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FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

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



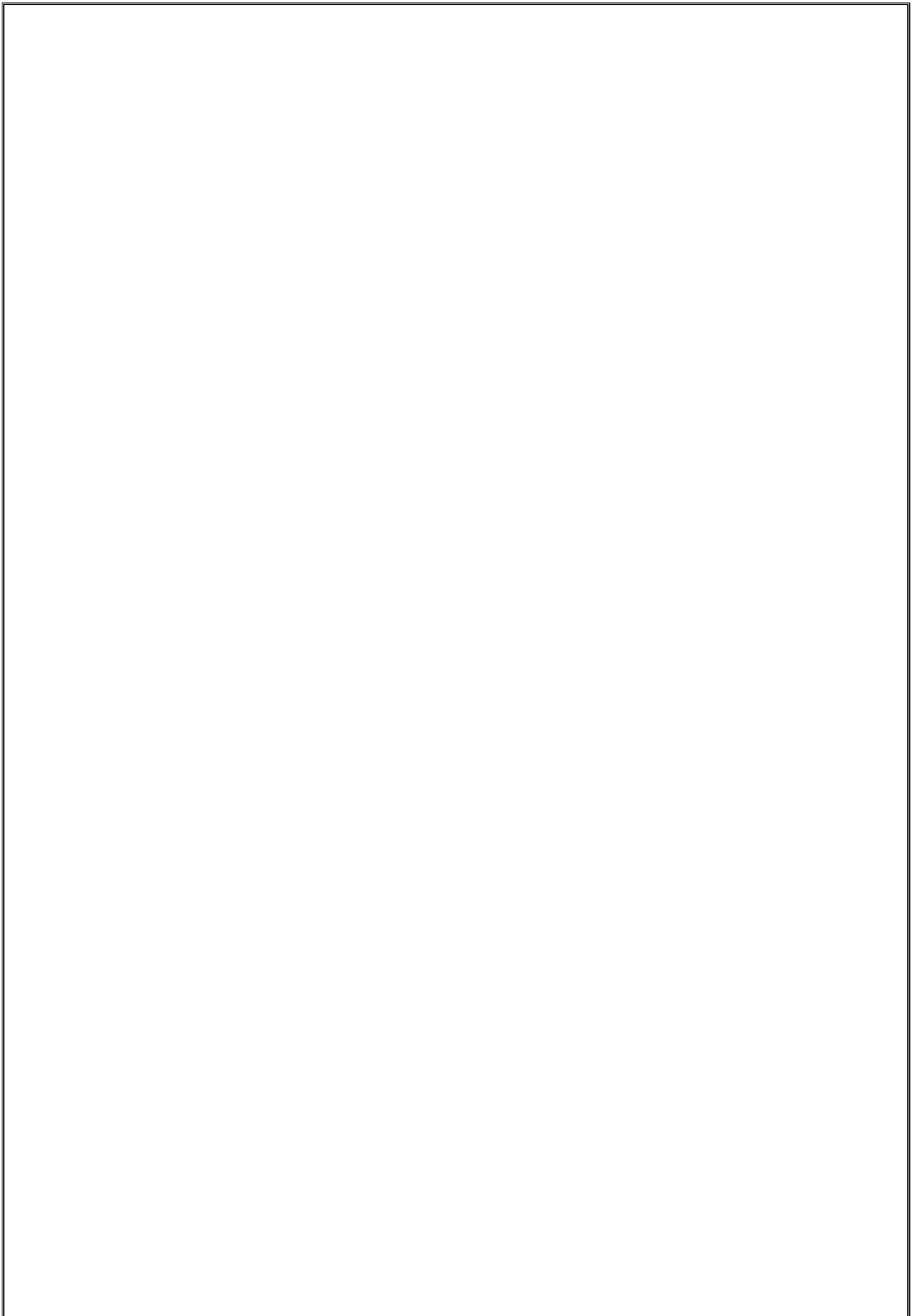
**Eat Right
India**

सही भोजन. बेहतर जीवन.

HYGIENE RATING SCHEME



Guidance Document





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Guidance Document

Food Hygiene Rating Scheme is a recent scheme under FSSAI's Eat Right India Movement

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Scope and Purpose of Guidance Document

Hygiene Rating Scheme is being initiated with intent of ensuring that consumer make informed choices while eating out and also encouraging food businesses to showcase and improve their food hygiene standards. It reflects the standards of food hygiene found on the date of inspection by the local authority or recognized audit agency.

The guidance document represents the key components to implement the Hygiene Rating Scheme in India. The purpose of the document is to ensure consistency in implementation and operation of the Food Hygiene Rating Scheme by the State and Local Authorities, Audit Agencies and Auditors.

The document is divided into 7 chapters and annexures which introduce the scheme and key requirements to implement it. It also discusses in details the process of scoring through self-assessment of compliance with food hygiene and safety procedures and structural requirements by FBOs followed by verification by various agencies or professionals. Concepts of re-verification of hygiene ratings is also introduced for helping FBOs in improving their food hygiene and safety and also add their bit to promote healthy eating and sustainability.

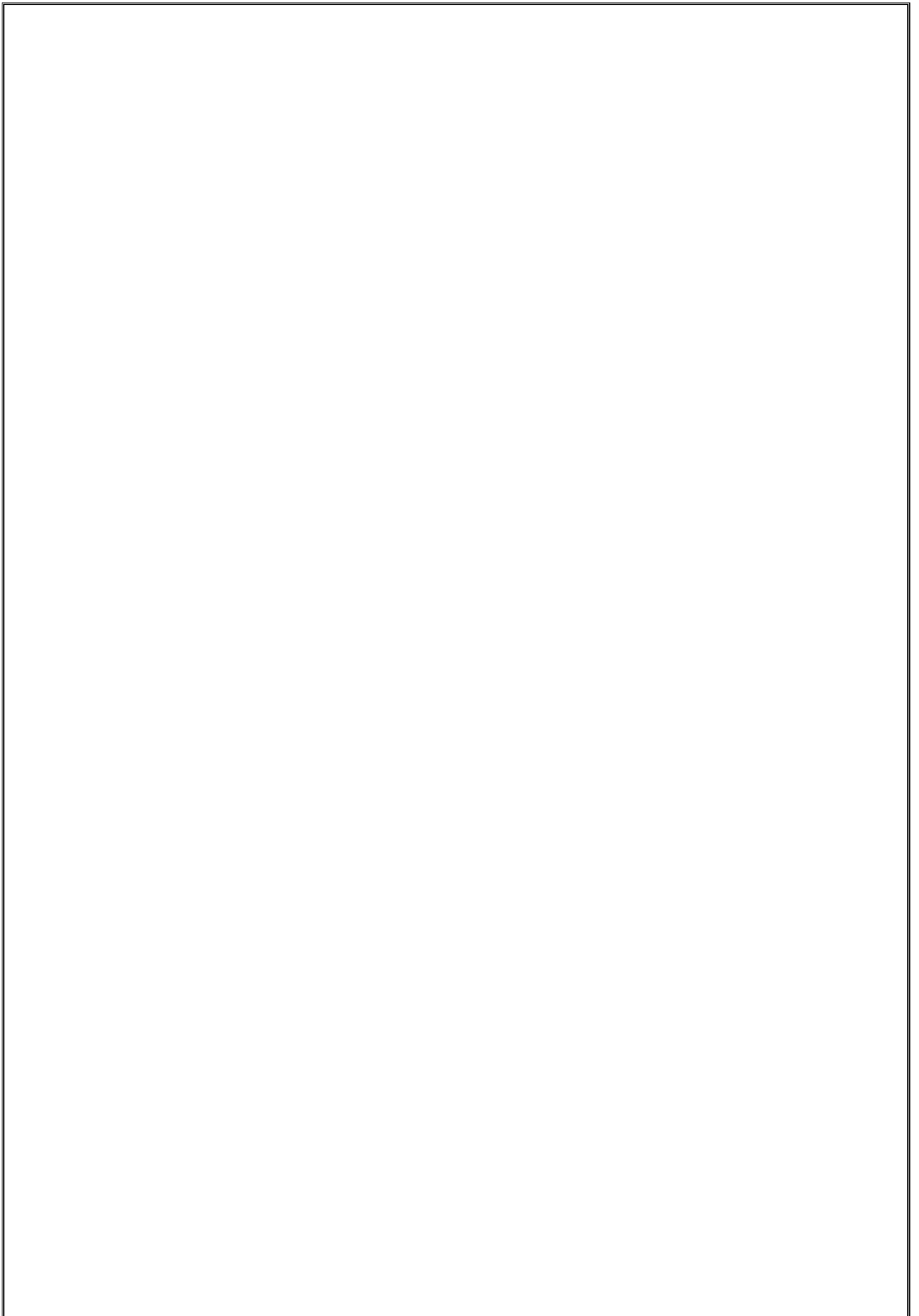


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Chapter 1: Food Hygiene Rating Scheme

a. What is Hygiene Rating Scheme?

Hygiene Rating Scheme is a certification system for the food service and retail establishments providing food directly to the consumers. The food businesses are rated based on food hygiene and safety conditions observed at the time of audit/inspection. The hygiene rating certificate will be displayed prominently in the food service area to create demand of high levels of food hygiene standards.

