

Annexure A

INSPECTION CHECKLIST FOR FRUIT & VEGETABLE MARKETS

Date		Auditor Details	
Name and address of Market		Market Representative Details	
Market Licence/Regis- tration No.		Type of market (open/closed)	

Marking system –

The Auditor will inspect the facility of the market according to the requirements as laid down in the inspection checklist and accordingly will mark the finding as compliance (C), non-compliance (NC), partial compliance (PC) & Not applicable (NA). Most of the requirements are allotted 2 marks and there are few requirements which are allotted 4 marks. 4 marks questions are critical and shall be essentially met by the fruit and/or vegetable markets. Each finding will be awarded marks as mentioned below:

S. No.	Finding	Marks to be awarded for 2 mark requirements	Marks to be awarded for 4 mark requirements
1	Compliance (C)	2	4
2	Non-compliance (NC)	0	0
3	Partial compliance (PC)	1	0
4	Not applicable (NA)	NA	NA

Compliance – Yes, the requirement is fully implemented. There is adherence with the requirement with no major or minor conformance is observed.

Non-compliance - No, the requirement is not documented and implemented. There is non-adherence with the requirement with major non - conformance is observed.

Partial Compliance – Requirement is partially implemented. A minor non-conformity that (based on the judgement and experience of the auditor) is not likely to result in the failure of the food safety or reduce its ability to assure controlled processes or products. It may be either a failure in some part to a specified requirement or a single observed lapse.

Not Applicable (NA) – Requirements are not applicable to fruit and/or vegetable market & hence cannot be observed.

Table 1: Clean and Fresh Fruit & Vegetable Market (Common facilities applicable to each market)

S. No	Audit Questions	Max. Marks	Marks Awarded
(1) General regulatory requirements		[8]	
1.1	Licence/Registration under FSS Act, 2006	2	
1.2	NOC from Municipality/local body	2	
1.3	Food Safety team is identified	4	
(2) Location and Facilities		[38]	
2.1	Market is located away from environmental pollution and industrial area producing toxic gases with identified boundaries.	4	
2.2	The vending surface or display area of shop/stall/kiosk is above from ground	4	
2.3	Sufficient free space to allow easy movement of persons and materials is maintained.	2	
2.4	Adequate measures adopted for preventing entry of wild animals, pets etc.	4	
2.5	Premises is clean, adequately lighted and ventilated. Bulbs or lights shall be covered with plastic covers	4	
2.6	Floors are well maintained and easy to clean	2	
2.7	Ceilings and walls are free from accumulation of food waste, dirt, grease or other visible obnoxious matters	4	
2.8	Adequate drainage facility which is easy to clean and disinfect is available	4	
2.9	Washing area for fresh fruits and vegetables is available	2	

2.10	Designated area for loading and unloading of fruits and vegetables is identified	2	
2.11	Equipment such as cooling chambers, moisture retention chambers, ripening chambers are installed	2	
2.12	In open air markets, vending shops/stalls/carts/kiosk are covered with canopy, plastic or metal sheets etc.	2	
2.13	Toilets and hand washing facilities available with provision of clean water, soap are available	2	
(3) Water Supply and quality		[4]	
3.1	Continuous supply and storage of potable water is available	2	
3.2	Quality of water is analysed after every six months by third party laboratory	2	
(4) Pest Control		[6]	
4.1	Windows and or ventilation openings are covered to prevent entry of rat, flies, birds etc.	2	
4.2	Pest control agreement made if any for routine maintenance	4	
(5) Waste Disposal		[6]	
5.1	Sufficient numbers of waste bins are installed in the premises	2	
5.2	Dry and wet waste is segregated properly and collected by municipalities on daily basis.	4	
(6) Storage of Fruits and vegetables		[14]	
6.1	Separate storage area for fresh produce, packaging material, water, chemicals etc. is identified	4	
6.2	Appropriate temperature and humidity is regulated and maintained	2	
6.3	Adequate number of racks, crates shall be provided for storage to allow good air circulation	2	

