File No.: RCD-15001/19/2025-Regulatory-FSSAI
भारतीय खाद्य संरक्षा एवं मानक प्राधिकरण

(स्वास्थ्य एवं परिवार कल्याण मंत्रालय)
(विज्ञान एवं मानक विभाग)
एफडीए भवन, कोटला रोड, नई दिल्ली 110002

Dated, 17 December, 2025

विषय: पैकेटबंद पेयजल और मिनरल वाटर के परीक्षण की योजना का अनुपालन ।

Subject: Compliance of Scheme of Testing for Packaged Drinking Water & Mineral Water -reg.

FSSAI has gazette notified omission of the provision for mandatory BIS certification under Food Safety and Standards (Prohibition and Restriction of Sales) Regulation, 2011 vide dated 17th October, 2024. The mandatory Bureau of Indian Standards Certification Mark is no longer required for Packaged Drinking Water (PDW) & Mineral Water (MW).

2. In continuation of the above omission of mandatory BIS certification, the scheme of testing of “Packaged Drinking Water” & “Mineral Water” is made in order to ensure safety & compliance of Packaged Drinking Water (PDW) & Mineral Water (MW) in the Indian market. Therefore, all FBOs are directed to strictly comply with the same with effective from 01.01.2026.

3. यह मामला सक्षम प्राधिकारी की स्वीकृति से संबंधित है।

Annex: Scheme of testing

Digitally signed by
Dr. SATYEN KUMAR PANDA
Date: 17-12-2025
19:32:34

(Dr. Satyen Kumar Panda)

Executive Director (Compliance Strategy)

To

1. All concerned Food Business Operators (FBOs)
2. Commissioners of Food Safety of all States/UTs
3. Director (Quality Assurance Division), FSSAI- to inform all FSSAI Notified Laboratories
4. Director (Trade and International Cooperation), FSSAI
5. Central Licensing Authorities, FSSAI

Copy to

1. Advisor (Science and Standards Division), FSSAI
2. Advisor (Quality Assurance Division), FSSAI
3. CITO- for uploading on Website.
4. All Regional Directors, FSSAI

SCHEME OF TESTING FOR PACKAGED DRINKING WATER (OTHER THAN PACKAGED NATURAL MINERAL WATER) IN ACCORDANCE WITH FSSR 2.10.8.

1. Test Records –The manufacturer shall maintain test records for the tests carried out to establish conformity.

2.0 Packing – The Packaged Drinking Water shall be packed as per provisions given in Food Safety and Standards (Packaging) Regulation, 2018.

3.0 Levels of Control -The tests as indicated in Table 1 and at the levels of control specified therein, shall be carried out on the whole production of the factory covered by this Scheme and appropriate records maintained in accordance with clause 2 of this Scheme. Entire production shall conform to the schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011**.**

4.0 In respect of all other clauses of the FSS Standard (other than those mentioned under Levels of Control– Table 1 of this Scheme) the factory shall maintain appropriate controls and checks to ensure that their product conforms to the requirements of the standard.

4.1 Records of the batch wise consumption of the added minerals, if applicable, are to be maintained along with the invoices and test certificates for the same.

5.0 Microbiological Requirements - If any non-compliance is noticed in any of the microbiological requirements, sample available in the stock shall be rechecked and released into the market only after conformity is ensured.

5.1 The licensee shall take immediate corrective actions, which would involve complete investigation of the reasons for contamination and non-conformity. The manufacturer should re-start production and dispatch only after the completion of satisfactory corrective actions and availability of satisfactory results of all microbiological tests as applicable for 5 consecutive batches. The manufacturer shall keep complete records of such instances for review by FSSAI for minimum period of 5 years.

6.0 Source Water – Before use, the source water used in production of Packaged Drinking Water shall be tested for all the parameters in accordance with regulation 2.10.8 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). In addition, any other requirements as considered necessary for process control, are to be tested where the incidence of their presence in higher levels has been detected during the previous tests.

