipment and containers coming in contact with food is made of material that is non-toxic, non-corrosive & facilitate cleaning.	2	
9	Equipment are designed to achieve required temperatures & facilitate monitoring of humidity, air-flow, temperature, time and any other characteristics (wherever applicable).	2	
10	An adequate storage facility for food, packaging materials, chemicals, personnel items etc is available.	2	
11	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, change rooms, rest & refreshment room etc.	2	
12	Premise has sufficient lighting.	2	
13	Adequate ventilation is provided within the premises.	2	
II.	Control of operation		
14	Incoming packaged material is procured from FSSAI registered/ licensed vendor with supported documents and inspected at the time of receiving for food safety hazards.	2	
15	Incoming material is received in clean designated area or platform (at appropriate temperature) and stored according to their temperature and humidity with no signs of contamination or pest harbourage.	2	
16	All raw materials is cleaned thoroughly before food preparation. Proper segregation of raw-cooked, vegetarian and non-vegetarian food is done. All the equipment is adequately sanitized before and after food preparation.	2	

17	All food is thawed as per approved procedures. Meat, Fish and poultry is thawed in refrigerator at 5 °C or below or in microwave. Shellfish/seafood is thawed in cold potable running water at 15 °C or below within 90 minutes. No thawed food is refreeze for later use.	2	
18*	<i>Requisite time and temperature is being achieved, maintained, monitored & recorded while food preparation. Vegetarian items are cooked to a minimum of 60°C for 10 minutes or 65°C for 2 minutes core food temperature. Non vegetarian items are cooked for a minimum of 65°C for 10 minutes or 70°C for 2 minutes or 75°C for 15 seconds core food temperature.</i>	4	
19	All cooked food is held/stored at adequate temperature. Potentially hazardous food is cooled from 60° C to 21°C within 2 hours or less and further cooled to 5° C within two hours or less.	2	
20	Vegetarian food intended for consumption is held at and non-vegetarian food intended for consumption is held at 70°C. Cold foods such as desserts are maintained at 5°C or below and frozen products are held at -18° C or below.	2	
21	Reheating is done appropriately; the core temperature of food reaches 74°C and is reheated for at least 2 minutes at this temperature. Oil is not reused beyond approved TPM limits.	2	
22	Transporting vehicle for food use are kept clean and maintained in good repair & are capable of meeting requisite temperature. Hot foods are held at 65° C and cold foods at 5° C during transportation or transported within 2 hours of food preparation.	2	
III.	Maintenance & sanitation		
23	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
24	Cleaning and disinfection chemicals used for food contact surfaces are food safe and used carefully and in accordance with manufacturers' instructions.	2	
25*	<i>Pest control activities being carried out by trained and experienced personnel. The pest control agency is registered with State Agriculture Department.</i>	4	
26	Records of pesticides/insecticides used are maintained, showcasing the type, quantity and concentrations used; where, when and how applied, and the targeted pest.	2	
27	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
28	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	
IV.	Personal Hygiene		
29	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
30	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
31*	<i>Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).</i>	4	
32	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc.	2	
v.	Training & records keeping		
33	Internal audit of the system is done periodically.	2	
34	Food Business has a system to handle product complaints with for addressing complaints.	2	
35	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
36*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/82

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A ⁺	78-82	Compliance – Exemplar
<input type="checkbox"/>	A	75-78	Compliance/Satisfactory
<input type="checkbox"/>	B	70-75	Needs Improvement
<input type="checkbox"/>	No grade	<70	Non Compliance

