



  
FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*  
Ministry of Health and Family Welfare, Government of India

# GUIDANCE DOCUMENT CLEAN STREET FOOD HUB









## PREFACE

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This guidance document covers the implementation guidance for stakeholders to benchmark street food clusters and get recognised as Clean Street Food Hub (CSFH). By promoting authentic Indian street food, clusters of street food vendors would be certified through a process of initial audit to identify gap, improvement through hand holding and training of vendors, final audit for verification and thereafter sustenance through routine inspections and testing.

Food Safety and Standards Authority of India (FSSAI) aspire to raise the quality of street food vending to the level of food courts and established hotels and restaurants. This initiative will help in upgrading the food streets and build trust among consumers to have a safe and hygienic local eating experience.

This document contains benchmarks for basic hygiene and sanitary requirements, standard operating procedure (SOP), audit checklist, details of partners, success stories and list of identified potential hubs which will help in implementation of this initiative. One of the important part of this initiative is training of food handlers involved in the street food vending for good hygiene practices to ensure food safety while preparation and serving of food.

It is hoped that this innovative 'Clean Street Food Hub' initiative will revolutionize street food vending in the country making it popular and 'must have' for both domestic and international tourists while also preserving rich culinary heritage of the country.









Pawan Agarwal  
CEO, FSSAI





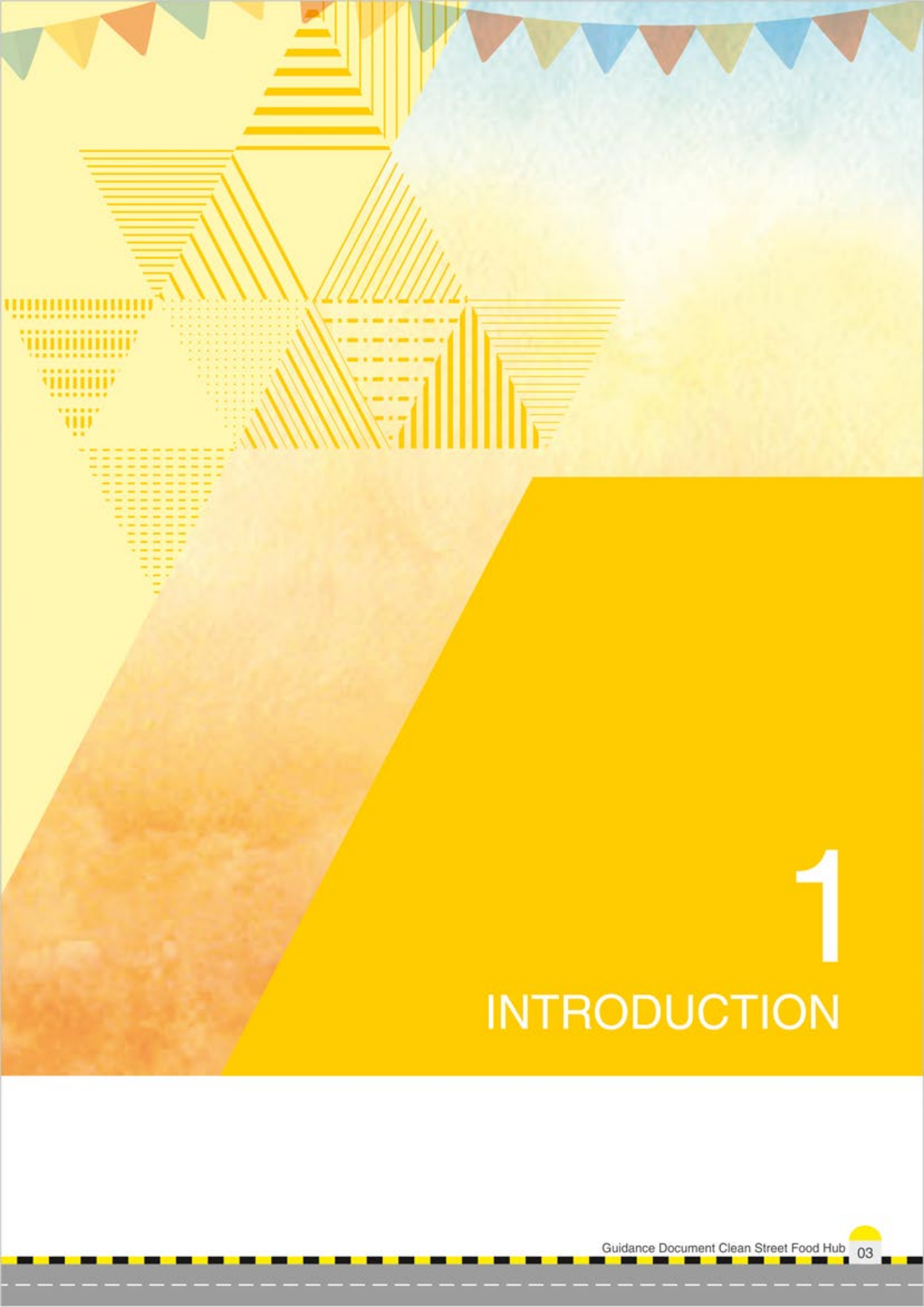
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# 1

## INTRODUCTION



## Introduction

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A food street is a dedicated street for eating out. Every state has its own famous/ unique food streets, which showcases its local and regional cuisines and are famous local as well as tourist attraction points. From Delhi's Chandni Chowk to Mumbai's Khau Gallis, India's 'food streets' are repositories of age-old delicacies and are must-eat locations. However, these food streets are wallowing under the widespread concern on basic hygiene practices and are perceived to be unsafe.