6.1 Whenever, the quality of processed water is found to be non-compliant as per FSS provisions 2.10.8 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011 for the tested parameters, the source water shall be checked again for such parameters in which non-compliant is observed for deciding upon the necessary controls to be exercised for conformance of quality of processed water to FSSR 2.10.8.

6.2 In case non-conformity is observed for radioactive residues, the source of raw water shall be abandoned and water shall be recalled immediately. The Food Authority is to be informed immediately.

6.3 As and when there is change in source water or addition of new source of raw water, the same shall be tested for all the parameters in accordance with regulation 2.10.8 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). Once all the samples are compliant then only the new source water to be used for regular production.

6.4 The source water shall be treated as per the FSS provisions 2.10.8 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011. In case remineralization is a part of the treatment process, the ingredients used shall conform to food grade/ pharma grade quality. The test certificate of these ingredients shall be submitted to FSSAI.

6.5 The means adopted for disinfection of the product water shall be declared and shall be done in accordance with the FSS provisions 2.10.8 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

7.0 Plastic Jars/Bottles/Containers - The plastic containers used for packing the material shall conform to Food Safety and Standards (Packaging) Regulation, 2018**.**

7.1 Pouches–The polyethylene film and pouches shall conform to Food Safety and Standards (Packaging) Regulation, 2018**.** The conformity assessment shall be carried in accordance with the levels of controls as given under Table 3.

7.2 Glass Bottles - Food Safety and Standards (Packaging) Regulation, 2018 has been specified as a Standard for glass bottles. The separate processing line for filling the glass bottles may be verified by FSSAI during the next inspection and necessary steps in the process for ensuring sterility of bottles may be adopted like steam sterilizing, hot water rinsing, UV sterilization or combination thereof.

7.3 Paper based multilayer laminated/extruded composite cartons and aluminium cans - Paper based multilayer laminated/extruded composite cartons shall conform to Food Safety and Standards (Packaging) Regulation, 2018**.** The conformity assessment shall be carried in accordance with the levels of controls as given under Table 4. Aluminium cans shall conform to Food Safety and Standards (Packaging) Regulation, 2018 and packaged drinking water as per FSS provisions 2.10.8 of Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011

8.0 Reused Containers – Licensee shall ensure use of plastic containers of capacity 5 litre and above & glass bottles only which are suitably durable, easy to clean or disinfect for packing the product water. Containers which get soiled, de-shaped and/or mutilated during the course of use and refilling shall not be used.

8.1 Water to be used for the purpose of cleaning etc. shall be potable in nature. Schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 may be followed as Good Manufacturing practices.

9.0 Hygienic Condition -The source water shall be collected, processed, handled, stored, packed and marketed in accordance with the hygienic practices given under schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. Other clauses shall also be complied in day to day production and quality control activities. Schedule for each activity for this purpose shall be displayed prominently in the factory premises and records of compliance shall be maintained for scrutiny by the FSSAI. The hygienic conditions shall also be maintained at the site of water source.

10.0 Rejection - Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. A separate record providing the detailed information regarding the rejected test samples and mode of their disposal shall be maintained. Such material shall in no case be stored together with that conforming to the specification.

2.10.8 of FSS (Food Products Standards and Food Additives) Regulation, 2011

PACKAGED DRINKING WATER (OTHER THAN PACKAGED NATURAL MINERAL WATER)

TABLE 1 LEVELS OF CONTROL

(Para 4 of the Scheme of Testing)

TEST DETAILS		**LEVELS OF CONTROL**	
Clause	**Requirement**	**No. of Sample**	**Frequency**
Table 1 Microbiological Requirement			
-do-	Coliform Bacteria	One	Once in a month
-do-	Faecal Streptococci and Staphylococcus aureus	One	Once in a month
-do-	Sulphite Reducing Anaerobes	One	Once in a month
-do-	Pseudomonas aeruginosa	One	Once in a month
-do-	Aerobic Microbial Count	One	Once in a month
-do-	Yeast & Mould	One	Once in a month
-do-	Salmonella and Shigella	One	Once in a month
-do-	Vibrio cholerae and V. parahaemolyticus	One	Once in a month

TABLE 1 (continued)