MEAT PROCESSING

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	The premise is located in area that is free from objectionable odour, smoke, dust & other contaminants.	2	
3	The design and layout of food premises permit adequate maintenance, cleaning, provide adequate working space and do not provide harbourage to pests.	2	
4	The premises & facilities are designed to provide separation by partition, location or other effective means, between those operations which may cause contamination.	2	
5	The premise is well equipped with chilling room, freezing room, freezer store or freezer as per the operation.	2	
6	Floors are non-slippery, nontoxic, impervious & sloped appropriately;	2	
7	Walls are non-absorbent, non-toxic & impervious. They are light coloured, smooth & without crevices.	2	
8	Ceilings are free from accumulated dirt, mould development & flaking paint or plaster.	2	
9	Windows & other openings are free from accumulated dirt, fitted with insect proof screen.	2	
10	Doors are smooth, non-absorbent surface, close fitted & self closing (where appropriate).	2	
11	The internal structure & fittings are made of non-toxic, impermeable materials which prevent the entry of dirt, dust & pest.	2	
12	Premises have sufficient ventilation and lighting (220 lux in work room & 110 lux in other areas).	2	
13*	<i>Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food (ice & steam) or food contact surface.</i>	4	
14	Facilities for cleaning & disinfection of implements are made of non corrosive material & fitted with suitable means of supplying hot water in sufficient quantity.	2	
15	Equipment, utensils and containers is made of material that is non-toxic, impervious, non-corrosive, facilitate cleaning & do not provide harbourage to pests.	2	
16	All refrigerated spaces are equipped with temperature measurement or record devices.	2	
II	Control of operation		
17*	<i>The temperature in room for boning out & trimming are controlled & held suitably low, unless cleaning of equipment & utensils are carried out at least every four hours.</i>	4	
18	Room used for deboning, preparing, packing or other handling of meat are equipped with adequate facilities for cleaning & disinfecting implements such as knives, steel, cleavers, saws	2	

	etc & these facilities are not used for any other purpose.		
19	Food material is tested in a well equipped laboratory available inside the premise or through an accredited lab notified by FSSAI.	2	
III	Maintenance & sanitation		
20	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
21	Cleaning of equipment, food processing area & premises is done as per cleaning schedule & cleaning programme.	2	
22*	<i>Pest control program is available & pest control activities are carried out by trained and experienced personnel.</i>	4	
23	No signs of pest activity or infestation in premises.	2	
24	Equipment & utensils used for handling inedible material or waste are identified & are not used for edible products.	2	
25	Waste is removed from meat handling area at regular intervals (at least daily) & the receptacles should be cleaned & disinfected.	2	
26	The premise is having an efficient effluent & waste disposal system with BOD level is less than 1500.	2	
27	The premise is having facility for storage of waste & inedible material & such facility are free from any pest activity.	2	
IV	Personal Hygiene		
28	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
29	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
30*	<i>Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).</i>	4	
31	Food handlers are equipped with suitable aprons, gloves, headgear, shoecover etc.	2	
V	Training & records keeping		
32	Internal audit of the system is done periodically.	2	
33	Food Business has a system to handle product complaints with for addressing complaints.	2	
34	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
35*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/80

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A ⁺	76-80	Compliance – Exemplar
<input type="checkbox"/>	A	72-76	Compliance/Satisfactory
<input type="checkbox"/>	B	68-72	Needs Improvement
<input type="checkbox"/>	No grade	<68	Non Compliance

Slaughter House - Meat

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI License & NOC from local authority.	2	
I	Design & facilities		
2	The slaughter house has separate sections for various activities such as reception area, slaughter hall, refrigerator etc & separate provision for the slaughter of different species & for different method of slaughter.	2	
3	Floors are impervious, epoxy coated and non-slippery.	2	
4	Walls are paved with imperious glazed tiles upto 1 mtr height for small ruminant animals and upto 5 mtr for large animals & are epoxy coated.	2	
5	The internal structure & fittings facilitate cleaning, maintained in sound conditions, prevent the entry of dirt, dust, pests & minimize condensation.	2	
6	There is adequate facilities for drainage, waste disposal, personal hygiene (inc. toilets, handwashing facilities, change room), cleaning, storage, ventilation, lighting etc.	2	
7*	Clean potable cold water (meeting standards of IS:10500) with pressure hose pipes and supply of hot water is available in slaughter hall.	4	
8	An equipped laboratory is available with qualified chemist/analyst & veterinary microbiologist.	2	
9	The equipment & containers (except for chopping blocks, cutting boards & brooms) are durable, made of corrosion resistant material & facilitates cleaning.	2	
II	Control of operation		
10	Infected animals are segregated and kept in separation.	2	
11	Knives and sharpners (mushtala) are of stainless steel.	2	
12	Facilities for sterilisation of knives and sharpners and other equipment used in the slaughter house is available.	2	
13*	All animals are subjected to ante-mortem examination and post mortem inspection by the authorised veterinarian as per the specified proforma.	4	
14	Animals are rested before slaughter to reduce stress.	2	
15	Stunning of animals is done before slaughtering.	2	
16	Equipment utilized for stunning is maintained in good working conditions.	2	
17	Humane Slaughtering methods are used for slaughtering.	2	
18	Carcasses, parts and the organs thereof found to be sound, wholesome, healthful and fit for human consumption are marked as "Inspected and passed". Animals showing signs of any disease is marked as "condemned" & rejected. Carcass or parts thereof which is unfit for human	2	