The **main purpose** of the scheme is to:

- Encourage food businesses to ensure high hygiene standards and continue maintaining them and showcase the same to their consumers.
- Motivate other food businesses-having lower hygiene standards to improve.
- Allow consumers to make an informed food choice about where to eat and cultivate responsible eating habits.

Hygiene Rating will score FBO based on self-assessment checklist for compliance with food hygiene and safety procedures and structural requirements followed by the verification of the hygiene rating by physical inspection and validation by FSSAI recognized audit agency. The hygiene rating will be from of smileys (1 up to 5) as per the level of compliance.

Type of Food Businesses Included in Hygiene Rating Scheme

The food establishments falling under this scheme will include

- food service establishments (which include hotels, restaurants, cafeteria, dhabas, etc.),
- bakeries
- meat retail shops and
- sweet shops (Mithai Shop).

b. What Are the Key Requirements to get Hygiene Ratings?

Food Hygiene Rating Scheme will be implemented online through Hygiene Rating Portal (www.fssai.gov.in/hygieneRating). But prior to enrolling for this scheme FBOs or audit agency should ensure that they fulfill the following steps:

1. FBOs need to have FSSAI License/ Registration and follow Schedule 4 requirements.

This is to provide for adequate measures that are to be adopted to ensure that food being served to the consumers is of good quality and safe to eat.

To get FSSAI License/ Registration FBO should:

Step 1: Log on to <https://foodlicensing.fssai.gov.in/index.aspx>

Step 2: Check eligibility and Apply for license

Once you have logged on you need to check your eligibility depending on the type of business, an FBO will need to apply for Central/ State license.



For Registration

Schedule 4 of Food Safety and Standards Regulations, 2011 provides Good Hygiene Practices (GMP) and Good Manufacturing Practices (GMP) to be followed by Food Business in their premises. All food businesses shall comply with these practices. Schedule 4 is divided into five parts. The parts eligible for catering sector are:

Part I: General Hygienic and Sanitary practices to be followed by Petty Business Operators applying for Registration

For Licensee

Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018

Section 6: Part V of Schedule 4 relating to good hygienic and manufacturing practices to be followed by licensed food business operators engaged in catering or food service operations.

Online access of Schedule 4:

Logging on to www.fssai.gov.in → home → What's New → Food Safety and Standards (Licensing and Registration of Food Business) Amendment Regulations, 2018 → Section 6: Part V of Schedule 4.

2. Appoint a certified Food Safety Supervisors and Train all food handlers

- **Who is a food safety supervisor?**

A Food Safety Supervisor is a trained professional to be appointed by a FBO in his/her restaurant to supervise and maintain food hygiene practices and train other food handlers working in the premises. There should be one FSS per 25 food handlers.



- **Responsibilities of a Food Safety Supervisor**

- Supervise and maintain hygiene standards in the restaurant as per Food Safety and Standards regulations
- Train all food handlers in the restaurant about safe food handling practices.

- **How to become a FoSTaC Trained Food Safety Supervisor?**

Register on Food Safety Training and Certification (FoSTaC) Portal of FSSAI by logging on to <https://fostac.fssai.gov.in> → register as trainee → log in → enroll for the eligible course → Generate Admit card and attend training → Fulfill assessment criteria → Log in online and generate certificate.

3. Must have Food Safety Display Boards (FSDBs) prominently displayed in the premises (Optional)

- Food Safety Display Board (FSDB) with the information to consumers and food handlers about important food safety and hygiene requirements.
- FSDB must provide options to consumers for sending feedback through WhatsApp, SMS or give feedback on FSSAI App.
- All FSDB must have the FSSAI registration/license number on it for consumers to verify.



4. Get food samples tested periodically from any FSSAI approved Lab

This requirement is **only for FSSAI licensed food businesses**.

- Water samples: to be tested annually for organoleptic and physiochemical parameters as mentioned in Food Safety and Standards Regulations 2011
- Food samples: to be tested annually for safety parameters (contaminants and microbiological parameters)



A list of suggested test parameters for various food products have been enclosed in **Annexure 1**.

Ensure following preliminary information is available:

- FSSAI License Number of the food service establishment.
- Name of Organisation (as in FOSCOS)
- Name of Food outlet
- Location of the food outlet
- Validity of FSSAI License
- Name of FoSTaC trained Food Safety Supervisor(s) working in the food outlet. Also, note their details of FoSTaC Certificate such as Unique Certificate Number and Course Name and Course Code

c. How FBOs can Enroll in Hygiene Ratings Scheme?

For State and Central Licensed FBOs

Once FBO have fulfilled all the set requirements mentioned in the previous section. They may follow the steps given below to enroll in hygiene rating scheme.

Log in using your FOSCOS credentials at:

- Log on to www.fssai.gov.in/hygieneRating
- Follow guidelines to implement key requirements, provide details of food establishment and complete self-assessment process.
- Generate “hygiene rating”.
- If your rating is 4 or 5 than you may enroll for enroll for Eat Right Score.
- Inspection/Verification of ratings will be done by Hygiene Rating Audit Agency (HRAA)/ Third Party Audit (TPA) Agency/Food Safety Officer (FSO, either using online checklist (on FoSCoRiS or Hygiene Rating Portal) or physical checklist.
- Post Inspection, FBO can generate the **verified (signed) hygiene rating certificate**.

A brief outline of the Hygiene ratings process is as per flowchart below:

FBO logins with FLRS
Login Id and Password

Self Assessment of Food
Safety Compliance

Inspection and validation
by audit agency (HRAA)

Generate and Display
Hygiene Ratings

For FBO with Registration

Self-assessment is not required by petty food businesses. This category of food businesses will directly undergo final verification. In case of petty vendors, auditor will login to HR Portal on behalf of the petty vendors and submit HR Checklist.


d. What is the Assessment and Scoring Process?




- Hygiene rating assessment checklist based on the food hygiene and safety requirement stated in Schedule 4 of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011. This food hygiene and safety requirement in this checklist is aligned with inspection checklist of regulatory staff of food safety department.
- There is a score awarded for compliance of each requirement mentioned in this checklist.
- The total score attained is converted into a percentage against which Hygiene Rating is awarded.

e. How interpret the scores?

- Indicated marks for each question marked as yes, will be added to arrive at the total score.
- Questions marked with “Asterisk” are critical and which can impact food safety. Failure to comply with these will lead to non-issuance of hygiene ratings.
- Score achieved is converted to percentage by the formula:
Total Score value * **Score Obtained during assessment/ Total Score of checklist**

The score of the checklist is converted in per cent and numerical score (between 1-5). The table below provides detail of percent score wise rating:

Hygiene No.	Hygiene Rating	Category	% Score
5		Excellent	81 to 100

4		Very Good	61 to 80
3		Good	41 to 60
2		Needs Improvement	21 to 40
1		Urgent Improvement	20 or below

f. What is the validity of Hygiene Rating awarded?

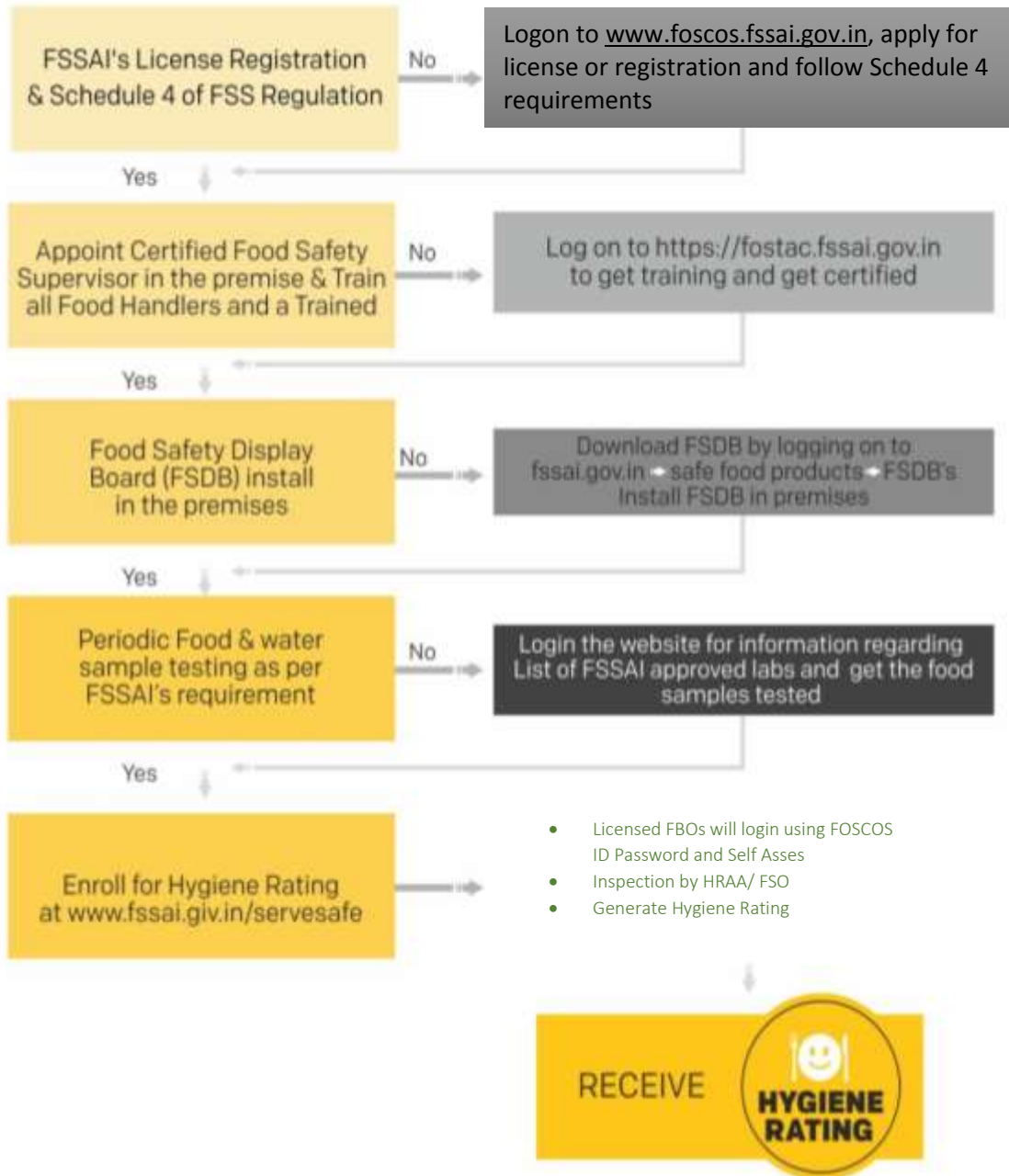
The ratings awarded under Hygiene Rating Scheme will be valid for **two year**. However, inspecting officer/agency may schedule an audit during this period in case any complaints are received.