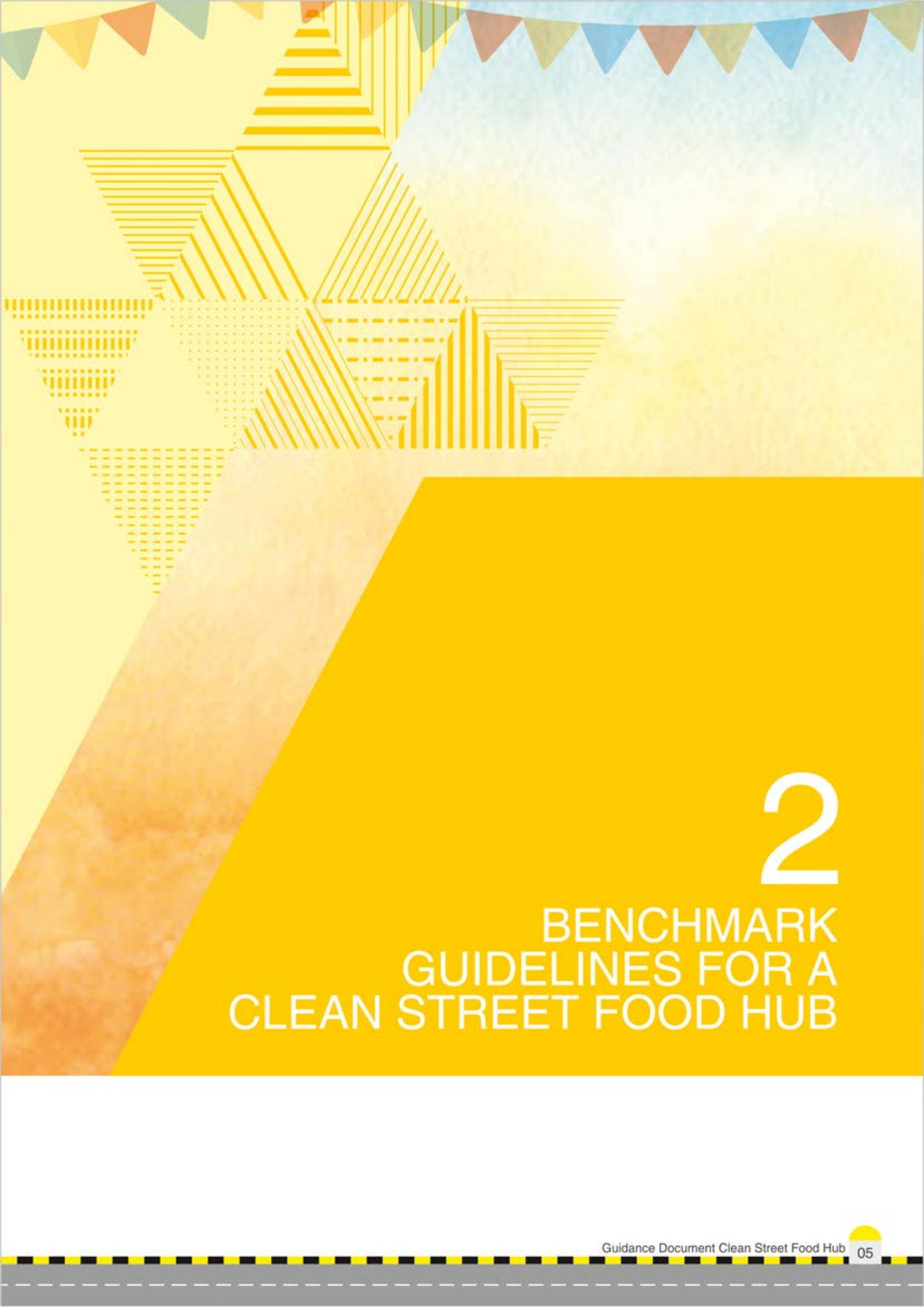
State governments play an important role for implementing safe food streets for potential economic growth of the tourism and culture industry of the country, apart from providing hygienic and sanitary eating conditions.

To upgrade existing food streets across the country and provide safe & hygienic local eating experiences for domestic and international tourists alike, FSSAI with the support of state government bodies has framed benchmarks for hygiene and sanitary conditions. Large scale training and capacity building of street food vendors would be an integral part of this pillar.

Credibility may be provided by recognizing such streets as "Clean Street Food Hub" through plaques / certificate of excellence.

