





Licensing & Registration of Dairy Business Including Requirements on Hygiene and Sanitary Practices

P Bandyopadhyay
Mother Dairy, Delhi



The Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011 notified in August 2011 under the Food Safety and Standards Act, 2006



Salient Feature of Licensing/ Registration

Step to implement the Act is Licensing /Registration :

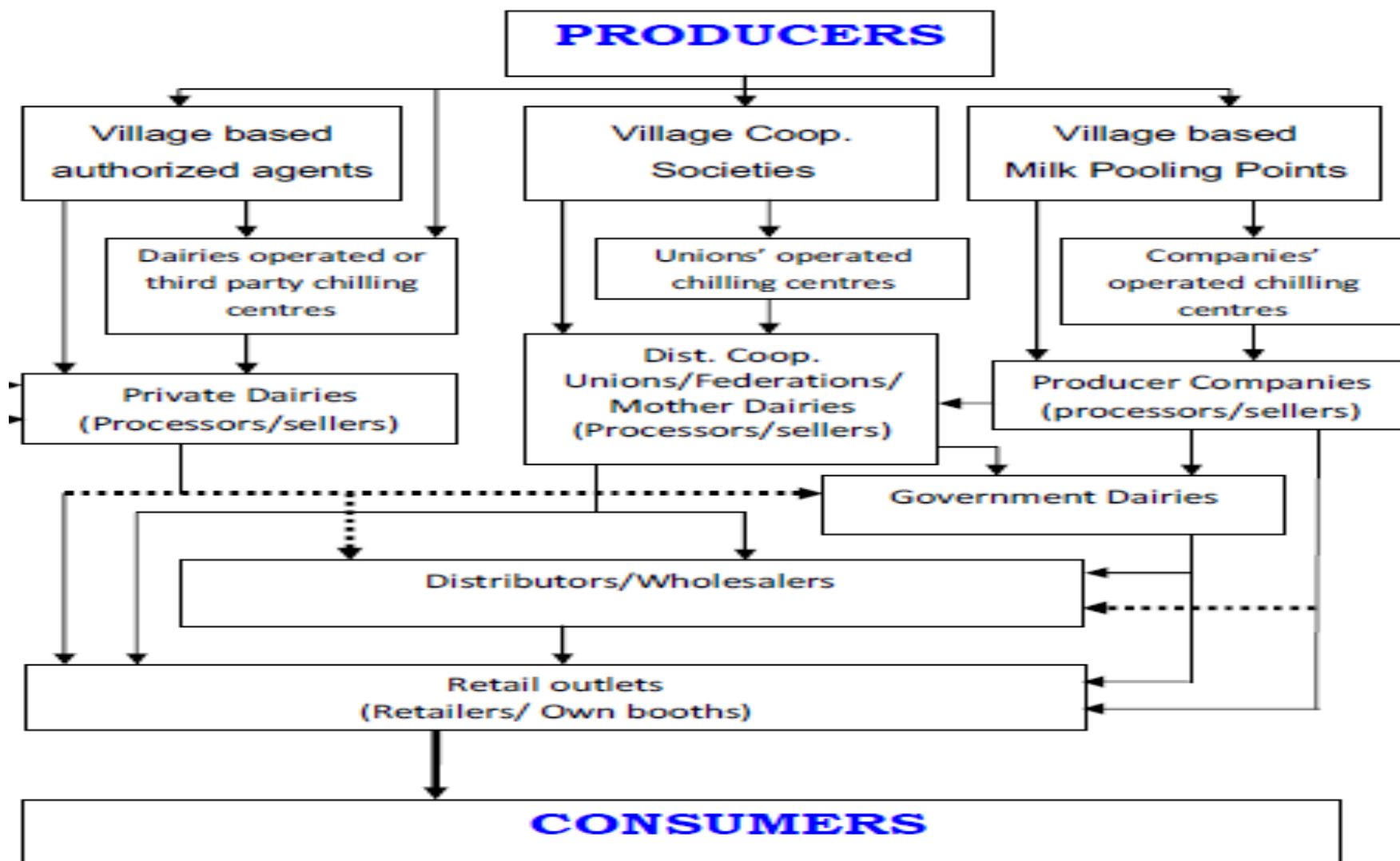
- Identifying location/s & Status of FBO
- Regulate manufacturing, storage, distribution, sales etc
- Ensure Food Safety
- Traceability
- Food Recall Procedure



