



# **FSSAI Licensing Procedure, Standards & Guidelines**

## **Ready-to-eat Snacks**

**Indian Institute of Food Processing Technology**  
Ministry of Food Processing Industries,  
Govt. of India  
Thanjavur – 613005  
Tamil Nadu



## FSSAI Registration

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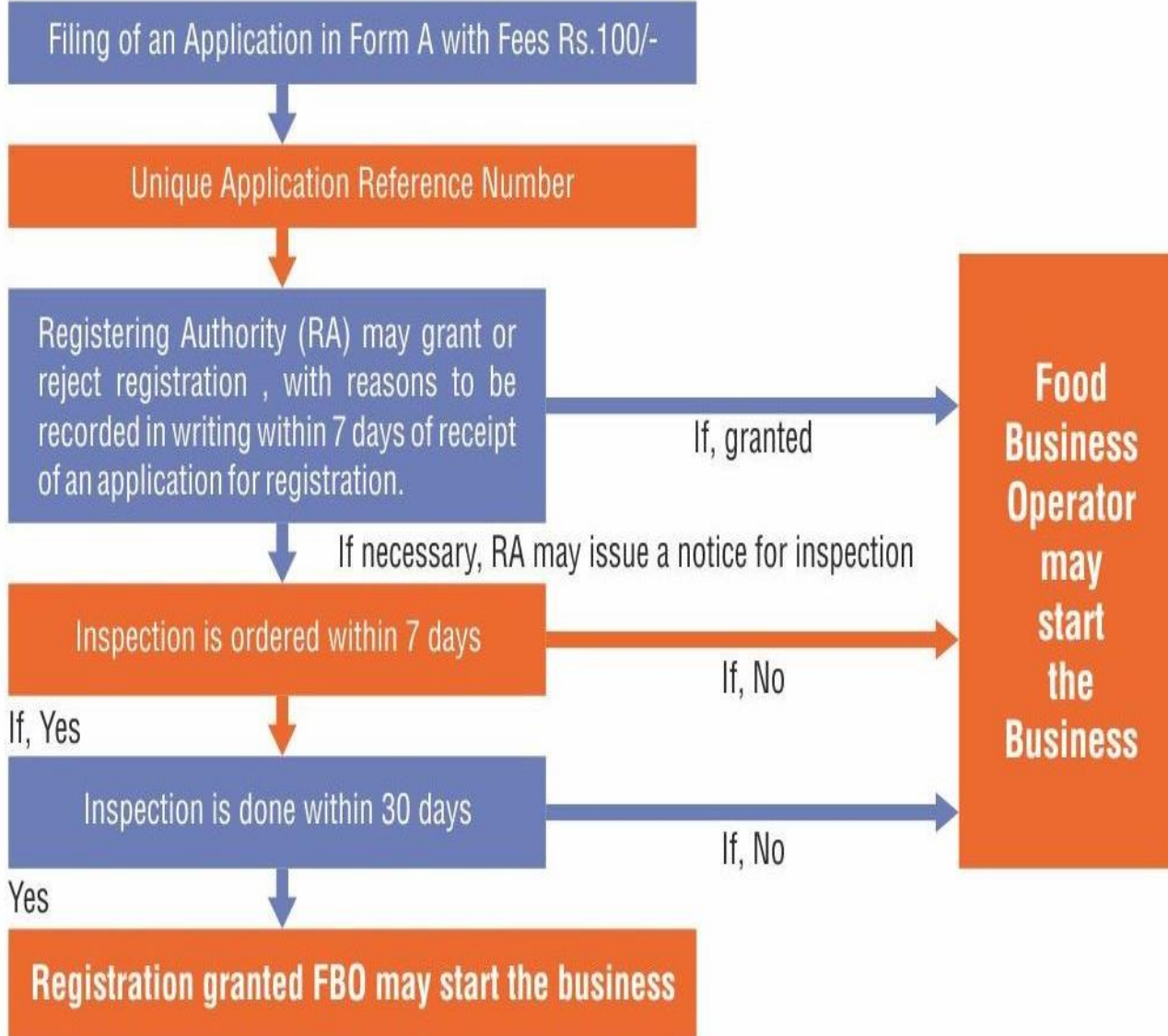
It requires FSSAI registration for all **petty food business operator**.

Petty food business operator is any person or entity who:

- Manufactures or sells any article of food himself or a petty retailer, hawker, itinerant vendor or temporary stall holder; or
- Distributes foods including in any religious or social gathering except a caterer; or
- Other food businesses including small scale or cottage or such other industries relating to food business or tiny food businesses with an annual turnover not exceeding Rs.12 lakhs.