A Clean Street Food Hub (CSFH) may be defined as -

"a hub or cluster of 50 or more vendors/ shops/ stalls selling popular street foods, 80 per cent or more of which represents local and regional cuisines and meets the basic hygiene and sanitary requirements. It excludes fine dining."



# 2

## BENCHMARK GUIDELINES FOR A CLEAN STREET FOOD HUB



## Benchmark Guidelines for a Clean Street Food Hub

### a) General Requirements

- The street food vendors shall be registered under Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation 2011.
- FSSAI Registration number and Food Safety Display Board (FSDB) should be displayed on the cart/ kiosk (Annexure A).

### b) Food Safety and Hygiene requirements

#### (1) Personal hygiene:


**The street food vendor should observe the following:**

- All food handlers shall remain clean, wear washed clothes and keep their finger nails trimmed, clean and wash their hands with soap/ detergent and water before commencing work and every time after touching food or using toilet.
- Person cooking, handling or serving food should use hand gloves and aprons, where necessary. He shall wear head gear and cover his mouth while at work.
- All food handlers should avoid wearing loose items that might fall into food and also avoid touching or scratching their face, head or hair.
- Eating, chewing, smoking, spitting and nose blowing shall be prohibited within the food handling premises.
- The person suffering from infectious disease shall not be permitted to work.
- Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.

#### (2) Location and Facilities:

- Street food stalls should be located in clean, ventilated and non-polluted areas. They should be freely accessible with adequate space between stalls.
- Stalls / carts / kiosks should be covered to prevent contamination of food.
- The surfaces of the vending carts which come in contact with food or food storage






utensils shall be built of solid, rust/ corrosion resistant materials and kept in clean and good condition. They shall be protected from sun, wind and dust. When not in use, food vending vans shall be kept in clean place and properly protected.

- Working surfaces of vending carts shall be clean, hygienic, impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm above ground.
- Waste bins should be covered and made of material which could be easily cleaned and disinfected.
- Sanitation facilities with water should be provided for vendors and customers at safe distance away from the food handling area at the stalls.
- There should be appropriate hand washing facilities with clean water, soap and other cleaning agents and the facilities provided should be kept clean and hygienic.

### **(3) Street Food Hub: The street food hub should:**

- provide adequate space for the orderly placement of vendor stalls for food handling, preparation, storing and service.
- allow for the orderly flow of materials and goods in and out of the centres as this will help to avoid possible sources of food contamination.
- allow for the proper placement of client facilities such as toilets, hand washing and eating facilities and be so located or arranged as to prevent sources of food contamination.
- provide suitable and sufficient areas for solid waste storage and for the cleaning, washing and sanitization of crockery and appliances appropriately located to prevent food contamination.
- have a smooth-cement or glazed tile floor, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing.
- have clean and well maintained food preparation area
- have smooth, light coloured, non-absorbent and easy to clean walls/ structures
- have windows covered with shatter proof glass and a wire mesh.
- have sufficient and properly placed lighting to facilitate food preparations, handling, storage and service.

- 
- there should be a proper hand washing facility in the food preparation area.
  - have smoke hoods above cooking ranges to exhaust fuel and cooking gases, smoke and fumes from the street food centre to the external environment. This however may not be mandatory.
  - provide for the ample supply of potable water with adequate facilities for its storage.
  - provide an appropriate drainage system for waste disposal.
  - include suitable racks or cases for multi-use containers or bottles with seals.

#### **(4) Cleaning and Sanitation:**

- Stalls and work surfaces should be kept in an adequate state of repair so as not to contaminate the food via such physical hazards as chipping surfaces, loose nails or breakages, among others.
- Wiping of utensils shall be done with clean cloth. Separate cloths shall be used for wiping hands and for clearing surfaces. Cloth used for floor cleaning will not be used for cleaning surfaces of tables and working areas and for wiping utensils
- Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation.
- Dishwashing/ utensil cleaning area should be separate and away from food preparation area.
- Floor of the kitchen and slab to be cleaned everyday. All surfaces should be smooth to avoid contamination.
- Adequate waste drainage facility should be present to avoid contamination. Drains should be properly cleaned.

#### **(5) Water supply and quality:**

- Water used for cleaning, washing and preparing food shall be potable in nature.
- Quality of water should be monitored at three points regularly: at source, after collection in containers and at usage points.





## **(6) Pest control:**

- Every vendor should at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.
- Pest control should be conducted regularly.
- Contamination of food with pest control materials such as pesticides and with fuel, detergents etc. should be prevented. Any contaminated food should be appropriately disposed off.

## **(7) Leftover and Waste Disposal:**

- Each stall shall have provision for handling solid as well as liquid waste.
- All solid waste should be properly disposed off in suitable containers, which are secured with tight fitting lids or placed in waste bins. Collection of garbage by municipalities on a daily basis should be done.
- Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate.
- Covered garbage bins with food operated pedals should be used in food preparation area.
- Garbage bins should be emptied, cleaned and sanitized daily.
- Garbage bins should not be overfilled.
- Foods shall be prepared or cooked as per the day's requirement to avoid left over which might be used on the next day without ascertaining its safety for consumption or use in food. Consumables left over shall be kept in the refrigerator immediately after their intended use.
- Leftovers kept at room temperature for more than 2 hours and unsold perishable food should be disposed of hygienically and not used.