TEST		LEVELS OF CONTROL	
Clause	**Requirement**	**No. of Sample**	**Frequency**
General parameters concerning substances undesirable in excessive amounts			
Table 3	i. Barium (as Ba)	One	Once in three months
-do-	ii. Copper (as Cu)	One	Once in three months
-do-	iii. Iron (as Fe)	One	Once in three months
-do-	iv. Manganese (as Mn)	One	Once in three months
-do-	v. Nitrate (as NO3)	One	Once in three months
-do-	vi. Nitrite (as NO2)	One	Once in three months
-do-	vii. Zinc (as Zn)	One	Once in three months
-do-	viii. Aluminium (as Al)	One	Once in three months
-do-	ix. Calcium (as Ca)	One	Once in three months
-do-	x. Magnesium (as Mg)	One	Once in three months
-do-	xi. Phenolic compounds xii. (asC6H5OH)	One	Once in three months
-do-	xiii. Mineral Oil	One	Once in three months
-do-	xiv. Anionic surface-active agents (as MBAS)	One	Once in three months
-do-	xv. Sulphide (as H2S)	One	
-do-	xvi. Antimony (as Sb)	One	Once in three months
-do-	xvii. Borates (as B)	One	Once in three months
Pesticide Residues			
Table 6	i. Pesticide residues considered individually	One	Once in six months
-do-	ii. Total pesticide residue	One	Once in six months

Note 1: The above parameters shall be tested from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified), using test method as specified in FSS Manual of methods on Water analysis. Approved International Standard Test Methods from Organizations like ISO/APHA/ASTM/AOAC/EPA/ EN may also be followed after proper verification of the method in lab to establish fitness for the purpose.

Note 2: All the parameters defined for Packaged Drinking Water under regulation 2.10.8 of FSS (Food Products Standards and Food Additives) Regulation, 2011, shall be tested once in a six months, in compliance with the 'condition number 12' of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011.

Note 3: In case of non-compliance in any test parameter in 6 months' test reports, the frequency to be increase to once in a month, till 3 consecutive batches on the same test parameter are found compliant.

Note 4: The no. of sample and levels of control as decided by the FSSAI are obligatory to which the licensee shall comply with.

Note 5: Whenever, due to non-compliance, the test frequency is increased, the compliance for such frequency levels may be ensured.

Note 6: When there is change in source water, the raw water collected from the new source shall be tested for all the parameters in accordance with regulation 2.10.8 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). Once all the samples are compliant then only the new source water to be used for regular production.

Note 7: In case of non-compliance in consecutive 6 months' testing reports, the plant shall attract risk based inspection by FSSAI

FORM 1
REPORT FOR MONTHLY TESTING

Date of Production	Batch no.	Barium	Copper	Iron	Manganese	Nitrate	Nitrite	Aluminium	Calcium	Sulphide	Magnesium	Antimony	Borate	Phenolic Compounds	Mineral Oil	Zinc	Anionic Surface- Active Agents	Pesticide residues considered individually	Total pesticide residue	Remarks
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21

FORM 2

FORMAT FOR TESTING FROM FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Month & Year	Batch No./Date of Manufacturing	Type of packing	Dates on which sample sent	Lab to which sample sent	Test report number & date	Results	Remarks

1. REPORT FOR MONTHLY TEST

i. Faecal streptococci count and *Staphylococcus aureus*, Salmonella and Shigella, *Vibrio choleraee* and *Vibrio parahaemolyticus*

ii. Mineral Oil, Zinc, Anionic Surface-Active Agents, Phenolic Compounds, Antimony, Borates,

iii. Barium, Copper, Iron, Manganese

2. REPORT FOR SIX MONTHLY TEST

i. Pesticide Residues

FORM 3

SOURCE WATER TESTING (MONTHLY TESTS)

Month & Year	Source of water	Testing			Record of Test Report	Results	Remarks
		Name of lab	Sample sent on	Test Report No. & Date			

FORM 4

RECORD FOR PLASTIC CONTAINERS USED FOR PACKING WATER

Date of receipt	Type of packing material	Name of supplier	Quantity received	Details of testing		Results			Remarks
				Name of lab	Date of sending samples	Overall migration	Colour migration	Remaining parameters as per Food Safety and Standards (Packaging) Regulation, 2018	