	consumption is marked as "Inspected & condemned".		
III	Sanitation, maintenance & waste disposal		
19	Every part of internal surface above the floor or pavement of slaughter house are cleaned & disinfected within three hours after completion of slaughter & washed with hotlime within first 10 days of March, June, September & December.	2	
20	All parts of the establishments/slaughter houses are clean & disinfected as per the cleaning program.	2	
21	There is proper drainage system for blood (underground with facility for easy cleaning or a portable receptacle with lid) with traps.	2	
22	Slaughter house refuse and waste material is suitably processed to prepare animal by product or dumped in pits that are suitably covered. For large slaughter house, ETP is available.	2	
23	Destruction of condemned carcasses, organs or parts thereof shall be carried out under the direct supervision of the authorised veterinarian.	2	
24*	<i>No pest activity is observed and pest control activities are carried out by trained and experienced personnel.</i>	4	
IV	Personal Hygiene		
25	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
26	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
27*	<i>Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).</i>	4	
28	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc.	2	
V	Training & records keeping		
29	Internal audit of the system is done periodically.	2	
30	Food Business has a system to handle product complaints with for addressing complaints.	2	
31	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
32*	<i>Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.</i>	4	

Total points/74

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A ⁺	74-70	Compliance – Exemplar
<input type="checkbox"/>	A	66-70	Compliance/Satisfactory
<input type="checkbox"/>	B	62-66	Needs Improvement
<input type="checkbox"/>	No grade	<62	Non Compliance

Slaughter House – Poultry

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI License & NOC from local authority.	2	
I	Design & facilities		
2	The slaughter house has separate sections for various activities such as reception area, slaughter hall, refrigerator etc & separate provision for the slaughter of different species & for different method of slaughter.	2	
3	Floors are impervious, epoxy coated and non-slippery.	2	
4	Walls are paved with imperious glazed tiles upto 1 mtr height for small ruminant animals and upto 5 mtr for large animals & are epoxy coated.	2	
5	The internal structure & fittings facilitate cleaning, maintained in sound conditions, prevent the entry of dirt, dust, pests & minimize condensation.	2	
6	There is adequate facilities for drainage, waste disposal, personal hygiene (inc. toilets, handwashing facilities, change room), cleaning, storage, ventilation, lighting etc.	2	
7*	<i>Clean potable cold water (meeting standards of IS:10500) with pressure hose pipes and supply of hot water is available in slaughter hall.</i>	4	
8	An equipped laboratory is available with qualified chemist/analyst & veterinary microbiologist.	2	
9	The equipment & containers (except for chopping blocks, cutting boards & brooms) are durable, made of corrosion resistant material & facilitates cleaning.	2	
II	Control of operation		
10	Infected animals are segregated and kept in separation.	2	
11	Knives and sharpners (mushtala) are of stainless steel.	2	
12	Facilities for sterilisation of knives and sharpners and other equipment used in the slaughter house is available.	2	
13	A model welfare program is developed for pick-up, transport & broiler/chicken processing centres.	2	
14	Poultry is clean & in good health.	2	
15	During transportation, crates are in good repair, with no over filling with enough space to allow all poultry to lie down.	2	
16	Poultry is held in storage sheds with adequate ventilation and climate control facilities such as fans.	2	

17*	All birds are subjected to ante-mortem examination and post mortem inspection by the authorised veterinarian as per the specified proforma.	4	
18	Poultry receives prompt & appropriate medication & treatment to prevent and treat disease and they do not suffer any pain, distress, fear or physical injury.	2	
19	Stunning of animals is done before slaughtering.	2	
20	Equipment utilized for stunning is maintained in good working conditions.	2	
21	Humane Slaughtering methods are used for slaughtering.	2	
22	Carcasses, parts and the organs thereof found to be sound, wholesome, healthful and fit for human consumption are marked as "Inspected and passed". Animals showing signs of any disease is marked as "condemned" & rejected. Carcass or parts thereof which is unfit for human consumption is marked as "Inspected & condemned".	2	
III	Sanitation, maintenance & waste disposal		
23	Every part of internal surface above the floor or pavement of slaughter house are cleaned & disinfected within three hours after completion of slaughter & washed with hotlime within first 10 days of March, June, September & December.	2	
24	All parts of the establishments/slaughter houses are clean & disinfected as per the cleaning program.	2	
25	Slaughter house refuse and waste material is suitably processed to prepare animal by product or dumped in pits that are suitably covered. For large slaughter house, ETP is available.	2	
26	Refuse and waste material are removed from slaughter house periodically and suitably dumped.	2	
27	Destruction of condemned carcasses, organs or parts thereof shall be carried out under the direct supervision of the authorised veterinarian.	2	
28*	No pest activity is observed and pest control activities are carried out by trained and experienced personnel.	4	
IV	Personal Hygiene		
29	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine has been done.	2	
30	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	
31*	Food handlers are maintaining personal cleanliness (clean clothes, trimmed nails & moustache etc) and personal behaviour (no loose jewellery, hand washing, no smoking, spitting etc).	4	
32	Food handlers are equipped with suitable aprons, gloves, headgear, shoe cover etc.	2	
V	Training & records keeping		
33	Internal audit of the system is done periodically.	2	
34	Food Business has a system to handle product complaints with for addressing complaints.	2	
35	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
36*	Appropriate documentation & records are available and retained for a period of one year or the shelf-life of the product, whichever is more.	4	