### **(8) Equipment:**

- All equipment, including containers, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
- All equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations and immediately after handling raw food. Only food safe cleaning agents, detergents etc. should be used.
- The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition.


### **(9) Raw Materials/Ingredients and Packaging:**

- Raw food should be thoroughly washed in potable water before cooking.
- To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use.
- All raw materials, ingredients and packaging used should conform to FSSAI standards.
- Ice should be made only from potable water.
- Packaged food ingredients should be used within expiry dates/ best before date.

### **(10) Food Preparation/ Cooking:**


- All packaged foods used as raw material must be FSSAI licensed/ registered. Adulterated/ substandard raw materials should not be used.
- Raw food should be thoroughly washed in potable water before cooking.
- Frozen food should be thawed only once before cooking.
- To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use.



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- Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
  - Cooked food should be re-heated only once before serving.
  - Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed at regular basis.
  - Cooked food should be kept in a hygienic place and if not consumed within 2 hours, should be thoroughly heated before serving.

### **(11) Handling and Storage of Food:**

- Adequate number of racks shall be provided for storage of articles of food, with clear identity of each commodity. Proper compartment for each class shall also be provided wherever possible so that there is no cross contamination.
- All food should be covered and protected against dust and dirt.
- Storage area should always be clean and well lighted
- Food should be stored in clean and hygienic containers.
- Separate containers and separate storage space for vegetarian and non-vegetarian foods, raw & cooked food should be ensured.
- Where a food is to be served hot, it should be maintained at a temperature above 65°C, keep hot food hot and cold food cold.
- Use separate knife, chopping boards, etc. for vegetarian and non-vegetarian foods
- Newspapers should not be used for packing, serving and storing of food items.
- Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case under refrigerated conditions.
- Leftovers and unsold perishable food should be disposed of hygienically and not used again.
- Food items should be stored at appropriate temperature.
- Perishables and cooked food that are not to be consumed immediately should be refrigerated promptly, preferably below 5°C.
- Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone.
- Transportation, storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life.

- 
- Hands should be thoroughly washed before and after handling food.
  - Food containers should be kept at least 15.0 cm above the ground.
  - Follow FIFO or FEFO (FIFO - first in first out - use items first which are bought first; FEFO- first expire first out- use items first with a closer expiry date)

### **(12) Food Serving:**

- Keep the serving area and equipment clean. Sale points, tables, awnings, benches and boxes, cupboards, glass cases, etc. shall be clean and tidy.
- Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once and should be of food grade quality.
- Clean and hygienic utensils and crockery should be used for serving food.
- Thermocol, non-food grade plastics, newspapers/ printed paper should not be used.

### **(13) Education and Training:**

- All street-food vendors, helpers and handlers should undergo basic food safety and hygiene training.





# 3

## SOP FOR ADOPTION OF INITIATIVE

## Standard Operating Procedure (SOP) for Adoption of Initiative

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- a) **Cluster Identification:** Under Clean Street Food Hub project, a geographical area (such as any specific road, alleys, lanes, office or market place, prominent tourist places etc.) with an aggregation of at least 50 vendors will be identified and recommended by the local food authority to FSSAI for declaration. A list of potential Clean Street Food Hub identified is enclosed at Annexure B.
- b) **Pre-Audit:** Vendors of the potential hub will be jointly inspected by State FDA and FSSAI empanelled auditing agency for gap analysis. Checklist for inspection is enclosed at Annexure C.
- c) **Implementation:**
- **Training:** Hand holding phase followed by gap analysis which will include training under FOSTAC.
  - **Compliance Submission:** Compliance of suggestions given during initial inspection to be done within 30 days' time limit which is to be confirmed by concerned State FDA official.
- d) **Final Audit:** Final audit will be conducted by same FSSAI empanelled auditing agency who did the first gap analysis. Report of assessment will be submitted to concerned state FDA, who will verify and will send final report to FSSAI with remarks on eligibility of hub for "Clean Street Food Hub" certificate.
- e) **Certificate of Declaration:** FSSAI will examine the report and if found eligible, will certify the cluster as a "Clean Street Food Hub" and reward the hub with a plaque. Validity of certificate will be of one year from date of issue of certificate.
- f) **Sustenance and Renewal of certificate:**
- **Routine inspection:** A mandatory observation of all vendors is required on monthly basis which can be undertaken by State FDA or Municipal Corporation or any other outsourced individual who is trained and experienced to carry out such activity. It would be the responsibility of the State FDA to obtain reports of this observation.
  - **Quality Testing** is to be done half yearly for finished product and water.
  - **Renewal of certificate** will be done on the basis of consistent satisfactory performance throughout the year and report of audit conducted one month before expiry of certificate.





