

# Special Establishment Inspection

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# GUIDELINES FOR HYGIENIC REQUIREMENT IN A MANUFACTURING FOOD BUSINESS ESTABLISHMENT

## (A) PREMISES

(a) The premises shall be free from filthy surroundings.

The establishment shall be normally away from-

i) Environmentally polluted area subject to flooding unless safe guards are provided.

ii) Areas prone to infestation of pests.

iii) Areas where waste either solid or liquid cannot be removed effectively.

(b) Internal construction & design and lay out to be made so as to permit hygienic production.

(c) Floor should be suitably laid so as to allow adequate drainage & cleaning.

(d) Walls should be of smooth surfaces and washable, preferably laid with tiles up to a height appropriate to the operation.

(e) Ceiling & overhead fixtures should be constructed and finished to minimize the built up dirt and condensation.

(f) Doors, windows and other opening should be suitably fly-proofed and fitted with strip curtains or air curtains, if necessary.

## (B)MACHINERY & EQUIPMENT:

- (a) The machinery & equipment should be designed in such a way so as to permit Hygienic production & easy cleaning.
- (b) No vessels, containers and equipments, the use of which is likely to cause *metallic contamination shall be used for preparation, packing & storage of raw material and semi-finished food products.*
- (c) Copper or brass vessel shall be kept tinned. No iron or galvanized iron shall come in contact with food products.
- (d) Machinery & equipments should be sited so that it permit easy cleaning and maintenance. Area occupied by machinery & equipment should not be more than of total production area.
- (e) All fixtures in the processing hall should be properly installed so that its breakage does not fall in to the food.
- (f) Arrangement for adequate Aluminum/Stainless steel working table for cutting, peeling and other operation in preparation of food shall be made.

### **(C) STORAGE :**

There should be appropriate storage facility for raw materials, food chemicals and finished goods.

The food & non food chemicals should be properly identifiable.

The storage facility should be easily cleanable and so designed to avoid access & harborage of pests.

### **(D) PEST CONTROL MEASURES:**

Appropriate pest control measures shall be adopted.

Pesticide should be handled carefully to avoid contamination.

## **(E) DRAINAGE & WASTE DISPOSAL:**

- a) There should be effective drainage and waste disposal arrangement in the establishment.
- b) The drainage should be properly connected to underground drainage or septic tank.
- c) Solid waste holding & disposal facility should be adequate.
- d) Waste containers should be specifically identifiable.
- e) Drainage and sewerage system should be equipped with appropriate traps & bents.
- (f) There should adequate provision for exhaust of smoke, fumes, steam etc

## **(F) WATER :**

- (a) There shall be adequate *potable water* available with proper storage tank for preparation of food.
- (b) The storage tank should be covered and regularly cleaned.
- (c) Where Government water supply is not available, the water shall be analysed for its potability as per BIS.
- (d) *There should not be cross connection between potable and non-potable water used for other purposes like generating steam, refrigeration, fire extinguishing etc.*
- (e) Ice used for food shall be of edible quality and shall be stored in clean containers.
- (f) Re-cycled water shall be treated properly for its safe use.

## **(G) LIGHTING & VENTILATION:**

- (a) Adequate natural and artificial lighting and ventilation facility shall be provided in processing hall.
- (b) The intensity of light should be adequate to the nature of processing operation and inspection.
- (c) There should be provision for proper ventilation and ,exhaust fans should be installed, where necessary.

## (H) PERSONNEL HYGIENE:

- Personnel engaged in preparation of food should follow appropriate level of personnel hygiene to avoid contaminating food.
- The workers should be medically examined by a Registered Medical Practitioner to ensure that they are medically fit to work in a food establishment.
- No person suffering from infection or contagious disease shall be allowed to work in food preparation establishment.
- They shall be provided with clean aprons, head wears, hand gloves and foot wear.
- The workers should wash their hands before entering in production hall and trim their nails.
- Personnel should refrain from smoking, chewing or eating in the food preparation hall.
- Adequate toilet, hand & foot washing and trimming of nails facilities shall be provided.
- Street shoes should not be allowed in food preparation area. Separate in-plant foot wear or shoe cover may be provided.
- Visitors entering in a food preparation establishment should follow personnel hygiene and wear apron, hand & foot cover etc.

## (I) CONVENANCE & TRANSPORT:

- ✓ Conveyance & transport shall be done in an appropriate level of cleanliness, particularly if the same vehicle is used for carrying non-food materials.
- ✓ Proper sanitation measures shall be taken for carrying highly perishable food products like milk, meat, fish and poultry items.
- ✓ Any products which require temperature control during transportation, suitable vehicle should be used.

# Fruit and Vegetable processing unit

1. **Sorting and Grading**
2. **Washing of fruits and vegetables**
3. **Blanching of vegetables**

The above processes has to be inspected before processing

4. **Colouring and flavouring agents**

# Bakery and Consumer Food Products

- Permitted colours and additives should be used within the safe limits as prescribed in FSS Act, 2006.
- Baking oven should be as per ideal model with specific capacity.
- Baking pans, trays and other utensils should be standard quality.
- Chimney should be placed well above the roof.
- Food grade packing material (printed/unprinted ) should be used for wrapping and packaging of food items.