Total points/82

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	78-82	Compliance – Exemplar
<input type="checkbox"/>	A	75-78	Compliance/Satisfactory
<input type="checkbox"/>	B	70-75	Needs Improvement
<input type="checkbox"/>	No grade	<70	Non Compliance

RETAIL

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Retail store has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	The design and layout of retail store permit adequate maintenance, cleaning, provide adequate movement & storage space and do not provide harbourage to pests.	2	
3*	<i>There is adequate facility for potable & non-potable water supply.</i>	4	
4	There is adequate facility for drainage & waste disposal.	2	
5	Premise has sufficient lighting.	2	
6	Adequate ventilation is provided within the premise.	2	
7	An adequate storage facility for food; chemicals & other hazardous substances; personal items etc.	2	
8	Facility equipped with monitoring device is available for storing temperature sensitive product such as freezer, chillers, hot holding equipment etc.	2	
II	Control of operation		
9	Incoming material is procured from internally approved vendors with supported documents.	2	
10	Raw material is inspected at the time of receiving for food safety hazards.	2	
11	Incoming material, semi or final processed food, cleaning chemicals & other hazardous substance are stored according to their temperature and humidity requirement.	2	
12	Incoming material, food items, cleaning chemicals & other hazardous substance are stored in a hygienic environment with no signs of contamination or pest harbourage.	2	
13	Requisite time and temperature is being achieved, maintained, monitored & recorded while storing food products.	2	
14*	<i>Temperature sensitive products are stored and displayed at appropriate temperatures -</i> <i>i. at or below 5°C if cold or at or above 60°C if hot ;</i> <i>ii. frozen at -18°C if they are intended to be stored frozen.</i>	4	
15	Stock rotation is practiced through FIFO/FEFO and no expired product is available on shelf.	2	
III	Maintenance & sanitation		
16	Retail stores are maintained in an appropriate state of repair and cleanliness.	2	
17	Regular preventive maintenance is conducted.	2	

18*	<i>Pest control activities being carried out by trained and experienced personnel.</i>	4	
19	Records of pesticides/insecticides used are maintained, showcasing the type, quantity and concentrations used; where, when and how applied, and the targeted pest are maintained.	2	
20	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
21	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	
IV	Personal Hygiene		
22	Record of annual medical examination & of inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is available.	2	
23*	<i>Food handlers are maintaining personal cleanliness and personal behaviour</i>	4	
24	Food handlers are equipped with proper aprons, gloves, head gear etc.		
V	Training & records keeping		
25	Internal audit of the system is done periodically.	2	
26	Food Business has a system to handle product complaints with for addressing complaints.	2	
27	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
28*	<i>Appropriate documentation & records are available and retained for specific period.</i>	4	

Total points/66

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	63-66	Compliance – Exemplar
<input type="checkbox"/>	A	60-63	Compliance/Satisfactory
<input type="checkbox"/>	B	56-60	Needs Improvement
<input type="checkbox"/>	No grade	<56	Non Compliance

