

# Healthy and Hygienic Food Streets Toolkit





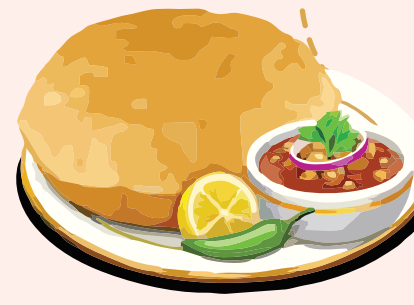
Lucknow's Kebab



Delhi's Chole kulche/ Bhathure



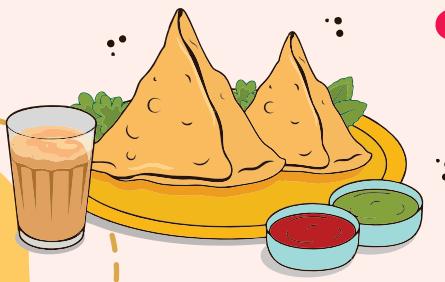
# Street Foods of India



Kolkata's Kathi Roll



North-East India's Momos



Mumbai's vada pao



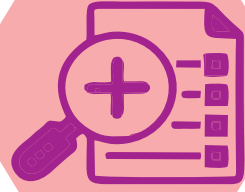
Puchka/Gol Gappa/Chat



Chennai's Idli Dosa



# About the Toolkit



## Structure of Toolkit

The toolkit is divided into five major sections.



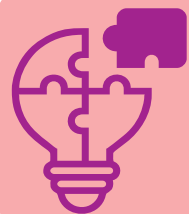
## India's street food culture

Street food is an integral part of India's culinary culture, offering a variety of delicious and affordable dishes to millions of people every day. Street foods also provide direct employment to a large number of people and support the tourism industry.



## The challenge

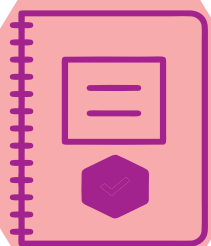
Food Safety and Hygiene at street food outlets & hubs remains a challenge. Health risks due to food contamination, unhygienic and unsafe food handling practices continue to remain high.



## The solution

The Ministry of Health and Family Welfare (MoHFW) in collaboration with the Ministry of Housing and Urban Affairs (MoHUA) has launched a project Healthy and Hygienic Food Streets (HHFS), a unique initiative to transform 100 food streets in 100 districts across the country.

This is a pilot project to create an example for other such streets to come up across the country for ensuring hygienic and safe food practices thus reduce foodborne illnesses and make sure street food remain fun & healthy.



## What is this Toolkit

This toolkit is designed to guide the stakeholders involved in the implementation of the Healthy and Hygienic Food Streets initiative, such as state and district authorities, FSSAI officials, training partners, auditors, street food vendors and consumers. The toolkit will facilitate its scaling up across the country.



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## Street Food in India

### 1.1 Background

In India every state has its own famous/unique food streets, which showcase its local and regional cuisines and famous tourist attraction points. Street foods often reflect a variety of traditional foods with different tastes and flavours and are easily available and accessible at every corner of the city. The immense popularity of street food is not only because of its wide variety and mouth-watering taste, but more so because of easy accessibility and affordable pricing.

From **Kolkata's Kathi Roll** to **Mumbai's mouth-watering Vada Pao**, carts selling **Chole Kuleche** and **Chole Bhature in Delhi** to **Idli-Dosa and Vada served in Chennai**, and so many other delicacies like **Phuchkas, Chaats and Momos** in other parts, the diversity of street food varieties served in India is very special to every Indian and add a lot of vibrancy to any city/town vending.

Usually the street-food vendors offer food for public sale without having a permanently built structure, but with a temporary static structure or mobile stall (or head-load). Vendors can be stationary, on pavements and other public/private areas, or mobile, on public transport, or carrying their wares on pushcarts, cycles and baskets on their heads<sup>2</sup>. Street food vendors may be located outdoors or under a roof which is easily accessible from the street.

In India, the National Policy for Urban Street Vendors/Hawkers stated that street vendors constitute approximately 2% of the population of a metropolis. Street foods play an important socioeconomic role in meeting food and nutritional requirements of city consumers at affordable prices<sup>3</sup>.

In contrast to potential benefits, it is also recognized that street food vendors are often poor, uneducated, and have very limited knowledge about the concept of food safety such as safe food handling, food environment, sanitation and hygiene, mode of food display, food service, handwashing, sources of raw materials, and use of potable water. Despite some improvement in food security across all countries including India, food safety issues remain unaddressed, dominating public discourse due to health issues arising from food-borne diseases located outdoors or under a roof which is easily accessible from the street.



"Street-vended foods" or "street foods" are defined as food and beverages prepared and/or sold by vendors in public places and street food hubs for immediate consumption or consumption at a later stage<sup>1</sup>.

<sup>1</sup>World Health Organization, 1996. Essential safety requirements for street-vended foods (No. WHO/FNU/FOS/96.7 Rev1). World Health Organization.  
<sup>2</sup>Reddy, A.A., Ricart, S. and Cadman, T., 2020. Driving factors of food safety standards in India: learning from street-food vendors' behaviour and attitude. *Food Security*, 12(6), pp.1201-1217.  
<sup>3</sup>Sinha, S. and Roeber, S., 2011. India's national policy on urban street vendors. *WIEGO Policy Brief (Urban Policies) No. 2*, pp.1-12.

# The impact of unsafe street foods

**140 billion** population  
**5 million** licensed/  
 registered Food Businesses  
**Large unorganized sector** especially food vendors, hawkers, dhaba operators<sup>4</sup>



**100 million** foodborne diseases (FBD) reported every year  
 Costs **\$15 billion** annually<sup>5</sup>



**Expected foodborne disease burden** is set to rise from **100 to 170 million people per year in 2030** in business-as-usual scenario – increasing from one out of 12 to one out of 9 people falling sick on average<sup>6</sup>



## 1.2 Challenges in Street Food Vending in India

Maintaining food hygiene is difficult at the street level and even if that knowledge exists, it cannot always be practiced due to the absence of basic facilities, such as clean water and toilets, leading to diarrhoea and other foodborne diseases<sup>7</sup>. The major challenges are:

### Location/ layout of vending area

- No demarcated authorized vending zones.
- Lack of signages.
- No access to basic facilities like potable water, hand washing facilities, lavatories etc.
- Poor sanitation and garbage disposal.

### Food Safety and Hygiene

- Poor cooking practices.
- Poor personal hygiene of vendors.
- Poor Surrounding hygiene.
- Poor quality of raw material.

### Health and Nutrition

- Use of unhealthy and unsafe ingredients leads to various diseases like NCD's, gastric problems and other diseases.
- Lack of knowledge of vendors and consumers on balanced nutrition.
- Poor processing technologies and cooking methods – affects nutritive quality.

<sup>4</sup><https://www.worldometers.info/world-population/india-population/> accessed on 5 July, 2023.

<sup>5</sup>Jaffee, S., Henson, S., Unnevehr, L., Grace, D. and Cassou, E., 2018. *The safe food imperative: Accelerating progress in low-and middle-income countries*. World Bank Publications.

<sup>6</sup>Kristkova, Z.S., Grace, D. and Kuiper, M., 2017. The economics of food safety in India: a rapid assessment. Wageningen University & Research.

<sup>7</sup>J Kristkova et al., 2017 Op cit

## Box 1: Global Scenario in Street Food Vending

In countries like Singapore, Thailand, Japan, Hong Kong etc, a strong street food culture has brought attention of the policy makers towards improvement of policies/regulations around safety, hygiene and sanitation standards for street vending business.

Most of these countries have made strong provisions for providing education to vendors/hawkers about basics of food safety and hygiene during food preparations and other requirements, which in return, has not only minimized the instances of food borne illnesses, but has revived their rich tradition of local food across streets and build better consumer perceptions.

### Food Street - Dubai



In 2015, Dubai has started Dubai Food Festival (DFF) attracts tourists, families and ordinary people to enjoy food activities and some of the most exciting street foods in the world<sup>7</sup>.

In 2018 regulations were passed to manage small-scale food production and manage the overall food safety in Beijing<sup>8</sup>.

### Donghuamen night food market, Beijing



### China Town - Singapore



The Hawker culture of Singapore has also been recognized by UNESCO as part of the Singapore's Intangible Cultural Heritage of Humanity<sup>9</sup>.

In Thailand, the municipal authorities have demarcated sites where street vendors can operate and in Bangkok alone there 287 such sites<sup>10</sup>.

### Bangkok Street Food



### Food Street - Kuala Lumpur



In 1990 Malaysia formulated the National Policy on Hawkers, to tackle social and economic problems associated with street vending by provisioning of funds and training programmes<sup>11</sup>.

<sup>7</sup>Sharaf Eldean, R.M., 2020. Food Tours in the Context of Multiculturalism of Tourism Destinations: The City Of Dubai As An Example. International Journal of Tourism and Hospitality Management, 3(2), pp.320-343.

<sup>8</sup>Liu, Z., Mutukumira, A.N. and Chen, H., 2019. Food safety governance in China: From supervision to coregulation. Food science & nutrition, 7(12), pp.4127-4139.

<sup>9</sup><https://ich.unesco.org/en/RL/hawker-culture-in-singapore-community-dining-and-culinary-practices-in-a-multicultural-urban-context-01568>

<sup>10</sup>Kusakabe, K., 2014. Street-vending policies and practices: A case study of Bangkok. Asian Institute of Technology. Pahtumthani, Thailand. An ILO funded paper.

<sup>11</sup>Bhowmik, S.K., 2005. Street vendors in Asia: A review. Economic and political weekly, pp.2256-2264.

## 1.3 Street Food Vendor Regulations and Initiatives in India

### 1.3.1 Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014

Minister of Housing and Urban Poverty Alleviation brought this act in consonance with the constitutional provision of Article 14 which states the right to equality, and freedom to trade, profession, and business and enshrined under Article 19(1)(g) of the Constitution. The salient features of the act are summed up below:

- The Act was framed to regulate the vending of the street vendors. This Act envisaged a responsibility on the state to recognise and protect the rights of the vendors by providing them with social security from any kind of infringement. Before the enactment of the Act, vendors were considered as encroachers on public land. The Act now recognised their rights of vending making their work legal.
- The State Government shall frame a scheme for street vendors. The Municipal Corporation or Nagar panchayat shall, in consultation with the planning authority, frame a street vending plan once every five years.
- Local Authorities will survey all street vendors for identification of the authorized vending zones and make necessary allotment of space to the vendors along with necessary provisions for basic civic infrastructure like proper lighting, electricity, gas, water, drainage, garbage collection, washroom, customer sitting area, hand washing stations, parking etc.
- "Town Vending Committee" (TVC) is constituted by the respective state government having members and chairman as specified under Section 22 of the Act. There is a local authority referred to as municipal corporation or Nagar panchayat which regulates the vending activities and envisaged as the central authority implementing the provisions of the bill. The local authority works on the recommendation of the Town vending committee.
- The TVC comprises of the municipal commissioner, representatives of street vendors, local authority, planning authority, local police, resident welfare association and other traders' associations.
- Any person intending to undertake street vending needs to register with TVC. He may then apply for a vending certificate that will be issued based on various criteria.



- Protection of the livelihood rights of street vendors as well as regulate street vending through demarcation of vending zones, conditions for and restrictions on street vending.

### 1.3.2 FSSAI Regulatory Requirements for Street Food Vendors and Hubs

Food Safety and Standards Authority of India (FSSAI) is a statutory body established under the Ministry of Health & Family Welfare, Government of India. The FSSAI has been established under the Food Safety and Standards Act, 2006, with a mandate to provide safe and wholesome food to citizens.

- As per the Section 31(1) & 31(2) of FSS Act, 2006 every Food Business Operator in the country is required to be licensed/registered.
- The licensing and registration procedure and requirements are regulated by Food Safety & Standards (Licensing and Registration of food Business) Regulations, 2011.
- Registration is meant for petty food manufacturers that includes petty retailer, hawker, itinerant vendor or a temporary stall holder or small or cottage scale industry having annual turnover up to 12 lacs. All food businesses having income more than this limit are required to take a license.
- The food business operator can apply for online registration/license on <https://foscoss.fssai.gov.in>
- As per the FSS Regulation, there is a mandatory requirement of displaying FSSAI License/Registration Number at food premises. FSSAI has introduced Food Safety Display Boards (FSDBs) for various food businesses. Henceforth, in addition to the existing mandatory requirement of displaying FSSAI License/ Registration Number, it will also be mandatory (in a phased manner) for FBOs to display these Food Safety Display Boards at FBO premises.

### 1.3.3 FSSAI's Eat Right India Movement

FSSAI realized that it would need to go beyond the traditional standard setting and regulatory-only approaches of many developed countries and it took a different approach. FSSAI, hence, launched the 'Eat Right India' movement as a collective effort of all key players in the food ecosystem to ensure the availability of safe and wholesome food for all Indians. The Eat Right India is based on three key themes- Eat Safe, Eat Healthy, and Eat Sustainable.



Eat Right India encompasses a bouquet of initiatives. These initiatives aim to promote both the demand for and the supply of safe and healthy food in a sustainable way. One of the biggest challenges in ensuring food safety and hygiene in India is posed by the huge number of food businesses in the unorganised sector.

