

PREVENTION OF FOOD ADULTERATION (.....AMENDMENT) RULES, 2006

MINISTRY OF HEALTH AND FAMILY WELFARE

(Department of Health)

NOTIFICATION

New Delhi, the 20th September, 2006

***G.S.R. 578(E).**– The following draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, which the Central Government, after consultation with the Central Committee for Food Standards, proposes to make, in exercise of the powers conferred by sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), is hereby published, as required by the said sub-section, for the information of all persons likely to be affected thereby, and notice is hereby given that the said draft rules will be taken into consideration after the expiry of a period of sixty days from the date on which copies of the Official Gazette in which this notification is published, are made available to the public;

Objections or suggestions, if any, may be addressed to the Secretary, Ministry of Health and Family Welfare, Government of India, Nirman Bhawan, New Delhi – 110 011;

The objections and suggestions which may be received from any person with respect to the said draft rules before the expiry of the period specified above will be considered by the Central Government:

DRAFT RULES

1. (1) These rules may be called the **Prevention of Food Adulteration (.....Amendment) Rules, 2006.**

(2) They shall come into force on the date of their final publication in the Official Gazette.

2. In the Prevention of Food Adulteration Rules, 1955, (herewith referred to as said rules) in rule 50,

(i) after sub-rule (1) and before the provisos, the following shall be inserted, namely:-

“The applicant for the license shall comply with the requirements of good manufacturing practices and good hygiene practices as prescribed in Appendix-E of these rules. The existing licensee shall also comply with these requirements. The licensee of the food products exempted under this rule, and obtained license under other orders, shall also comply with the requirements of good manufacturing practices and good hygiene practices as prescribed in these rules.”

(ii) In sub-rule (5), for the words, “and satisfy it self that it is free from sanitary defects” the words “and satisfy it self that it is free from sanitary defects and conforms to the requirements of good manufacturing practices and good hygiene practices prescribed under Appendix – E of the said rules”, shall be substituted.

3. After Appendix-D of the said rules, the following shall be inserted, namely:-

“Appendix – E

(See rule 50)

Requirement for licensing with regard to,-

(I) Good Manufacturing Practices and Good Hygiene Practices for well Developed, Food Businesses.

1. OBLIGATIONS UPON FOOD BUSINESSES

1.1 A food business shall ensure that the requirements specified below are applicable to the nature of food operation and are complied with, in addition to those applicable for the purpose of that business under PFA Act, 1954 and PFA Rules 1955.

**Published in the Gazette of India (extraordinary) Part-II, section 3, sub-section (i) vide G.S.R. 578(E), dated 20th September, 2006.*

1.2 In addition to the requirements specified below, the food business shall identify steps in the activities of food business, which are critical to ensuring food safety, and ensure that adequate safety procedures are identified, implemented, maintained and reviewed periodically.

2. PRIMARY PRODUCTION:

2.1 The Food Business shall exercise control over the primary producer for the following aspects:

2.2 Control contamination of food produce/materials from air, soil, water, feedstuffs, pests, fertilizers (including nature fertilizers), and pesticides, veterinary drugs during production, handling, storage and transport, as appropriate.

2.3 Control plant and animal health, so that it does not pose a threat to human health through food consumption;

3. LOCATION AND SURROUNDINGS

3.1 Food Establishment shall be located away from environmentally polluted areas and industrial activities which produce disagreeable or obnoxious odour, fumes, excessive soot, dust, smoke, chemical or biological emissions and pollutants, and which pose a serious threat of contaminating food; areas subject to flooding; areas prone to infestations of pests; and areas where wastes, either solid or liquid, cannot be removed effectively.

4. LAYOUT AND DESIGN OF FOOD ESTABLISHMENT PREMISES

4.1 The layout of the food establishment shall ensure a forward food preparation / manufacturing process flow such that cross-contamination from earlier steps in the process (viz. receiving, pre-processing) is avoided in the later steps (viz. packaging, dishing / portioning of ready-to-eat food).