# Milk and Milk Processing unit

- ✓ Milk should be stored in bulk cooler (5 - 8 °C) at the collection point.
- ✓ Milk has to be taken to the processing plant within four hours from the collection point.
- ✓ Refrigerated vans should be used to transport milk from the collection point to the processing plant.
- ✓ In the processing plant, the milk has to be processed immediately otherwise it should be stored at 4°C.
- ✓ After pasteurization, the processed milk has to be stored at 5 °C until used for making milk products.

# Meat and Meat products processing

Ante-mortem inspection and Post mortem inspection should be carried out by the inspector in the presence of a designed veterinarian.

## **Ante-mortem inspection:**

- It helps to determine the fitness of the animal to provide meat for consumption.
- To examine the animal for illness, infection, etc.
- Inspect the animals for disinfection to prevent the transmission of disease and pest from diseased to healthy ones.
- After arriving the slaughter house, the animals are allowed for 24 to 48 hours rest.

## **Post-mortem inspection:**

- To detect any disease/ abnormalities have affected the meat of the animal.
- Inspection should also include viewing, palpation and necessary incision to remove the suspected part and send the same for laboratory examination.
- The required quantity of organs of the slaughtered animals are taken and examined for diseases. All the parts should remain intact with the carcasses for inspection for the approval of meat to be fit for consumption.

## Laboratory control procedures:

Every meat unit should have an access to the laboratory services not only for maintaining QC and diagnostic work.

## Criteria to be considered in inspection of meat products

1. Quality and hygienic condition.
2. General cleanliness, temperature, packaging and storage conditions.
3. Control of the manufacturing line to ensure proper composition and preservation as per prescribed standards.
4. Observation of personnel cleanliness and hygienic practices by food handlers.
5. Control of transport and other means of distribution.
6. Record and business movement.

# Fat & Oil Processing Units

- ✓ Inspector should check the purity and quality of raw materials.
- ✓ Determine the source of various oils and other ingredients present in the premises of the unit.
- ✓ Collect the suspected oil sample and send for laboratory examination

## Processing area:

1. Sanitary requirement and hygiene should be taken care.
2. Food additive quality should comply with corresponding standards in FSS Rules & Regulation, 2006.
3. Contamination of oil with chemicals like PCB (polychlorinated biphenyl) and other toxic solvents used in the extraction of oil.
4. Any fortification of oil by vitamins, its form, concentration should be checked at regular intervals of processing.

## **Packaging and labelling:**

1. Product should be packaged in food grade poly bags and containers as per the EOP(Regulation) Order 1998.
2. Edible oil should be packed in conformity with the standards of weights and Measures (Packaged Commodities) Rules, 1977, and the FSS Act, 2006 and Rules made there under.
3. The labeling of package for sale should comply with the corresponding stipulated standards of FSS Act, 2006.

## **Storage and Transportation:**

1. Edible oil should not stored with non-edible vegetable oil.
2. Storage should be equipped with proofs for rain, exposure of light, contamination and explosion.
3. Container trucks carrying oils should contain valve made of bronze.
4. The product should be protected from contamination during transportation.

# Beverage Industry

1. **Raw materials:** Water, sugar, flavouring and colouring agents, bottles and bottle caps.
2. **Bottle-washing**
3. **Mixing of ingredients**
4. **Bottle-filling**
5. **Storage conditions**

# Retail Meat Shops

1. Location of meat shop
2. Size of meat shop
3. Premises
  - a) Floor
  - b) Drainage facility
  - c) Potable water
  - d) Processing table
  - e) Sign board
4. Equipments and Accessories
5. Sanitary practices
6. Transportation

# WHOLESALE FOOD STORE

## 1. Location and Premises

1. Air quality and ventilation

1. Lighting

1. Pest control

## 1. Food Handling and Storage

1. Temperature control

1. Food Dispatch and Distribution    Labelling of food products

2. Transportation facilities

3. Waste disposal

4. Maintenance of record

# Food Service and Distribution

- Markets
- Restaurants
- Vendors
- caterers
- Cafeteria
- Retails stores

# Food Warehouses

Inspection should be carried out on a regular basis for the following:

1. Checking of rodents
2. Management of storage pests
3. Tracking the use of dosage of pesticide and rodenticide.
4. Determine whether and how the firm examines incoming materials for contamination.
5. Determine whether the firm rotates the products properly, and whether lots are properly identified to help with stock rotation.
6. Examine the products susceptible to direct contamination such as macaroni products, cereals, nuts, beans, dried fruit and sesame seeds etc.
7. Examine for swollen cans, damaged packages, labelling on the products.
8. Check for the storage of food products
9. Check for the refrigerators and freezers used for storing food products.

THANK YOU