# 4

## IMPLEMENTATION PARTNERS

## Implementation Partners

For activation and successful implementation of the initiative, following stakeholders are responsible for various activities:

- a) **Government Agencies**
- b) **Training Partners**
- c) **Auditing Agencies**

a) **Government Agencies** including Food and Drug Administration (State/UTs), Archaeological Survey of India, Ministry of Culture, Ministry of Tourism, Municipal Administration and Urban Development Department, etc. are required to convene and coordinate overall implementation of the project. For accomplishment of this, following responsibilities need to be fulfilled:

- Upgrade and monitor overall infrastructure and facilities of existing street food hub such as lighting, ventilation, water supply, waste disposal system, cleanliness, personnel hygiene facilities etc.
- Coordinate between the organizations/ stakeholders acting as training providers, auditing agencies and funding agencies and relevant stakeholders involved in the project
- Monitor and review progress of the overall project

b) **Training partners** are required:

- To conduct training and hand holding of street food vendors; with special emphasis on the areas where improvement is required
- To conduct training of trainers so as to develop a resource pool at local level and use these trainers for trainings
- To translate training material into local/ regional languages
- To create a digital application as an aggregator platform for collating the information of street food vendors nominated for Clean Street Food Hub

List of training partners are enclosed at Annexure D

c) **Auditing agencies** are required to ensure timely audits (Pre audit and Post audit) in the prescribed format of inspection checklist, making report of pre and post audit and reporting the same to State/ UT FDA department. List of auditing agencies are enclosed at Annexure E.





# 5

## FUNDING AND FUNDING PARTNERS

## Funding and Funding Partners

### Funding is required

- To provide the sponsorship for the implementation of the program
- To conduct/ organise awareness campaigns for vendors as well as consumers through street plays, campaigns, flyers, posters, etc.
- To collaborate through CSR initiatives for training of vendors, provide services for printing and translation of training material, etc.

### Funding Models

The various funding packages include the following:

#### a) Bronze Package

To comply with the FSSAI guidelines, an estimated amount of **Rs. 2.7 lakhs** (for a Hub of 50 vendors) will be required:

S. No.	Item of expenditure	Amount (₹)
01	Audit Cost for 3 days at ₹20,000 per day a). Pre – audit b). Intermediate audit c). Final audit	60,000
02	Cost of one training programme of 50 Vendors (₹1650 per vendor) - Includes Registration of the vendor with FSSAI – Valid for one year - Includes FoSTaC approved Food Safety Certificate - Display Board - Apron, Hairnet (x10), Facemask (x10)	82,500
03	Food Testing on Annual basis 50 Vendors plus water samples x 2 (₹700 per Sample)	36,400
04	Monthly basic audit (₹5,000 per month)	60,000
05	FSSAI Stickers for all Street Food Vendors	5,000
06	Food Safety Information and Checklist booklet for each vendor (₹150 per book)	7,500
07	Miscellaneous	20,000
	<b>Total</b>	<b>2,71,400</b>



## b) Silver Package

To comply with the FSSAI guidelines along with additional regular supply of protective clothing, appointing a person to conduct daily checks and two modern designed carts, an estimated amount of Rs.6 lakhs (for a Hub of 50 vendors) will be required:

S. No.	Item of expenditure	Amount (₹)
01	Audit Cost for 3 days at ₹20,000 per day a). Pre – audit b). Intermediate audit c). Final audit	60,000
02	Cost of one training programme of 50 Vendors (₹1650 per vendor) - Includes Registration of the vendor with FSSAI – Valid for one year - Includes FoSTaC approved Food Safety Certificate - Display Board - Apron, Hairnet (x10), Facemask (x10)	82,500
03	Food Testing on Annual basis 50 Vendors plus water samples x 2 (₹700 per Sample)	36,400
04	Employed one person to carry out checks on daily basis (₹15,000 per month)	1,80,000
05	FSSAI Stickers for all Street Food Vendors	5,000
06	Food Safety Information and Checklist booklet for each vendor (₹150 per book)	7,500
07	Aprons x 5, Caps (x 2), Facemask (x100) (In addition to personal hygiene kit as per point 2) (₹1500 per vendor)	75,000
08	Two modern design carts (₹68,000 each)	1,36,000
09	Miscellaneous	20,000
	<b>Total</b>	<b>6,02,400</b>

### c) Gold Package

To comply with the FSSAI guidelines along with additional regular supply of protective clothing, appointing a person to conduct daily checks and ten modern designed carts, an estimated amount of Rs. 11.6 lakhs (for a Hub of 50 vendors) will be required:

S. No.	Item of expenditure	Amount (₹)
01	Audit Cost for 3 days at ₹20,000 per day a). Pre – audit b). Intermediate audit c). Final audit	60,000
02	Cost of one training programme of 50 Vendors (₹1650 per vendor) - Includes Registration of the vendor with FSSAI – Valid for one year - Includes FoSTaC approved Food Safety Certificate - Display Board - Apron, Hairnet (x10), Facemask (x10)	82,500
03	Food Testing on Annual basis 50 Vendors plus water samples x 2 (₹700 per Sample)	36,400
04	Employed one person to carry out checks on daily basis (₹15,000 per month)	1,80,000
05	FSSAI Stickers for all Street Food Vendors	5,000
06	Food Safety Information and Checklist booklet for each vendor (₹150 per book)	7,500
07	Aprons x 5, Caps (x 2), Facemask (x100) (In addition to personal hygiene kit as per point 2) (₹1500 per vendor)	75,000
08	Ten modern design carts (₹68,000 each)	6,80,000
09	Miscellaneous	20,000
	<b>Total</b>	<b>11,63,900</b>

All above charges are without GST or any other applicable taxes and these are estimates, actuals may vary.