4.2 The floor of food processing/food service area shall be made of impervious, non-absorbent, washable so that on-toxic materials. Floor surfaces shall be maintained in a sound condition and that they shall be easy to clean and, where necessary, disinfect. Floors shall be sloped appropriately to facilitate adequate drainage and the drainage shall flow in a direction opposite to the direction of food preparation / manufacturing process flow.

4.3 The walls shall be made of impervious, non-absorbent, washable and non-toxic materials and require a smooth surface up to a height appropriate for the operations. Wall surfaces shall be maintained in a sound condition so that they shall be easy to clean and, wherever necessary, disinfect.

4.4 Ceilings and overhead fixtures shall be designed, constructed, finished and maintained so as to prevent the accumulation of dirt, condensation, growth of undesirable moulds and the shedding of paint particles.

4.5 Windows and exhaust openings shall be constructed to prevent the accumulation of dirt. Those, which can be opened to the outside environment, shall be fitted with insect-proof screens, which can be easily removed for cleaning. The open windows which would result in contamination of foodstuffs, so that they shall remain closed and fixed during production of food.

4.6 Doors shall be made of smooth and non-absorbent surfaces so that they shall be easy to clean and, wherever necessary, disinfect.

4.7 Equipment shall be such located, designed and fabricated that it permits adequate maintenance and cleaning, functions as per its intended use and facilitates good hygiene practices, including monitoring.

5. EQUIPMENT

5.1 Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving shall be made of materials, which do not impart any toxicity to the food material.

5.2 Equipment and containers for waste, by-products and inedible or dangerous substances, shall be specifically identifiable and suitably constructed.

5.3 Containers used to hold cleaning chemicals and other dangerous substances shall be identified and, wherever appropriate, be lockable to prevent malicious or accidental contamination of food.

6. FACILITIES

6.1 Water supply

6.1.1 Only potable water, meeting the requirements of Bureau of Indian Standards specifications on drinking water, with appropriate facilities for its storage, distribution and temperature control, shall be used, if required as an ingredient and also for food handling, washing, processing and cooking. Water storage tanks shall be cleaned periodically and records of the same shall be maintained.

6.2 Ice and steam

6.2.1 Ice and steam used in direct contact with food shall be made from potable water shall comply with requirements specified under 6.1.1. Ice and steam shall be produced, handled and stored to protect them from any contamination.

6.3 Drainage and waste disposal

6.3.1 The disposal of sewage and effluents (solid, liquid and gas) shall be in conformity with requirements of Environment Pollution Control Board. Adequate drainage, waste disposal systems and facilities shall be provided and they shall be designed and constructed in such manner so that the risk of contaminating food or the potable water supply is eliminated.

6.3.2 Waste storage shall be such located that it does not contaminate the food process, storage areas, the environment inside and outside the food establishment and waste shall be kept in covered containers and shall not be allowed to accumulate in food handling, food storage, and other working areas.

6.4 Personnel facilities and toilets

6.4.1 Personnel facilities shall include adequate means of hygienically washing and drying hands, including wash basins and a supply of hot and / or cold water as appropriate; separate lavatories, of appropriate hygienic design, for males and females; and adequate changing facilities for personnel and such facilities shall be suitably located so that they do not open directly into food process areas.

6.4.2 Rest and refreshments rooms shall be separate from food process and service areas and these areas shall not lead directly to food production, service and storage areas.

6.5 Air quality and ventilation

6.5.1 Ventilation systems, natural or mechanical, including air filters, wherever required, shall be designed and constructed so that air does not flow from contaminated areas to clean areas; minimize air-borne contamination of food; control odours; control ambient temperatures and humidity, where even necessary, to ensure the safety and suitability of food.

6.6 Lighting

6.6.1 Adequate natural or artificial lighting shall be provided to the food establishment, to enable the undertaking to operate in a hygienic manner. Lighting fixtures must wherever appropriate, be protected to ensure that food is not contaminated by breakages.

7. FOOD OPERATIONS AND CONTROLS

7.1 Procurement of raw materials

7.1.1. No raw material or ingredient thereof shall be accepted by an establishment if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic, decomposed or extraneous substances, which would not be reduced to an acceptable level by normal sorting and/or processing.