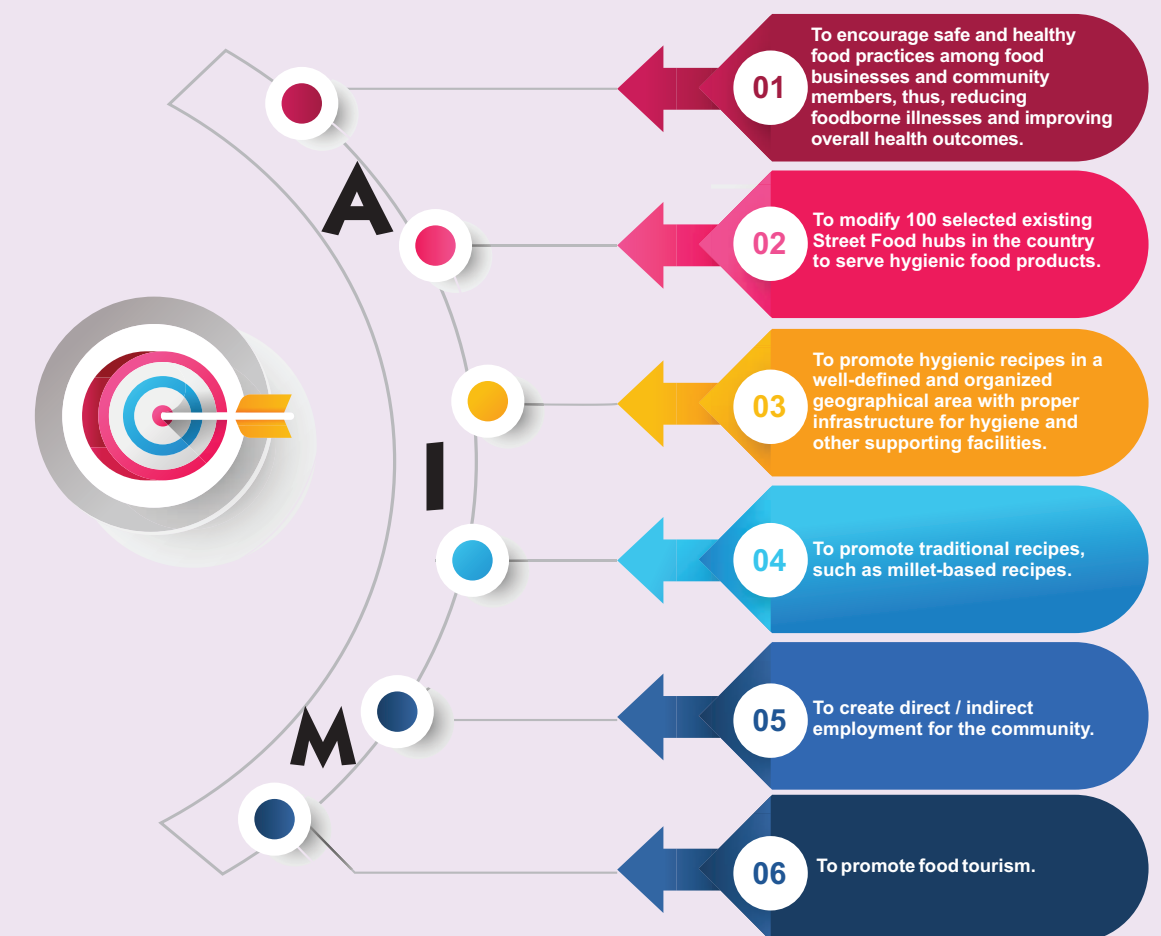
FSSAI's comprehensive Benchmarking and Certification Schemes are a systematic, step-by step approach involving a gap analysis and corrective actions based on pre-defined checklists for each kind of business, to ensure safe and hygienic food. For petty food vendors and hawkers, a cluster approach is adopted. The initiative is known as '**Eat Right Street Food Hub**' which includes a structured process of defining benchmarks, gap analysis, filling infrastructure gaps, training, capacity building and certification is adopted in a cluster.

## Healthy and Hygienic Food Streets (HHFS) Initiative 2

"Healthy and Hygienic Food Streets" in India refer to designated areas or streets where food vendors, stalls, or eateries offer a wide variety of nutritious, wholesome, and clean food options. These food streets focus on providing food items that are prepared and served in a manner that adheres to high standards of hygiene, ensuring the safety and well-being of the consumers.

### 2.1 About the initiative:

The Ministry of Health and Family Welfare (MoHFW) in collaboration with the Ministry of Housing and Urban Affairs (MoHUA), has requested States/Union Territories (UTs) to develop **100 food streets in 100 districts** across the country. This initiative is being taken up as a pilot project to create an example for other such food streets to come up across the country for ensuring hygienic and safe food practices. A press release was made by MoHFW dated 20th April 2023 declaring the initiative. A copy of the letter is attached as **Annexure 1**.



## 2.2 Vision:

To raise the food safety and hygiene standards of India's street vended food to global benchmarks

## 2.3 Objectives:

- Uplift safety and hygiene standards of selected street vended foods.
- Ensure proper regulatory oversight on street food vendors.
- Training and capacity building of street food vendors on Food Safety & Hygiene under schedule IV of FSS Act, 2006.
- To engage local municipality bodies for infrastructure and facility development near the site of food vending.
- To preserve rich culinary heritage and promote tourism.
- Building trust among consumers in local eating.
- To give recognition to street food clusters and boost livelihood of vendors.

## 2.4 Key Stakeholders Involved:



## 2.5 Implementation Plan

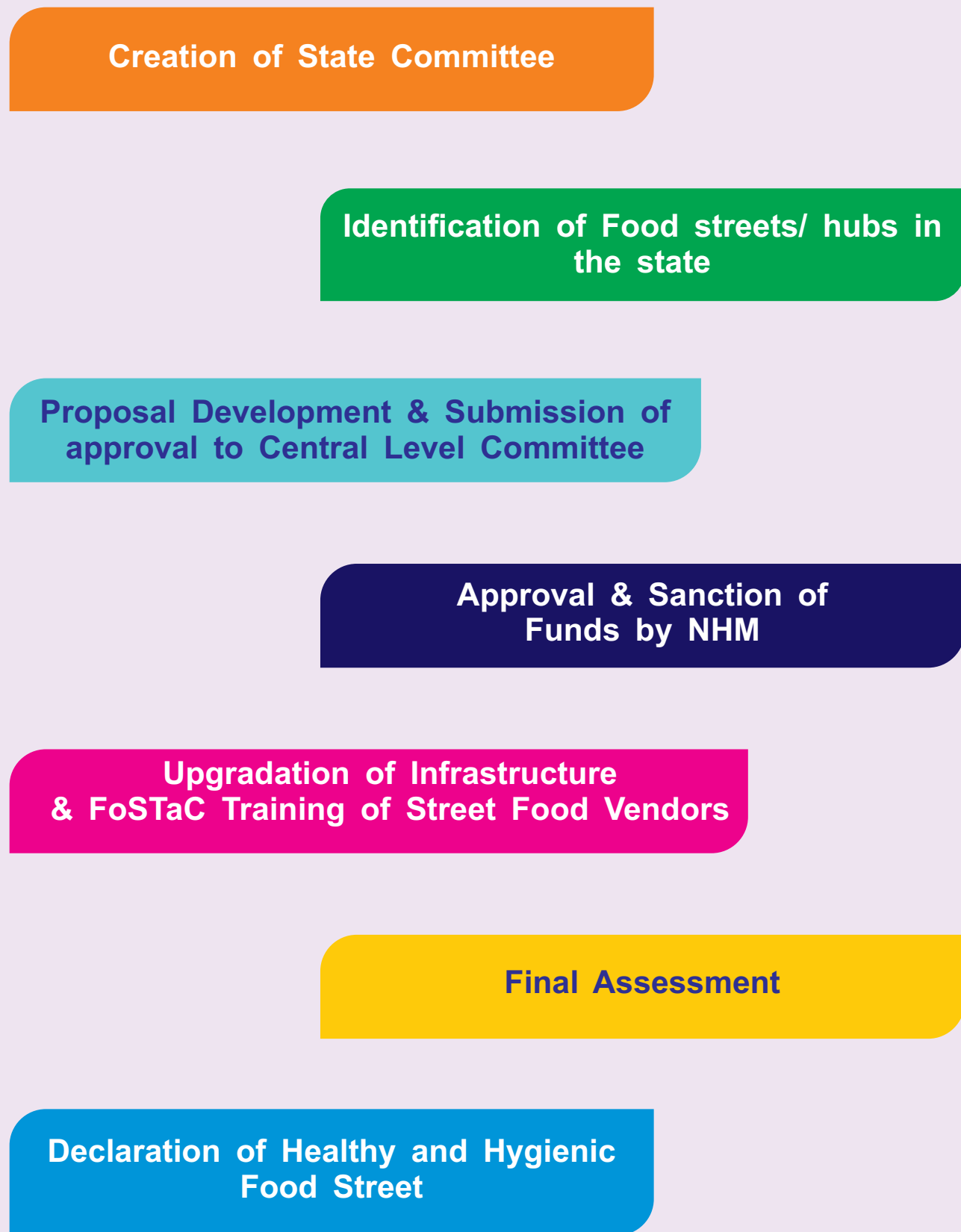
- The initiative will be implemented through National Health Mission (NHM) in convergence with Ministry of Housing and Urban Affairs (MoHUA) with technical support from FSSAI. Refer to **Figure 1** for more details.
- To operationalize the food streets, the NHM of the MoFHW will provide assistance of Rs. 1 Crore per food street per district as a pilot project to support 100 such food streets at different locations in the country. The grant will be routed under NHM in the ratio of 60:40 (Centre : State) for general category states or 90:10 (Centre : State) for special category states, with the condition that branding of these food streets will be done as per FSSAI guidelines.
- The Ministry and NHM will offer financial assistance for the following activities in the designated hub identified by the district:
  - (i) Toilet facilities;
  - (ii) Safe drinking water;
  - (iii) Proper flooring in common areas;
  - (iv) Hand washing;
  - (v) Dustbin provisions;
  - (vi) Appropriate solid and liquid waste disposal;
  - (vii) Common storage space;
  - (viii) Billboard usage;
  - (ix) Façade preparation and signage of permanent nature;
  - (x) Lighting and branding etc.

However the financial assistance cannot be used for any construction or renovation of shops. Further it is proposed that these shops are preferably run by women.

- **Disbursement of funds:** Under NHM from the FY 2022- 23 onwards, multiple pools and programme have been merged into a single pool i.e. "Flexible pool for RCH & HSS, National Health Programme and urban Health Mission"-4063. Accordingly, funds under NHM are released to this flexi pool through the State government treasury on a lump sum basis for utilization against activities approved in SPIP. States/UTs may utilize the funds released under NHM" Flexible Pool for RCH & Health System Strengthening , National Health Programme and Urban Health Mission" for this initiative/activity (Healthy and Hygienic Food Streets" and book the expenditure in FMR Code-148 "State Specific Programme Innovations and Interventions"
- Technical assistance to be provided by FSSAI which includes, providing training under Good Hygiene Practices and Good Manufacturing Practices, and preparation of SOP and toolkit about the initiative.
- Municipal Corporations/Development Authorities/ District Collectors at the district level will take major initiatives to ensure convergence in terms of financial resources & physical infrastructure.



**Figure 1: Implementation Plan for creation of 100 Healthy and Hygienic Food Streets**



**2.6 Expected Outcomes**

- Move the largely uncontrolled and unorganized street food sector to an organized and harmonized sector and strengthen livelihood of street food vendors.
- Preserve rich culinary street food heritage and promote tourism.
- Safe food practices not only improve hygiene credibility of local food businesses, but also boost local employment, tourism, and economy.
- Develop an enabling ecosystem with convergence and collaboration from all stakeholders.
- Learning from this pilot project will help in scaling-up the program in other districts as well.
- To boost the livelihood of the Women self-help groups.
- Better waste disposal
- Prevent/reduce food borne illnesses.



# Roles & Responsibilities of Stakeholders

## 3.1 National level steering group:

The purpose of this group is to oversee and supervise the program throughout the country. This group will be comprising members from:

Ministry of Family Health & Welfare (MoFHW); National Health Mission (NHM); ED, Food Safety and Standards Authority of India (FSSAI); Ministry of Housing and Urban Affairs (MoHUA) and Ministry of Tourism.

### National Steering Committee roles and responsibilities



- Review and approve the identified location and proposal for the upgradation of Street Food Hubs by the State MD-NHM.
- Work in close collaboration with state implementation departments to sanction the funds to the identified districts.
- Engage in periodic meetings with state NHM and Municipal Corporations for providing the necessary support.



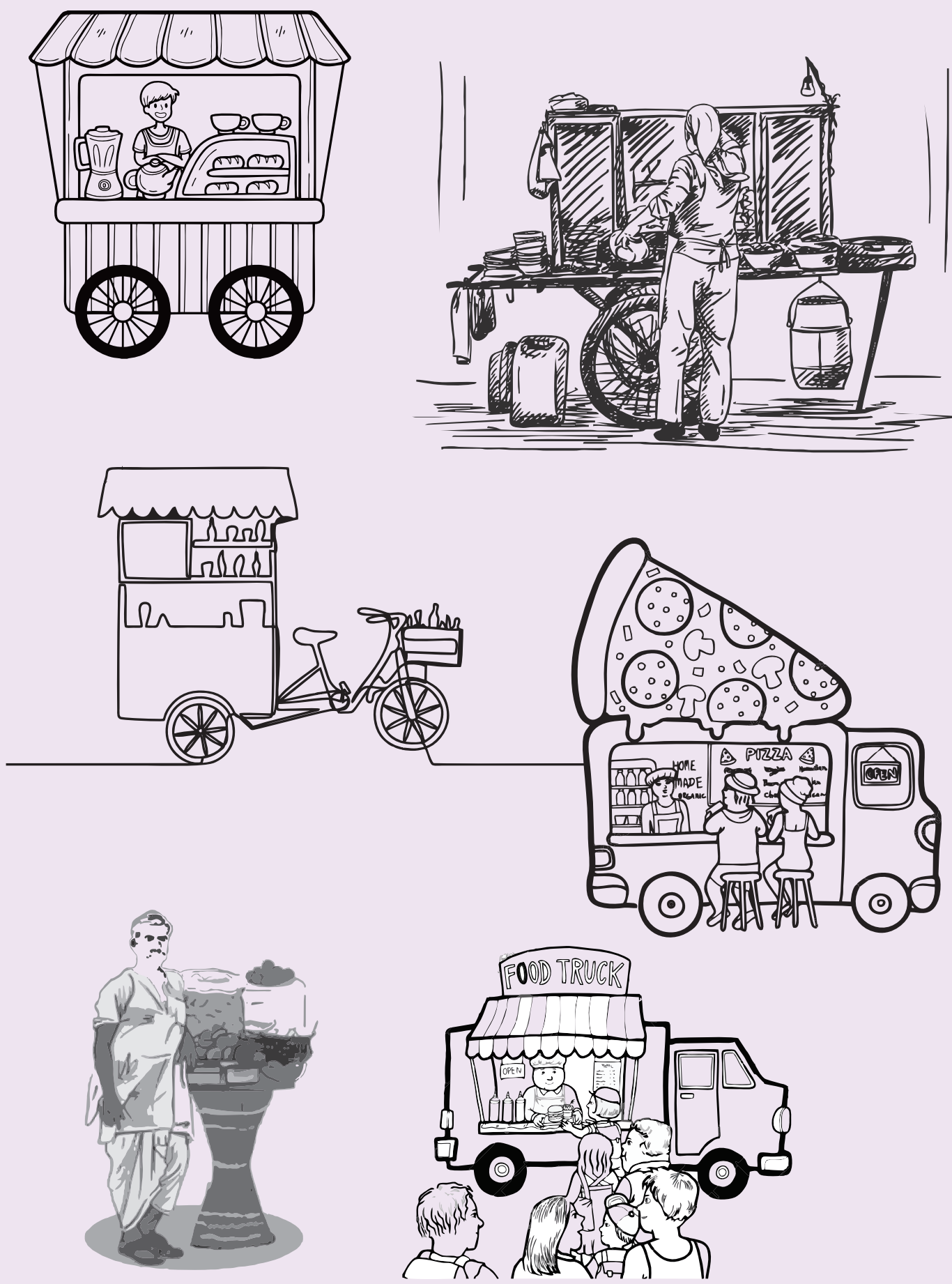
- Establish communication with state/UT to form the state level committee for the initiative
- Conduct periodic meetings with state FDA and other stake holders to understand the challenges and suggest corrective actions.
- Technical support in creating SOP and Toolkit about the initiative.
- Encourage state to participate and timely completion of the HHFS.



- To communicate with state municipal corporations to work closely with other stake holders.
- Conduct periodic meetings on work status update.



- Promote the HHFS program through various communication medium and publicity campaigns such as radio, print media, social media etc.
- Conduct consumer awareness activities to sensitise them about the program and aligning them with the vision of the program.
- Conduct periodic meetings with state departments for status updates.



### 3.2 State Committees:

The committee will operate at the state level in India. The purpose of the committee is to oversee and supervise programs throughout the identified food streets in the districts. The members of the committee are representatives from the state departments of all the line ministries involved. This committee will be chaired by the senior most official or as decided by state / UT.

#### Members of State Level Stakeholders



- Secretary (Health)
- Secretary (Tourism)
- Secretary (Municipal Administration)
- Mission Director, NHM
- State Food Safety Commissioner
- District Commissioner

#### Roles & Responsibilities of State Level Stakeholders



- Identification of the food streets and share the proposal of "Healthy & Hygienic Food Streets" under FMR code HSS(U.8) S.No. 148 (State specific Programme Innovations and Interventions) under NUHM Supplementary PIP of FY2023 – 2024 on email id [pipprocess2023.24@gmail.com](mailto:pipprocess2023.24@gmail.com) with a copy to [urbanhealthsection2017@gmail.com](mailto:urbanhealthsection2017@gmail.com).
- Conduct pre-assessment and gap analysis of the food street.
- Form district level teams for each food street identified and conduct periodic meetings.
- Infrastructure renovation with close coordination of MD NHM and Municipal Corporation.
- Training and capacity building of the food street vendors.
- Conduct consumer awareness activities.
- Translate and place IEC materials in the food street.
- Periodic monitoring of the HHFS for compliance of food safety and hygiene.
- Ensure uniform branding of the HHFS through posters, banners as shared in resource chapter 5.
- Support sharing documentation/ stories on good practices, challenges and on-ground implementation.
- Conduct post-assessment. In case not complying with the guidelines corrective actions to be conducted.
- Declaration of HHFS on completion of up-gradation of street food hub.

### 3.3 Roles & Responsibilities of State Committee Members



- Develop proposal and share with NHM for approval.
- MD NHM to open account under PFMS (Public Financial Management System).
- Assist the stakeholders to open zero balance account (child account) and how to utilize funds.
- Closely work with all the stake holders in modernization of HHFS by providing funds for upgradation, training etc.
- Conduct periodic meetings for evaluating the implementation of the program.



- To identify the hub in close collaboration with Food Safety Commissioner.
- Tendering of the required work as per the guidelines by NHM.
- Monitor upgradation of the infrastructure as recommended by the state level committee i.e. provision of safe drinking water, hand washing, lavatories, appropriate liquid and solid waste disposal, coverage of sewage pipes, provisions of dustbins, common storage, pavement, lighting, branding, billboards, signage, etc.
- Periodic updates of the work status to all the stake holders.



- To assist in identification of food streets.
- To assist in pre-assessment of food streets.
- To provide training to Street Food Vendor on Food Safety and Hygiene through FoSTaC.
- Assist vendors in obtaining FSSAI registration/license.
- Assist in translation of IEC material and branding for the uniform messaging.
- To assist in final assessment of food streets.
- Ensure periodic monitoring of the food streets.
- To assist in designing logo for HHFS which should have the photo of Hon'ble Prime Minister along with respective Chief Minister.
- Timely update of status and documentation through State log in created on <https://eatrightindia.gov.in/100hhfs/Website Under Construction>



- Promote the HHFS program through various communication medium and publicity campaigns such as radio, print media, social media.
- Conduct consumer awareness activities in and around identified food streets.
- Assist the municipal corporation in upgradation of HHFS.





# Implementation Strategy

4





### Step 1: Cluster Identification

- The Municipal Corporation in association with other local bodies (Panchayat, municipalities etc) will identify geographical areas with an aggregation/cluster of vendors and ensure they are licensed/registered as a first step.
- Selecting an ideal location of a Healthy and Hygienic food street (HHFS) is one of the most critical points. A HHFS should be located in a clean, ventilated and non-polluted area which are recognized as an authorized vending zone/area by the Local Urban Body/Town Vending Committee.
- The area should have access to the common facilities like clean water and sanitation and waste disposal system, electricity.
- The location should be approachable and well-connected within the city/town. Popular tourist spots must also be explored around so that the hub may receive the required footfall. Other important infrastructural facilities such as parking space etc may also be considered.

### Step 2: Pre-Assessment

Assessment of infrastructure and training requirements. As per schedule 4 under FSS Regulations 2011, FSSAI has defined check list covering parameters such as location , facilities, personal hygiene etc. to be followed by the FBO.

The checklist is placed at **Annexure 3**.

### Step 3: Infrastructure Improvements

After the pre- assessment, the gaps in infrastructure will be identified and upgradation activity will be initiated. There are certain requirements for the layout of the food street which may be addressed through financial assistance provided to Municipal Corporation:

- The layout of the designated food street/hub should have adequate space for stalls/shops/kiosk/carts public sit outs and other common amenities such as washrooms, washing area etc.
- The layout should ensure free accessibility and enough space between stalls/shops/ kiosks/carts and sufficient areas for food handling, preparation, storing, serving, cleaning, washing and sanitizing. The location and layout shall have adequate natural or artificial lighting and ventilation to ensure hygienic operations and pleasant environment for people to sit and consume the food.

- The layout should have Waste bins with cover and made of material which could be easily cleaned and disinfected every day. It shall be specifically identifiable.
- It may also be ensured that sanitation facilities with water, soap and other cleaning agents be provided for vendors and customers at a safe distance from the food handling area. It is also important to develop a system for maintenance and replenishment of the supplies.
- Also, the layout should provide for orderly flow of materials and goods in and out of the hubs as this will help avoid possible sources of food contamination.

### Step 4: Training and Capacity Building

After the pre-assessment, the gaps in infrastructure and in knowledge-attitude-practices of food handlers are tested. For more details please refer to **Annexure 4**. Development of basic infrastructure and training needs to be conducted as the following:

- The Street Food Vendor should have a valid FSSAI license/registration. They can apply for online registration/license on <https://foscoss.fssai.gov.in/>. For more details refer to Box 3.
- Every street food vendor, helper or food handler should undergo basic food hygiene training. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities.
- FSSAI had initiated the largest Food Safety Training & Certification (FoSTaC) programme which is aimed at creating a pool of food safety supervisors (FSS), who are trained in good hygiene and manufacturing practices as per requirements in Schedule 4 of Food Safety and Standards Licensing and Registration Regulations, 2011.
- It is recommended that all the food handlers should be FoSTaC certified.

There are two ways by which training can be undertaken by the street food vendors. Refer to Box 4 & 5 for more details.

### Box 3: Licensing/registration of Street Food Vendor

- (1) Street Food Vendor shall register themselves with the Registering Authority by submitting an application for registration in Form A under Schedule 2 of these Regulations along with a fee as provided in Schedule 3.
- (2) Street Food Vendor shall follow the basic hygiene and safety requirements provided in Part I of Schedule 4 of these Regulations and provide a self attested declaration of adherence to these requirements with the application in the format provided in Annexure-1 under Schedule 2.
- (3) The Registering Authority shall consider the application and may either grant registration or reject it with reasons to be recorded in writing or issue notice for inspection, within 7 days of receipt of an application for registration.
- (4) In the event of an inspection being ordered, the registration shall be granted by the Registering Authority after being satisfied with the safety, hygiene and sanitary conditions of the premises as contained in Part II of Schedule 4 within a period of 30 days.
- (5) If registration is not granted, or denied, or inspection not ordered within 7 days as provided in above sub regulation (3) or no decision is communicated within 30 days as provided in above sub regulation (4), the petty food manufacturer may start its business, provided that it will be incumbent on the Food Business Operator to comply with any improvement suggested by the Registering Authority even later. Provided that registration shall not be refused without giving the applicant an opportunity of being heard and or reasons to be recorded in writing.
- (6) The Registering Authority shall issue a registration certificate and a photo identity card, which shall be displayed at a prominent place at all times within the premises or vehicle or cart or any other place where the person carries on sale/manufacture of food in case of Petty Food Business.
- (7) The Registering Authority or any officer or agency specifically authorized for this purpose shall carry out food safety inspection of the registered establishments at least once in a year. Street food vendor must have registration or license from Food Safety and Standards Authority of India (FSSAI) before starting their business. The certificate of registration and Food Safety and Display Board (FSDB) issued by the Food Authority shall be displayed on the kiosks/carts.
- (8) The FSDBs are color coded for different kind of food businesses for ease of recognition by the consumers. The color designation as per kind of business is as follows – Restaurant Fruit & Vegetable Retail Meat Retail Milk Retail Street Food Retail Store Liquor Retail Transport & Distribution Storage Manufacturing.
- (9) Points to consider while displaying FSDBs
  - Only display FSDB specific to the kind of food business.
  - Size: A4 size for FSSAI Registered food business and A3 for FSSAI Licensed Food Business.
  - No. of FSDBs to be displayed: A minimum of one FSDB may be displayed. More than one can be displayed in case the outlet is big in size and FSDB displayed is not visible to all the consumers and food handlers from one specific place.
  - Material of FSDB: Content of FSDB must not get blurred or damaged over time.
  - Directions for FBOs: The FBOs may add their FSSAI/License No. on top and Company Name and Feedback Details on lower right hand side for feedback mechanism.