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



## Food License Registration Procedure

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Any person or entity that does not classify as a petty food business operator is required to obtain an FSSAI license for operating a food business in India.

✓ FSSAI license is of two types,

**State FSSAI License and Central FSSAI License.**

✓ Based on the size and nature of the business, the licensing authority would change.

✓ Large food manufacturer/processors/transporters and importers of food products require central FSSAI license;

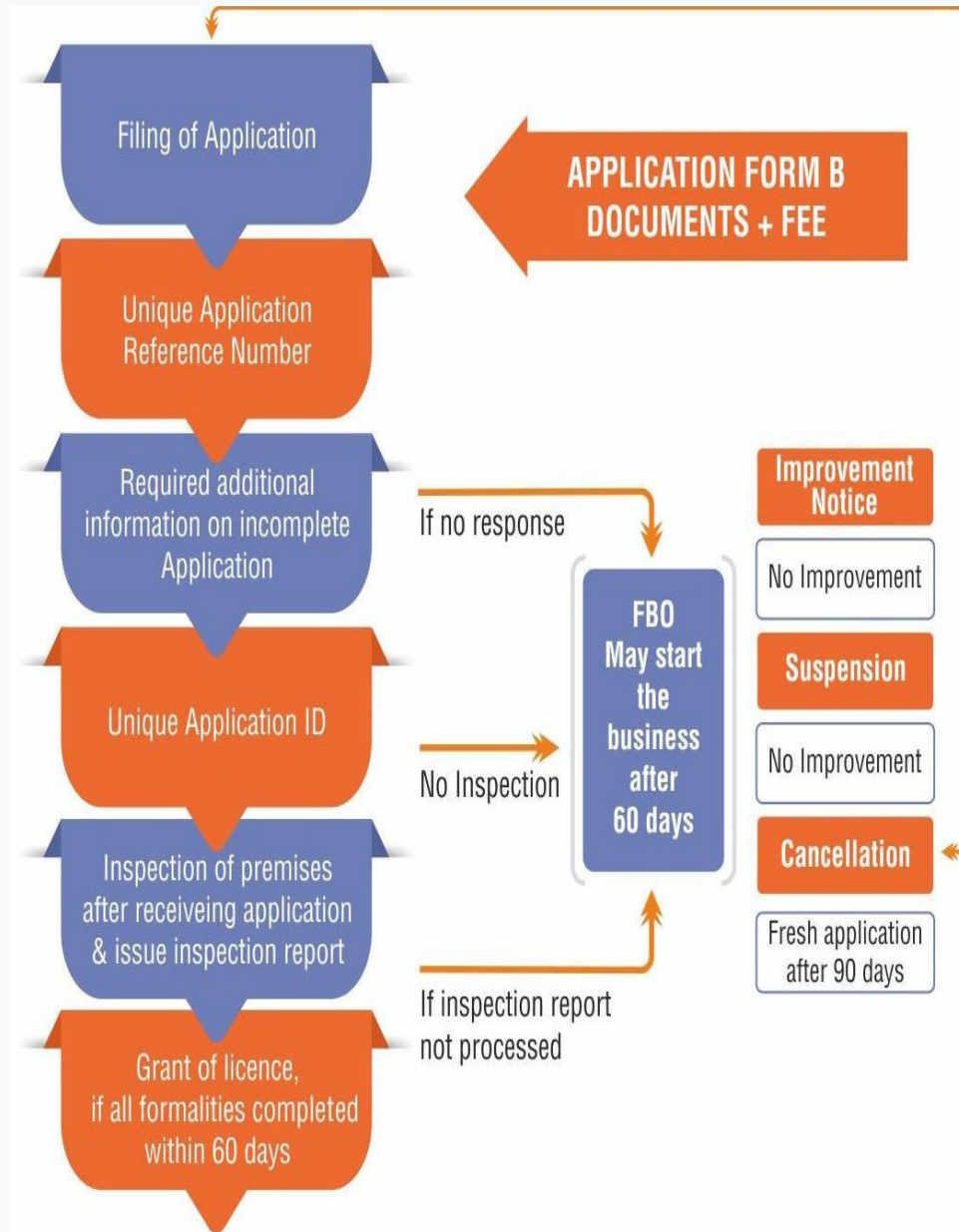
✓ State FSSAI license is required for medium-sized food manufacturers, processor and transporters.