6.4	Organic fruits and vegetables are stored separately from non-organic with proper identification label	2	
6.5	Separate area for storage of mould infected and spoiled fruits and vegetables to avoid cross contamination	4	
(7) Specific Requirements for sale of fresh fruits and vegetables		[12]	
7.1	Fruits are not artificially ripened by use of acetylene gas, commonly known as carbide gas. Only ethylene gas is used for ripening.	4	
7.2	Unauthorised and harmful chemicals are not stored premises.	2	
7.3	Harmful colours and chemicals are not used on fresh fruits and vegetables	4	
7.4	Wax coating of fruits is done with bees wax (white and yellow) or carnauba wax or shellac wax and labelled properly.	2	
(8)	Transporting vehicle (if available) for fruits and vegetables are clean and maintained in good condition and have temperature controlled system	4	
(9)	Appropriate documentation & records are available & retained for specific period.	2	
(10)	Consumer awareness information / Do's and Don'ts are displayed inside the market premises	2	
(11)	Food Safety display boards are in place	2	
35	Total Marks	98	

Table 2: FRUIT & VEGETABLE SHOP *(Individual facilities applicable to all vendors)*

S. No	Audit Questions	Max. Marks	Marks Awarded
(1) Personal Hygiene		[16]	
1.1	Vendor washes hands before starting work or after doing any non - food handling activity (such as visiting toilets, emptying dustbin etc.).	2	
1.2	Vendor is clean, wearing washed clothes with trimmed nails and hairs.	2	
1.3	Glass bangles or loose jewellery which may fall into fresh produce are properly covered.	4	
1.4	Vendor is not smoking, chewing or spitting while handling fruits/vegetables.	2	
1.5	Vendor is not suffering from any infectious or communicable disease.	4	
1.6	Vendor has no open wound or burn.	2	
(2) Control of Operations		[24]	
2.1	Fruits and vegetables are not placed directly on floors or platforms. It should be placed over display units, crates, boards etc.	4	
2.2	The organic fruits and vegetables are displayed in a manner that it shall be distinguishable from the non-organic fruits and vegetables.	2	
2.3	Organic fruits and vegetable suppliers have appropriate certification	2	
2.4	Fruits and vegetables are sourced from identified traders and suppliers.	2	
2.5	Fruits and Vegetables are inspected at the time of receiving for food safety hazards (free from colouring matter, mineral oils or any other harmful chemicals).	4	

2.6	Stickers without any relevant information are not pasted directly on skin of fruits and vegetables.	4	
2.7	Fruits and Vegetables are stored according to their temperature requirement in a hygienic environment to avoid deterioration.	2	
2.8	Rotation of fruits and vegetables is practised through FIFO/FEFO.	2	
2.9	Cutting and weighing tools (knives, boards etc.) which may come in contact with fruits & vegetables are of food grade materials and kept in clean and good condition.	2	
(3) Maintenance & Sanitation		[18]	
3.1	Display units/ crates are maintained in good state of repair with no chipping surface, loose nails etc.	2	
3.2	Food waste removed periodically to form accumulation.	2	
3.3	Vending area is kept clean and well maintained.	2	
3.4	No signs of pest activity or infestation on vending shop or display units (eggs, larvae, faeces etc.)	4	
3.5	Baskets/Crates/Trays made of food grade material and are cleaned periodically.	2	
3.6	Floors, walls & all other surface are cleaned every day and kept in good state of repair	2	
3.7	Waste bins with lids are available.	2	
3.8	Records are maintained and updated (e.g. name and address of the supplier, quantity procured etc.)	2	
23	Total Marks	58	

Total score obtained (Table 1 + Table 2):/156

Grading:-

GRADE	SCORING		RESULT
A ⁺	Above 125	Compliance-Exemplar	
A	91-124	Compliance-Satisfactory	
B	75-90	Needs Improvement	
No grade	Below 75	Non Compliance	

Remarks/Feedback:
