**PROBLEMS AND ISSUES** FACED IN **REGISTRATION/LISENSING** AND COMPLIANCE TO FOOD SAFETY REGULATION UNDER FOOD SAFETY ACT IN DAIRY **INDUSTRIES** 

#### **FOOD SAFETY**

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten accordingly to its intended use.



FOOD SAFETY AND STANDARD ACT, 2006 IN DAIRY INDUSTRY

The Food Safety & Standards Act was promulgated by Parliament on 24<sup>th</sup> August' 2006 to consolidate various food laws.

>Under the Act, Food Safety and Standards Authority of India was established on 05<sup>th</sup> Sept, 2008 to –

Lay down Science based standards for articles of food.

■ Regulate manufacture, storage, distribution & sale of food articles to ensure availability of safe and wholesome food for human consumption.

>Food Safety & Standards Rules & Regulation 2011 have been notified on 05.05.2011, which have come in to force with effect from 05.08.2011.

# REGISTRATION/LICENSING IN DAIRY SECTOR

#### REGISTRATION FOR PETTY DAIRY ESTABLISHMENT

Whose annual turnover not exceeding Rs. 12 lacs per annum.

Procurement or collection or handling of milk up to 500 Liters per day

A producer of milk who is a registered member of a dairy Co-operative society registered under Cooperative Act, supplier or sells entire milk to the Society is exempted from registration.

## REGISTRATION/LICENSING (CONTD...)

DAIRY ESTABLISHMENT UNDER STATE LICENSING

**Dairy** Units Handling :

500 to 50,000 Litres of liquid milk/day
up to 2500 MT Milk Solids/annum

# REGISTRATION/LICENSING (CONTD...)

DAIRY ESTABLISHMENT UNDER CENTRAL LICENSING

**Dairy** Units Handling :

- 1. More than 50,000 Litres of liquid milk / day
- 2. More than 2500 MT Milk Solids/annum

#### AUTHORITY FOR LICENSING / REGISTRATION FOR FOOD BUSINESS

State Registering Authority :

Food Safety Officer or any official in Panchayat, Municiapl Corporation or any other Local Body in an area, notified as such by the State Food Safety Commissioner for the purpose of registration.

# AUTHORITY FOR LICENSING / REGISTRATION (contd...)

State Licensing Authority :

**Designated** Officers appointed under Section 36(1) of the Act by the Food Safety **Commissioner** of a State or UT for the purpose of licensing and monitoring.

# OVERLOADED



# AUTHORITY FOR LICENSING / REGISTRATION(contd...)

Central Licensing Authority :

Designated Officer appointed by the Chief Executive Officer of the FSSAI in his capacity of Food Safety Commissioner.

#### PROBLEMS FACED IN OBTAINING LICENSE BY DAIRY PLANT UNDER FSSAI ACT

A Dairy Plant with its units located in different districts may have to obtain license from those district designated officer and from central licensing authority – tiring & huge time taking job.

Solution : Single window approach. Or, allowing the plant to have one license by considering total turn over of all its units. PROBLEMS FACED IN OBTAINING REGISTRATION/LICENSE BY DAIRY CO-OPERATIVE SOCIETIES UNDER FSSAI ACT

- Lack of awareness of importance of milk quality & food safety in DCS management committee.
- Milk collection at DCS level is part time job does not have sufficient time to obtain registration /license.
- Less effort and coordination from state food safety agencies.



 PROBLEMS IN COMPLIENCE TO THE FOOD SAFETY REGULATIONS
Professional Set up – Employees at Dairy Plant are not professional. Requires improved recruitment process and continuous & sustained training/awareness programme regarding food safety & its implementation.

Less equipped laboratory – Laboratory are not well equipped to conduct all bacteriological/ chemical test for the compliance of food safety regulations. Laboratory needs to be upgraded.

- Commitment Every employee should have commitment to achieve the food safety goal at every point of food chain.
- Implementation of GHP & GMP. Sufficient effort should be given to ensure its implementation in the plant to improve hygiene & hence product quality.

- Infrastructure & Maintenance In general very less attention is given to the infrastructure & maintenance because of financial constraints. Normally we always look for subsidy/grant resulting in unplanned development/expansion of infrastructure.
- Resistance to accept the changes A confidence is to be instilled in employees at every level to accept the changes.

- Technology It needs to be upgraded continuously to take care of the changes & achieve the goal.
- Training Scheduled training of all employees is required to ensure full commitment from them towards food safety.
- Implementation of quality & food safety management systems like ISO 22000:2005

- Management preparedness Ready to recall the products from the market in case it does not meet the prescribed standards and its subsequent handling.
- Maintenance of cold chain Proper Cold chain right from manufacturing point to consumer point should be ensured.
- Consumer awareness Proper information about the storage & how to consume at home should be given on the pack. Time to time awareness programme should be conducted for the consumers about food safety.