7.1.2. In addition to the raw materials, food additives and ingredients, wherever applicable, shall conform to the rules and specifications laid down under **PFA Rules 1955**.

7.1.3. Records of raw materials, food additives and ingredients as well as their source of procurement shall be maintained.

7.2. Storage of raw materials and food

7.2.1. Food storage facilities shall be designed and constructed to enable food to be effectively protected from contamination during storage; permit adequate maintenance and cleaning, unavoid pest access and harborage.

7.2.2. Segregation shall be provided for the storage of rejected, recalled or returned materials or products. Such areas, materials or products shall be suitably marked and secured. Raw materials and food shall be stored in separate area from printed packaging materials, stationary, hardware and cleaning chemicals.

7.2.3. Raw food, particularly meat, poultry and seafood products shall be stored separately from the area of work-in-progress, processed, cooked and packaged products. The conditions of storage in terms of temperature and humidity requisite for enhancing the shelf life of the respective food materials/products shall be maintained.

7.2.4. Storage of raw materials, ingredients, work-in-progress and processed / cooked or packaged food products shall be subject to FIFO (First in, First Out) stock rotation system.

7.2.5. Containers made of non-toxic materials shall be provided for storage of raw materials, work-in-progress and finished / ready to serve products. The food materials shall be stored on racks/ pallets such that they are reasonably well above the floor and away from the wall so as to facilitate effective cleaning and prevent harborage of any pests or rodents.

7.3. Food Processing / Preparation, Packaging and Distribution / Service

7.3.1. Time and temperature control

7.3.1.1. The Food Business shall develop and maintain the systems to ensure that time and temperature is controlled effectively where it is critical to the safety and suitability of food. Such control shall include time and temperature of receiving, processing, cooking, cooling, storage, packaging, distribution and food service upto the consumer, as applicable.

7.3.1.2. Such systems shall also specify tolerable limits for time and temperature variations and the records thereof shall be maintained.

7.3.2. Precautions against contaminants and cross-contamination

7.3.2.1. Systems shall be in place to prevent contamination of food materials and foods by physical, chemical and microbiological contaminants. Microbiological and / or chemical analysis, suitable detection or screening devices for foreign objects wherever Necessary shall be used.

7.3.2.2. Raw, unprocessed food shall be effectively separated, either physically or by time, from processed, cooked or ready-to-eat foods, with effective intermediate cleaning and disinfection of food contact surfaces.

7.3.2.3. Surfaces, utensils, equipments, fixtures and fittings shall be thoroughly cleaned and wherever necessary, shall be disinfected, after raw food, particularly, where raw meat, poultry and seafood have been handled or processed.

7.3.2.4. Access to the place of food preparation / processing / manufacturing facility shall be controlled. Further, staff from raw processing areas shall not be allowed to go to forward process areas.

7.4. Food Packaging

7.4.1.1. Packaging materials shall provide adequate protection for processed food products to prevent contamination, damage and shall accommodate proper labelling.

7.4.1.2. Packaging materials or gases where used, shall be non-toxic and shall not pose a threat to the safety and suitability of food under the specified conditions of storage and use.

7.5. Food Distribution / Service

7.5.1. Processed / packaged and / or ready-to-eat food shall be adequately protected during transportation and / or service. Temperatures and humidity necessary for sustaining food safety and quality shall be maintained during transport titian or service. The conveyances and / or

containers shall be designed, constructed and maintained such that they can effectively maintain the requisite temperature, humidity, atmosphere and other conditions necessary to protect food.

7.5.2. Conveyances and /or containers used for transporting / serving foodstuffs shall be non toxic, kept clean and maintained in good repair and condition in order to protect foodstuffs from any contamination.

7.5.3. Receptacles in vehicles and / or containers shall not be used for transporting anything other than food stuffs where this may result in contamination of foodstuffs. Where the same conveyance or container is used for transportatio different foods, or high risk foods such as fish, meat, poultry, eggs etc., effective cleaning and disinfections shall be carried out between loads to avoid the risk of cross- contamination. For bulk transport of food, containers and conveyances shall be designated and marked for food use only and be used only for that purpose.