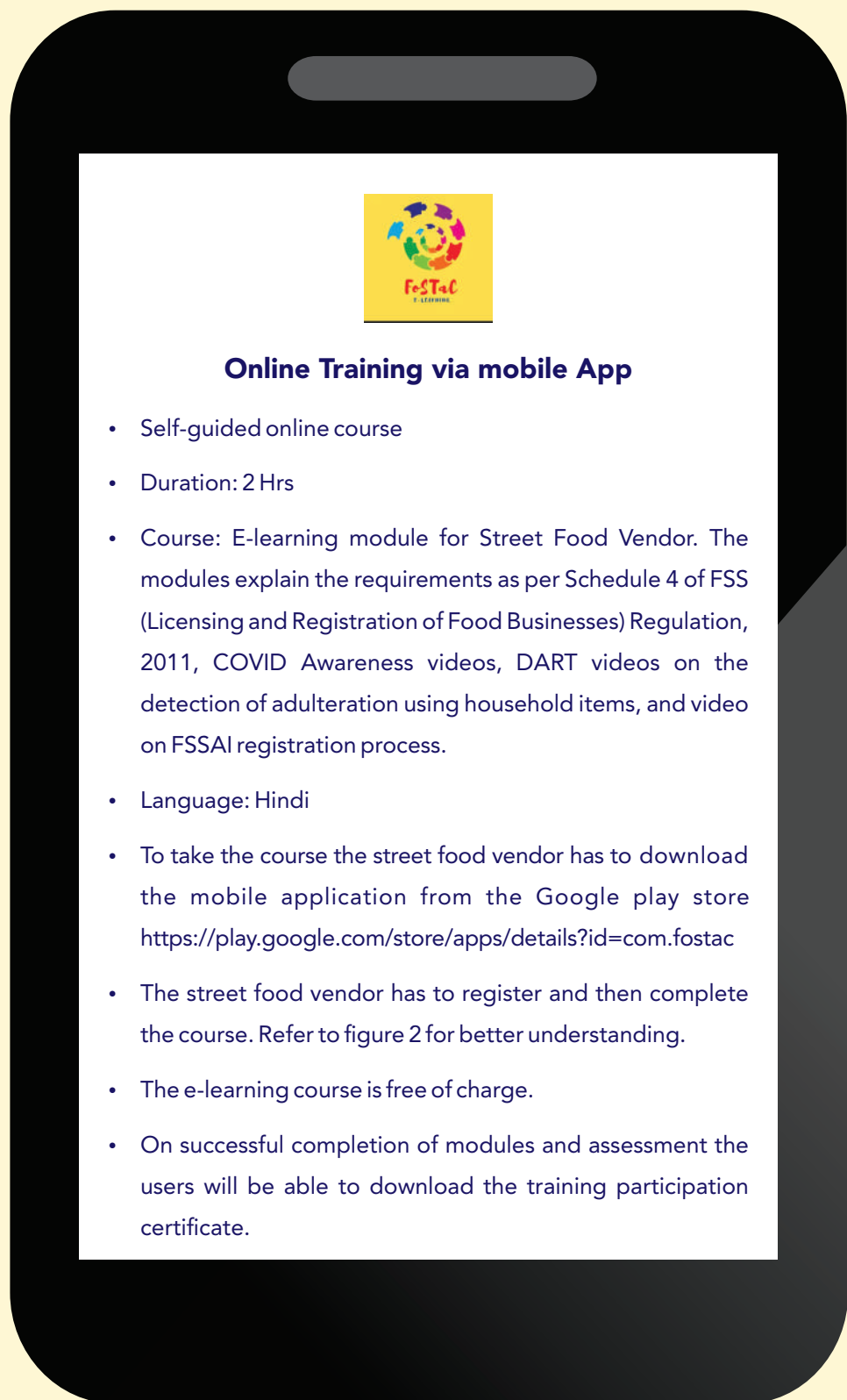
### Box 4: Types of FoSTaC Trainings conducted by FSSAI


#### Offline Training

- Require Training Partners to undertake the course
- Duration: 4 Hrs
- Course: Basic food hygiene training comprising Good Hygiene Practice (GHP), Good Manufacturing Practices (GMP), food adulteration and usage of food additives.
- Languages: Hindi, English or any regional language according to the need of the street food vendors.
- The training partner will conduct the training and will help in online enrolment and certification of the street food vendors.
- The fee of training partner could be borne by government, CSR partner or street food vendors.
- The details for enrolment in FoSTaC training is placed at **Annexure 4**.
- List of training partners are attached at **Annexure 5**.



### Box 5: Types of FoSTaC Trainings conducted by FSSAI





#### Online Training via mobile App

- Self-guided online course
- Duration: 2 Hrs
- Course: E-learning module for Street Food Vendor. The modules explain the requirements as per Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulation, 2011, COVID Awareness videos, DART videos on the detection of adulteration using household items, and video on FSSAI registration process.
- Language: Hindi
- To take the course the street food vendor has to download the mobile application from the Google play store <https://play.google.com/store/apps/details?id=com.fostac>
- The street food vendor has to register and then complete the course. Refer to figure 2 for better understanding.
- The e-learning course is free of charge.
- On successful completion of modules and assessment the users will be able to download the training participation certificate.



Figure 2: Steps to for online FoSTaC training of street food vendors

#### Step 5: Final Assessment and Recognition

- Municipal Corporation / State Food & Drug Administration to inform the state level committee once the renovation of infrastructure and training and capacity building of the street food vendors are completed.
- State committee will evaluate the improvement and advise on any gaps identified.
- State committee will inform the national steering committee about completion of modernization and recognition of a food street as HHFS.





## Resource Material

5

Various links to the technical documents, IEC material such as posters, videos etc are provided in this chapter. It is suggested that a uniform branding should be used in all the 100 street food hubs to be crated under this program. Branding captures the essence of theme and messaging. The branding and content must communicate consistent and clear messages. It is also suggested to translate the materials available in the local language to ensure greater reach. The following documents could be download from google drive link <https://shorturl.at/jrlM3>. which can be translated in regional language and disseminated.

- **Technical Supporting Documents**

- SOP for Healthy and Hygienic Food Street
- Street Food Vendor Training on Food Safety and Hygiene
- SOP for license/registration of Street Food Vendor
- List of training partners
- Pre and final assessment checklist
- Suggestive Layout for stall/cart/kiosk design

- **IEC Material**

- Posters
- Videos

Useful video links

1. Clubbed Six COVID Awareness Videos of 2 Minutes duration each into a single video: <https://youtu.be/Vo8RncH4PHw>
2. 56 DART Videos dubbed in Hindi Language and clubbed into a single video : <https://youtu.be/R4AJY1L6d6A>
3. Film on How to apply FSSAI Registration in Hindi Language - for Small Food Businesses : <https://youtu.be/tGZCCjvAfvA>
4. FSSAI Schedule 4: <https://www.youtube.com/watch?v=Jqq1I4Tq5cY>
5. Toon Bhatore wala (Hindi): <https://youtube.com/watch?v=1sb0d4cZm1w&feature=share>

- **Program Branding**

It is suggested that a uniform branding should be created for the program. This would include posters, danglers, dustbin covers, standees that can be placed in the food street. This would also help in creating awareness among consumers.

- **Point of Contact and details**

- Website: <https://eatrightindia.gov.in/100hhfs/>
- Email Id FSSAI - [iec@fssai.gov.in](mailto:iec@fssai.gov.in)
- Email Id NHM – [pipprocess2023.24@gmail.com](mailto:pipprocess2023.24@gmail.com), [urbanhealthsection2017@gmail.com](mailto:urbanhealthsection2017@gmail.com).





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## Annexures

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## Annexure 1: Official press release with state wise list

**Ministry of Health and Family Welfare**

**Ministry of Health proposes operationalizing of  
Food Streets across the country to promote hygienic and safe food practices**

Financial assistance of Rs. 1 crore per Food Street to states/UTs

Convergence with other ongoing schemes of Ministry of Housing & Urban Affairs to make food streets a success

Safe food practices not only improve hygiene credibility of local food businesses, but also boost local employment, tourism and economy

**Posted On:** 20 APR 2023 4:02PM by PIB Delhi

In a significant and innovative move, Union Health Ministry in collaboration with Ministry of Housing & Urban Affairs has requested states/UTs to develop 100 food streets in 100 districts across the country. This initiative is being taken up as a pilot project to create an example for other such streets to come up across the country for ensuring hygienic and safe food practices. The aim of this project is to encourage safe and healthy food practices among food businesses and community members, thus, reducing foodborne illnesses and improving the overall health outcomes.

In a letter to states, Shri Rajesh Bhushan, Union Health Secretary and Shri Manoj Joshi, Ministry of Housing & Urban Affairs Secretary have highlighted that “Easy access to safe and hygienic food is vital for the good health of citizens. Safe food practices not only promote “eat right campaign” and food safety, but will improve hygiene credibility of local food businesses, boost local employment, tourism and in turn, economy. It also leads to a cleaner and greener environment.”

Street foods have traditionally been an integral part of Indian society and are present all across the Country. They represent the rich local tradition of cuisine. Street foods not only provide daily diet at affordable prices to millions but also provide direct employment to a large number of people and also support the tourism industry. Food Safety and Hygiene at street food outlets & hubs remain a matter of concern. With rapid urbanization, while these hubs have led

to easy access to food, this has also gravated the issue of food contamination & associated health issues due to unhygienic and unsafe food practices.

This unique initiative will be implemented through National Health Mission (NHM) in convergence with Ministry of Housing and Urban Affairs & with technical support from FSSAI. The financial assistance for the initiative to States/UTs in the form of Rs. 1 crore per food street/districts will be given to fill up critical gaps. 100 such food streets will be opened up in 100 districts across the country (List given below). This assistance will be provided under National Health Mission (NHM) in the ratio of 60:40 or 90: 10 with the condition that standard branding of these food streets will be done as per FSSAI guidelines.


Municipal Corporations/Development Authorities/ District Collectors at the state level will take major initiatives to ensure convergence in terms of financial resources & physical infrastructure. Various other initiatives such as training of food handlers, independent third party audits, and certification of Eat Right Street Food Hubs 'SOP for Modernisation of Food Streets', have been taken to enhance food safety standards. Schemes like "Support to Urban Street Vendors (SUSV)", a component of Deendayal Antyodaya Yojana- National Urban Livelihoods Mission (DAYNULM), Ministry of Housing and Urban Affairs have also been taken up. In addition, States/UTs can also conduct training programmes for street vendors to orient them on aspects vis. food safety, maintenance of hygiene, and waste disposal.

State wise list of suggestive number of food streets

S. No.	State/UT	No. of food streets
1	Andhra Pradesh	4
2	Assam	4
3	Bihar	4
4	Chhattisgarh	4
5	Delhi	3
6	Goa	2
7	Gujarat	4
8	Haryana	4
9	Himachal Pradesh	3


S. No.	State/UT	No. of food streets
10	Jammu & Kashmir	3
11	Jharkhand	4
12	Karnataka	4
13	Kerala	4
14	Ladakh	1
15	Madhya Pradesh	4
16	Maharashtra	4
17	Odisha	4
18	Punjab	4
19	Rajasthan	4
20	Tamil Nadu	4
21	Telangana	4
22	Uttar Pradesh	4
23	Uttarakhand	4
24	West Bengal	4
25	Arunachal Pradesh	1
26	Manipur	1
27	Meghalaya	1
28	Mizoram	1
29	Nagaland	1
30	Sikkim	1
31	Tripura	1
32	A & N Islands	1
33	Chandigarh	1
34	DD & DNH	1
35	Lakshadweep	1
36	Puducherry	1
	<b>Total</b>	<b>100</b>

## Annexure 2: DO Letter NHM




भारत 2023 INDIA

विशाल चौहान, भा.प्र.से.  
संयुक्त सचिव  
**VISHAL CHAUHAN, IAS**  
Joint Secretary



सत्यमेव जयते



आजादी का  
अमृत महोत्सव

भारत सरकार  
स्वास्थ्य एवं परिवार कल्याण मंत्रालय  
निर्माण भवन, नई दिल्ली - 110011

GOVERNMENT OF INDIA  
MINISTRY OF HEALTH & FAMILY WELFARE  
NIRMAN BHAVAN, NEW DELHI - 110011

Tele: 011-23063585 / 23061740  
e-mail: js.policy-mohfw@gov.in

D.O. No. L.19017/14/2023-NUHM  
Date: 9<sup>th</sup> June 2023

Dear Colleagues,

Please refer to the Joint letter of Secretary (HFW) and Secretary (MoHUA) D.O No. Z.14012/Street Food/CBP/2005/NHM dated 17<sup>th</sup> April, 2023 (copy enclosed) which was sent to States/UTs along with concept note on developing "Healthy & Hygienic Food Streets".

- In this regard, it is stated that for establishing these food streets, financial assistance of Rs.1 crore per food street/districts will be provided to the States/UTs under National Health Mission (NHM) with the condition that standard branding of these food streets will be done as per FSSAI guidelines. The fund of Rs.1 crore will be used for activities such as provision of safe drinking water, hand washing & toilet facilities, liquid & solid waste disposal, signage's, branding etc., however not to be used for any construction or renovation of shops. Further it is proposed that these shops are preferably run by women.
- In this regards a meeting was also organized at the level of Secretary HFW where States/ UTs were requested to send proposals. However, proposals have been received only from few States/ UTs. Therefore, in view of the above, States/UTs are once again requested to send proposal of "Healthy & Hygienic Food Streets" under FMR code HSS (U.8), S.No. 148 (State specific Programme Innovations and Interventions) under NUHM Supplementary PIP of FY 2023-24. Further, it is suggested that Mission Directors (DAY-NULM) of States/UTs to be consulted while preparing proposal of Food streets for effective implementation of the scheme.
- The States/UTs are requested to send aforesaid proposals to the Ministry as per NHM pip process on e-mail id- [piprocess2023.24@gmail.com](mailto:piprocess2023.24@gmail.com) with a copy to [urbanhealthsection2017@gmail.com](mailto:urbanhealthsection2017@gmail.com) positively by 15<sup>th</sup> June, 2023. Please do reach out to us for any clarifications.