Following are some of the corporates who have become a part of this initiative as funding partners:

Unilever

Nestle

AAK Kamani

PFS Financial Services

Additional partners may also become part of the initiative as and when applicable.





# 6

## KANKARIA LAKE, AHMEDABAD AS “CLEAN STREET FOOD HUB”

## Kankaria Lake, Ahmedabad as "Clean Street Food Hub"

Food Drug and Control Administration (FDCA), Gujarat identified the first street food hub located around Kankaria Lake, Ahmedabad for the award of 'Clean Street Food Hub' under this initiative. This lake is having a periphery of about 2.5 Km and has been the symbol of Ahmedabad's identity since almost 500 years. There are around 66 street food vendors serving cuisines like pao bhaji, chinese, bhel puri, ice cream, khichu, popcorn, dhokla, masala dosa, pani puri etc. Every year approximately 1.18 crore people visit this place.

To implement this project, FSSAI along with FDCA, Gujarat and DNVGL Business Assurance India Pvt. Ltd initially conducted pre audit visit of this identified street. At the time of pre-audit, suggestions were given for improvement of gaps and consequently training of street food vendors was conducted by the Food Safety Awareness and Training Organisation (FSATO) with special attention to the areas where improvement was required. Later on, final assessment for declaring it as "Clean Street Food Hub" was conducted jointly by the team of FDCA, Gujarat and DNVGL. As per final audit report of DNVGL, Food Safety Commissioner, Gujarat (FDCA) recommended the street of Kankaria Lake, Ahmedabad meets 80% of the specified benchmarks of basic hygiene and sanitary requirements and hence can be awarded as 'Clean Street Food Hub'. On 13th July 2018, CEO, FSSAI recognised Kankaria Lake as the first Clean Street Food Hub.







# 7

## DIGITAL INTEGRATION



## Digital Integration

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A digital application as an aggregator platform is being created for collating the information of street food vendors associated with Clean Street Food Hub initiative. This application will help the consumers to track street food available in these Clean Street Food Hub. The technology partners may be brought on board for development or deployment of technology tools and create the application for propelling this initiative. Further, convergence with various government schemes will be explored to be incorporated in the platform.





# 8

## LIST OF ANNEXURES

## Annexure A

### Food safety display board

To change the overall consumer perceptibility of consumers about FSSAI, Food Safety Display Boards (FSDBs) have been introduced at various food businesses which deal directly with the consumers. FSDBs will not only make FSSAI registration number visible but will also inform the customer and the food handler about the important food safety and hygiene practices required to keep food safe. Each of these practices will information will be numbered for feedback purposes. An important feature of FSDB is an effective consumer feedback system. The board provides consumer a range of options for sending feedback through WhatsApp, SMS or give feedback on FSSAI App. Also, it can be displayed in the local languages of the State where that particular Street Food Hub is located.

(Please Mention Your License no.)



**fssai**  
Registration No. \_\_\_\_\_

### I Serve Safe Food

**I Follow These 12 Golden Rules**



Hygiene Rule Codes		Hygiene Rule Codes	
<b>1</b>	Keep vending premises/cart clean and pest free 	<b>7</b>	Wear clean clothes/ uniform 
<b>2</b>	Use potable water for food preparation 	<b>8</b>	Wash hands before & after handling food and after using toilets, coughing, sneezing, etc. 
<b>3</b>	Cook food thoroughly. Keep hot food hot and cold food cold 	<b>9</b>	Use water proof bandage to cover cuts or burn wounds 
<b>4</b>	Handle and store veg & non veg, raw & cooked food separately 	<b>10</b>	Do not handle food when unwell 
<b>5</b>	Store cold food at cool temperature 	<b>11</b>	Use clean and separate dusters to clean surfaces and wipe utensils 
<b>6</b>	Use separate chopping boards, knives, etc. for raw/ cooked & veg/non veg food 	<b>12</b>	Keep separate and covered dustbins for food waste 

If any concern

 Call toll free  
**18002335500**

 SMS or Whatsapp  
**9868686868**

Always quote FSSAI Number for quick action

Give your Feedback to Company Name

**(Company Name)**

**(Contact Details)**



**Download FSSAI APP**  
or Logon to <https://foodlicensing.fssai.gov.in/cmsweb>

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-  Food Safety and Standards Authority of India
-  fssaiindia