7.6. Management and Supervision

7.6.1. The Food Business shall ensure that managers and supervisors have appropriate qualifications, adequate knowledge and skills on food hygiene principles and practices to be able which shall enable them to ensure food safety and quality of its products, judge food hazards, take appropriate preventive and corrective action, and to ensure about effective monitoring and supervision.

7.7. Documentation and Records

7.7.1. Appropriate records of food processing / preparation, production / cooking, storage, distribution, service, food quality assurance, cleaning and sanitation, pest control and product recall shall be kept and retained for a period that exceeds one year or the shelf-life of the product, whichever is more.

7.8. Traceability and Food Products Recall

7.8.1. The Food Business shall ensure that effective traceability procedures are in place from raw material to finished product and to the consumer so as to deal with any food safety hazard and to enable the complete, rapid recall of any implicated lot of the food products from the market.

7.8.2. In the event of, a food product is recalled on food safety reasons, the Food Business shall inform the Local Health Authority of the reasons for recall and other necessary details including the nature of the food material, brand name, affected batch numbers, quantities produced and aimed for recall and the need for public warnings shall also be considered in consultation with Local health Authority.

7.8.3. Where a product has been withdrawn because of an immediate health hazard, other food products which are produced under similar conditions, and which may cause a similar hazard to the public health, shall be evaluated for safety and shall be withdrawn, if found necessary.

7.8.4 Recalled of products shall be held under supervision, until they are determined to be safe for human consumption and shall be reprocessed in a manner to ensure their safety, or destroyed, or used for purposes other than human consumption.

8. SANITATION AND MAINTENANCE OF ESTABLISHMENT PREMISES

8.1 Cleaning and maintenance

8.1.1. Food premises shall be kept clean and dry and shall be maintained in good repairing condition and shall have adequate supply of hot and cold water. Work surfaces and surfaces of equipment in contact with food shall be maintained in a sound condition, cleaned and, wherever necessary, disinfected at frequent intervals.

8.1.2. A cleaning and sanitation programme shall be drawn up and observed and the record thereof shall be properly maintained, which shall indicate specific areas to be cleaned; and cleaning frequency; cleaning procedure to be followed, including equipment and materials to be used for cleaning

8.1.3. Cleaning chemicals shall be handled and used carefully in accordance with the instructions of the manufacturer and shall be stored separately from food materials, in clearly identified containers, to avoid any risk of contaminating food.

8.1.4. Preventive maintenance of equipment, machinery, building and other facilities shall be carried out regularly as per the instructions of the manufacturer, to prevent any hazards from entering into the food while being processed or packed or served. Non-toxic, edible grade lubricants shall be used whenever possible, and the equipment shall be wherever possible, maintained in a way, so that the lubricants do not contaminate the food materials and food products.

8.2. Pest Control Systems

8.2.1. Food establishment shall be kept in good repairing condition to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access shall be kept in sealed condition or fitted with mesh / grills / claddings as required and animals and pets shall not be allowed to enter into the food establishment / premises.

8.2.2. Food materials shall be stored in pest-proof containers stacked above the ground and away from walls.

8.2.3. Pest infestations shall be dealt with immediately and without adversely affecting the food safety or suitability. Treatment with permissible chemical, physical or biological agents, within the permissible limits, shall be carried out without posing a threat to the safety or suitability of food. Records of pesticides / insecticides used, shall be maintained.

9. PERSONAL HYGIENE

9.1 Health Status

9.1.1. Personnel known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food handling areas if there is a likelihood of their contaminating food. The Food Business shall develop system, whereby any person so affected, shall immediately report illness or symptoms of illness to the management and medical examination of a food handler shall be carried out, if clinically or epidemiologically indicated.

9.2. Personal Cleanliness

9.2.1. Food handlers shall maintain a high degree of personal cleanliness. The food business shall provide to all food handlers with adequate and suitable clean protective clothing, head covering and footwear and the food business shall ensure that the food handlers at work wear only clean protective clothes, head covering and footwear every day.

9.2.2 Food handlers, with any cut or wounds in their person, shall not come in direct contact with food or food contact surfaces.

9.2.3 Food handlers shall always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper at the beginning of food handling activities; immediately after using the toilet; and after handling raw food or any contaminated material, tools, equipment or work surface, where this could result in contamination of other food items.