g. How to improve your Hygiene Rating?

- Post audit, the auditor will share the report and suggest suitable practices to fill the GAPS identified during the audit. FBO can check for non-compliant food hygiene and safety practices as per the checklist. Take clear, concrete steps to ensure and demonstrate compliance for each of these issues.
- FBO will redo self-assessment, but only **3 months** after the previous inspection and print certificate.
- In case the FBO will again attain low score after **three months**, then auditor shall inform the food safety department about the same.
- The state may issue improvement notice only after three months from date of application for first hygiene rating.

h. Process Flow of Food Hygiene Rating?

Process Flow for Receiving Hygiene Rating



Chapter 2: Verification Agencies

a. Who can do verification of Hygiene Rating?

i. Hygiene Rating Audit Agencies (HRAA)

FSSAI has recognized Hygiene Rating Audit Agencies (HRAA) for purpose verification of hygiene rating. The auditors of HRAA will after scrutiny will undergo a one day Hygiene Rating Auditor's training and assessment. Qualified auditors register on hygiene rating website. Apart from Hygiene Rating Audit Agencies, FSSAI also have Third Party Audit Agencies, who can verify hygiene rating.

The list of FSSAI recognized HRAA is enclosed at Annexure 3.

b. What is the verification process?

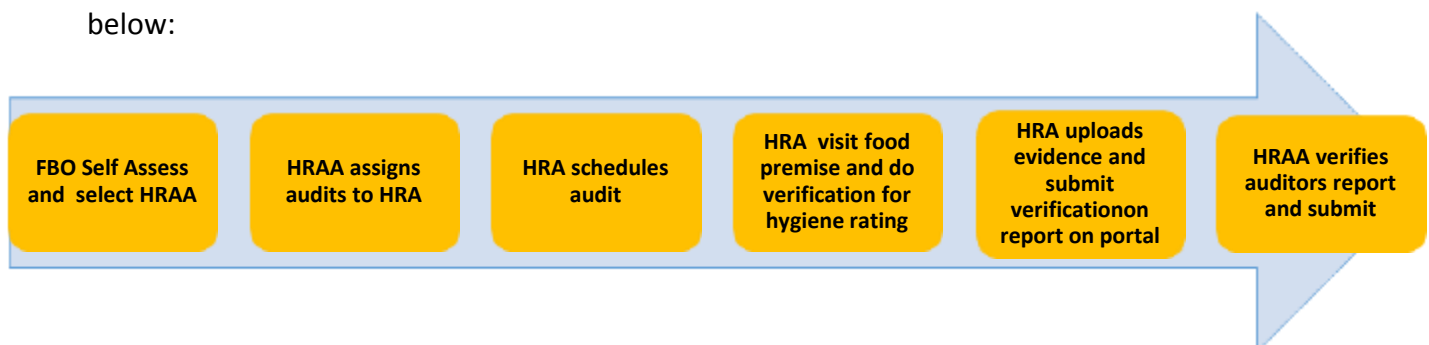
- Within 45 days of online submission of self-assessment report by state and central FBOs, they have to undergo a final verification for getting the certificate. While the petty food businesses will directly undergo assessment by HRAA.
- For final verification, FBO can choose any FSSAI's recognized agency from the portal itself. Hygiene Rating Auditor (HRA) deputed by HRAA will verify the hygiene rating and submit the report to their HRAA. Once the HRAA verifies the audit report, hygiene rating can be generated by the FBO. FBO will download the certificate and display it at prominent location in the food premise.

A dashboard for HRAA, HRA, FBO, State Food Safety Department has been created on Hygiene Rating Portal. The FSO/DO/FBO may login to Hygiene Rating Portal using FOSCOS credential while HRAA and HRA (including Hygiene Mitra) may create their login on Hygiene Rating Portal.

OR

It is preferred that inspections are conducted online. But in case of unavailability of an online option for inspection, physical inspections maybe carried out using the assessment checklist available on Hygiene Rating Portal. The same results may be uploaded later by filling the assessment checklist on Hygiene Rating Portal. To submit scores inspecting officer may login through Hygiene Rating Website and upload scores along with a copy of inspection checklist.

The verification process for central and state licensed food businesses is described in the figure below:



After the verification process is completed, FBO can download the 'Verified Hygiene Rating Certificate' and display.

Note : Suggested man-days for hygiene rating audits:

Food handlers	Man-days (including reporting time)
<50	0.5
<100	1
>100	1.5

c. Invalid Verification Process

1. Audit with irrelevant evidence not complying to rules given in the matrix
2. Factual details entered in the portal to be false
3. On scrutiny by competent authority that audit practices are found incompetent with guidance provided by FSSAI
4. Auditor is found to lack true representation of facts or evidence are found inappropriate in any manner.

Chapter 3: Roles and Responsibilities of Audit Agencies and Auditors

a. What is a Hygiene Rating Audit Agency (HRAA)?

FSSAI has recognized Hygiene Rating Audit Agencies (HRAA) for purpose verification of hygiene rating. FoSTaC trained auditors of these agencies can register on hygiene rating website and verify hygiene rating. FSSAI recognized Third Party Audit Agencies (TPA) can register directly on hygiene rating portal.

b. How to become a HRAA?

Quality Council of India (QCI) has developed a Hygiene Rating Audit Agency (HRAA) Recognition Scheme (available at www.qcin.org/HRAA). The interested audit agencies enroll in the scheme to get recognized. Once QCI recognize an agency as HRAA, that agency will directly be listed as HRAA for FSSAI's schemes.

c. Roles and Responsibilities of HRAA?

Audit Procedure to be followed by audit agency:

- (1) Audit examination shall cover collection of objective evidence and documenting audit observations. Evidence can be collected through interviews, examination of documentation and observation of activities.
 - a. Photographic evidence of documents must be captured in the software application
 - b. Each observation must be recorded in a software application
 - c. Interview notes with auditor comments must be captured
- (2) Where the deficiencies or non-conformances are detected, they shall be documented clearly and concisely and shall point out the regulatory requirements that are being contravened.
 - a. Each non-conformance must be recorded, and gap must be highlighted which can be viewed by both Catering establishments and FSSAI.
- (3) The auditing agency shall check relevant documents related to laboratory reports maintained by the Catering establishment as part of compliance with various regulations made under the FSS Act.
 - a. The documents must be preferably photographed in the software application.
- (4) The auditor must load the audit findings to the centralized repository maintained on behalf of FSSAI.

- (5) The centralized repository must be capable of generating a comprehensive audit report which can be handed over in soft copy format (delivered through mobile application with customized user interface) to the Catering Establishment.
- (6) The software application, through the audit report, will provide indication of necessary follow-up action, including further audits, to check whether any corrective action was taken to remove any deficiency of such food safety program identified in the audit
- (7) Audit reporting
- i With instant sync and reporting capability of the software application, the auditor shall report the findings of the audit to the Food Business after the completion of the audit.
 - ii The audit report will provide capability for the Food Business to provide necessary justification and/or clarification to the auditor. All this information will be exchanged on the agency's web portal.
 - iii The audit report will be designed in the format specified by FSSAI. The audit report shall clearly bring out the finding or non-conformities.
 - iv The non-conformities of the audit may be classified into two categories, namely:
 - o Major non-conformity- When there is a serious failure in the food safety management system of the Catering Establishment, which may result in adverse health consequence possibly even fatal, the auditor shall report such findings to FSSAI within 24 hours. FSSAI after ascertaining the seriousness of the situation shall take regulatory action against the concerned food business operator.
The software application should trigger an automated e-mail with audit finding to FSSAI as soon as the auditor submits the report online and the data syncs with the server.
 - o Minor non-conformity- When there is a shortcoming in the food safety management system or regulatory contravention of the Catering Establishment, which may not cause any adverse health consequence, the auditor shall set up an appropriate timeframe for its rectification and follow up, so that the non-conformance could be rectified.