With regards  
yours sincerely  
*(Vishal Chauhan)*

Encl: as above

To,  
- ACS/PS/Secretaries (H&FW) - All States/UTs  
- Mission Directors (NHM) - All States/UTs

Copy to:  
• CEO, FSSAI  
• PPS to Secretary(HFW)  
• PPS to Secretary MoHUA  
• Director(NHM-I/NUHM/II/III/IV)

स्वच्छ भारत - स्वस्थ भारत

## Annexure 3: Pre and Post-assessment checklist

### Inspection Criteria and checklist for Inspection

The checklist includes the parameter to assess the implementation of various requirements stated under Project Healthy and Hygienic Food Street. The checklist focuses on implementation of good hygiene and sanitary practices laid in Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulations, 2011.

The checklist has been divided into two parts:

- Street Food Hub**(Common Facilities Applicable To Each Food Street) : This section focuses on assessment of the location, facilities and infrastructure available for safe dispensing of street food
- Slab Stall/ Lock Stall** -Individual Facilities (applicable to all vendors): This section focuses on assessing the hygiene and sanitary practices, food handling, waste management, maintenance and sanitation requirement followed by food handler(s) on each Stall.

### Inspection Checklist

Date of Assessment	Address/ Location	Name of assessing department/ agency	Name and contact details of assessor
No. of food street vendors			

Sr. No.	Assessment Criteria	1. Street Food Hub(Common Facilities Applicable To Each Hub)		
		Yes	No	Budget
01	General regulatory requirements for running food business operation in premises			
	a) License/registration under FSSAI, 2006			
	b) NOC from municipality /local body			
	c) Proper toilet facility			



	d) Adequate facility and designated area for hand washing			
	e) Adequate drainage facility			
	f) Adequate water supply			
	g) Appropriate solid and liquid waste disposal			
	l) Provision for appropriate solid and liquid waste disposal			
2	Food stalls are located in clean, ventilated, non-polluted areas			
	a) Surrounding area are clean and away from polluted area			
	b) Area is properly ventilated naturally or artificially by means of fans			
	Adequate space is available for orderly placement of vendor stalls & orderly flow of material in and out of the stalls			
3	a) Adequate space between stalls			
	b) Freely accessible allowing easy flow of material and person movement in and out of stalls			
4	Better amenities like eating facility for all age groups and parking arrangement for vehicles.			
5	Sufficient number and proper lighting to facilitate food preparation is available			
	a) Adequate lighting through natural or artificial means in food handling area			
	b) Light points above food preparation are protected/covered suitably			
6	Proper supply of potable water with storage facility is available & is used for cooking, preparing ice & steam; washing of utensils & cleaning of working surfaces.			
	a) Potable water supply for cooking and washing utensils			
	b) Proper storage facility for potable water and ice.			

7	Quality of water is monitored at source, after collection & at usage point.			
	a) Water testing done for quality at source level			
	b) Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier			
8	Dedicated areas or common facility are provided for cleaning of utensils & waste storage and shall be located away from food handling areas. Detergent used for washing utensils should be of food grade			
	a) Separate dedicated area for utensil cleaning			
	b) Food grade chemicals are used for washing utensils			
9	Adequate facility for hand washing shall be provided			
	a) Continuous water supply in hand washing areas esp. in washrooms			
	b) Hand washing agent like liquid soap, sanitizer etc. are used.			
	c) Hand drying facility or tissue papers is available.			
10	Adequate facility to exhaust smoke & fumes from food cooking area			
11	Adequate drainage facility			
	a) Free flow of water and waste in drainage avoiding stagnation			
	b) Drainage are cleaned and maintained timely			
	c) Drainage are covered to prevent pest infestation			
12	Dry and wet waste is segregated properly and collected by municipalities on daily basis			
13	Food handlers have basic knowledge of food safety & hygiene			

2. Slab Stall/ Lock Stall -Individual Facilities (applicable to all vendors)				
Sr. No.	Assessment Criteria	Yes	No	Budget
<b>I</b>	<b>General Requirements</b>			
	a) All FBO to have registration/License under FSSAI, 2006			
	b) All Food handlers to be certified under FoSTaC training for street vendor			
<b>II</b>	<b>Design &amp; facilities</b>			
1	Working surface of stall is placed above 60-70cm from ground			
2	Waste bins with lids are available. There are separate waste bins for solid and liquid waste.			
3	In case of closed premises, all structures such as walls, doors etc. shall be soundly constructed of materials that are durable, impervious to food particles with no toxic effect in intended use, shall be unable to provide pest harbourage, as far as practicable; and shall be easily and effectively cleaned and where appropriate, disinfected.			
<b>III</b>	<b>Control of operation</b>			
<b>a)</b>	<b>Raw Materials/ Receipt</b>			
1	Raw material ingredients shall be fresh, have FSSAI license/registration number (if applicable) & shall be purchased from FSSAI licensed vendor. It is ensured that no expired product is procured or used.			
<b>b)</b>	<b>Food processing/Cooking</b>			
1*	Food ingredients are thoroughly washed in potable water before cooking.			
2	Frozen food is thawed hygienically. Thawed food is not stored for later use.			
3*	Water and ice used in food preparation is made from potable water. Water is stored in clean and covered container, preferably with a side tap.			

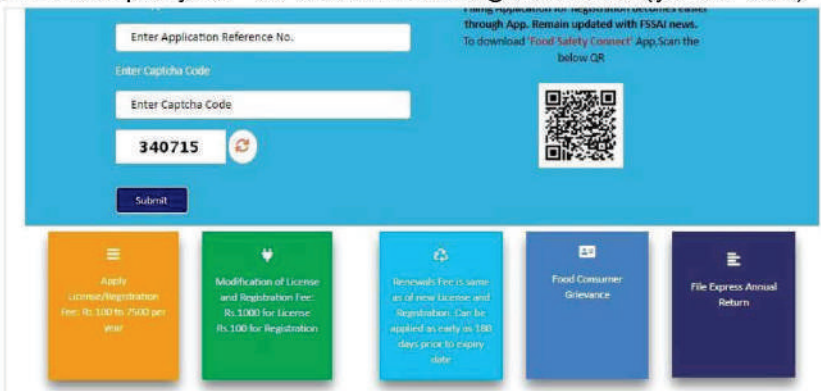
4.	Oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavor and floated elements is being done.			
5*	Food is cooked thoroughly.			
6	Hot food shall be maintained hot & cold food shall be maintained cold			
7	Service area and serving equipment are kept clean.			
8	Crockery and cutlery items used for serving purpose are food grade quality. No other item non-food grade quality is used.			
9*	Disposable items used for serving are not reused. Newspaper, thermocol, non-food grade plastics and other printed papers shall not be used for serving food.			
<b>c)</b>	<b>Leftover Food and Waste Management</b>			
10	Waste bins are kept covered, emptied periodically & kept clean at all times			
<b>IV</b>	<b>Personal Hygiene</b>			
1.*	Food Handler washes hands before starting work or after doing any non-food handling activity (such as visiting toilets, emptying dustbin, etc.).			
2	Food handler is clean, wearing washed clothes with trimmed nails & moustache.			
3	Food handler is covering head and mouth while preparing/ serving food & uses aprons, gloves etc. while handling food single use disposable items are not be re-used.			
4	Food handler is not wearing false nails or loose jewellery.			
5	Food Handler is not smoking, chewing or spitting while preparing/serving food.			
6	Food handler is not suffering from any infectious or communicable disease.			
7	Food Handler has no open wound or burn.			

# Annexure 4: User manual on How to apply for FSSAI license/registration

## PART 1

### How to apply for a registration certificate?

**Step 1:** User can log in by clicking on the box "Apply for License/Registration Fee: Rs.100 to 7500 per year" as shown in the figure below: (yellow box)

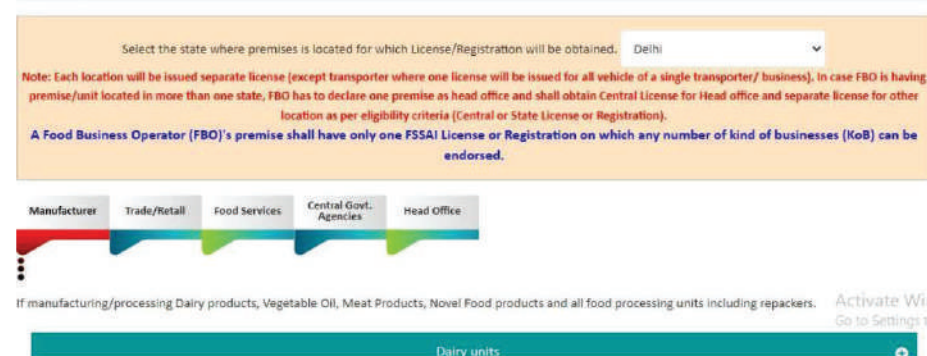


**Step 2:** Select option as per user requirement.



**Step 3:** Select the State and Read the Note and Read the Group Heads of Kind of Business, Click on Kind of Business under which the food business falls, user can read the definition of all Kind of Business under it and click on the radio button under it to proceed further.

Select Kind of Business



**Step 4:** Fill in all the mandatory fields as shown in Form A.

Fill Registration Certificate Details

Form "A"  
[See Regulation 2.1.1 and Regulation 2.1.7]  
Application for Registration under Food Safety and Standards Act, 2006

**Applicant Details**

Name of applicant / company \*

Designation : \*  Individual  Partner  Proprietor  Co-operative society  Other(s)

**Kind of Business**

Dairy units  Other(s)

**Address of Premises where food business is located**

Address : \*  State : \*

District/Region/Zone : \*  Sub-Division/Station/Division (Railways) : \*

Village :  Pin Code : \*

Nearest Landmark :

Is your Correspondence Address same as Address of Premises?  Yes  No

**Correspondence Address**

Address : \*  State : \*

District/Region/Zone : \*  Sub-Division/Station/Division (Railways) : \*

Village :  Pin Code : \*

**Contact Details**

Tel No:  Mobile No: \* +91-

Fax:  Email-ID:

[Note: In case the number(s) are a PP or common number(s), please specify the name of the contact person as well]

Contact Person : \*

**Years you want to apply for**

No. of years you want to apply for : \*  years

**Details of food items proposed to be manufactured or sold**

Sl. No.	Name of the food category	Action
	<input type="text" value="Select"/>	<input type="button" value="Save &amp; Add"/>

**Other Details**

In case of business – Intended date of start:

Source of water supply : \*  Public  Private  Other(s)  N/A

Whether any electric power is used in manufacturing of food items:  Yes  No

**Step 5:** Upload the documents, pay the fee with available modes and apply



### Upload Document(s)/Payment

S.No.	Document Type	Upload Document(s) (Max File Size:2MB,type:pdf,jpeg,jpg,png)
1.	Photo *	Choose File No file chosen Upload
2.	Identity Proof * <span>Select Identity Types</span>	Choose File No file chosen Upload

Other Document

Sl. No.	Document Description	Upload Document(s) (Max File Size:2MB,type:pdf,jpeg,jpg,png)
	<input type="text"/> (e.g. Proof of premise,NOC by Municipality/Panchayat,Health NOC,etc.)	Choose File No file chosen Upload

Razorpay  Treasury Challan

Total Amount: Rs. 100

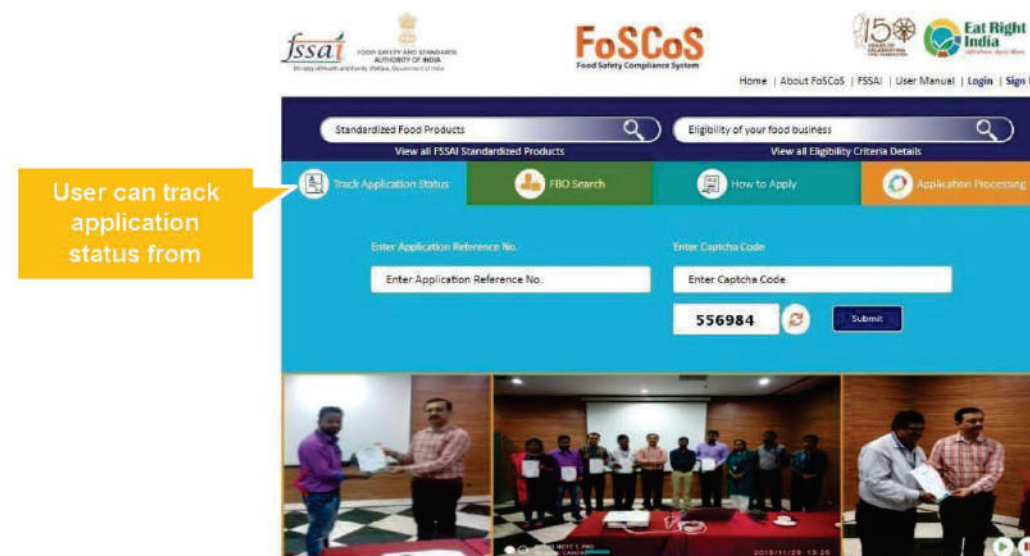
I declare that –

- I have read,understood and shall abide all provisions of FSS Act,2006 and Rules, Regulations made therein and orders issued from time to time applicable to declared food business.
- I assure that articles of food mentioned in form satisfy the requirements of FSS Act 2006, Rules and Regulations made thereunder.
- I shall comply with the general hygiene and sanitary requirements as mentioned in the Schedule 4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011.
- Expected Annual turnover of the food business is under Rs.12 Lacs. I will apply for License as and when annual turnover of food businesses exceeds Rs. 12 Lacs.