9.3. Personal Behaviour

9.3.1 Food handlers engaged in food handling activities shall refrain themselves from smoking; spitting; chewing or eating; sneezing or coughing over unprotected food and eating in food preparation and food service areas

9.3.2 Food handlers shall not wear any belonging such as rings, bangles, jewellery, watches, pins and other items that pose a threat to the safety and suitability of food.

9.4. Visitors

9.4.1 The Food Business shall ensure that visitors to its food manufacturing, cooking, preparation, storage or handling areas must wherever appropriate, wear protective clothing and adhere to the other personal hygiene provisions envisaged in this section.

10. PRODUCT INFORMATION AND CONSUMER AWARENESS

10.1 All packaged food products shall carry a label and requisite information as specified under **Part VII Packing and Labelling of Food, PFA Rules 1955**, so as to ensure that adequate and accessible information is available to the next person in the food chain to enable them to handle, store, process, prepare and display the food products safely and correctly and that the lot or batch can be easily traced and recalled if necessary.

10.2 Food business shall enable consumers to understand the importance of any product information and to follow any instructions accompanying the products, and make informed choices. In particular, consumers shall be informed of the relationship between time/temperature control and food borne illness.

11. TRAINING

11.1 The Food Business shall ensure that all food handlers are aware of their role and responsibility in protecting food from contamination or deterioration. Food handlers shall have the necessary knowledge and skills which are relevant to the food processing/manufacturing, packing, storing and serving so as to ensure the food safety and food quality.

11.2 The Food Business shall ensure that all the food handlers are instructed and trained in food hygiene and food safety aspects commensurate with their work activities, the nature of food, its handling, processing, preparation, packaging, storage, service and distribution.

11.3 Periodic assessments of the effectiveness of training shall be made, as well as routine supervision and checks to ensure that food hygiene and food safety procedures are being carried out effectively. Training programme shall be routinely reviewed and updated wherever necessary.

(II) Good Manufacturing Practices & Good Hygiene Practices for Small And/Or Less Developed Businesses

The term "Small and/or Less Developed Businesses" (SLDBs) shall mean businesses that because of their size, lack of technical expertise, economic resources, or the nature of their work, encounter difficulties in implementing HACCP in their food business. SLDBs shall include Market Food Stalls/Mobile Food Vehicles and Street Food Vending. The term refers to the status of the food safety management system and not to the number of staff or volume of production.

1. OBLIGATIONS UPON FOOD BUSINESSES

1.1 A food business shall ensure that the requirements specified in these guidelines that are applicable to the nature of food operation are complied with, in addition to those applicable for the purpose of that business under **PFA Act 1954 and Rules 1955**.

1.2 In addition to the requirements specified under these guidelines, the food business shall identify steps in the activities of food business, which are critical to ensuring the food safety, and shall ensure that adequate safety procedures are identified, implemented, maintained and reviewed periodically.

2. LOCATION AND SURROUNDINGS

2.1 Food Establishment shall be located away from environmentally polluted areas and industrial activities, which produce disagreeable or obnoxious odour, fumes, excessive soot, dust, smoke, chemical or biological emissions and pollutants which pose a serious threat of contaminating food; areas subject to flooding; areas prone to infestations of pests; and areas where wastes, either solid or liquid cannot be removed effectively.

3. LAYOUT AND DESIGN OF FOOD ESTABLISHMENT PREMISES

3.1 The layout of the food establishment shall ensure a forward food preparation/manufacturing process flow such that cross-contamination from earlier steps in the process (viz. receiving, pre-processing) is avoided in the later steps (viz. packaging, dishing/portioning of ready-to-eat food)

3.2 The floor of food processing/food service area shall be made of impervious, non-absorbent, washable and non-toxic materials. Floor surface shall be easy to clean and where necessary easy to disinfect so that the floors shall be sloped appropriately to facilitate adequate drainage and the

drainage shall flow in a direction opposite to the direction of food preparation/manufacturing process flow.