The software application should have built-in capability to define appropriate rectification timeframe.
 - v Failure by food business operator to rectify the minor non-conformity within the specified timeframe shall be referred to FSSAI.
- (8) The audit agency must provide industry specific standard corrective actions for the non-conformances to the Catering Establishment within 24 hours of conducting the audit.

d. Who is a Hygiene Rating Auditor (HRA)?

Hygiene Rating Auditor are the auditors of HRAA who after qualifying one day training and assessment for Hygiene Rating Auditors are eligible to verify hygiene rating.

Note: The resumes of the auditors will be shared by HRAA and scrutinized by FSSAI, if resumes are approved they will undergo a one day training and assessment. Once the auditor qualifies the training, he/she can register on hygiene rating website to become a hygiene rating auditor.

e. Roles and Responsibility of Hygiene Rating Auditor (HRA)

- i. Hygiene Rating Auditor (HRA) shall obey the requirements stated under hygiene rating.
- ii. Evidence shall be collected against the matrix relevant to the industry.
- iii. Audit evidence shall be recorded as material documentary or record evidence or as pictures or by interview or by observation.
- iv. The HRA shall have a detailed audit report (apart from the online shave audit notes prepared during audit other than the audit report which he submits or enters into the hygiene rating port portal. The evidence report collected will remain with the HRA and HRAA for a period of not less than 1 year.
- v. Food Safety Department has the right to scrutinize or call for the notes of any audit.
- vi. The HRA shall not use any information provided to him during the course of audit by the FBO for any other purpose other than audit.
- vii. The HRA will comply with the time schedule provided by the FSSAI as guidance document relevant to industry for hygiene rating.
- viii. HRA shall comply with the safety requirements and other conditions that may be very specific to the FBO while auditing their production or manufacturing areas.
- ix. The HRA takes the responsibility of his personal safety during the audit and FSSAI is not Right
- x. The HRA shall not demand other than audit fees anything by way of reimbursement for travel, accommodation, etc. unless agreed between him/her & FBO.
- xi. The arrangements between the FBO and the HRA/HRAA regarding travel and accommodation are not controlled by FSSAI. And FSSAI is not Right for travel, accommodation & dining facilities of auditors.
- xii. The HRAA shall not misuse the name of FSSAI directly or indirectly to harass the client.
- xiii. HRAA shall disclose his or her identity with the proper evidence on demand in clients place when audit is done as per requirement of client's place.
- xiv. HRAA shall be at all times refer with auditee on any doubt which is likely to arise and record the explanation properly.

f. Disqualification of HRA

1. If it is found to be misrepresentation FSSAI
2. If the reports are found to be false during scrutiny by competent authority
3. If the auditor has used unfair practices during audit.
4. If auditor has acted with prejudice
5. If auditor is subsequently declared a person of unsound mind.

Chapter 4: Role of Food Safety Department

a. What is the Role of Food Safety Department in implementing this scheme?

Food Safety Department will have a crucial role in implementing Hygiene rating schemes in their respective states. This scheme is in line with the objective of food safety department i.e. to provide safe food to the citizens, help them to make informed food choices and promoting high food safety standards amongst the food businesses.

b. How Food Safety Department can adopt this scheme?

1. Food Safety Department may select city/cities where they want to implement hygiene rating and/or Right place to eat schemes
2. The FBOs (Restaurants/ QSRs / Hotels, Sweet Shops, Meat Shops, etc) may be informed about these schemes and provide intervention to adopt these schemes.

Note: The guidance document may be circulated. The pdf version of this guidance document and all relevant resources are available on Website at www.fssai.gov.in/hygieneRating.

3. Once the FBOs of the city have enrolled himself for these schemes, the regulatory staff will receive the notification in their Hygiene Rating Dashboard. The area wise list of FBOs enrolled for these schemes can also be generated on the Hygiene Rating portal.
4. An audit can be scheduled for the enrolled FBOs to verify the self-assessed ratings. Once the Hygiene Rating Score is uploaded on the website, the FBO may generate the verified version of hygiene rating certificate.

Note: Various methods of inspections are discussed in next section.

5. Food Safety Department will also monitor the hygiene ratings awarded by the auditors in the state.

Chapter 5: Hygiene Rating Certificate

a. What are the features of Hygiene Rating Certificate?

Hygiene rating certificate not only provides details of the food hygiene rating score obtained by Food Businesses but it also provides following details:

1. Food Hygiene Rating Score of FBO
2. Name of FBO
3. Location of FBO
4. FSSAI License/Registration No.
5. Validity of the certificate
6. QR Code to obtain details of FBOs
7. Disclaimer
8. Authority details

b. What information can be obtained from the QR Code?

Hygiene rating certificate not only provides details of the food hygiene rating score obtained by Food Businesses but it also provide other essential information about the FBO.

The QR code on hygiene rating certificate will be customer's key to know about the performance of food businesses. By scanning the QR Code consumer can know following details of FBOs

1. Name of the FBO
2. Location
3. Registered company name and contact details
4. License No.
5. Validity of License
6. FoSTaC Trained Food Safety Supervisor recruited by FBO
7. Nature of consumer Complaints registered with FSSAI
8. Verifying Agency details
9. Details of complaints rectified/ pending
10. Date of Inspection

Sample Hygiene Rating certificate is enclosed at annexure 4

Chapter 6: Re-verification Process

a. What is the re-verification procedure?

To ensure fairness of businesses, FSSAI and State Food Safety Departments must have procedures in place for undertaking inspections at the request of FBOs for re-assessing the food hygiene rating of their establishment. Time for re-inspection/revisit for re-verification of hygiene rating will be 3 months from the date of first assessment done by Hygiene Rating Audit Agency.

Re-verification can be done in cases, such as

- i. FBO scoring '4 or less Hygiene Rating' has made the necessary improvements to address non-compliances identified during the previous inspection.

The re-verification process will be same as hygiene rating process implemented for the first time.

The guidance document represents the key components to implement the Hygiene Rating scheme in India. The purpose of the document is to ensure consistency in implementation and operation of the Food Hygiene Rating Scheme by various stakeholders.

Chapter 7: Guideline for Displaying HR Certificate

a. What are the guidelines for displaying Hygiene Rating Certificate?

On completion of Hygiene Rating verification process a hygiene rating kit can be downloaded or ordered from recognized printing partner. This kit will include a Hygiene Rating Certificate, Hygiene Rating Sticker to display on doors.

HR certificate is a tool to generate traction for the issue of food safety among food business and consumer as well. Therefore, following points are important to remember while displaying certificates.

- Size of the Hygiene Rating certificate will be minimum 9 inch (height)/ 11 cm (breadth) which will be printed in MGM format and to be mounted.
- To be displayed in a manner so that it prominently visible for the consumers.
- FBOs obtaining 3,4 &5 Hygiene Rating will display the certificate, while others will focus on improving their food hygiene and safety compliance to reapply in 3 months.

Annexures

Annexure 1
List of Microbiological and Physiochemical Tests suggested for FBOs

S. No.	Food group	Microbiological Parameters	Physio-chemical Parameters
1.	All Food Products (Except Below) and swab samples Food contact Material	<ul style="list-style-type: none"> • Total Plate Count • E.Coli • Coliform count • Staphylococcus spp. • Salmonella spp. 	
2.	Raw veg and cooked Veg	<ul style="list-style-type: none"> • E.coli • Listeria spp. 	
3.	Meat and meat products	<ul style="list-style-type: none"> • Staphylococcus aureus • Salmonella spp. • Listeria monocytogenes • Aerobic Plate Count • Yeast & Mold • E.coli • Sulphite Reducing Clostridia • Clostridium Botulinum (Canned/Retort) • Campylobacter spp. (Canned/Retort) 	<ul style="list-style-type: none"> • Moisture • Protein • Fat
4.	Poultry	<ul style="list-style-type: none"> • Staphylococcus aureus • Salmonella spp. • Aerobic Plate Count • Yeast & Mold • E.coli • Sulphite Reducing Clostridia • Clostridium Botulinum (Canned/Retort) • Campylobacter spp. (Canned/Retort) 	<ul style="list-style-type: none"> • Moisture • Protein • Fat

5.	Sea foods	<ul style="list-style-type: none"> • TPC • E.coli • Vibrio Cholerae • Vibrio parahaemolyticus • Staphylococcus aureus • Shigella spp. • Salmonella spp. • Listeria monocytogenes 	<ul style="list-style-type: none"> • Acidity (pH) • Moisture • Protein • Fat • Histamine Content • TVBN (Total Volatile Base Nitrogen)
6.	Milk and milk products	<ul style="list-style-type: none"> • Total Plate Count • Escherichia coli • Coliform • Listeria monocytogenes 	<ul style="list-style-type: none"> • Titratable acidity (pH) • Nitrogen content • Total casein/Protein • Lactose content • Specific gravity • Fat & SNF
		<ul style="list-style-type: none"> • Staphylococcus aureus • Bacillus cereus • Sulphite Reducing Clostridia • Salmonella spp. • Yeast & Mold • Enterobacter sakazakii (Cronobacter sp.) 	
7.	Bakery products	<ul style="list-style-type: none"> • Yeast & Mold • Salmonella • Listeria • Staphylococcus aureus • E.coli 	<ul style="list-style-type: none"> • pH • Bulk density • Moisture content • Total ash • Loaf volume (Bread) • Specific volume (Bread) • Thickness (Cookies) • Diameter (Cookies) • Spread ratio (Cookies)
8.	Water & Ice	As per FSSAI requirements	<p>As per FSSAI requirements and;</p> <ul style="list-style-type: none"> • Color • Odor • Taste • Turbidity • pH • TDS (Total Dissolved Solids) • TH (total hardness) • Iron content • Chloride content