I do hereby solemnly affirm and declare that all information and particulars furnished here by me are true and correct to the best of my knowledge.

**Step 6:** After completing the payment, a receipt will be generated with a 17-digit reference number which can be used for future reference.

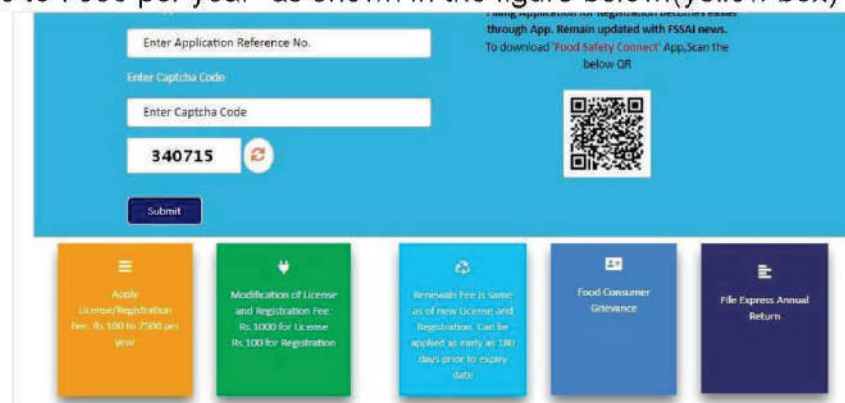
**Step 7:** User can track the status of application through the Homepage i.e. fosc.os.fssai.gov.in by using the referencenumber.



## PART 2

### How to apply for a License?

**Step 1:** User can log in by clicking on the box "Apply for License/Registration Fee: Rs. 100 to 7500 per year" as shown in the figure below:(yellow box)



**Step 2:** Select option as per user requirement.

### Application Receipt

**Directorate of Food and Drugs Administration**  
(Govt. of Goa)  
Licensing and Registration System V3.0

Receipt	
Reference No :	3200123100000771
Date :	23-01-2020
Name of Company/Organization :	qqqqqqqqqq
Premises Address :	qqqqqqq, North Goa, Goa-111111
Kind of Business :	Dairy units
Category of License :	Registration
Fee Paid :	Rs 200 (2 Year(s))

Note: FSSAI does not contact applicants over telephone for License/Registration. Queries relating to License/Registration are only raised online. License related complaints may be reported at helpdesk - 1800112100 and licensing@fssai.gov.in.

View/Print License Application

### Apply for New License/Registration







**Step 3:** Select the State and Read the Note and Read the Group Heads of Kind of Business, Click on Kind of Business under which the food business falls, user can read the definition of all Kind of Business under it and click on the radio button under it to proceed further.

Select Kind of Business

Select the state where premises is located for which License/Registration will be obtained. Delhi

**Note:** Each location will be issued separate license (except transporter where one license will be issued for all vehicle of a single transporter/ business). In case FBO is having premise/unit located in more than one state, FBO has to declare one premise as head office and shall obtain Central License for Head office and separate license for other location as per eligibility criteria (Central or State License or Registration).

**A Food Business Operator (FBO)'s premise shall have only one FSSAI License or Registration on which any number of kind of businesses (KoB) can be endorsed.**

**Manufacturer** | Trade/Retail | Food Services | Central Govt. Agencies | Head Office

---

If manufacturing/processing Dairy products, Vegetable Oil, Meat Products, Novel Food products and all food processing units including repackers.

Activate Wind  
Go to Settings to a

Dairy units

Sign Up Details

**Applicant Details**

Applicant Name \*

**Primary Contact Detail**

Email \* | Mobile No. \*

Belongs To \* | Please Select

**Secondary Contact Detail**

Email | Mobile No.

Belongs To | Please Select

**Login Credential**

Login ID \* | Password \* | Confirm Password \*

603369

Enter Captcha \*

NOTE:

1. Kindly note your application reference ID, as it will be your sign ID until license is generated. Once license generated, the license number will be your sign ID.

2. Password length should be minimum 6 to maximum 25 characters and should be alphanumeric with at least one uppercase character and one special character (e.g. @, #, %, ^, \*, &, ~, !, ~, ~).

Activate  
Go to Settings

User Sign Up Successfully

You have registered with FoSCoS and login ID created successfully. your login ID is: 10020029100427955

**NOTE:** Once license generated, the license number will be your login ID.

Fill Application Details

Form "B" - Application for License / Renewal of License under Food Safety and Standards Act, 2006

Premises detail | 
 Product selection | 
 Communication details | 
 Required document | 
 Payments

Application Reference No. 10020029100427955 | Company Name: shajhadIT

Premises Address: SHAJHADIT, Durgam, Andaman And Nicobar Islands, 854004

Kind of Business	License Category	Eligibility
Manufacturer- Dairy units	Central License	More than 50,000 litres of liquid milk/day or more than 2500 MT of milk sold per annum
Trade/Retail- Storage (Except Controlled Atmosphere and Cold)	Central License	Capacity more than 50,000 MT

**Registered Address**

Address \* | State \* | District \* | Pincode \*

Address: SHAJHADIT | State: Andaman And Nicobar Islands | District: Andaman | Pincode: 854004

**Current/Review Address** | Same as Registered Address  Yes  No

Address \* | State \* | District \* | Pincode \*

Address: select district | State: select state | District: select district | Pincode: Postal Pincode

**Contact Information**



IN FORM 18 as per FSS Regulations 2011

Name \*  Qualification \*

Telephone No.  Mobile No. \*

Email \*  Address \*

State \*  District \*

Pincode \*  Photo ID Card \*

Photo of No. \*

Other License Details

S.No	License Category	License No.	Issue Date	Expiry Date	Issued By	Upload Document(s)	Action(s)
Select License	License No.	Issue Date	Expiry Date	Issued By	Choose File	No file chosen	Add & Save

Head Office/Registered Office License Details (If Applicable)

License No.

Food Safety Micro Details (If Applicable)

FSS No.

Period for which license required

Select Year \*

Previous Save & Next

**Step 5:** Upload the documents, pay the fee with available modes and apply

Form "B" : Application for License / Renewal of license under Food Safety and Standards Act, 2006

Application Reference No. 3022032936327933 Company Name: shajkhan

Premises Address: SHAJKHAN, Durgam, Adilnagar, Andaman And Nicobar Islands, 754004

Kind of Business	License Category	Eligibility
Manufacturer - Dairy units	Central License	More than 50,000 litres of liquid milk/dairy or more than 2000 MT of milk solid per annum
Trade Retail - Storage (Except Controlled Atmosphere and Cold)	Central License	Capacity more than 50,000 MT

Total Amount: Rs. 15000

Online Payment through Razorpay:  Payable

Previous Application Previous Pay

Note: Once you click on 'Pay' button, you will not be able to modify any details, so kindly make sure all the information provided in the application is correct.

Credit Card - Taxes as applicable per transaction  
Debit Card - Taxes as applicable per transaction  
Net Banking - Taxes as applicable per transaction

**Step 6:** After completing the payment, a receipt will be generated with a 17-digit reference number which can be used for future reference.

Other Document

Note: Upload state specific documents in this section. (View Mandatory Documents)

Sr. No.	Document Description	Upload Document(s) (Max File Size:5MB, Type:pdf,jpeg,jpg,png)
Select		Choose File No file chosen

I/We declare that -

- I/We have read, understood and shall abide all provisions of FSS Act, 2006 and Rules, Regulations made therein and orders issued from time to time applicable to concerned food business.
- I/We have food safety plan for the food business activities mentioned in the application (Form B) to ensure that articles of food satisfy the requirements of FSS Act 2006 and rules and regulations made thereunder. Our facility shall comply with the general hygiene and sanitary requirements as mentioned in the Schedule 4 of the FSS (Licensing and Registration of food business) Regulations, 2011.
- I/We shall abide with all conditions of license.
- Expected capacity/turnover of the food business is to the best of my knowledge. I/We shall modify the license as and when our eligibility in the mentioned criteria changes.
- I/We shall be responsible for Permits/No Objection Certificates from other Govt. bodies wherever required.
- In case of manufacturing, the endorsed products refer to products for which standards are prescribed as per FSS (Food Products and Additives) Regulations, 2016 and FSS (Approval for Non-specific Food and Food Ingredients) Regulation, 2017 and FSS (Alcoholic Beverages) Regulation, 2013. Only products as per above mentioned FSS regulations are allowed to be manufactured. In case of proprietary food manufactured by us in our manufacturing facilities, we shall follow the FSS Act, 2006 and subsequent rules and regulations made there under and shall be fully responsible for the safety of proprietary food as mentioned in the form.
- In case of reworking of food articles, the food items shall be brought/transported to our unit under hygienic conditions with proper bulk packaging while maintaining the required special storage/transport conditions.
- I shall manufacture only Standardized Products, its types and sub-types as per FSS (Food Products and Additives) Regulations, 2011. In case of any deviation in ingredients or additives of the endorsed food products, I will get my license modified under suitable category before manufacturing of such food products.

I do hereby solemnly affirm and declare that all information and particulars furnished here by me are true and correct to the best of my knowledge.

Declaration | Conditions of License | Inspection Checklist

Previous | Application Status | Save & Next

Fill Application Details

Form "B" : Application for License / Renewal of license under Food Safety and Standards Act, 2006

Application Reference No. 3022032936327933 Company Name: shajkhan

Premises Address: SHAJKHAN, Durgam, Adilnagar, Andaman And Nicobar Islands, 754004

Kind of Business	License Category	Eligibility
Manufacturer - Dairy units	Central License	More than 50,000 litres of liquid milk/dairy or more than 2000 MT of milk solid per annum
Trade Retail - Storage (Except Controlled Atmosphere and Cold)	Central License	Capacity more than 50,000 MT

Total Amount: Rs. 15000

Online Payment through Razorpay:  Payable

Previous Application Previous Pay

Note: Once you click on 'Pay' button, you will not be able to modify any details, so kindly make sure all the information provided in the application is correct.

Credit Card - Taxes as applicable per transaction  
Debit Card - Taxes as applicable per transaction  
Net Banking - Taxes as applicable per transaction

## Annexure 5: Training Partners

### Application Receipt

Directorate of Food and Drugs Administration  
(Govt. of Goa)  
Licensing and Registration System V3.0

Receipt

Reference No : 3200123100000771 Date : 23-01-2020

Name of Company/Organization : qqqqqqqqqqqq  
Premises Address : qqqqqq, North Goa, Goa-111111  
Kind of Business : Dairy units  
Category of License : Registration  
Fee Paid : Rs 200 (2 Year(s))

Note: FSSAI does not contact applicants over telephone for License/Registration. Queries relating to License/Registration are only raised online. License related complaints may be reported at helpdesk - 1800312100 and licensing@fssai.gov.in.

View/Print License Application  
Print Cancel

**Step 7:** User can track the status of application through the Homepage i.e. foscoss.fssai.gov.in by using the referencenumber.