FORM 5

FORMAT FOR PEFILM

Date of Receipt of Rolls	Name of Supplier	Quantity Received (No. of Rolls)	Details of Test report from Lab.	Description	Film Form	Winding of Film	Odour	Thickness	Width	Overall Migration	Tensile Strength	Elongation at Break	Dart Impact Resistance	Results	Remark
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)

FORM 6

FORMAT FOR POUCH TESTING

Date of Pouch Production	Time of production	Total quantity produced	Water Potability Test	Results	Remarks
(1)	(2)	(3)	(4)	(5)	(6)

TABLE 2
GUIDELINES ON ENSURING CONFORMITY OF CONTAINERS USED FOR PACKAGED DRINKING WATER

Type of container	Parameters	Options for mode of conformity	Frequency to be followed by licensee
a) Plastic Jars	i) Overall migration and colour migration ii) Conformity to Food Safety and Standards (Packaging) Regulation, 2018	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months
b) Plastic Bottles, Glass/ cups	i) Overall migration and colour migration ii) Conformity to Food Safety and Standards (Packaging) Regulation, 2018	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months
c) Plastic cap (closures) of containers	Overall migration and colour migration	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months

Note: Licensee to keep records of receipt for all types of containers and closures received, along with the corresponding test certificate or test reports of samples from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified), to be verified by FSSAI during periodic inspections for adequacy of the system being followed by licensee to control quality of packaging material received, accepted, rejected and method of disposal.

TABLE 3

Levels of control for Polyethylene Flexible Pouches for the packing of Packaged Drinking Water as per FSS (Packaging) Regulation, 2018

TEST DETAILS		LEVELS OF CONTROL		
Clause	**Requirement**	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Schedule III	Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
	Requirement for Polyethylene Film			
	Description	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
	Film Form			
	Winding of film			
	Odour			
	Thickness			
	Width			
	Tensile strength			
	Elongation of break			
	Dart impact resistance			
Requirement for Flexible Pouches				
Schedule III	Water Potability Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).

TABLE 4

Levels of control for Paper based Multilayer Laminated/Extruded Composite Cartons (Aseptic and Non-Aseptic) for Packaged Drinking Water

TEST DETAILS	LEVELS OF CONTROL		
Requirement	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Paper Board	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Polyethylene	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Aluminium Foil	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Caps	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Printing Inks	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Requirement for Paper Based Multilayer Laminated/Extruded Composite Sheets			
Specific Migration Test	-do-	Once in three months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Storage Test	-do-	Once in three months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).

TABLE 5

Levels of control for Aluminium Cans for Packaged Drinking Water as per FSS (Packaging) Regulation, 2018

TEST DETAILS	**LEVELS OF CONTROL**		
Requirement	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Temper	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Mechanical Properties of the alloys for the body and closure	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Can bod		Once in six months	Visual
Can Ends	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Internal finish		Once in six months	Visual
External Coating Bottom Rim Coating	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Shape and Dimension Wall thickness	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Shape and nominal dimension of closure components	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Top Load / Axial Load / Column Strength	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Enamel Rater Criteria	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Air Pressure Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Slip Angle Test / Wall Mobility Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Testing of Ends	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Overall Migration Limit	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Specific Migration Limit	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Water Potability	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).

SCHEME OF TESTING FOR MINERAL WATER IN ACCORDANCE WITH FSSR 2.10.7.

1.0 Test Records –The manufacturer shall maintain test records for the tests carried out to establish conformity.

2.0 Packing – The Mineral Water shall be packed as per provisions given in Food Safety and Standards (Packaging) Regulation, 2018.

3.0 Levels of Control -The tests as indicated in Table 1 and at the levels of control specified therein, shall be carried out on the whole production of the factory covered by this Scheme and appropriate records maintained in accordance with clause 2 of this Scheme. Entire production shall conform to the schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011**.**

4.0 Microbiological Requirements - If any non-compliance is noticed in any of the microbiological requirements, sample available in the stock shall be rechecked and released into the market only after conformity is ensured.