			<ul style="list-style-type: none"> Nitrate content
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Annexure 2A
Hygiene Rating Checklist Food Service Establishments/Bakery

Date		FSSAI Licence No.	
Name of Organisation		Outlet Name	
Outlet Location		FSS Name	
FSS Certificate Code		Course Code	

S. No.	Audit Question	Score
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2
I.	Design & facilities	
2	The food premise should be located in hygienic environment. The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.	2
3	internal structure & fittings are made of non-toxic and impermeable material.	2
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2
5	Floors are non-absorbent, non-slippery & sloped appropriately.	2
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2
7	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests.	2
8*	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
9	Equipment and containers are made of non-toxic, impervious, non- corrosive material which is easy to clean & disinfect.	2
10	Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2
11	Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage.	2

12	Adequate ventilation is provided within the premises.	2
13	An adequate storage facility for food, packaging materials, chemicals, personnel items etc. is available.	2
14	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and change rooms for employees.	2
15	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2
II.	Control of operation	
16	Incoming material is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.)	2
17	Raw materials are inspected at the time of receiving for food safety hazards.(Farm produce like vegetables, fruits, eggs etc. must be checked for spoilage and accepted only in good condition)	2
18	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practised. (Foods of animal origin are stored at a temperature less than or equal to 4°C)	2
19	All raw materials is cleaned thoroughly before food preparation.	2
20	Proper segregation of raw, cooked; vegetarian and non-vegetarian food is done.	2
21	All the equipment is adequately sanitized before and after food preparation.	2
22*	Frozen food is thawed hygienically. No thawed food is stored for later use. (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.	4
23*	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.	4
24*	Cooked food intended for refrigeration is cooled appropriately. (High risk 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.)	4
25	Food portioning is done in hygienic conditions. High risk food is portioned in a refrigerated area or portioned and refrigerated within 30 minutes. Large amount of food is portioned below 15° C.	2
26*	Hot food intended for consumption is held at 65° C and non-vegetarian food intended for consumption is held at 70°C. Cold foods are maintained at 5°C or below and frozen products are held at -18°C or below.	4

	(*Hot food is kept above 65°C and cold food is kept below 5°C but below 10 °C upto 42 hours for not more than two hours only once.)	
27*	Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain-marie or reheating under lamp are being used. (The core temperature of food reaches 75°C and is reheated for at least 2 minutes at this temperature.)	4
28	Oil being used is suitable for cooking purposes is being used. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.	2
29*	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. (Hot foods are held at 65° C, cold foods at 5° C and frozen item -18°Cduring transportation or transported within 2 hours of food preparation).	4
30	Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.	2
31	Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free form unhygienic matters.	2
32	Packaging and wrapping material coming in contact with food is clean and of food grade quality.	2
III.	Maintenance & sanitation	
33	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. There should be no stagnation of water in food zones.	2
34	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2
35	Measuring & monitoring devices are calibrated periodically.	2
36	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2
37*	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	4
38	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	2
39	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2
IV.	Personal Hygiene	
40	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2

41	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
42*	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)	4
43	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2
V.	Training & records keeping	
44	Internal / External audit of the system is done periodically. Check for records.	2
45	Food Business has an effective consumer complaints redressal mechanism.	2
46	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2
47*	Appropriate documentation & records are available and retained for a period of one year, whichever is more.	4

Total points/114

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance

Note: Hygiene Rating checklist on website provides Yes/No/Not Applicable option. On backend the score are automatically calculated.

Annexure 2B
Hygiene Rating Checklist for Sweet Shop

Date		FSSAI Licence No.	
Name of Organisation		Outlet Name	
Outlet Location		FSS Name	
FSS Certificate Code		Course Code	

S. No.	Audit Question	Score
A.	General Requirement	
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2
2	Food Establishment have FoSTaC certified FSS as per mandate	2
B.	Basic food Safety & hygiene	
I.	Design & facilities	
3	The mithai/sweet shop should be located in hygienic environment. The design of sweet/halwai shop provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.	2
4	The internal structure & fittings are made of non-toxic and impermeable material.	2
5	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2
6	Floors are non-absorbent, non-slippery & sloped appropriately.	2
7	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2
8	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests.	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
10	Equipment and containers are made of non-toxic, impervious, non- corrosive material which is easy to clean & disinfect.	2
11	Adequate facilities for heating, cooking, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2
12	Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage.	2
13	Adequate ventilation is provided within the premises.	2
14	An adequate storage facility for food both hot and cold, packaging materials, chemicals, personnel items etc. is available.	2
15	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and changing rooms for employees.	2

16	Raw and finished product to be tested periodically, Check records.	2
II.	Control of operation	
17*	Incoming material like colour, flavour, raw material like milk, oil etc. is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.). Only permitted colours and flavours to be used.	4
18	Raw materials are inspected at the time of receiving for food safety hazards. (Farm produce like flour, milk etc. must be checked for spoilage and accepted only in good condition). Ensure raw and finished products are free from visible adulteration.	2
19	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practiced.	2
19	All raw materials is cleaned thoroughly before food preparation.	2
20	Proper segregation of raw , semi processed and finished food is done.	2
21	All the equipment is adequately cleaned and sanitized before and after food preparation.	2
22	Cutting, portioning, slicing etc. of sweet is not done directly on floor.	2
23	Cooking done minimum at appropriate temperature, 60°C for 10 minutes or 65°C for 2 minutes core food temperature.	2
24	Hot food intended for consumption is held at 65° C. Cold foods are maintained at 5°C or below and frozen products are held at -18° C or below.	2
25	Prepared food intended for refrigeration is cooled appropriately to prevent from spoilage	2
26*	Oil being used is suitable for cooking/frying purposes. Visual inspection of fat and oil by checking the color, the flavour, rancidity and floated elements is being done	4
27*	Sweets are properly covered during the entire process and not kept exposed Display of sweets in required temperature conditions according to the nature of sweets.	4
28	Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.	2
29	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature.	2
30	Packaging, wrapping and serving material coming in contact with food is clean and of food grade quality. Avoid use of newspaper.	2
31	Labelling should be as per the FSSAI norms. Shelf life indicated properly.	2
III.	Maintenance & sanitation	
32	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. There should be no stagnation of water in food zones.	2
33	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2
34	Measuring & monitoring devices are calibrated periodically.	2
35	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2
36*	No signs of pest activity or infestation in premises (eggs, flies, larvae, faeces etc.)	4
37	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	2

38	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2
IV.	Personal Hygiene	
39	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2
40	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
41*	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)	4
42	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2
V.	Training & records keeping	
43	Internal / External audit of the system is done periodically. Check for records.	2
44	Food Business has an effective consumer complaints redressal mechanism.	2
45	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2
46*	Appropriate documentation & records are available and retained for a period of one year, whichever is more.	4

Total points/106

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance

Note: Hygiene Rating checklist on website provides Yes/No/Not Applicable option. On backend the score are automatically calculated.

Annexure 2C
Hygiene Rating Checklist for Meat Retail

Date		FSSAI Licence No.	
Name of Organisation		Outlet Name	
Outlet Location		FSS Name	
FSS Certificate Code		Course Code	

S. No.	Audit Check List for Retail Meat Shop	Score
1	The FSSAI Registration or license certificate obtained for meat shop. NOC from municipality or local body.	2
2	Food Establishment have FoSTaC certified FSS as per mandate	2
I.	Design and Facilities	
3	The retail meat shop should be located away from environmental polluted area like dust, dirt, fumes, smoke and other contaminants.	2
4	The premises should be of appropriate size with adequate working space having size of minimum 3 meters.	2
5	The layout of the premises shall be such that there is a unidirectional flow of men and material to avoid cross contamination which could be achieved by operation timings.	2
6	Internal structure & fittings are made of non-toxic, cleanable, impermeable materials which prevent the entry of dirt, dust & pests.	2
7	Floors are impervious, non-slippery, easy to clean/washable without possibility of stagnation.	2
8	Walls are paved with imperious glazed tiles at least 5 feet height.	2
9	Windows & other openings are free from accumulated dirt; those which when open are fitted with insect-proof screen.	2
10	Doors are smooth, non-absorbent surface, close fitted & Self-closing (where appropriate) with tinted glass.	2
11	Premises is well ventilated and properly lighted. Premises have sufficient lighting of at least 220 lux in dressing or work area.	2
12*	In case of poultry meat shop, adequate space for the handling, slaughter/dressing of poultry birds at the rear portion which is tiled, well lit and ventilated. The working and storage space should be separate.	4
13	The chopping block should be made of food grade synthetic material or a hard wooden block without chipping at the surface, to be kept neat & clean all the times.	2
14	Facility of hot and cold water for cleaning / sanitation and sterilization of equipment and premises.	2

