Integrated Quality Certification Private Limited

fssai road map to Food Safety

FOOD SAFETY

Food Safety and Standards Authority of India has recognized Integrated Quality Certification Private Limited, Bengaluru, which is an accredited Conformity Assessment Body for Quality Management Systems, Environmental Management Systems, Occupational health and Safety Management Systems, Food Safety Management Systems, Information Security Management Systems, Anti bribery management system and medical Device-Quality Management Systems, vide communication dated 15 May 2021 as an auditing agency for audit of Food Business Operators with an objective to strengthen the food safety surveillance system, cultivate and foster the growth of compliance culture licensed under Food Safety and Standards Act 2006 and Food Safety and Standards (Food Safety Auditing) Regulations, 2018. Food Safety and Standards (Food Safety Auditing) Regulations, 2018 have been notified on 28th August 2018 for the same purpose.

fssai FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food

FSSAI planned Food Safety Surveillance programme through planned Food Safety Auditing, which will provide an opportunity to strengthen the partnership between Food Business Operators, Central or State Licensing Authority and the community, assuring a safe food to consumers. Exclusion in the Food Safety Surveillance programme is regulatory sampling. Food Safety Surveillance programme will also reduce the frequent regulatory inspections and encourage self-compliance.

Food safety is a result of output of routine processes in the complete food production life cycle comprising preparation, handling and storage of food with focus on preventing foodborne illness. Food safety is achieved by effective implementation of Safe practices and procedures at each stage of the production cycle by evaluation and control of risk and protect consumer health.

Food Safety is Important as foodborne illnesses are a burden on community health and has considerable impact on health care and related cost. Foodborne illnesses are preventable provided food safety rules and practices are effectively implemented at all phases of food production life cycle.

Following are the typical examples of food safety rules and practices. Food safety is a scientific method / discipline inclusive of handling, preparation, and storage of food in ways that prevent food-borne illness. The occurrence of two or more cases of a similar illnesses is classified as a food-borne disease outbreak.

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Hygienic practices include, washing hands, raw-food, counters, and cooking tools between each phase of production cycle - Sanitizing work surfaces and keeping all kitchen surfaces clean – provision of separate infrastructure like cutting boards and cutting media for raw meats, vegetables and cooked foods – Cooking food at safe temperatures thoroughly as per the documented process - Storing food in the fridge without delay – Segregate raw food and cooked food to prevent contact – prevent cross contamination.

While Food Safety ensures that food is safe for consumption, Food Hygiene is concerned with foodborne illnesses, which is not only a result of primarily bacterial contaminants, but also microbiological, chemicals or physical hazards which may be introduced into food supply chain during harvesting, processing, transporting, preparing, storing and serving food.

This also includes personal hygiene, safe handling of food, preventing cross-contamination, cleaning procedures, allergen control, safe storage of food, and cooking temperatures, by Implementing appropriate food safety management systems.

Common critical Violations that occur most frequently among Food Business Operators are inadequate pest control, unintended contamination, lack of hand washing, poor sanitization, and improper temperature that pose a high risk to food safety and improper handwashing or holding of food which are likely to cause foodborne illness.

Food Safety is also built upon the culture of an organization and its working members to produce and deliver food in the safest manner. Food Safety culture focuses on:

a. Setting objectives and goals to be achieved
b. Empowering team members to promote food safety culture
c. Build food safety culture on a shared value appropriate to the respective responsibilities in the food production life cycle.
d. Food safety culture followed by all members of the organization to produce and deliver safe food for consumption

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e. All members are aware of the risk associated with the respective phase of food producing life cycle and aware of the importance of managing risk.
f. Individual members demonstrate effective implementation of shared practices and act like a whistle blower in case of failure of co-members.
g Train all members on the awareness of current food safety regulations and issues

Integrated Quality Certification Private Limited, which is an approved agency under FSSAI for conducting food safety audits, plan and conduct A food hygiene audit and food safety audit providing an integrated approach and comprehensive inspection of a Food Business Operator utilizing competent auditors and evaluates compliance with established food hygiene and safety standards, as well as a company's specific hygiene policies and practices and provide confidence to regulatory authorities on the need for their reduced inspection frequency.

Food Business operators, classified by FSSAI for mandatory Food Safety Audits shall plan and coordinate for audit by Integrated Quality Certification Private Limited as per the agreed frequency. Category / type of food businesses subject to mandatory audit based on risk classification and the frequency of audits are defined by FSSAI. This classification will be based on factors like Food type, Intended Customer use, nature of business activity, Volume of the business and Method of processing/any other factors prescribed by Authority. Food businesses which are not subject to mandatory Food Safety auditing can also may for auditing of their businesses on voluntary basis.

Integrated Quality Certification Private Limited, an approved agency under FSSAI for conducting food safety audits, shall plan and conduct audit and submit the audit report in the format specified by Food Authority to the Food Business Operator immediately after completion of the audit and also to the Central or State Licensing authority within fifteen days. The audit report shall clearly bring out the audit findings including any non-conformities and action to be taken by Food Business Operator.

Non-conformities are categorized as

- Major non-conformity when there is serious failure of food safety or food hygiene practices as defined by Food Business Operator resulting in adverse health consequence possibly even fatal. IQC shall report such findings to the Central or State Licensing Authority within twenty four hours. The Central or State Licensing Authority after ascertaining the seriousness of the situation shall take regulatory action against the concerned food business operator
- Minor non-conformity when there is a non-compliance to the documented system without impact on Food Safety and Food Hygiene. IQC shall set up an appropriate time frame for its rectification and follow up, so that the non-conformance could be rectified. Failure by food business operator to rectify the minor non conformity within the specified time frame shall be referred to the Central or State Licensing Authorities, as the case may be. As per regulations, after conduct of the audit, IQC shall submit a copy of audit report to the FBO immediately after completion of audit and forward the audit reports to the Food Authority within fifteen days of the conduct of the audit. IQC shall not issue any certificates on behalf of FSSAI

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Integrated Quality Certification Private Limited has planned to conduct audit of Food Business Operator under different business sectors utilizing competent resources and provide value added services under the defined conditions by FSSAI.

We look forward to partnering with Food Business Operators to ensure food safety and food hygiene complying with regulatory requirements through planned inspection and audit programme.

Please write to us for Food Safety Auditing at iqccorporate@iqcglobal.com, with the following details,

1. Name of the FBO with complete details
   (Physical address, contact person name and contact number with email)
2. FSSAI License number
3. Current FSMS certification agency, if any of FBO
4. Scope of activity
5. Number of production lines / Product / services
6. Working hours
7. Manpower / Number of food handlers
8. Area of storage
9. Agency employed for consultancy, if any
10. Agency employed for training, if any
11. Number of branches
12. Weekly Holiday

IQC shall review the submitted information and submit a techno-commercial proposal for your review and approval.

IQC's group companies include the following,

- IQC Global Engineering LLC (IQC GE), registered in AbuDhabi and accredited under EIAC for 17020, for offering Third party independent inspection, expedition and project services to oil & gas, power, engineering and industrial projects.
- IQC Global Engineering Private Ltd, registered in Bengaluru, Karnataka – INDIA, for Third party independent inspection, expedition and project QA-QC services to oil & gas, power, engineering and industrial projects.
- Neutrality for Inspection and Testing FAHHS with registered office in Amman, Jordan for offering Inspection, expediting and auditing services.

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