4.1 The licensee shall take immediate corrective actions, which would involve complete investigation of the reasons for contamination and non-conformity. The manufacturer should re-start production and dispatch only after the completion of satisfactory corrective actions and availability of satisfactory results of all microbiological tests as applicable for 5 consecutive batches. The manufacturer shall keep complete records of such instances for review by FSSAI for minimum period of 5 years.

5.0 Source Water - Before use, the source water used in production of Mineral Water shall be tested for all the parameters in accordance with regulation 2.10.7 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). In addition, any other requirements as considered necessary for process control, are to be tested where the incidence of their presence in higher levels has been detected during the previous tests.

5.1 The permitted treatment under clause 2 and 3 of FSSR 2.10.7 shall only be carried out on condition that the mineral content of water is not modified. Whenever, the quality of processed mineral water is found to be not meeting the requirements of FSSR 2.10.7 for the tested parameters, the source water shall be checked again for such parameters in which failure is observed for deciding upon the necessary controls to be exercised for conformance of quality of processed water to FSSR 2.10.7.

5.2 In case non-conformity is observed for radioactive residues, the source of raw water shall be abandoned and water shall be recalled immediately. The Food Authority is to be informed immediately.

5.3 As and when there is change in source water, the same shall be tested for all the parameters in accordance with regulation 2.10.7 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). Once all the samples are compliant then only the new source water to be used for regular production.

6.0 Plastic Jars/Bottles/Containers - The plastic containers used for packing the material shall conform to Food Safety and Standards (Packaging) Regulation, 2018.

6.1 Pouches–The polyethylene film and pouches shall conform to Food Safety and Standards (Packaging) Regulation, 2018**.** The conformity assessment shall be carried in accordance with the levels of controls as given under Table 3.

6.2 Glass Bottles - Food Safety and Standards (Packaging) Regulation, 2018 has been specified as a Standard for glass bottles. The separate processing line for filling the glass bottles may be verified by FSSAI during the next inspection and necessary steps in the process for ensuring sterility of bottles may be adopted like steam sterilizing, hot water rinsing, UV sterilization or combination thereof.

6.3 Paper based multilayer laminated/extruded composite cartons and aluminium cans - Paper based multilayer laminated/extruded composite cartons shall conform to Food Safety and Standards (Packaging) Regulation, 2018**.** The conformity assessment shall be carried in accordance with the levels of controls as given under Table 4. Aluminium cans shall conform to Food Safety and Standards (Packaging) Regulation, 2018 and Mineral Water as per FSS provisions 2.10.7 of Food Safety and Standards (Food Products

Standards and Food Additives) Regulation, 2011

7.0 Reused Containers – Licensee shall ensure use of plastic containers of capacity 5 litre and above & glass bottles only which are suitably durable, easy to clean or disinfect for packing the product water. Containers which get soiled, de-shaped and/or mutilated during the course of use and refilling shall not be used.

7.1 Water to be used for the purpose of cleaning etc. shall be potable in nature. The schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 may be followed as Good Manufacturing practices.

8.0 Hygienic Condition -The Natural Mineral water shall be collected, processed, handled, stored, packed and marketed in accordance with the hygienic practices given under schedule IV of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. Other clauses shall also be complied in day to day production and quality control activities. Schedule for each activity for this purpose shall be displayed prominently in the factory premises and records of compliance shall be maintained for scrutiny by the FSSAI. The hygienic conditions shall also be maintained at the site of water source.

9.0 Rejection - Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. A separate record providing the detailed information regarding the rejected Batches and mode of their disposal shall be maintained. Such material shall in no case be stored together with that conforming to the specification.