15*	The premise is well equipped with chilling/ freezing equipment for keeping of the meat/ carcasses and not to be kept in open and / or wrapped in a wet cloth. In addition, the cooling/ freezing cabinets shall be provided to keep the processed meat (fresh/frozen or packaged) or value added/marinated meat products with temperature measuring or recording devices	4
II. Control of Operations		
16*	The duly stamped meat / carcasses or live poultry birds shall be procured from a Govt. authorised or Municipal Corporation slaughter house and poultry market respectively. If the meat is outsourced, it should be from an FSSAI licensed/registered supplier or vendor.	4
17	The live poultry birds or carcasses should be transported in an appropriate temperature controlled vehicle without inflicting cruelty to the birds or preventing contamination. The birds should be kept in the cages avoiding overcrowding with provision of feed & water.	2
18	The temperature of the premises for dressing / minor processing is controlled & held suitably low particularly if the height of the meat shop is less than 2.5 meter	2
19	Area used for preparing, packing or other handling of meat is equipped with adequate facilities for cleaning / disinfecting the implements such as knives, steel, cleavers, saws etc	2
20	Containers used for storing inedible parts, cleaning chemicals & other hazardous substance are clearly identified; kept separately from meat or its products.	2
21	Knives and sharpeners (mushtala) are made of stainless steel or corrosion resistant metal and sanitized and sterilized before use.	2
22	The meat shall be packed / dispensed using food grade materials in a hygienic manner.	2
III. Maintenance and Sanitation		
23*	Clean potable water as well as supply of hot water is available in dressing /slaughter area.	4
24	Cleaning/ sterilization of equipment e.g. butcher's knife/cleaver, hooks etc. and of premises with hot water not less than 82 degree Celsius is done daily.	2
25	Floorings are washed daily with disinfectant. Lime washing, colour washing or paint washing is done at least once in 12 months.	2
26	Preventive and breakdown maintenance of equipment and machinery is carried out regularly.	2
27	Effective pest control management be there.	2
28	The entry of animals like dog, cats or mongoose into the premises should be prohibited.	2
29	There is an efficient drainage system and all drains and gutters are properly installed / fitted with traps and screens.	2
30	Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate	2
31	Covered garbage bins with foot operated pedals should be used for waste disposal. Waste is removed from meat handling area at regular intervals & the receptacles are cleaned & disinfected immediately after use.	2

32*	There shall be proper arrangement for disposal of feathers, skin, officials or waste tissues / trimmings of the carcasses arising from the dressing of poultry birds / meat preparation through the concerned agency/ local authority/ Municipality /corporation as per solid waste management laws or rules in force from time to time .	4
IV.	Personal Hygiene	
33*	A medical health certificate on yearly basis for the butcher / meat handlers from a Registered Medical Practitioner to ensure they are free from any infectious / contagious disease with regular updation of health cards. The persons suffering from any infectious disease shall not be permitted to work. Inoculation of butcher/meat handlers against the enteric group of diseases as per recommended schedule of the vaccine is done.	4
34	The meat handlers should maintain personal hygiene like regularly trimming their nails, hairs and shave properly.	2
35	The food handlers should wear clean protective clothing, beard / hair net (cap) during cutting / handling of meat. The meat handlers should not wear personal effects e.g. watch, rings, chains, other loose jewellery during the work.	2
36	No person with open wounds or burns or skin infection is involved in handling of meat or materials which come in contact with meat. Any behaviour which can potentially contaminate the meat such as eating, use of tobacco, chewing, spitting, shall be prohibited in any part of the registered unit.	2
37	Hand washing facility be fitted in the premises. Hands should be washed thoroughly before start of the work, after use of toilet, after handling chemicals / disinfectants or after touching unclean surfaces.	2
IV.	Training and Record Keeping	
38	The personnel engaged (butcher, meat handlers) in the meat shop shall undergo training for basic hygiene.	2
39	Appropriate documentation and records are maintained.	2

Total points/900

Asterisk mark (*) questions may significantly impact food safety & therefore must be addressed as a priority. Failure in any of the asterisk mark questions, will lead to Non-compliance

Note: Hygiene rating checklist on website provides Yes/No/Not Applicable option. On backend the score are automatically calculated.

Annexure 3a

List of FSSAI Recognised Hygiene Rating Audit Agencies (Validity 30th April 2021)

S.No.	Name of HRAA	Registered Address	Contact Person	Phone No.	Email
1	Diversey India Hygiene Private Limited	501, 5th Floor, Akruti Centre Point, MIDC, Andheri East, Mumbai, Maharashtra 400093	J. Muralidharan	9160104349	j.muralidharan@diversey.com
2	Green Tick Food Tech Pvt. Ltd.	# B 403, Nester Raaga Apt, Mahadevpura, Bengaluru	Dr. Mamatha Mishra	9886770527	drmamatha@greentickft.com
3	FSATO Inspection Services	76 Raja Garden, Kapurthala Road Jalandhar City	Mr Paramvir Singh Deol	8557961990	admin@fsato.org
4	Azad Agro Enterprises	Regus Level 6, Jaipur Central Mall, B2 Bypass, Tonk Road, Jaipur, Rajasthan 302018	Dhiraj Shrivastava	8085974025	dhiraj@azadagro.com , shrivastavadhiraj@gmail.com
5	Parikshan	C-53, T.V.K Industrial estate, Guindy, Chennai - 600032	Ms. A.G Saranya Gayathiri	9500085159	agsaranya.gayathiri@parikshan.net.in
6	Conformity India International Pvt Ltd.	A-33, 2nd Floor, Mayapuri Industrial Area,Phase-I, Delhi-110064	Shri G. S. Bedi	011-28114433 / 28114455	bedi@ciindia.in, mktg@ciindia.in
7	Food Safety Services	Unit No 18, 1st Floor, Padole Corner Building, Dahipura-Untkhana, Nagpur- 440009	CA Radhraman Lahoti	8446364846	sfoodsafety@gmail.com
8	QSCERT SOLUTIONS LLP	Ecospace, Block 3A, 2nd Floor,East WIng, Premises IIF/11,Action Area - II, Rajarhat, New Town, Kolkata - 700160	Mr. Soumik Mondal	9903839874	Soumik.Mondal@sgs.com
9	Centre for Public Health and Food Safety	165, Block-A, Pocket-11, Jasola,New Delhi-110025	Dr. Dhir Singh	9711114410; 9891071949	info@cphfs.in
10	QSCERT SOLUTIONS LLP	34/221,EDAPALLY,682024, KOCHI-24,KERALA STATE	SMITHA RAVEENDRAN	9846338650	OPS@QSCME.COM
				7303603822	INFO@QSCME.COM
11	SHREE ANALYTICAL TESTING AND RESEARCH LABORATROY	VEGETABLE MARKET , AJINTHA ROAD , JALGOAN, SHOP NO 32 ONWARDS , SURESHDADA JAIN 425002 , MAHRASHTRA	SANDIP ARJUN MAHAJAN	9503631793	infoiaas@gmail.com
12	Equinox labs Pvt. Ltd	Equinox Centre, R-65, TTC Rabale, Navi Mumbai – 400701	Mr Ashwin Bhadri	9920226789	ashwin@equinoxlab.com
13	Onecert International Private Limited	H-08, Mansarover Industrial Area, Mansarover, Jaipur, Rajasthan- 302020	Shri Sandeep Bhargava	: 09413336882	sandeep@onecert.net

Annexure 3b
List of Third Party Agencies recognized by FSSAI (also eligible for conducting Hygiene Rating Audits)
File No. 19(2)2018/FSA/RCD/FSSAI
Food Safety and Standards Authority of India (RCD Division)
(A Statutory Authority established under Food Safety & Standards Act, 2006)

FDA Bhawan, Kotla Road, New Delhi – 110002

List of agencies recognised by FSSAI as Food Safety Auditing Agencies under the Food safety and Standards (Food Safety Auditing) Regulations, 2018as on 06.06.2020 are:

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
1	Onecert International Private Limited C/o Shri Sandeep Bhargava, H-08, Mansarover Industrial Area, Mansarover, Jaipur, Rajasthan- 302020 E- Mail: sandeep@onecert.net Tel : 09413336882 Alternate Contact Person: Ms. Shuchi Arya E-Mail: shuchi@onecert.net Tel : 09414014812	FSSAI/TPA/2 018-19/001	28.08.2018 up to 27.08.2021	1. Food Processing i. Dairy vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution/Supplier 5. Food Catering 6. E-Commerce	All over India
2	Bureau Veritas(India) Private Limited C/o Shri AnanthaPrabhu, 72 Business Park, Ground Floor, Marol Industrial Area, MIDC Cross Road 'C' Andheri (East), Mumbai - 400 093, Maharashtra E-Mail: anantha.prabhu@in.bureauveritas.com Tel :022 62742927, 9819886047/8928164840 Alternate Contact Person : Shri Kaushik Sengupta E-Mail: kaushik.sengupta@in.bureauveritas.com Tel : 08691874332	FSSAI/TPA/2 018-19/002	28.08.2018 up to 27.08.2021	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce	Maharashtra, Delhi, WB, Gujarat, Tamil Nadu, Karnataka, UP, Punjab, Kerala, Goa, Telangana, Andhra Pradesh, Bihar, Haryana, Uttarakhand, MP, Chhattisgarh, Rajasthan, J&K, Himachal Pradesh