Home | About FoSCoS | FSSAI | User Manual | Login | Sign Up

Standardized Food Products View all FSSAI Standardized Products

Eligibility of your food business View all Eligibility Criteria Details

Track Application Status FBO Search How to Apply Application Processing

Enter Application Reference No. Enter Captcha Code

556984 Submit

Training Partner Name	Contact Person Name	Mobile	Email	State
1 International Institute for Technical Teachers	Dr Prity Pant	7683065889	information.iitt@gmail.com	Uttarakhand
2 Ashwamedh Engineers & Consultants	Ms. Shubhangi Kamble	9970291512	apama@ashwamedh.net ; sales@ashwamedh.net	Maharashtra
3 Comprehensive Support Services (P) Ltd, CSS	Sumedh B Govande	9969824590	sumedh.gavande@cssgroupindia.com	Maharashtra
4 National Paramedical Sciences Society	Jai Kumar	7404322226	skillynr@gmail.com	Haryana
5 TNS Consulting	Parvesh Gilhotra	8178115677	info@tnsconsulting.co.in	Haryana
6 AZAD AGRO ENTERPRISES	Dinesh Malik	9587263999	dineshmalik@azadagro.com	Rajasthan
7 SGS INDIA PVT LTD	Nilesh Jadhav/Kashish Kapoor	7045780749	kashish.kapoor@sgs.com	Maharashtra
8 Bentogreen Skill Pvt Ltd	Sanjan Roy	9674370158	sanjay@bentogreen.com	West Bengal
9 Smart Management Consultancy	Dr Deborshi De	8961066738	smartmc.sales@gmail.com	West Bengal
10 Indianners Food Safety Management (IFSFM) - An Initiative by Indianners Media Private Limited (IMPL)	Mr. Akash Shroti	8827254325	indiannersmedia@gmail.com	Madhya Pradesh
11 (IGMPI)	Syed S. Abbas	8448963304	info@igmpiindia.org	Delhi
12 TECHNOLOGISTS (INDIA)	HON. SECRETARY	9481180773	afstmys@gmail.com	Karnataka
13 Softek Institute of IT	Ashaq Hussain Wani	7006285558	softekit@gmail.com	Jammu & Kashmir
14 JANPAHALJANPAHAL	Dharmendra Kumar	9871179084	dkfordignity@gmail.com	Delhi
15 Farm to Fork Solutions	Umesh Kamble	9619190563	umeshretail@gmail.com	Maharashtra
16 Pune Zilha Sahakari Dudd Utpadak Sangh Maryadit	Archana manoj Narute	9767633596	katrajdairytraining@gmail.com	Maharashtra
17 Training Federation	Priyanka Bhardwaj	9958039739	cpo.iest@gmail.com	Delhi
18 G&G Skills Developers Pvt. Ltd	Rajat Gupta	9738100018	gngskills@gmail.com	Haryana
19 Intertek India Pvt Ltd	Kulbhushan Singh	8826519289	ekta.malhotra@intertek.com	Maharashtra
20 Ambica Cards	Moti Lal Sharma	9872780786	ambica.cards@gmail.com	Punjab
21 Konni	Dr D Praveena	9447246560	ciftkonni@gmail.com	Kerala
22 M S Certification Services Pvt Ltd	Surajit Majumder	9433098380	hq@mscertification.org	West Bengal
23 Tedmag Engineering & Management Consultants (P) Ltd	S K Bhat	7760024213	tedmagemc@hotmail.com	Karnataka
24 Khalsa Skill and Placement Services Pvt Ltd	Kavita	8222000770	dahiyak57@gmail.com	Haryana
25 RIR CERTIFICATION PVT LTD.	Mr. Tarun Sharma	9910369123	info@rircert.com	Delhi
Malabar Regional Cooperative Milk Producers Union Ltd. (MILMA)	Adarsh C	9400421491	hrdc.kkd@malabarmilma.coop	Kerala
27 TQS Global Business Consulting LLP	S. Nandi	8810675727	support@tqsglobal.org	Uttar Pradesh
28 Food Cognizant	Shabina	9870107353	mail@foodcognizant.com	Maharashtra
29 S.O.C.I.E.T.Y.	MOHAN POLEPAKA	8008674343	Info.society12@gmail.com	Telangana



## Training Partners

30	Greenmile Consultancy Services Pvt Ltd	Nambirajan J	8220699445	nambirajan.j@gmail.com, nambirajan@greenmile.co.in	Tamil Nadu
31	Central University of Haryana	Dr Tejpal Dhewa	8826325454	registrar@cuh.ac.in	Haryana
32	Quality Services and Training Pvt Ltd	Punam Gupta	9416029001	punamgupta.iso@gmail.com	Haryana
33	BRIGHT FUTURE.COM	Krishna Gopal Mallick	9609601807	brightfutureskills@gmail.com	West Bengal
34	TUV India Pvt. Ltd.	Nimish Agarwal	9971887213	agarwal@tuv-nord.com	Maharashtra
35	School of Hotel Management Siksha Anusandhan	Dr. Patita Paban Mohanty	9040162318	dean.shm@soa.ac.in	Orissa
36	TUV SUD South Asia (P) Ltd.	Raghavendran Sripad	9790960620	r.sripad@tuv-sud.in	Tamil Nadu
37	New Association Street Vendor of India (NASVI)	Sangeeta Singh	9910358621	sangeetaleo2@gmail.com	Delhi
38	Oxypro Labs Pvt. Ltd.	Pankaj Prakash Yeram	8108184272	info@oxyprolabs.com	Maharashtra
39	Sahrdaya College of Engineering and Technology	Marrisa C Cyriac	9747849804	info@sahrdaya.ac.in	Kerala
40	Food Safety Services	Radharaman Lahoti	8446364846	foodsafety@gmail.com	Maharashtra
41	National Restaurant Association of India	Prakul Kumar	8860640879	info@nrain.org	Delhi
42	CIJ Surakshit Khadya Abhiyan, C/O Confederation of Indian Industry	Ms Anju Bist	9818878840	anju.bist@cij.in	Delhi
43	Assocom India Pvt. Ltd.	Knitin Maheshwari	9910375202	email@assocom-india.com	Delhi
44	Hotel and Restaurant Association (Western India)			admin@hrawi.com	Maharashtra
45	Hotel and Restaurant Association of Northern India	Renu Thapliyal	9810199801	hrani_1950@gmail.com	Delhi
46	Navayuga Consultancy Service	Vijaymohan Raji	9843677577	mohandass@navayuga-india.com	Puducherry
47	SafeFoodz Solutions	Sanjay Indani	7666578715	haccp.sbi@gmail.com	Maharashtra
48	Food Safety Branch, Department of Health & Family Welfare, West Bengal	Prasanta Baidik	9804173093	cfswb2019@gmail.com	West Bengal
49	Adani Wilmar Limited	V S Govindarajan	7925555650	Govinda.rajan@adaniwilmar.in	Gujarat
50	Hotel and Restaurant Association of Eastern India	Atikram Gupta	8585015172	info@hraei.co.in	West Bengal
51	OSS CERTIFICATION SERVICES PVT LTED	Yogendra Pratap	9818700579	info@oss-certification.com	Delhi
52	Amity Institute of Food Technology, Amity University Uttar Pradesh, Noida	Dr. Monika Thakur	9810495426	mtthakur1@amity.edu	Uttar Pradesh
53	MIT College of Food Technology, MIT Art, Design and Tech. University, Pune	Prof. (Mrs.) Sujata V. Ghodke	9850807262	mitcft@mitpune.com, principal.mitcft@mitpune.edu.in	Maharashtra
54	PARIKSHAN	Saranya Gayathiri	9500085159	agsaranya.gopalan@gmail.com	Tamil Nadu
55	FICCI Research And Analysis Centre	Shantanu Khandelwal	9871232310	info@fraclabs.org	Delhi
56	FSSAI	Ek Nath P Patil	9890427097	preetha1980g@gmail.com	Delhi
57	QH Services	Sandeep Bhargava	9413336882	eppati0910@gmail.com	Maharashtra
58	OneCert International Private Limited	Mr. Rajiv Kumar	9810018664	sandeep@onecertasia.com	Rajasthan
59	IACT Education Private Limited	R.Thineth Karthikeyan	7373787744	info@iacteducation.com	Delhi
60	M/s Supply Air International Pvt Ltd	Ashwin Bhadri	9833613377	contact@saionline.in	Tamil Nadu
61	Equinox labs			training@equinoxlab.com	Maharashtra

## Training Partners

62	Sadik Masih Medical Social Servant Society	Vinay Kumar Stephen	9811025437	sms594@gmail.com	Delhi
63	Global FoodTech Consultants	Ramnath Suryawanshi	8878426979	ceo@globalfood.tech	Madhya Pradesh
64	Envirocare Centre for Continual Education & Research	Dr. Nilesh Amritkar	9167232003	info@envirocare.co.in	Maharashtra
65	PGIMER, Chandigarh	Dr. Poonam Khanna	9872534628	dramarjeet56@gmail.com	Chandigarh
66	address-THE BUSINESS ADVISORY SERVICES	Girish Sharma	9978940673	address@address.co.in	Gujarat
67	Retailers Association of India	Lawrence Fernandes	9029089915	lawrence@rai.net.in	Maharashtra
68	Academy of Dairy Skill Development	KULDEEP SHARMA	9810315831	info@suruchiconsultants.com	Uttar Pradesh
69	MNK INTERNATIONAL	KAMAL AGRAWAL	9879637141	mnkintl@gmail.com	Gujarat
70	SHREE ANALYTICAL TESTING & RESEARCH LAB	SANDIP MAHAJAN	9503631793	infoaas@gmail.com	Maharashtra
71	BSI Group India	Satinder Pal Singh Banger	7011258738	satinder.singh@bsigroup.com	Delhi
72	Aakansha Management Consultancy	Sudhir S. Kalsulkar	9822968560	kalsulkar@gmail.com	Maharashtra
73	Kerala Food Technologists Association (KEFTA)	Muhammed Jafar.T	8714121252	kefta.kerala@gmail.com	Kerala
74	Gujarat Laboratory School of Biotechnology and Bioinformatics, D. Y. Patil University, Navi Mumbai	Brijesh Patel	9825084759	gujlab@gmail.com	Gujarat
75	Patil University, Navi Mumbai	ASHISH DABADE	9372662195	drdebjanid@dyptil.edu	Maharashtra
76	Centre for Food & Water Technology	Dr. Dolly A. Jani	9879595658	infocwtindia@gmail.com	Maharashtra
77	INDIAN INSTITUTE OF FOOD PROCESSING TECHNOLOGY	DIRECTOR	9750968410	director@iifpt.edu.in	Tamil Nadu
78	Health First	Sriram V Iyer	9886770627	sriram@health1stservices.com	Karnataka
79	NSF Safety and Certification India Pvt Ltd	vidyanand prasad	9560740036	vprasad@nsf.org	Haryana
80	INSIGHT QUALITY CONSULTANCY SERVICES	Mrs. GIRIJA A.M	9744073456	insight@iqcsindia.org	Kerala
81	INDRAPRASTHA ACADEMY FOUNDATION	VARUNI TANDON	9821385010	ceo@indraprasthaacademy.in	Uttar Pradesh
82	Centre for Public Health and Food Safety (CPHFS)	Sudha Mishra	9891071949	info@cpdfs.in	Delhi
83	Indian food Solutions	Ami Patel	9825305092	amipatelqc@yahoo.com	Gujarat
84	INDIAN SOCIETY OF HEALTHCARE PROFESSIONALS	Shuchita Tripathi	8172939393	anuradha@ishpindia.org	Delhi
85	Bureau Veritas India Pvt Ltd	Kaushik Sengupta	8691874332	Kaushik.sengupta@bureauveritas.com	Maharashtra
86	DFP Dairy Training& Consultancy PVT LTD.	SUBIN JOSE	9946186075	foodsafetyprofessionals@gmail.com	Kerala
87	M.A.Rangoonwala Institute of Hotel Management & Research	Prof. Anita Frantz	9822402684	info@marhotelmanagement.com	Maharashtra
88	LLOYD'S REGISTER QUALITY ASSURANCE LTD	Vishal Chavan	8879004816	trainingindia@lrqa.com	Maharashtra
89	Lady Irwin College	Dr Pulkit Mathur	9810030355	ladyirwincrc@yahoo.in	Delhi
90	NATIONAL AGRO FOUNDATION	R KALPANA	9840118907	nationalagro@gmail.com	Tamil Nadu
91	National Agriculture And Food Analysis And Research Institute	Santosh Devkate	9822111387	clusterevents.nafari@gmail.com	Maharashtra
92	IRCLASS Systems and Solutions Private Limited	Shashinath Mishra	9167178393	irqs@irclass.org	Maharashtra
93	Narayan Training Services	Ambarish Narayan	9964726848	ntsgbd@gmail.com	Karnataka
94	COTECNA INSPECTIONS INDIA PRIVATE LIMITED	Sumit Dey	9073952021	sumit.dey@cotecna.co.in	Maharashtra