2.10.7 of FSS (Food Products Standards and Food Additives) Regulation, 2011

MINERAL WATER

TABLE 1 LEVELS OF CONTROL

(Para 4 of the Scheme of Testing)

TEST DETAILS		**LEVELS OF CONTROL**	
Clause	**Requirement**	**No. of Sample**	**Frequency**
Microbiological Requirement			
Table 1	Escherichia coli	One	Once in a month
-do-	Coliform Bacteria	One	Once in a month
-do-	Faecal Streptococci and Staphylococcus aureus	One	Once in a month
-do-	Sulphite Reducing Anaerobes	One	Once in a month
-do-	Pseudomonas aeruginosa	One	Once in a month
-do-	Yeast & Mould	One	Once in a month
-do-	Salmonella and Shigella	One	Once in a month
-do-	Vibrio cholerae and V. parahaemolyticus	One	Once in a month

TEST DETAILS		LEVELS OF CONTROL	
Clause	**Requirement**	**No. of Sample**	**Frequency**
Table 1	1. Nitrate (as NO3)	One	Once in three months
-do-	2. Nitrite (as NO2)	One	Once in three months
-do-	3. Sulphide (as H2S)	One	Once in three months
-do-	4 Manganese (as Mn)	One	Once in three months
-do-	5. Copper (as Cu)	One	Once in three months
-do-	6 Barium (as Ba)	One	Once in three months
-do-	7. Antimony (as Sb)	One	Once in three months
-do-	8. Borates (as B)	One	Once in three months
-do-	9. Zinc (as Zn)	One	Once in three months
-do-	10. Magnesium (as Mg)	One	Once in three months
-do-	11. Calcium (as Ca)	One	Once in three months
-do-	12. Mineral Oil	One	Once in three months
-do-	13. Phenolic compounds	One	Once in three months
-do-	15. Anionic surface-active agents (as MBAS)	One	Once in three months
Parameters concerning pesticide residues			
-do-	1. Pesticide residues considered individually	One	Once in six months
-do-	2. Total pesticide residue	One	Once in six months

Note 1: The above parameters shall be tested from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified), using test method as specified in FSS Manual of methods on Water analysis. Approved International Standard Test Methods from Organizations like ISO/APHA/ASTM/AOAC/EPA/ EN may also be followed after proper verification of the method in lab to establish fitness for the purpose.

Note 2: All the parameters defined for Mineral Water under regulation 2.10.7 of FSS (Food Products Standards and Food Additives) Regulation, 2011, shall be tested once in a six months, in compliance with the 'condition number 12' of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011.

Note 3: In case of non-compliance in any test parameter in 6 months' test reports, the frequency to be increase to once in a month, till 3 consecutive batches on the same test parameter are found compliant.

Note 4: The no. of sample and levels of control as decided by the FSSAI are obligatory to which the licensee shall comply with.

Note 5: Whenever, due to non-compliance, the test frequency is increased, the compliance for such frequency levels may be ensured.

Note 6: When there is change in source water, the raw water collected from the new source shall be tested for all the parameters in accordance with regulation 2.10.7 of FSS (Food Products Standards and Food Additives) Regulation, 2011 from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified). Once all the samples are compliant then only the new source water to be used for regular production.

Note 7: In case of non-compliance in consecutive 6 months' testing reports, the plant shall attract risk based inspection by FSSAI

FORM 1
REPORT FOR MONTHLY TESTING

Date of Production	Batch no.	**Barium**	**Copper**	**Manganese**	**Nitrate**	**Nitrite**	**Calcium**	**Sulphide**	**Magnesium**	**Antimony**	**Borate**	**Phenolic Compounds**	**Mineral Oil**	**Zinc**	**Anionic Surface- Active Agents**	**Pesticide residues considered individually**	**Total pesticide residue**	Remarks
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19

FORM 2

FORMAT FOR TESTING FROM FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Month & Year	Batch No./Date of Manufacturing	Type of packing	Dates on which sample sent	Lab to which sample sent	Test report number & date	Results	Remarks

1. REPORT FOR MONTHLY TEST

i. Faecal streptococci count and *Staphylococcus aureus*, Salmonella and Shigella, *Vibrio cholerae* and *Vibrio parahaemolyticus*

ii. Mineral Oil, Anionic Surface-Active Agents, Phenolic Compounds, Antimony, Borates,

2. REPORT FOR SIX MONTHLY TEST

i. Pesticide Residues

FORM 3

SOURCE WATER TESTING (MONTHLY TESTS)