3.3 The walls shall be made of impervious, non-absorbent, washable and non-toxic materials and require a smooth surface up to a height appropriate for the operations. Wall surfaces shall be maintained in a sound condition so that they shall be easy to clean.

3.4 Ceilings and overhead fixtures shall be maintained so as to prevent the accumulation of dirt, condensation, growth of undesirable moulds and the shedding of paint particles.

3.5 Windows and exhaust openings shall be constructed to prevent the accumulation of dirt. Those, which can be opened to the outside environment, shall be fitted with insect-proof screens, which can be easily removed for cleaning. The open windows which would result in contamination of food stuffs shall remain closed and fixed during production of food.

3.6 Doors shall be made of smooth and non-absorbent surfaces so that they shall be easy to clean and, shall be disinfected wherever necessary.

3.7 Equipment shall be such located, designed and fabricated that it permits adequate maintenance and cleaning, functions as per its intended use and facilitates for good hygiene practices, including monitoring.

4. EQUIPMENT

4.1 Equipment and containers that come in contact with food and used for food handling, storage, preparation, processing, packaging and serving, shall be made of materials, which do not impart any toxicity to the food materials.

4.2 Containers used to hold cleaning chemicals and other dangerous substances shall be identified and, where appropriate, be lockable to prevent malicious or accidental contamination of food.

5. FACILITIES

5.1 Water supply

5.1.1. Only potable water with appropriate facilities for its storage, distribution and temperature control, shall be used, if required as an ingredient and also for food handling, washing, processing and cooking. Water storage tanks shall be cleaned periodically and records of the same shall be maintained.

5.2 Ice and steam

5.2.1 Ice and steam used in direct contact with food shall be made from potable water. Ice and steam shall be produced, handled and stored to protect them from any contamination.

5.3 Drainage and waste disposal

5.3.1 The disposal of sewage and effluents (solid, liquid and gas) shall be in conformity with requirements of Environment Pollution Control Board. Adequate drainage, waste disposal systems and facilities shall be provided and they shall be designed and constructed in such a manner so that the risk of contaminating food or the potable water supply is eliminated.

5.3.2 Waste storage shall be such located that it does not contaminate the food process, storage areas, the environment inside and outside the food establishment. Waste shall be kept in covered containers and shall not be allowed to accumulate in food handling, food storage, and other working areas.

5.4 Personnel facilities and toilets

5.4.1 Personnel facilities shall include adequate means of hygienically washing, including wash basins of appropriate hygienic design, and adequate changing facilities for personnel.

5.5 Air quality and ventilation

5.5.1. Ventilation systems, natural, wherever required, shall be provided so that air does not flow from contaminated areas to clean areas; minimize air-borne contamination of food and to ensure the safety and suitability of food.

5.6 Lighting

5.6.1 Adequate natural or artificial lighting shall be provided to enable the undertaking to operate in a hygienic manner. Lighting and fixtures must wherever appropriate, be protected to ensure that food is not contaminated by breakages.

6. FOOD OPERATIONS AND CONTROLS

6.1 Procurement and Storage of raw materials and food

6.1.1 Raw material or ingredient or food additives shall be accepted after verification that these are meeting the requirements prescribed under PFA Rules and do not have any contaminant. Raw material shall be stored at appropriate storage conditions essential for the raw material and these may be checked at regular interval.

6.1.2 Food storage facilities shall be designed and constructed to enable food to be effectively protected from contamination during storage; permit adequate maintenance and cleaning; and to avoid pest access and harborage.

6.1.3 Raw food, particularly meat, poultry and seafood products shall be stored separately from the areas of work-in-progress, processed, cooked and packaged products. The conditions of storage in terms of temperature and humidity requisite for enhancing the shelf life of the respective food materials/products shall be maintained.

6.2 Food Processing/Preparation, Packaging and Distribution/Service

6.2.1 Precautions against contaminants and cross-contamination

6.2.1.1 Systems shall be in place to prevent contamination of food materials and foods by physical, chemical and microbiological contaminants. Microbiological and/or chemical analysis, suitable detection or screening devices for foreign objects shall be used, wherever necessary.