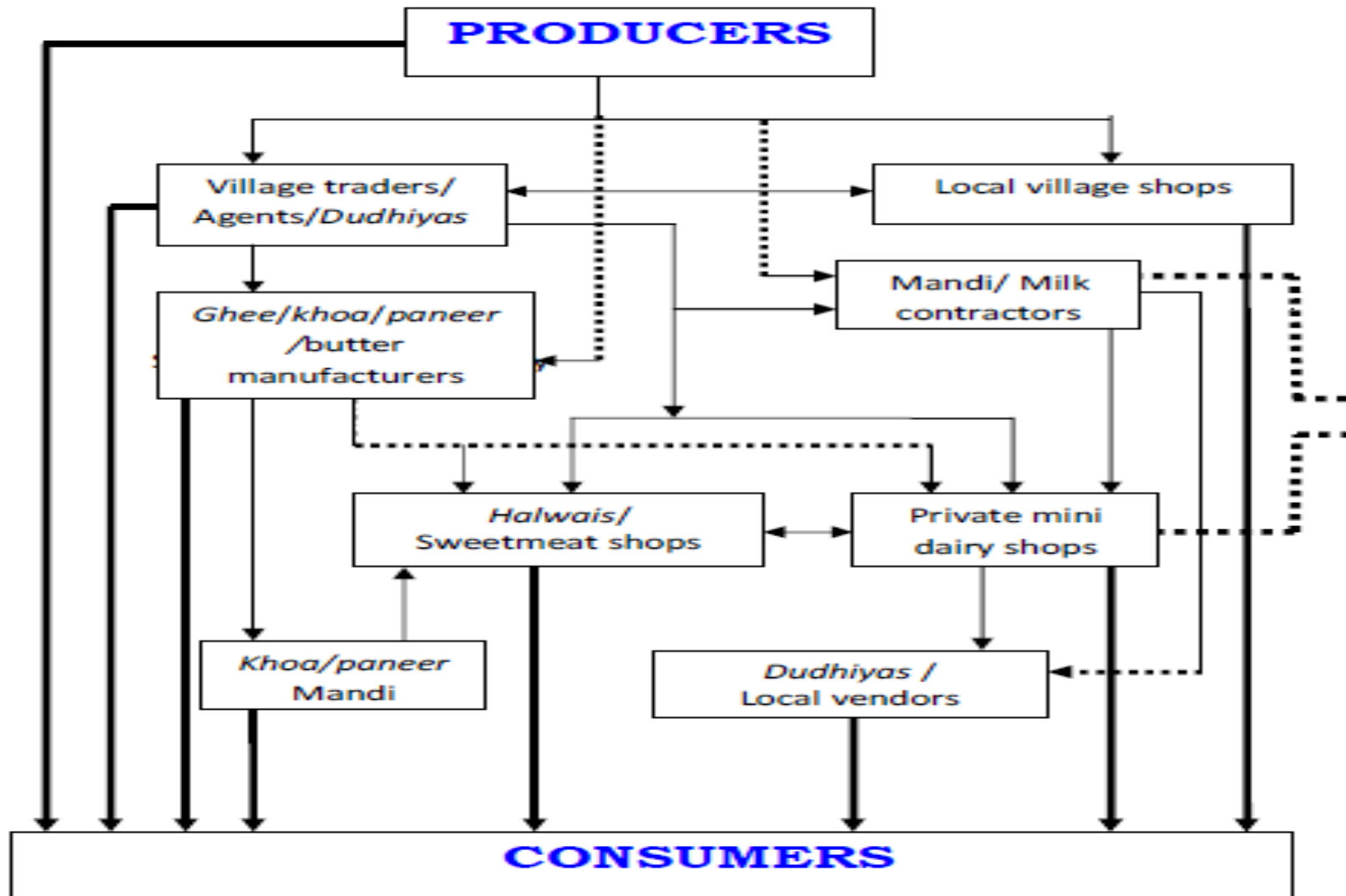
Who are authorised to Issue Licenses/Registration

- Central Licensing Authority – Designated Officer appointed by CEO of Food Authority of India in his capacity of Food Safety Commissioner
- State Licensing Authority - Designated Officer appointed by Food Safety Commissioner of a State or UT
- Registration: Food safety officer or any official in Panchayat, Municipal Corporation or any other local body in an area notified as such by the State Food Safety Commissioner for the purpose of registration

Organized (Formal) Dairy Sector



Unorganized (Informal) Dairy Sector





Licensing/Registration authority

Central Licensing Authority	State Licensing Authority	State Registration Authority
Units handling >50000 LPD of liquid milk or >2500 tonnes of milk solids per annum	Units handling 500 to 50000 LPD of liquid milk	Units handling up to 500 LPD of liquid milk
Units operating in more than one State		
Units engaged in food imports		



Importance of Documents submitted with Application

- Address & Details of DBO – To identify location/s & Status
- Layout of plant – To ensure manufacturing/ godown could maintain hygiene, sanitation & safety
- Equipment specification etc. – To ensure capability of plant to process products and quantity applied for .
- Food Safety Management System (FSFM) Plan or Certificate, if any-To ensure that the unit has a systematic food safety plan in place
- Source of milk or procurement plan for milk collection- to ensure quality & traceability.
- Recall plan- in case of major failure on product safety .