STORAGE & WAREHOUSES

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
I	Design & facilities		
2	The design and layout of warehouse permit adequate maintenance, cleaning, storage of material and do not provide harbourage to pests.	2	
3	There is adequate facility for potable & non-potable water supply.	2	
4	There is adequate facility for drainage & waste disposal.	2	
5	Premise has sufficient lighting.	2	
6	Adequate ventilation is provided within the premise.	2	
7	An adequate storage facility for food; chemicals & other hazardous substances; personal items etc.	2	
8	Facility equipped with monitoring device is available for storing temperature sensitive product such as freezer, chillers, hot holding equipment etc.	2	
9*	Potable water (meeting standards of IS:10500 & tested semi annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.	4	
II	Control of operation		
10	Ante room is available with frozen room maintaining temperature below 4°C for picking of frozen product.	2	
11*	Temperature sensitive products are stored and displayed at appropriate temperatures - i. at or below 5°C if cold or at or above 60°C if hot ; ii. frozen at -18°C if they are intended to be stored frozen.	4	
12	Requisite temperature & other modified atmosphere is being achieved, maintained, monitored & recorded while storing food items.	2	
13	Food material is stored on pallets, off the floor and away from walls.	2	
14	Storage facilities for bulk food material (food grains, vegetables) facilitate pest control activities such as fumigation.	2	
15	Stock rotation is practices through FIFO/FEFO and no expired product is available.	2	
III	Maintenance & sanitation		
16	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
17	Regular preventive maintenance is conducted.	2	
18*	Pest control activities being carried out by trained and experienced personnel.	4	

19	Records of pesticides/insecticides used are maintained, showcasing the type, quantity and concentrations used; where, when and how applied, and the targeted pest are maintained.	2	
20	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	
21	Disposal of sewage and effluents is done in conformity with standards laid down under Environment Protection Act, 1986.	2	
IV	Personal Hygiene		
22	Record of annual medical examination & of inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is available.	2	
23*	<i>Food handlers are maintaining personal cleanliness and personal behaviour</i>	4	
24	Food handlers are equipped with proper aprons, gloves, head gear etc.	2	
V	Training & records keeping		
25	Internal audit of the system is done periodically.	2	
26	Food Business has a system to handle product complaints with for addressing complaints.	2	
27	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
28*	<i>Appropriate documentation & records are available and retained for specific period.</i>	4	

Total points/66

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	63-66	Compliance – Exemplar
<input type="checkbox"/>	A	60-63	Compliance/Satisfactory
<input type="checkbox"/>	B	56-60	Needs Improvement
<input type="checkbox"/>	No grade	<56	Non Compliance

TRANSPORT

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No.	Audit Question	Scoring	
1	Transporter has an updated FSSAI license.	2	
I	Design & facilities		
2	The design & construction of transport vehicle permit adequate maintenance, cleaning, storage of vehicle and do not provide harbourage to pests.	2	
3	The material of construction is durable, impervious, non-toxic & permit easy and effective cleaning.	2	
4	Transport vehicle is equipped to achieve & monitor required temperature, humidity, air-flow, time and any other characteristics (wherever required).	2	
5*	<i>Monitoring devices are calibrated at a pre-determined interval.</i>	4	
II	Control of operation		
6	Vehicles are free from debris, dust, previous loads, pest activity & other non-food or hazardous item before loading.	2	
7*	<i>Transport of temperature sensitive products is done in vehicles that consistently maintains those temperature controls -</i> <i>i. at or below 5°C if cold or at or above 60°C if hot ;</i> <i>ii. frozen at -18°C if they are intended to be stored frozen.</i>	4	
8	Non food or hazardous material is not transported with food material.	2	
9	Mix loads of food material are adequately compartmentalized to prevent cross contamination.	2	
10	Constant monitoring of temperature is done, while transporting temperature sensitive products.	2	
11	Bulk foodstuffs in liquid, granulate or powder form are transported in containers/tankers reserved for the transport of foodstuffs & they are to be marked "for foodstuffs only".	2	
III	Maintenance & sanitation		
12	Food premises and equipment are maintained in an appropriate state of repair and cleanliness.	2	
13	Regular preventive maintenance is conducted.	2	
14*	<i>Pest control activities being carried out by trained and experienced personnel.</i>	4	
15	Records of pesticides/insecticides used are maintained, showcasing the type, quantity and concentrations used; where, when and how applied, and the targeted pest are maintained.	2	
IV	Personal Hygiene		

16	Record of annual medical examination & of inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is available.	2	
17*	<i>Food handlers are maintaining personal cleanliness and personal behaviour</i>	4	
18	Food handlers are equipped with proper aprons, gloves, head gear etc.	2	
V	Records keeping		
19	Food handlers have the necessary knowledge and skills & trained to enable them to handle food hygienically.	2	
20*	<i>Appropriate documentation & records are available and retained for specific period.</i>	4	