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
3	<p>BSI Group India Private Limited</p> <p>C/o Shri Sarit Chowdhury The Mira, A-2, Plot 1&2, Ishwar Nagar, Mathura Road, Delhi-110065 E-Mail: Sarit.Chowdhury@bsigroup.com Tel : 033-22658803, 9831757438</p> <p>Alternate Contact Person: Shri Sandeep Dua E- Mail: sandeep.dua@bsigroup.com Tel : 9818998279</p>	FSSAI/TPA/2018-19/003	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution / Supplier 5. Food Catering 6. E-Commerce 	All over India
4	<p>Indocert</p> <p>C/o Shri Mathew Sebastian Thottumugham P.O. Aluva, Ernakulam, Kerala- 683105 Tel: Shri Mathew Sebastian 0484-2922409</p> <p>Alternate Contact Person: Ms. Anusha Resmi E-Mail: anusha@indocert.org Tel: 0484-2922414</p>	FSSAI/TPA/2018-19/004	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Fish & Fish Products iii. Other Sectors** 2. Food Storage/warehouse/cold storage 	Kerala, Karnataka, Tamil Nadu, Andhra Pradesh, Telangana, Goa and Pondicherry
5	<p>DNV GL Business Assurance</p> <p>C/o Shri Purushottam Bhat Equinox Business Park, Tower 3, 6th Floor, Off Bandra-Kurla Complex, LBS Marg, Kurla(West), Mumbai- 400 070 E-Mail: Purushottam.Bhat@dnvgl.com Tel : 9008998110</p> <p>Alternate Contact Person: Ms. Bhaswati Sreeram E-Mail: Sreeram.Bhaswati@dnvgl.com Tel: 022 61768903 09892443548</p>	FSSAI/TPA/2018-19/005	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution / Supplier 5. Food Catering 6. E-Commerce 	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
6	<p>Intertek India Pvt Limited</p> <p>C/o Shri Neeraj Gupta Intertek, E-20, Block B1, Mohan Cooperative Industrial Estate, Mathura Road, ND 110044 E-Mail: neeraj.gupta@intertek.com Tel: 9971656236</p> <p>Alternate Contact Person: Ms. Shradha Khandelwal E- Mail: shradha.khandelwal@intertek.com Tel :011 41595545/9717953025</p>	FSSAI/TPA/2018-19/006	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 	All over India
7	<p>IRCLASS Systems and Solutions Private Limited</p> <p>C/o Shri Shashinath Mishra 52A, Adi Shankaracharya Marg, 2nd Floor, New Wing, Opp. Powai Lake, Powai, Mumbai-400 072 E-Mail: shashinath.mishra@irclass.org Tel :9167178393, 022-30519802</p> <p>Alternate Contact Person: Shri Satishkumar Gupta E-Mail: Satishkumar.Gupta@irclass.org Tel: 9833778707</p>	FSSAI/TPA/2018-19/007	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i Dairy ii Slaughter Houses iii Meat and Poultry Processing Units iv Egg & Egg Products v Fish & Fish Products vi Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce 	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
8	RIR Certification Private Limited C/o Mr. Anwar Mohammad A-210, UnitechArchadia, South City-II, Sec-49, Gurgaon-122018 E-Mail: anwar.mohammad@rircert.com Tel: 9811297263, 011-49901487 Alternate Contact Person: Shri Amit Dogra E- Mail: amit.dogra@rircert.com Tel: 8700954016	Provisional Recognition FSSAI/TPA/2018-19/008(PR)	28.08.2018 up to 27.08.2021	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce	All over India
9	TUV India Private Limited C/o Ms. Asha Sridhar TUV NORD Group, 801, Raheja Plaza I, LBS Marg, Ghatkopar(W), Mumbai 400086, Maharashtra E-Mail: asha@tuv-nord.com Tel : 9967433260, 022-66477099 Alternate Contact Person: Mr. Sameer Bidaye E- Mail: bsameer@tuv-nord.com Tel: 9323996858	FSSAI/TPA/2018-19/009	28.08.2018 up to 27.08.2021	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 4. Food Retail and Distribution /Supplier 5. Food Catering	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
10	<p>TUV Rheinland (India) Private Limited</p> <p>C/o Mr. Harminder Oberoi #82/A, West Wing, 3rd Main Road, Electronics City Phase-1, Bengaluru 560100 E-Mail: Harminder.oberoi@ind.tuv.com Tel : 9873510033 0124-4422130</p>	<p>Provisional Recognition</p> <p>FSSAI/TPA/2 018-19/ 010(PR)</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i. Dairy</p> <p>ii. Other Sectors**</p> <p>2. Food Storage/ warehouse/cold storage</p> <p>3. Food Transport</p> <p>4. Food Catering</p>	All over India
11	<p>MS Certification Services Private Limited</p> <p>C/o Shri SurajitMajumder 3/23, RK Chatterjee Road, Kolkata- 700042 E-Mail : hq@mscertification.org Tel :9433098380, 033-24417656 Alternate Contact Person: Shri Anirban Hens E- Mail: hq@mscertification.org Tel : 033-24417656</p>	<p>FSSAI/TPA/2 018-19/011</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i. Dairy</p> <p>ii. Slaughter Houses</p> <p>iii. Meat and Poultry Processing Units</p> <p>iv. Egg & Egg Products</p> <p>v. Fish & Fish Products</p> <p>vi. Other Sectors**</p> <p>2. Food Storage/ warehouse/cold storage</p> <p>3. Food Transport</p> <p>4. Food Retail and Distribution / Supplier</p> <p>5. Food Catering</p> <p>6. E-Commerce</p>	All over India
12	<p>SGS India Pvt Ltd</p> <p>C/o Shri Nilesh Jadhav, Ecospace, Block 3A, 2nd Floor, East Wing, Premises IIF/11, Action Area - II, Rajarhat, New Town, Kolkata - 700160 E-Mail: nilesh.jadhav@sgs.com Tel: 022-66408790 Alternate Contact Person: Shri Soumik Mondal E- Mail: Soumik.Mondal@sgs.com Tel: +91 9903839874</p>	<p>FSSAI/TPA/2 018-19/012</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i Dairy</p> <p>ii Slaughter Houses</p> <p>iii Meat and Poultry Processing Units</p> <p>iv Egg & Egg Products</p> <p>v Fish & Fish Products</p> <p>vi Other Sectors**</p> <p>2. Food Catering</p>	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
13	<p>Lloyds Register Quality Assurance Limited</p> <p>C/o Shri Nitin Mangale Unit63&34, 6th Floor, Level-5, Kalpataru Square, Kondivita Lane, Off Andheri-Kurla Road, Andher(east), Mumbai- 400 059 E-Mail: nitin.mangale@lr.org Tel: 9819881966</p> <p>Alternate Contact Person: Shri Kshitiz Garg E- Mail: kshitiz.garg@lr.org Tel : 9891312917</p>	<p>Provisional Recognition</p> <p>FSSAI/TPA/2 018-19/ 013(PR)</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i. Dairy</p> <p>ii. Slaughter Houses</p> <p>iii. Meat and Poultry Processing Units</p> <p>iv. Egg & Egg Products</p> <p>v. Fish & Fish Products</p> <p>vi. Other Sectors**</p> <p>2. Food Storage/ warehouse/cold storage</p> <p>3. Food Transport</p> <p>4. Food Retail and Distribution /Supplier</p> <p>5. Food Catering</p> <p>6. E-Commerce</p>	All over India
14	<p>BIS</p> <p>C/o Shri USP Yadav Sc-F & Head(MSCD) ManakBhawan, 9, Bahadurshah Zafar Marg, New Delhi – 02 E-Mail : ddgmscd@bis.gov.in mcsd@bis.gov.in Tel : 011-23231842</p>	<p>FSSAI/TPA/2 018-19/014</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i. Dairy</p> <p>vi. Other Sectors**</p> <p>2. Food Storage/ warehouse/cold storage</p>	All over India
15	<p>URS Certification Ltd</p> <p>C/o Shri AnkurSangal F-3, Sector-6, Noida- 201301, UP E- Mail: ankur@ursindia.com Tel: 0120-6404223, 9350169159</p>	<p>FSSAI/TPA/2 018-19/015</p>	<p>28.08.2018 up to 27.08.2021</p>	<p>1. Food Processing</p> <p>i. Dairy</p> <p>ii. Slaughter Houses</p> <p>iii. Meat and Poultry Processing Units</p> <p>iv. Egg & Egg Products</p> <p>v. Fish & Fish Products</p>	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
	Alternate Contact Person: Ms. Megha Agarwal E- Mail : megha.agarwal@ursindia.com Tel: 9971096901			vi. Other Sectors** 2. Food Storage/ warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce	
16	TUV SUD South Asia Pvt Ltd C/o Shri Munish Kumar 373 UdyogVihar Phase II, Sector 20, Gurgaon, Haryana 122016 E-Mail: munish.kumar@tuv-sud.in Tel: 124-6199639 Alternate Contact Person: Shri Deepak Kumar E- Mail: deepak.arora@tuv-sud.in Tel :9717990290,124-6199699	FSSAI/TPA/2 018-19/016	28.08.2018 up to 27.08.2021	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/ warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering	All over India
17	National Productivity Council C/o Dr. RP Singh 5-6 Institutional Area, Utpadaktabhawan, Lodhi Road, New Delhi- 110003 E-Mail: rp.singh@npcindia.gov.in , Tel: 9891185782 011-24607390 Alternate Contact Person: Ms. Rachana Shalini E- Mail: rachana.shalini@npcindia.gov.in Tel: 011-24607374	Provisional Recognition FSSAI/TPA/2 018-19/ 019(PR)	28.08.2018 up to 27.08.2021	2. Food Storage/ warehouse/cold storage	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
18	<p>OSS Certification Services Pvt Ltd</p> <p>C/o Shri Yogendra Pratap, 301 &304 ,Kartik Plaza , Amberhai Extension ,Plot No.16 & 17, Sector-19, Dwarka, New Delhi-110075. E-Mail: info@oss-certification.com Tel: 9818700579 011-28054243</p>	<p>Provisional Recognition</p> <p>FSSAI/TPA/2 018-19/ 020(PR)</p>	<p>28.08.2018 up to 27.08.2021</p>	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Meat and Poultry Processing Units iii. Fish & Fish Products iv. Other Sectors** 2. Food Storage/ warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce 	All over India
19	<p>International Certification Services Private Limited</p> <p>C/o Shri Sumeet S Kataria 22/23, Goodwill Premises, Swastik Estate, 178, CST Road, Kalina, Santacruz(E), Mumbai E-Mail: Sumeet.kataria@icsasian.com Tel: 9324644271 022-42200933</p> <p>Alternate Contact Person: Ms. SushmaKindalkar E- Mail: sushma.kindalkar@icsasian.com Tel: 022- 42200977M,9167204177</p>	<p>Provisional Recognition</p> <p>FSSAI/TPA/2 018-19/ 021(PR)</p>	<p>28.08.2018 up to 27.08.2021</p>	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/ warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce 	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
20	<p>Cotecna Inspection India Pvt Ltd</p> <p>C/o Shri SubrataSaha Cotecna Inspection India Pvt Ltd 1, Lee Road (3rd Floor); Kolkata – 700020 E-Mail : subrata.saha@cotecna.co.in Tel: 033-40012096, 90739 52020 / 98743 68127 Alternate Contact Person: Shri SumitDey E-Mail: Sumit.Dey@cotecna.co.in Tel : 033-40012096, 9073952021</p>	FSSAI/TPA/2 018-19/022	28.08.2018 up to 27.08.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 5. Food Catering 6. E-Commerce 	All over India
21	<p>Prime Certification & Inspection</p> <p>C/o Shri BabuThekkayil Sathyachandra Arcade, 2nd Floor, HRBR 3rd Block, Kalyan Nagar, Bangalore- 560043 E-Mail: babu.t@primeci-india.com Tel : 9946447584, 8593847584 Alternate Contact Person: Shri RohilaHashmat E-mail: rohila.h@primeci-india.com Tel: +91 8588840068</p>	FSSAI/TPA/2 018-19/ 023	30.11.2018 up to 29.11.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products 2. Food Storage/warehouse /cold storage 4. Food Retail and Distribution /Supplier 5. Food Catering 	All over India
22	<p>NSF Safety & Certification India Pvt Ltd</p> <p>C/o Ms. Jyoti Bhasin Plot No. 142, 4th floor, Chimes Building, Sec 44, Gurugram- 122002 E-Mail: jbhasin@nsf.org Tel :0124-4820100</p> <p>Alternate Contact Person: Ms. Reena Kapoor E- Mail: rkapoor@nsf.org Tel : 0124-4820179, 9560828003</p>	Provisional Recognition FSSAI/TPA/2 018-19/ 024(PR)	30.11.2018 up to 29.11.2021	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Meat and Poultry Processing Units iii. Fish & Fish Products 2. Food Storage/ warehouse /cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
23	<p>TUV InterCert Saar India Pvt Ltd.</p> <p>C/o Dr Umakant Dubey Group of TUV Saarland No. 122/1, 3rd Main Road, Margosa Road, Malleswaram Bengaluru – 560003 E- Mail : drumakantdubey@tuvintercert.in Tel: +91-80-41285610/+91 9871240519</p>	FSSAI/TPA/2 019-20/ 025	06.06.2019 up to 05.06.2022	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors 2. Food Storage/warehouse /cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E- Commerce 	All over India
24	<p>QA Certification Services Pvt Ltd.</p> <p>C/o Shri Anshul Arora Kh. No. 850, 1st Floor of HDFC Bank Limited, Main Burari Road,] Delhi- 110084 E- Mail : info@gacertification.asia Tel: 011-65020621, 9811740561, 9811801040</p>	Provisional Recognition FSSAI/TPA/2 018-19/ 026(PR)	06.06.2019 up to 05.06.2022	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Other Sectors (fresh vegetables, canned products, biscuits, snacks, flour and drinking water) 2. Food Storage/warehouse /cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 	All over India
25	<p>QACS International Pvt Ltd</p> <p>C/o Ms. Nidhi Arora 103, Labbaik regency, 4/2 Old Palasia, Indore 452001 E- Mail : gacsintl@gmail.com Tel: 9811801040, 9425064184</p> <p>Alternate Contact Person: Ms. Raina Tel : 9907524609</p>	Provisional Recognition FSSAI/TPA/2 018-19/ 027(PR)	27.04.2020 up to 26.04.2023	<ol style="list-style-type: none"> 1. Food Processing <ol style="list-style-type: none"> i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Storage/warehouse/cold storage 3. Food Transport 4. Food Retail and Distribution /Supplier 5. Food Catering 6. E-Commerce 	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
26	Quest Certification (P) Ltd C/o Shri B Karthikeyan Plot No 29, 1st Main Road, 3rd Cross Street, Sabari Nagar Extn, Mugalivakkam, Chennai- 600125 E- Mail : services@gusetcertification.com Tel: 044 22523025, 044 32993005	FSSAI/TPA/2 018-19/ 028	27.04.2020 up to 26.04.2023	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 4. Food Retail and Distribution / Supplier 5. Food Catering	All over India
27	Auriga Research Pvt Ltd (Certification Division) C/o Dr Saurabh Arora 3/15, Kirti Nagar Industrial Area, New Delhi 110015 E- Mail: saurabh@aurigaresearch.com Tel: 011 45754546/47 Alternate Contact Person: Shri Manoj Sharma E- Mail: manoj.sharma@aurigaresearch.com Tel : 9891365634	Provisional Recognition FSSAI/TPA/2 018-19/ 029(PR)	27.04.2020 up to 26.04.2023	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 4. Food Retail and Distribution / Supplier 5. Food Catering	All over India
28	Assure Quality Management Certification Services Private Limited C/o Shri Joginder Chahal 1172 Sector 11, Panchkula 134109 Tri City Chandigarh E- Mail: aqmcs@aqmcs.comchahalagmc@gmail.com Tel: 9216183238, 7814255048	Provisional Recognition FSSAI/TPA/2 018-19/ 030(PR)	27.04.2020 upto 26.04.2023	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 2. Food Retail and Distribution / Supplier 3. Food Catering 4. E-Commerce	All over India