## Annexure B

### Potential Clean Street Food Hub

Below is a suggestive list of 144 food street hubs has been identified as potential CSFH across India:

S. No.	State	Number of Hubs	Location
01	Uttar Pradesh	19	<p><b>Varanasi</b></p> <ul style="list-style-type: none"> <li>• Dashvamesh Ghat</li> <li>• Road leading to Town Hall</li> <li>• Cantt station</li> <li>• Kachari</li> <li>• Kabir Chaura Lanka</li> </ul> <p><b>Lucknow</b></p> <ul style="list-style-type: none"> <li>• (Location 1090 Women helpline area)</li> <li>• Chowk lucknow</li> <li>• Vipin Khand Gomiti Nagar</li> <li>• Marine Drive</li> </ul> <p><b>Noida</b></p> <ul style="list-style-type: none"> <li>• Sector 18 – Noida vending zone</li> </ul> <p><b>Ghaziabad</b></p> <ul style="list-style-type: none"> <li>• Navyug market area, near old bus station Muzaffarnagar</li> <li>• Town hall area to Holy Angels School stretch</li> </ul> <p><b>Moradabad</b></p> <ul style="list-style-type: none"> <li>• Manjhola Chauraha, opposite Choice banquet hall Bareilly</li> <li>• Rajendra Nagar Chauraha</li> </ul> <p><b>Aligarh</b></p> <ul style="list-style-type: none"> <li>• Ramghat Road towards Parag dairy</li> </ul> <p><b>Kanpur</b></p> <ul style="list-style-type: none"> <li>• Moti Jheel</li> </ul> <p><b>Sarnath</b></p> <p><b>Allahabad</b></p> <ul style="list-style-type: none"> <li>• M.G. Road, Civil Line</li> </ul>



02	Gujarat	18	<b>Ahmedabad</b> <ul style="list-style-type: none"><li>• Kankaria Lake</li><li>• Law Garden</li><li>• Manek Chowk</li></ul> <b>Surat</b> <ul style="list-style-type: none"><li>• Moti Cinema Char Rasta</li><li>• Umarwada Gol Davakhana</li><li>• Jhapa Bazar, Surat</li><li>• Bhagal Area – Khaudhara Gali</li><li>• Udhna Darwaja</li><li>• Khatodara Rajkumar</li><li>• Varacha Water Work Near</li><li>• Zampa Bazar, Saliya Market</li><li>• Textile Market, Kamela Darwaja, Ring Road</li><li>• Rander Teen Batti Bus Stop</li><li>• Sagrampura Talavadi</li><li>• Chowk Bazar Sagar Hotel Near</li><li>• Athwagate Chowpati</li></ul> <b>Bhawnagar</b> <ul style="list-style-type: none"><li>• Bagawadi Road</li><li>• Nilam Bagh Circle</li></ul>
03	Maharashtra	18	<b>Mumbai</b> <ul style="list-style-type: none"><li>• Girgoan Chopati</li><li>• Ghatkopar (East)</li><li>• Church Gate, Khau Gali-Marine Line</li><li>• Juhu Chopati</li><li>• Zaveri Bazar</li><li>• Agar Bazaar</li><li>• Kuldhada Lahane Chopati</li><li>• Chembur</li></ul>





			<ul style="list-style-type: none"><li>• Mahim</li><li>• SNTD Marine Line</li><li>• Center Matunga</li></ul> <b>Pune</b> <ul style="list-style-type: none"><li>• Gnga Bnag Singhgad Road</li><li>• Jagtap Chowk Warori</li><li>• Kamala Nehru Park</li></ul> <b>Jalgaon</b> <ul style="list-style-type: none"><li>• Bahan Bhai Garden</li><li>• Aggarwal Chowk</li><li>• Nehru Chowk</li></ul> <b>Nagpur</b> <ul style="list-style-type: none"><li>• Khaugali Manish Nagar</li></ul>
04	Rajasthan	12	<b>Jodhpur</b> <ul style="list-style-type: none"><li>• Swasti Gate</li><li>• Shastri Circle</li><li>• New Sadak</li><li>• Ashok Udhyan</li></ul> <b>Bikaner</b> <ul style="list-style-type: none"><li>• Purana Shahr</li></ul> <b>Nagour</b> <ul style="list-style-type: none"><li>• Delhi Darwaja</li></ul> <b>Jaisalmair</b> <ul style="list-style-type: none"><li>• Kile Ke Pass</li></ul> <b>Mount Abu</b> <ul style="list-style-type: none"><li>• Near Maya Hotel</li><li>• Brahmakumari Musium</li><li>• M K Chauraha</li></ul> <b>Jaipur</b> <ul style="list-style-type: none"><li>• Near Gaurav Tower</li><li>• Bajaj Nagar</li></ul>