## Training Partners

95	V R The World Professional Services	Sonia Sawhney	9214069690	sonia@vrwvservices.com	Rajasthan
96	Mansinh Institute of Training- National Dairy Development Board	Hitendrasinh J. Rathod	9979857134	mehsana@nddb.coop	Gujarat
97	DNV Business Assurance India Pvt Ltd	Chandana Mukherjee	9836088858	marketing-dnvinia@dnvgl.com	Maharashtra
98	Lubiant Foodworks Limited	Rajesh Kumar Gupta	9990317447	rajesh_gupta4@gmail.com	Uttar Pradesh
99	Bombay Caterers Association	Samidha	8855010170/ 8805747273	principal@icitem.in	Maharashtra
100	Aroma Shiksha Evam Seva Samiti	Rohit Kumar	9691711115	aromashiksha@gmail.com	Chhattisgarh
101	Geemadhura Innovation Pvt Ltd	Gourab Sanyal	9434969796	info@geemadhurainnovations.com	West Bengal
102	SAFETIED	Chanpreet Virk	8800212463	chanpreet.virk@gmail.com	Haryana
103	DCI Multi Skills Pvt. Ltd	Bushra Nazir	9419761105	skill.dci@gmail.com	Jammu & Kashmir
104	SRM Institute of Hotel Management	J Lalithashri	9791186492	lalithashri.j@ktr.srmuniv.ac.in	Tamil Nadu
105	National Catering & Hotel Management Industrial School	L N S Syad	9443123328	nihmctkkd@gmail.com	Tamil Nadu
106	Digital Skill Certification	Sarita	9216283238	isodsc1@gmail.com	Haryana
107	Quantum Management Services	Deepak Pal	9650119479	deepakiso2005@gmail.com	Uttar Pradesh
108	SD Global Certification	Deepak Kumar	7791863333	sdglobalcertification@gmail.com	Rajasthan
109	EP Infoways Pvt Ltd	Sachin Jain	8744050874	sachin@epinfoways.com	Uttar Pradesh
110	Ensign Safety Academy & Consultants Pvt Ltd	Anil Kumar V S	9947218538	ensignsafety@gmail.com	Kerala
111	Assure Quality Management Certification Services Pvt Ltd (AQMCS)	Joginder Chahal	9216183238	aqmcs@aqmcs.com	Haryana
112	Yari Qualiotech	Yashi Srivastava	7566224025	yariqualitech@gmail.com,	Madhya Pradesh
113	IL & FS Skill Development Corporation Limited	Ankit Joshi	9560300102	abhishek.singh@ilfsindia.com	Delhi
114	Grow Well Foundation	Kezia Chand	8958461930	gwf@growwellindia.org	Uttarakhand
115	National Educational Society and Social Welfare Organisation	Zahid Ahmad Bhat	7006245563	nesswojandk@gmail.com	Jammu & Kashmir
116	Colossus Manpower Solutions Pvt Ltd	Vinod Kumar Mishra	8709476172	hr@colossus.org.in	Bihar
117	Shri Vinayak Creative Fashions Pvt Ltd	Juhi Sharma	6265778919	operations.shrvinayak@gmail.com	Madhya Pradesh
118	Devyani International Limited	Harikrishna Dixit	9711879885	harikrishna.dixit@dii-rjcorp.com	Haryana
119	Belda College	Dr Devastotra Poddar	8337054946	devastotra@gmail.com	West Bengal
120	Jaskaran International Consultants and PT Provider LLP	Jasjit Singh Sindhu	9779578260	jkaranpt@gmail.com	Chandigarh
121	Brilliant Education Society	Sonu Rajal	9896228365	besvtp@gmail.com	Haryana
122	Aspiris Management Systems Pvt Ltd	Mr. Stennel Dsouza	9075864668	stanneldsouza@gmail.com	Maharashtra
123	Comity EduTech Services Private Limited	Vaibhav Gupta	8107998081	comityedutech@gmail.com	Rajasthan
124	Shambhu Education Society	Ranbir Saini	8770877600	shambhuedusociety@gmail.com	Haryana
125	State Institute of Health and Family Welfare	Dr Mamta Chauhan	9829683669	sihfwraj@ymail.com	Rajasthan

## Training Partners

126	Bhartiya Praodugiki Evam Udyami Vikas Sansthan	Dr.R.D.Usmani	9412118240	iited_mngo@rediffmail.com	Uttar Pradesh
127	Food Regulation and Compliance Centre`	Vikash Kumar	9911991886	food.frcc@gmail.com	Delhi
128	Mosaic Workskills Pvt Ltd	Siddharth Gopawat	9425106177	siddharth.gopawat@mosaicworkskills.com	Madhya Pradesh
129	FAIR Quality Institute (Food Analysis & Industrial Reserach Quality Institute)	Dr D K Misra	9818961567	fgilab@gmail.com	Delhi
130	Kaipana Chawla Computech Pvt Ltd	Sanjay Kumar	9416260055	info@kccomputech.in	Haryana
131	Skills Root Edu Tech Consulting India Pvt Ltd	Archita Goyal	8819821212	info.skillsroot@gmail.com	Madhya Pradesh
132	Food Industry Capacity and Skills Initiative	Yagnish Dahiya	9999774007	admin@ficsi.in	Delhi
133	HGP Training Center	Hemlatta Parmar	9687458117	hgptrainingcenter@gmail.com	Gujarat
134	Sketch The Art To Create	D Ravi Prakash	8770877600	draviprakashk@gmail.com	Madhya Pradesh
135	Star School Samiti (Social and Rural Development Society of India)	Surya Panchal	9827240731	surya27panchal@gmail.com	Madhya Pradesh
136	Regional Food Research & Analysis Centre	Dr Priyanka Nayak	9412358565	rfraciko2015@gmail.com	Uttar Pradesh
137	Sankalp Jyoti	Santosh Kumar	9304832180	sankalpjyoti23@gmail.com	Bihar
138	Sarthak Yuva Chetna Sangathan	Aadesh Kumar	8076418678	sycs.delhi@gmail.com	Haryana
139	Kraftivity , The art To Create	Mrs Tarasha Kaur	9818960950	kraftivityart@gmail.com	Delhi
140	Samarpan Society for Health Research and Development	Vipin Panwar	9412058970	samarpanhealth@gmail.com	Uttarakhand
141	Kai Vanjibaba Gramin Vikas Mandal	Sharad Patil	9021258181	vanjigramvikas@gmail.com	Maharashtra
142	Comitto Professional Services	Ashok Dhiman	8570808080	comitto2013@gmail.com	Haryana
143	Punjab Agricultural University, Ludhiana	Dr Poonam A.Sachdev	9855055871	Hodfst@pau.edu	Punjab
144	No Food Waste	M. Dinesh	9578195461	training@nofoodwaste.org	Tamil Nadu
145	Accreditation Council of India	Renu	7814255048	zedaciplk@gmail.com	Haryana
146	GYANCITY EDUCATIONAL TRUST	Abhimanyu kumar singh	9955817202	singhmanu23@gmail.com	Bihar
147	KARE	SANTHOSH S	8129755499	karekerala@gmail.com	Kerala
148	Nestle R&D Centre India Pvt. Ltd.	Sumit Bandyopadhyay	9650735544	sumit.bandyopadhyay@rd.nestle.com	Haryana
149	Green Food Consultancy	Shantru Gupta	9318335635	greenfood24x7@gmail.com	Delhi
150	Marg Darshika	Vikash Kumar Tripathi	7070978253	rshika@gmail.com	Bihar
151	Intralox India Pvt Ltd	Nevin Dadual	9840636246	nevin.dadual@intralox.com	Karnataka
152	Eurofins Analytical Services Pvt Ltd	Kulbhushan Singh	8826519289	kulbhushansingh@eurofins.com	Karnataka
153	Sanchay Education Society	Pinku Ghosh	9229208352	sanchays.education@gmail.com,	Chhattisgarh
154	Career Crest Consultancy	Loveleen Dewan	9873101629	loveleen@careercrest.net.in,	Uttar Pradesh
155	Auriga Research Pvt Ltd	Manish Ranjan	9871700488	auriga@aurigaresearch.com ,	Delhi
156	Food Health & Environment Management Solutions	James Mathai	9961883393	info@fhems.org	Kerala

## Training Partners

157	NSHM Knowledge Campus	Subhasis Maity	9046023726	joyeta.ghosh@nshm.com	West Bengal
158	InLead Management Services	K. Siraj	9840625658	inlead@outlook.com	Tamil Nadu
159	Corporate Transaction Advisory Pvt Ltd	Vipin Kumar	9838666646	info@ctaindia.in	Delhi
160	Saksham Edutech & Management Technology	Sanjay Kumar	7009462221	sakshameducation12@gmail.com, sk15nov@gmail.com	Punjab
161	Bharat Chamber of Commerce	Rudrani Mitra	7980015954	bharat.chamber@gmail.com, rudrani.mitra@bharat	West Bengal
162	Centre for Skill Development in Tourism	Debjit Dutta	9830021706	atchamber.in debjit@tsindia.in	West Bengal
163	Prakhar Foundation	Dadu Lal Manhar	9826191306	prakharfoundation99@gmail.com, dadu.manhar75@gmail.com	Chhattisgarh
164	Department of Food Science and Nutrition, Periyar University, Salem, Tamilnadu	Dr. T. Poongodi Vijayakumar	9442268186	poonvija@periyaruniversity.ac.in	Tamil Nadu
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169	EDUJOIN Training Foundation	Sudhansu Kumar Parida	9711256890	info@edujoinfoundation.org	Delhi
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173	Nirmal Industries Pvt. Ltd.	Dr Anupam Choudhary	9672656555	info@nirmalindustriestd.com, anupam@nirmalindustriestd.com	Rajasthan
174	Axum Learning Consultancy & Publications LLP	Sanjay Goyal	9105365584	amsagri@gmail.com	Madhya Pradesh
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177	Kerala State Productivity Council	K.M. Shanavaz	9447816767	mail@kspconline.com	Kerala
178	MS Agroland Services Pvt. Ltd.	Amit Deshwal	7409892107	mail.agrolandgroup@gmail.com	Delhi
179	Acme India Microsys Private limited	Oliver Robinson Jaykumar	9987955557	allindiaacme@gmail.com	Maharashtra
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182	QSCERT Solutions LLP	Smitha Raveendran	9846338650	ops@qscme.com	Kerala
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186	CommGrade - National Collateral Management Services Limited	Aniruddha Maji	9205590053	aniruddha.m@ncml.com	Maharashtra

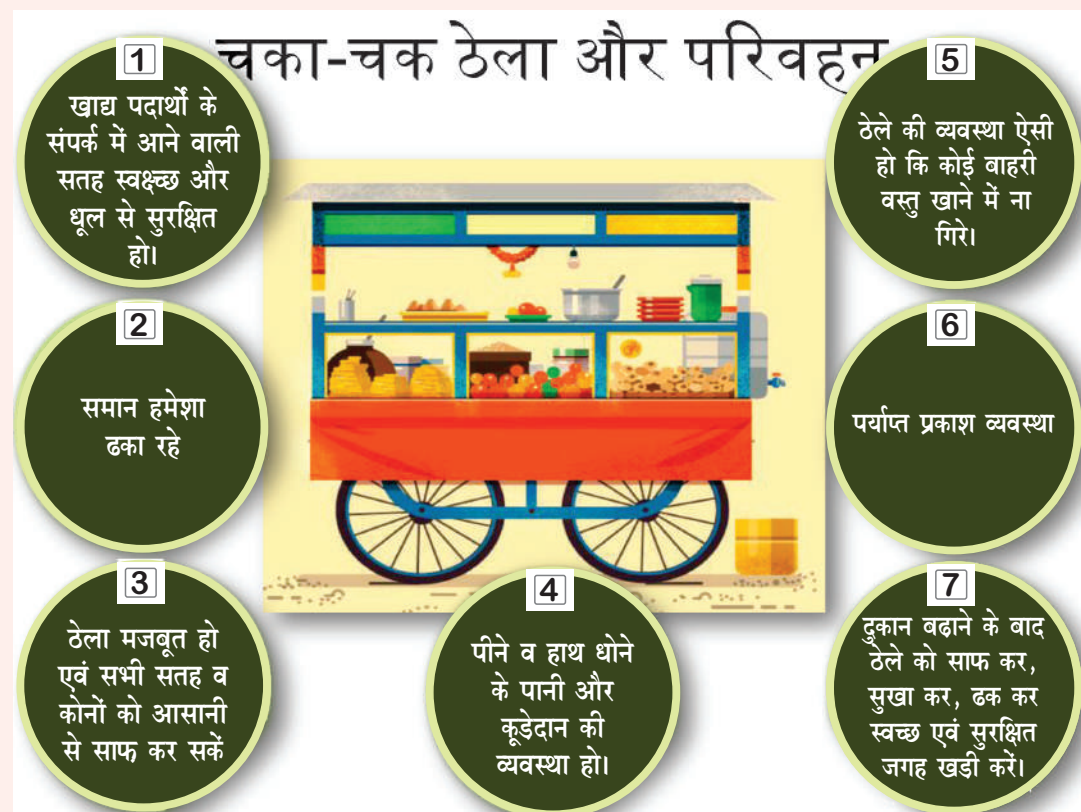
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204	Skills Art and Beyond Social Welfare Society	Karan Giridhar	9618565180	karan@skillsartandbeyond.com	Madhya Pradesh
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217	NXG Food Safety Works India Pvt. Ltd	Kusum Kumari	9916432593	training@foodsafetyworks.in	Karnataka
218	Invincible Business Solutions Private Limited	Manpreet Singh	9555828368	igbs.training@gmail.com	Uttar Pradesh



## Annexure 6: Suggestive layout for stall/cart /kiosk design

### ठेले गाड़ी की तैयारी



### ठेले या खोमचे के कुछ डिज़ाइन !



### ठेला या खोमचा कैसा हो

1. काम करने के सतह आसानी से साफ और स्वच्छ किया व सुखाया जा सके।
2. खाद्य पदार्थ और काम करने की सतह ज़मीन से 50 सेंटीमीटर या उस से अधिक ऊंचाई पर हों।
3. खोमचे के किसी भी हिस्से या कोनों में एवं बर्तनों में फफूंद, खमीर, तिलचट्टे, या अन्य किसी किस्म के जीवाणु न हों।
4. ठेले के किसी भी हिस्से या कोने में पानी, तेल या भोजन के कण इकट्ठा न हों।
5. कीटों के संचय को रोकने के लिए गाड़ी को दरारें और छेद रहित होना चाहिए।



### आकर्षक बोर्ड में क्या-क्या होना चाहिए ?

- दुकान का नाम
- कुछ अपनी बनाई डिश की फोटो
- मोबाइल फ़ोन नम्बर
- आउटलेट की विशेषता दर्शाएं





## आकर्षक स्टाल/ठेले/काउंटर के क्या फायदे हैं ?

- दूर से ही दिखाई देता है
- ग्राहक को आकर्षित करता है
- दुकान की शोभा बढ़ाता है
- चलते फिरते ग्राहक आकर्षित होते हैं



## अपनी दुकान में और क्या रखें

- फर्स्ट ऐड बॉक्स
- आग बुझाने के यंत्र
- एक बैटरी रात में रोशनी के लिए
- सोलर पैनल भी लगवा सकते हैं