Total points/50

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	46-50	Compliance – Exemplar
<input type="checkbox"/>	A	44-46	Compliance/Satisfactory
<input type="checkbox"/>	B	40-44	Needs Improvement
<input type="checkbox"/>	No grade	<40	Non Compliance

SMALL CATERERS

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S.No	Audit Questions	Scoring	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	
2	Food establishment, including equipment and building is kept in good repair to prevent pest access and to eliminate potential breeding sites.	2	
3	The premises has adequate space for manufacturing and storage & permits adequate cleaning & maintenance.	2	
4	Premise has sufficient lighting.	2	
5	Adequate ventilation is provided within the premise.	2	
6	Floors, Ceilings, walls and doors are maintained in a sound condition.	2	
7	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	
8	Doors are close fitted at all ends to avoid entry of pests.	2	
9	Efficient drainage system and adequate provisions for disposal of refuse is in place.	2	
10	Proper hand washing facilities available and used	2	
11	Adequate facilities is in place for cleaning of food, utensils and equipment	2	
12	Food/Ingredients is purchased from reliable approved suppliers or grocery stores.	2	
13	Non veg. products/raw materials are purchased from authorized/ licensed slaughter houses/vendors.	2	
14	Perishable products are kept in the refrigerator immediately at a convenient temperature	2	
15	Separate cutting boards is used for meat & ready-to-eat foods & vegetables	2	
16	Good quality / branded oils/fats are used for food preparation, frying etc.	2	
17	<i>Potable water is used for cooking & production of ice and steam.</i>	4	
18	<i>The preparation/ processing/ cooking is adequate to eliminate and reduce hazards to an acceptable level</i>	4	
19	The preparation/ processing/ cooking of veg. & non-veg. products is segregated	2	
20	Vegetarian foods are stored above non-veg. foods and cooked foods above uncooked foods on separate racks in the refrigerator.	2	
21	Stock rotation FIFO & FEFO is followed	2	
22	The vehicle/transportation used to carry cooked/prepared/processed food is kept clean and the foods are kept covered	2	
23	Food preparation surfaces and equipment, utensils are cleaned & sanitized.	2	
24	Dustbins or waste containers is properly covered by close fitting lids.	2	
25	<i>Pest control activities being carried out by trained and experienced personnel.</i>	4	
26	Waste is removed daily & waste bins are washed regularly with detergents to prevent the risk of contamination	2	
27	<i>All food handlers are keeping their finger nails trimmed, cleaning and washing their hands with soap, or detergent and water before commencing the work and</i>	4	

	<i>every time after using toilet</i>		
28	Eating, chewing, smoking, spitting and nose blowing are prohibited within the premises especially while handling food.	2	
29	Employees in the establishment are made aware of the cleanliness requirement while handling food	2	
30	<i>Appropriate documentation & records are maintained & retained for a period of one year.</i>	4	

Total points/70

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

<input type="checkbox"/>	A+	66-70	Compliance – Exemplar
<input type="checkbox"/>	A	62-66	Compliance/Satisfactory
<input type="checkbox"/>	B	58-62	Needs Improvement
<input type="checkbox"/>	No grade	<58	Non Compliance

STREET FOOD VENDORS

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

S. No	Audit Questions	Scoring	
1	The location of the vending unit is in a place approved by the local authorities and not blocking the traffic or pedestrians or near unhygienic locations.	2	
2	Working surface of carts is built of corrosion resistant material, impervious and suitably protected from outside environment.	2	
3	Working surface of carts is kept clean & well maintained.	2	
4	Working surface of carts is placed above 60-70 cms from ground.	2	
5	Utensils & crockery are made of corrosion free material & kept clean. Cadmium, lead, non food grade plastic or other toxic material is not used.	2	
6*	Potable water is used for cooking, preparing ice & steam; washing of utensils & working surfaces.	4	
7	Vendor does not buy/sell loose grounded spices.	2	
8	Food material (raw, semi or fully processed) is stored properly no expired material is used.	2	
9	Food is cooked thoroughly.	2	
10	In case transportation time exceeds 2 hours, then hot food is placed in thermal boxes and cold food is placed in containers with a refrigerant.	2	
11	Only packaged oil is used for cooking purpose.	2	
12*	Veg & non-veg food (raw, semi or fully processed) is stored separately.	4	
13	Food is prepared as per the day requirement. Consumable left is immediately stored in refrigerator.	2	
14	Prepared food is kept covered and stored only in food grade containers.	2	
15*	Newspaper or book pages are not used as packaging material.	4	
16	Cloth used for cleaning carts; wiping utensils & serving crockery; wiping hands etc are kept segregated & in clean condition.	2	
17	Grease or lubricant used in carts, do not come in direct contact with food.	2	
18*	There is no sign of mould growth & other pest infestation.	4	
19	Waste bin are kept covered; periodically emptied & kept clean.	2	
20	Vendor is not suffering from any infectious or communicable disease.	2	
21	Vendor has no open wound or burn.	2	