Month & Year	Source of water	Testing			Record of Test Report	Results	Remarks
		Name of lab	Sample sent on	Test Report No. & Date			

FORM 4

RECORD FOR PLASTIC CONTAINERS USED FOR PACKING WATER

Date of receipt	Type of packing material	Name of supplier	Quantity received	Details of testing		Results			Remarks
				Name of lab	Date of sending samples	Overall migration	Colour migration	Remaining parameters as per Food Safety and Standards (Packaging) Regulation, 2018	

FORM 5

FORMAT FOR PEFILM

Date of Receipt of Rolls	Name of Supplier	Quantity Received (No. of Rolls)	Details of Test report from Lab.	Description	Film Form	Winding of Film	Odour	Thickness	Width	Overall Migration	Tensile Strength	Elongation at Break	Dart Impact Resistance	Results	Remark
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)

FORM 6

FORMAT FOR POUCH TESTING

Date of Pouch Production	Time of production	Total quantity produced	Water Potability Test	Results	Remarks
(1)	(2)	(3)	(4)	(5)	(6)

TABLE 2
GUIDELINES ON ENSURING CONFORMITY OF CONTAINERS USED FOR MINERAL WATER

Type of container	Parameters	Options for mode of conformity	Frequency to be followed by licensee
a) Plastic Jars	i) Overall migration and colour migration ii) Conformity to Food Safety and Standards (Packaging) Regulation, 2018	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months
b) Plastic Bottles, Glass/ cups	i) Overall migration and colour migration ii) Conformity to Food Safety and Standards (Packaging) Regulation, 2018	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months
c) Plastic cap (closures) of containers	Overall migration and colour migration	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)	Once in six months

Note: Licensee to keep records of receipt for all types of containers and closures received, along with the corresponding test certificate or test reports of samples from FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified), to be verified by FSSAI during periodic inspections for adequacy of the system being followed by licensee to control quality of packaging material received, accepted, rejected and method of disposal.

TABLE 3

Levels of control for Polyethylene Flexible Pouches for the packing of Mineral Water as per FSS (Packaging) Regulation, 2018

TEST DETAILS		LEVELS OF CONTROL		
Clause	**Requirement**	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Schedule III,	Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
	Requirement for Polyethylene Film			
	Description	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
	Film Form			
	Winding of film			
	Odour			
	Thickness			
	Width			
	Tensile strength			
	Elongation of break			
	Dart impact resistance			
Requirement for Flexible Pouches				
Schedule III	Water Potability Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).

TABLE 4

Levels of control for Paper based Multilayer Laminated/Extruded Composite Cartons (Aseptic and Non-Aseptic) for Natural Mineral Water

TEST DETAILS	**LEVELS OF CONTROL**		
Requirement	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Paper Board	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Polyethylene	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Aluminium Foil	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Caps	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Printing Inks	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Requirement for Paper Based Multilayer Laminated/Extruded Composite Sheets			
Specific Migration Test	-do-	Once in three months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Storage Test	-do-	Once in three months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).

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TABLE 5

Levels of control for Aluminium Cans for Mineral Water as per FSS (Packaging) Regulation, 2018

TEST DETAILS	**LEVELS OF CONTROL**		
Requirement	**No. of Samples**	**Frequency**	**Remarks (Modes of Conformity etc.)**
Material	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Temper	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Mechanical Properties of the alloys for the body and closure	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Can bod		Once in six months	Visual
Can Ends	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Internal finish		Once in six months	Visual
External Coating Bottom Rim Coating	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Shape and Dimension Wall thickness	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Shape and nominal dimension of closure components	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Top Load / Axial Load / Column Strength	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Enamel Rater Criteria	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Air Pressure Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Slip Angle Test / Wall Mobility Test	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Testing of Ends	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Overall Migration Limit	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Specific Migration Limit	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)
Water Potability	One	Once in six months	FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified)

Note: If supplier is changed, then FBO has to get all the parameters tested in accordance with Food Safety and Standards (Packaging) Regulation, 2018 in FSSAI notified NABL accredited laboratory (ISO/IEC 17025 certified).