✓ The issuance of FSSAI license for a period of **1 to 5 years** as a request by the food business operator. **The higher fee would be applicable for obtaining FSSAI license for more years.**

✓ If obtaining registration for one or two years, then the person can apply the renewal of license by making an application, no later than 30 days prior to the expiry date of the FSSAI license.



# Food License Registration Procedure



# FLRS to FoSCoS

<https://foscoss.fssai.gov.in/>



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Standardized Food Products  Eligibility of your food business

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Enter Application Reference No.

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Introducing **FoSCoS**

Quick access to your

- Ongoing Applications
- Saved Drafts
- Active Licences
- Pending Payments

**Requires Attention**

Application No.	Type	Applicant Name	Application Status	Submission Date
12345678	License	ABC Pvt. Ltd.	Pending	2023-10-27
87654321	Registration	XYZ Food Products	Completed	2023-10-26

**Apply License**  
Fee: Rs.2000 to 7500 per year

**Apply for Registration Certificate (Petty Food Business Operators)**  
Fee: Rs.100 per year

**Modification of License and Registration**  
Fee: Rs.1000 for License  
Rs.100 for Registration

**Renewal of License and Registration**  
Fee: Same as new Lic/Reg

FSSAI has launched Food Safety Compliance System. This system replaces the existing online Food Licensing and Registration System.



# FSSAI

## Standards & Guidelines

### Ready-to-eat Snacks



## 15.1: Snacks

- Ready-to-eat
- Includes all savoury snacks, with or without added flavoring
- Also includes sweet snacks.

Hydroxybenzoates, para-	300 mg/kg
Iron oxides	500 mg/kg
Indigotine (indigo carmine)	100 mg/kg
Ponceau 4R	100 mg/kg
Propyl gallate	200 mg/kg
Riboflavins	300 mg/kg
Benzoates	1,000 mg/kg
Sorbates	1,000 mg/kg
Sulfites	50 mg/kg
Tocopherols	GMP
Sunset yellow FCF	100 mg/kg

Ascorbyl esters	200 mg/kg
Allura red AC	100 mg/kg
Brilliant blue FCF	100 mg/kg
Butylated hydroxyanisole (BHA)	200mg/kg
Carotenoids	100 mg/kg
Chlorophylls and chlorophyllins, copper complexes	350 mg/kg
Canthaxanthin	45 mg/kg
Beta-carotenes, vegetable	100 mg/kg
Cyclodextrin, beta-	500 mg/kg
Diacetyltartaric and fatty acid esters of glycerol	20,000 mg/kg
Grape skin extract	500 mg/kg



# General Hygienic and Sanitary practices to be followed by Food Business operators



## SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR/HANDLER

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The place where food is manufactured, processed or handled shall comply with the following requirements:

1. The premises shall be located in a sanitary place and free from filthy surroundings and shall maintain overall hygienic environment. All new units shall set up away from environmentally polluted areas.
2. The premises to conduct food business for manufacturing should have adequate space for manufacturing and storage to maintain overall hygienic environment.
3. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
4. Floors, Ceilings and walls must be maintained in a sound condition. They should be smooth and easy to clean with no flaking paint or plaster.



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5. The floor and skirted walls shall be washed as per requirement with an effective disinfectant the premises shall be kept free from all insects.

- No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.
- Windows, doors and other openings shall be fitted with net or screen, as appropriate to make the premise insect free.
- The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.



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6. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement for water used in food or washing shall be made.
  7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
  8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).



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9. All equipments shall be kept clean, washed, dried and stacked at the close of business to ensure freedom from growth of mould/ fungi and infestation.
  10. All equipments shall be placed well away from the walls to allow proper inspection.
  11. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.
  12. The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.
  13. Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact with food.



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14. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, or detergent and water before commencing work and every time after using toilet. Scratching of body parts, hair shall be avoided during food handling processes.
  15. All food handlers should avoid wearing, false nails or other items or loose jewellery that might fall into food and also avoid touching their face or hair.
  16. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises especially while handling food.



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17. All articles that are stored or are intended for sale shall be fit for consumption and have proper cover to avoid contamination.
  18. The vehicles used to transport foods must be maintained in good repair and kept clean.
  19. Foods while in transport in packaged form or in containers shall maintain the required temperature.
  20. Insecticides / disinfectants shall be kept and stored separately and `away from food manufacturing / storing/ handling areas.



# Thank You

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