22	Vendor is clean, wearing washed clothes with trimmed nails & moustache.	2	
23	Do not smoke, chew or spit while preparing/serving food.	2	
24*	Vendor washes hands before starting work or after doing any non food handling activity (such as visiting toilets, emptying dustbin etc).	4	

Total points/58

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading -



- A+ 58-55 Compliance – Exemplar
- A 51-54 Compliance/Satisfactory
- B 47-50 Needs Improvement
- No grade <46 Non Compliance

PETTY FOOD MANUFACTURERS

Date		FBO Name	
Food Safety Officer		FBO's representative	
FBO License No.		Address	

Indicate the following – Compliance (C), Noncompliance (NC), Partial Compliance (PC) or Not Applicable (NA)

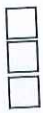
S. No	Audit Questions	Scores	
1	The premises located at a hygienic environment.	2	
2	The premise has adequate space for different operations and suitably lighted & ventilated.	2	
3	Floors, ceiling & walls are smooth, easy to clean & in good conditions.	2	
4.	All openings are adequately protected from pests & other contaminants.	2	
5	Potable water is used for manufacturing with appropriate storage arrangement.	4	
6	Equipment permits easy cleaning, corrosion resistant & do not provide harbourage to pests.	2	
7	Efficient drainage system is available with adequate provision for disposal of refuse.	2	
8	Food handlers are wearing appropriate protective clothing such as clean aprons, hand gloves, head gears etc.	2	
9	Person suffering from infectious diseases are not permitted to work.	2	
10	All wounds & cuts are appropriately covered.	4	
11	All food handlers are maintaining personal cleanliness such as daily bath, clean clothes, hand washing, trimmed nails etc.	4	
12	No food handler wears false nails or loose jewellery.	2	
13	No food handler is involved in eating, chewing, spitting etc while preparing food.	2	
14	Transport vehicle are maintained in good repair and kept clean.	2	
15	Temperature is maintained while transporting temperature sensitive food products.	4	
16	Pest control activity is done by trained & qualified personnel.	4	
17	Chemicals are stored separately & away from food manufacturing/ storing/ handling areas.	2	

Total points/44

Asterisk mark (*) questions may significantly impact food safety & should be addressed as a priority. Failure to any of the asterisk mark (*) question, will lead to Non Compliance

Grading –

A+ 41-44 Compliance – Exemplar



A 40-37 Compliance/Satisfactory
B 36-32 Needs Improvement
No grade <31 Non Compliance

Hand held devices and connectivity options for field officers under FoSCoRIS

Options: Where it is proposed to reimburse/provide connectivity to FSOs.

1. State may reimburse handset connectivity expenses to the FSOs for using their personal handsets for FoSCoRIS. A ceiling of expenditure to be reimbursed may be fixed.
2. State may provide Sim cards to FSOs and make payment of monthly rentals directly to the carrier company. FSOs may use the Sim card in their personal handset.
3. State may provide Sim cards to FSOs. FSOs may pay the rental directly to the carrier company and State may reimburse to FSOs.

Where it is proposed to provide handset as well as connectivity

1. **State provides handsets to FSOs and FSOs use their personal Sim cards** – State will meet cost of handset and also reimbursed monthly rentals of connectivity subject to a maximum amount of reimbursement as may be decided by States.
2. **State provides handsets as well as Sim cards to FSOs** –
 - a. State will bear the cost of handset and make payment of rentals directly to the carrier company; **or**
 - b. State may bear the cost of handset. FSOs may pay the rental directly to the carrier company and State may reimburse to FSOs.
2. There are many carrier companies like BSNL, Reliance Jio, Airtel, Idea etc. which provide rental as well as bundled plans.
 - a. **Rental Plan** - Sim card is provided with monthly plan.
 - b. **Bundled Plan** - Handset as well as Sim card with monthly plans is provided. The cost of handset is met through EMI (spreading over 12 months to 36 months) which is included in the bundled plan.
3. Carrier companies offer both standard as well as customized plans. State may negotiate with carrier companies for rental/bundled plans as per their requirements. The bundled/rental plan received from Reliance Jio and Airtel are attached.