Importance of Documents submitted with Application

- Medical fitness certificate for workers – to ensure food safety
- Details of Analytical Laboratory – to ensure testing capability
- NOCs from municipality or local body and from State Pollution Control Board – to ensure the proper waste treatment facility
- Water analysis Report (Chemical & Bacteriological) from recognised lab / public health lab – to confirm its potability



Responsibility of Licensed Dairy Business Operator to Comply

- Access to licensing authority or their person to the premises
- Inform authority about any change or modification in activities/ content of license
- Employ Technical person for supervising processing
- Furnish periodical returns
- Ensure manufacturing of safe quality product/s as allowed in license
- Ensure the source & standards of raw milk & raw materials used are of optimum quality
- Ensure required temperature is maintained through out the supply chain (procurement to customer)



Responsibility of Licensed Dairy Business Operator to Comply

- Ensure traceability & put in place product recall plan
- Health condition of the workers
- Ensure Hygiene & Sanitation as in Part II & Part III of the Schedule - 4
- Ensure testing of relevant chemical and microbiological contaminants in food products in accordance with these regulations on the basis of historical data and risk assessment through NABL accredited/ FSSAI notified labs – **at least once in a six months.**



Hygiene & Sanitation

Considering the importance of Hygiene and Sanitation to produce and sale safe products, the regulations specially formulated guidelines as in Schedule 4, PART-II & III & responsibility of DBO is to ensure adherence to guideline:

- Location and surrounding
 - Away from environmental polluted area(industrial activities that produce odour, fumes, chemicals etc.)
 - Should not have direct access to residential area



Hygiene & Sanitation

➤ Layout & Design:

- Material flow to be unidirectional to avoid cross contamination
- Compartmentalization of activities
- Construction of floors, ceiling & walls
- Drainage system – Flow direction opposite to manufacturing flow
- Pest & insect proofing



Hygiene & Sanitation

➤ Guidelines on Equipments and containers:

- Material use for fabrication
- Sanitary design
- Easy to maintenance & cleaning

➤ Guidelines on Facilities:

- Water supply & storage
- Adequate cleaning facilities
- Drainage & waste disposal
- Personnel facilities & toilets
- Ventilation
- Lighting



Hygiene & Sanitation

- Guidelines on Personal Hygiene:
 - Wash Room & Change over room facilities
 - Yearly Medical examination of workers
 - Factory staff shall be compulsorily inoculated against the enteric group of diseases
 - In case of an epidemic all workers are to vaccinated irrespective of the schedule
 - Ensure Good Hygiene Practice
 - Discourage visitor to go to food handling



Hygiene & Sanitation

➤ Guidelines on Packaging

- General hygiene of packaging section to be maintained
- Atmospheric conditions to be maintained
- Packaging material & Wrappers are not be re-used
- Transfer product to storage place maintained at required temperature



Hygiene & Sanitation

- Specific Requirement for Dairy Business Units
 - Facility for cleaning & disinfecting of tanks used for transporting raw milk & dairy products.
 - Products and the ingredient shall be stored separately to avoid cross contamination.
 - Food contact equipment, utensils etc. shall be cleaned & verified if necessary, according to varied cleaning programme.
 - The cans/ containers made up of mild steel metal and plastic material used for storage and transportation of milk and milk products shall not be used.
 - Ensures that the raw milk shall be brought to the dairy plant within 4 hours of milking.



Hygiene & Sanitation

➤ Specific Requirement for Dairy Business Units

- Milk shall be cooled as soon as practicable to a temperature of 4 °C or lower and maintained at that temperature until processed.
- When the pasteurization process is completed, pasteurized milk shall be cooled immediately to a temperature of 4°C or lower.
- The maximum temperature at which pasteurized milk may be stored until it leaves the treatment establishment shall not exceed 5°C.



Area of Concern

- Individual licence / Registration for Milk Procurement point/BMC which are linked to a Licensed dairy
- Transporters' Licence- for primary collection(village to MCC or Plant)
- In case District/ Tehsils/ Talukas are being carved out to form a new District – How to handle ?
- Annual return form too cumbersome – need to simplify
- Return submission could be once a year as in case of other Food Business
- To apply for new license when added a new product
- Understanding of FSSAI guideline at state level/ districts level etc – needs special attention

THANKS