

# **REGISTERED FOOD BUSINESS OPERATORS**

## **A. SANITARY AND HYGIENIC REQUIREMENTS FOR FOOD MANUFACTURER/ PROCESSOR**

The place where food products are manufactured, shall comply with the following requirements:

1. The premises to conduct food business for manufacturing should not have area less than 20 m<sup>2</sup> and adequate space for storage.
2. The premises shall be clean, adequately lighted and ventilated and sufficient free space for movement.
3. The premises shall be located in a sanitary place and free from filthy surroundings.
4. Floors and walls must be maintained in a sound condition. They should be smooth and easy to clean.
5. Ceilings should be in good condition, smooth and easy to clean, with no flaking paint or plaster.
6. The water used in the manufacturing shall be potable and if required chemical and bacteriological examination of the water shall be done at regular intervals at any recognized laboratory.
7. Continuous supply of potable water shall be ensured in the premises. In case of intermittent water supply, adequate storage arrangement shall be made.
8. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Arrangements for cleaning of containers, tables, working parts of machinery, etc. shall be provided.
9. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of food. (Copper or brass vessels shall have proper lining).

10. There should be efficient drainage system and there shall be provisions for disposal of refuse.
11. Persons suffering from infectious diseases shall not be permitted to work. Any cuts or wounds shall remain covered at all time and the person should not be allowed to come in direct contact to food.
12. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, detergent and water before commencing work and every time after using toilet.
13. Scratching of body parts, hair shall be avoided during food handling processes.
14. Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the premises.
15. Foods while in transport in packaged form or in containers shall maintain the required temperature.
16. Insecticides / disinfectants shall be kept and stored separately and ` away from food manufacturing / storing / handling areas.

## **B. OTHER THAN MANUFACTURING**

1. Location shall be away from rubbish, waste water, toilet facilities, open drains and animals.
2. Rubbish bin with cover shall be provided
3. Cooking utensils and crockery shall be clean and in good condition. It should not be broken/ chipped.
4. Vending cart shall be built of solid, rust/ corrosion resistant materials and kept in clean and good condition.
5. Transported drinking water (treated water like bottled water, boiled/ filtered water through water purifier etc.) shall be in protected containers of at least 20 litres.
6. Wiping utensils shall be done with clean cloth.

7. The person suffering from infectious disease shall not be permitted to work.
8. All food handlers shall keep their finger nails trimmed, clean and wash their hands with soap, detergent and water before commencing work and every time after using toilet.
9. All articles that are stored or intended for sale shall have proper cover to avoid contamination.
10. Eating, chewing, smoking, sniffing, spitting and nose blowing shall be prohibited within the premises.