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
Unorganized (Informal) Dairy Sector

PRODUCERS

Village traders/Agents/Dudhiyas

Ghee/khoa/paneer/butter manufacturers

Local village shops

Mandi/Milk contractors

Halwais/Sweetmeat shops

Private mini dairy shops

Khoa/Paneer Mandi

Dudhiyas/Local vendors

CONSUMERS
# Licensing/Registration authority

<table>
<thead>
<tr>
<th>Central Licensing Authority</th>
<th>State Licensing Authority</th>
<th>State Registration Authority</th>
</tr>
</thead>
<tbody>
<tr>
<td>Units handing &gt;50000 LPD of liquid milk or &gt;2500 tonnes of milk solids per annum</td>
<td>Units handing 500 to 50000 LPD of liquid milk</td>
<td>Units handing up to 500 LPD of liquid milk</td>
</tr>
<tr>
<td>Units operating in more than one State</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Units engaged in food imports</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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 throughout 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/ FSSA 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 4ºC or lower.

• The maximum temperature at which pasteurized milk may be stored until it leaves the treatment establishment shall not exceed 5ºC.
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 curved out to from 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