6.2.1.2 Raw, unprocessed food shall be effectively separated, either physically or by time, from processed, cooked or ready-to-eat foods, with effective intermediate cleaning and disinfection of food contact surfaces.

6.2.2. Food Packaging

6.2.2.1 Packaging materials shall provide adequate protection for processed food products to prevent contamination, damage and shall accommodate proper labelling. The packaging material shall be non-toxic and safe for packing the food products.

6.2.3 Food Distribution/Service

6.2.3.1.1 Processed/packaged and/or ready-to-eat food shall be adequately protected during transport and/or service.

6.2.3.1.2 Receptacles in vehicles and/or containers shall not be used for transporting, anything other than foodstuffs, where this may result in contamination of foodstuffs.

6.2.4 Documentation and Records

6.2.4.1 Appropriate records of food processing/preparation, production/cooking, storage, distribution, service, pest control and product recall shall be kept and retained for a period that, exceeds one year or the shelf-life of the product, whichever is more.

6.2.5 Traceability and Food Products Recall

6.2.5.1 The Food Business shall ensure that effective traceability procedures are in place from raw material to finished product and to the consumer so as to deal with any food safety hazard and to enable the complete, rapid recall of any implicated lot of the food product from the market.

6.2.5.2 In the event of any food product is recalled on food safety reasons, the Food Business shall inform the Local Health Authority of the reason for recall and other necessary details including the nature of the food material, brand name, affected batch numbers, quantities produced and aimed for recall and the need for public warnings shall also be considered in consultation with the Local health Authority.

7. SANITATION AND MAINTENANCE OF ESTABLISHMENT PREMISES

7.1 Cleaning and maintenance

7.1.1 Food premises shall be kept clean and where possible dry and shall be maintained in good repairing condition and shall have an adequate supply of hot and cold water. Work surfaces and surfaces of equipment in contact with food shall be maintained in a sound condition, cleaned and, where necessary, disinfected at frequent intervals.

7.2 Pest Control Systems

7.2.1 Food establishment shall be kept in good repairing condition to prevent pest access and to eliminate potential breeding sites. Holes, drains and other places where pests are likely to gain access shall be kept sealed or fitted with mesh/grills/claddings as required, and animals and pests shall not be allowed into the food establishment premises.

7.2.2 Food materials shall be stored in pest-proof containers and/or stacked above the ground and away from walls.

7.2.3 Records of pesticides/insecticides used shall be maintained.

8. PERSONAL HYGIENE

8.1 Health Status

8.1.1 Personnel known, or suspected, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food handling areas if there is a likelihood of contaminating food by them.

8.2 Personal Cleanliness and Behaviour

8.2.1 Food handlers shall always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper beginning of the food handling activities; immediately after using the toilet; and after handling raw food or any contaminated material, tools, equipment or work surface, where this could result in contamination of other food items.

8.2.2 Food handlers, with any cut or wounds in their person shall not come in direct contact with food or food contact surfaces.

8.2.3 Food handlers engaged in food handling activities shall refrain themselves from smoking, spitting, chewing or eating, sneezing or coughing over unprotected food and eating in food preparation and food service areas, and they shall not wear any personal effects such as rings, bangles, jewelleryes, watches, pins and other items that pose a threat to the safety and suitability of the food.

9. PRODUCT INFORMATION AND CONSUMER AWARENESS

9.1 All packaged food products shall carry a label and requisite information as specified under **Part VII Packing and Labelling of Food, PFA Rules 1955** so as to ensure that adequate and accessible information is available to the next person in the food chain and to enable them to handle, store, process, prepare and display the food products safely and correctly and that the lot or batch can be easily traced and recalled, if necessary.

10. TRAINING

10.1 The Food Business shall ensure that all food handlers are aware of their role and responsibility in protecting food from contamination or deterioration and the food handlers shall have the necessary knowledge and skills relevant to the food processed/manufactured, packed, stored and served so as to ensure the food safety and food quality.

[F. No. P-15014/15/05-PH (F)]

RITA TEAOTIA, Jt. Secy.

Note:- The Prevention of Food Adulteration Rules, 1955 were published in Part II, Section 3 of the Gazette of India *vide* S.R.O. 2106 dated the 12th September, 1955.