S. No	Name of Agency and Contact Details	Recognition Number	Date of Recognition and Validity	Scope of auditing	Geographical Areas where they can audit
29	BSCIC Certifications Private Limited C/o Ms. Sugam Handoo SCO 150, II Floor, Sec 21D, Faridabad, Haryana E- Mail: compliance1@bsc-icc.com Tel: 8130791908 Alternate Contact Person: Shri Sanjay Seth E- Mail: sanjay.seth@bsc-icc.com Tel: 9910502709, +91 129 4175514	FSSAI/TPA/2 018-19/ 0 31	27.04.2020 up to 26.04.2023	1. Food Processing i. Dairy i. Slaughter Houses ii. Meat and Poultry Processing Units iii. Egg & Egg Products iv. Fish & Fish Products v. Other Sectors**	All over India
30	TQ Cert Services Private Limited 445, Sardar Patel Rd, Patigadda, Begumpet, Hyderabad, Telangana 500016 Email Id: tq@tqcert.in Ph No: 040-6725 8800, Fax: 91- 40-66318806	FSSAI/TPA/2 018-19/ 032	27.04.2020 up to 26.04.2023	1. Food Processing i. Dairy ii. Slaughter Houses iii. Meat and Poultry Processing Units iv. Egg & Egg Products v. Fish & Fish Products vi. Other Sectors** 5. Food Catering	All over India

**** Other Sectors includes e.g. Bakery, Edible Oil, Fruit & Vegetable processing, ready to eat/cook etc. and excludes Dairy, slaughter houses, meat & poultry processing, fish and fish products and egg and egg products.**

Annexure 4
Sample Templates
Hygiene Rating Certificate