Mobility Plan:

Monthly Plan Rental(Taxes Extra)	599
Unlimited local calls	✓
Unlimited STD calls	✓
Unlimited Roaming Calls (Local /STD)	✓
100 local+100 STD per day	✓
4G Handset (4G/3G data) Throttled @ 80 kbps	5GB

Mobile Handset Specs and Price;

Marketing Name	Model Code	MOP	Type	OS Ver	RAM	ROM	Expandable Memory	Inch	Screen Type	Camera Rear	Camera Front	Weight gm	Battery mAh
J2 Pro	J210FY	₹ 9,700	LTE	6.0	2GB	16GB	128GB	5.00	Super AMOLED	8MP	5.0 MP	138	2,600
J2 Ace	G532G	₹ 9,400	LTE	6.0	1.5GB	8GB	256GB	5.00	TFT	8MP	5MP	160	2,600
Grand Prime 4G	G531F	₹ 9,700	4G	5.1	1GB	8GB	128GB	5.00	TFT	8MP	5MP	152	2,600
Grand Neo Plus	I9060I	₹ 9,700	3G	4.4	1GB	8GB	64GB	5.00	TFT	5MP	2MP	163	2,100
Galaxy J2	J200G	₹ 8,250	LTE	5.1	1GB	8GB	128GB	4.70	Super AMOLED	5MP	2MP	130	2,000

- Screen guard and cover: Depends on the quality chosen: INR 860 Approx
- Extended Warranty for 1 year: INR 986 across the given model.

Contact person:
Puneet Sharma, Account Manager
 Mobile: 9560508455 | Email: puneet2.sharma@airtel.com

Reliance Jio Plan:

6.2 Jio PRIME MEMBERSHIP for a full year for a nominal, one-time fee of only Rs. 99.

6.3 Post-paid Plan (COCP)

Sl. No.	MIRP (in INR)	309
1	Free Voice	First Cycle Unlimited
a.	Local	✓
b.	STD	✓
c.	Roaming	✓
d.	To All Operators	✓
2	Data (GB)	Unlimited @FUP
a.	Data at 4G speed	120GB
b.	FUP	1GB/day
3	SMS	Unlimited
a.	Local	✓
b.	STD	✓
c.	Roaming	✓
d.	To All Operators	✓
4	Jio Apps Subscription	✓
5	Validity	4 Months
6	Advance Rental	309 + Taxes
7	Prime Cheque	99
8	First Payment to Jio (6+7)	(309 + Taxes) + 99

Note-

1. Taxes will be applicable as per prevalent tax structure
2. This offer is only valid for activations till 15th July 2017

Contact Person details: Vaibhav Sati, Key Account Manager
Enterprise Business, Reliance Jio Infocomm Limited, Mobile: 8076299861 | Email: vaibhav.sati@ril.com

Response Form

A	Nodal Officer	
1.	Name	
	Designation	
	Contact Details	
B	FoSCoRIS	
1.	What is the response of FSOs on FoSCoRIS	
2.	Expected time to implement it in the State	
3.	Is there any issue in implementing the FoSCoRIS, if yes, please specify	
4.	Whether FSOs have already been provide with handset devices	
C	Inspection Matrix	
1.	What are your comments on inspection matrix.	
2.	What is the response of FSOs on inspection matrix	
3.	Your suggestion on inspection matrix to make it more simplified and objective	
D	Hand Held Devices	
1.	Whether FSOs have already been provided with handset devices	
E	Profile Information	Provide profile information of officers as per Proforma at Appendix as well as in the Google form at the following link: https://docs.google.com/spreadsheets/d/1Fnt68NyFCvNI0nYdoid-aALo-HPnZ1bfnGX1ulw3kC0/edit?usp=sharing

Appendix

Proforma for Profile of the Commissioner of Food Safety, Designated Officers and Food Safety Officers

Name	Designation	Place of posting	Area of Jurisdiction of DO/FSO	Email ID	Telephone	Mobile No.	Photograph
1.	2.	3.	4.	5.	6.	7.	8.
							Please affix passport size photo
							Please affix passport size photo
							Please affix passport size photo

- Note:
1. Details may also be provided in excel and sent by email at enforcement1@fssai.gov.in
 2. In case of FSO, area of jurisdiction may indicate the Block/Blocks coming under his jurisdiction.
 3. In case of DO, area of jurisdiction may indicate the District/Districts coming under his jurisdiction