05	Uttarakhand	10	<b>Dehradun</b> <ul style="list-style-type: none"> <li>• Chhawani Chouraha Choupati Bazar</li> <li>• Talvandi Mahaveer Nagar 2</li> <li>• Jawahar Nagar Talmandi Modi collage</li> <li>• Dadawadi Chhota Chourah</li> <li>• Mahant Indresh Hospital Road</li> <li>• Parade Ground</li> </ul> <b>Haridwar</b> <ul style="list-style-type: none"> <li>• Rodiwell wala Maidan</li> <li>• Laltao Pul</li> </ul> <b>Roorkie</b> <ul style="list-style-type: none"> <li>• Chaat Bazar</li> <li>• Bote Club</li> </ul>
06	Madhya Pradesh	10	<b>Jabalpur</b> <ul style="list-style-type: none"> <li>• Civic Centre</li> <li>• Ahinsha Chowk</li> <li>• Sadar Choupati</li> <li>• Bhenda Ghat</li> </ul> <b>Ujjain</b> <ul style="list-style-type: none"> <li>• Freeganj Chupati</li> </ul> <b>Bhopal</b> <ul style="list-style-type: none"> <li>• Choupathi Shahpura Lake</li> <li>• Teen Shade Bus stop</li> <li>• M. P. Nagar, Zone -1</li> <li>• Chatori Gali</li> </ul> <b>Indore</b> <ul style="list-style-type: none"> <li>• Sarafa Bazar</li> </ul>
07	West Bengal	09	<b>Kolkatta</b> <ul style="list-style-type: none"> <li>• Vandaan Market</li> <li>• Vevekanand Park</li> <li>• Dalhojji Area</li> <li>• Tekur Lane</li> </ul>






			<ul style="list-style-type: none"><li>• Kanak Street, Industrial House Cosmetic, Landon Road</li></ul> <b>Dharamtalla</b> <ul style="list-style-type: none"><li>• New Market</li></ul> <b>Midnapur</b> <ul style="list-style-type: none"><li>• College Square</li></ul> <b>Siliguri Darjeeling</b> <ul style="list-style-type: none"><li>• Baga Jatin Park</li></ul>
08	Bihar	09	<b>Patna</b> <ul style="list-style-type: none"><li>• Kankarbagh</li><li>• Mauya Lok</li><li>• Gandhi Maidan</li><li>• Boring Road</li></ul> <b>Rajgir</b> <ul style="list-style-type: none"><li>• Rajgir Kund</li><li>• Rope Way</li><li>• Birayatan</li><li>• Kund Area</li></ul> <b>Lakhisarai</b> <ul style="list-style-type: none"><li>• Railway Station</li></ul>
09	Punjab	07	<b>Amritsar (Tourist Spot)</b> <ul style="list-style-type: none"><li>• Near Golden Temple</li></ul> <b>Jalandhar</b> <ul style="list-style-type: none"><li>• Adarsh Nagar Market</li></ul> <b>Ludhiana</b> <ul style="list-style-type: none"><li>• Gill Road, Cycle Market</li><li>• Kitchlu Nagar</li><li>• Rishi Nagar</li><li>• Haibowal</li></ul> <b>Bathinda</b> <ul style="list-style-type: none"><li>• Mall Road, Subash Market</li></ul>



10	Delhi	06	<p>Sarojini Nagar</p> <p>Chandni Chowk</p> <p>Lal Quila</p> <p>Qutab Minar</p> <p>Old Delhi Bazar</p> <p>Mayapuri Industrial area</p>
11	Karnataka	06	<p><b>Bangalore</b></p> <ul style="list-style-type: none"> <li>• M.G Road</li> <li>• Shivaji Nagar</li> <li>• New Bel Road</li> <li>• Indira Nagar</li> <li>• Bannerghatt</li> </ul> <p><b>Mysore</b></p> <ul style="list-style-type: none"> <li>• Terischandra College Apposite Lalita Hotel</li> </ul>
12	Jharkhand	06	<p><b>Ranchi</b></p> <ul style="list-style-type: none"> <li>• Mora Badi</li> <li>• Lalpur Chowk</li> <li>• Firaya Lal</li> <li>• Droranda</li> </ul> <p><b>Bokaro</b></p> <ul style="list-style-type: none"> <li>• Sector 4, City Center</li> <li>• Chhas</li> </ul>
13	Goa	05	<p>Margao</p> <p>Miramar Beach</p> <p>Panjim</p> <p>Calangutee</p> <p>Vasco da Gama</p>
14	Chandigarh	02	<p>Sector 11</p> <p>Sukhna Lake</p>





15	Telangana	02	<b>Hyderabad</b> <ul style="list-style-type: none"> <li>Lalpet to Taranaka</li> <li>Sultan Bazar Near Malakpet</li> </ul>
16	Odisha	02	<b>Sabji Mandi Dharampur</b> <b>Patel Nagar Lal Pul</b>
17	Chhattisgarh	02	<b>Raipur</b> <ul style="list-style-type: none"> <li>Marine Drive</li> </ul> <b>Bilaspur</b> <ul style="list-style-type: none"> <li>River View Choupati</li> </ul>
18	Tamil Nadu	01	Ghandi Puram 8 No. Market
	<b>Total</b>	<b>144</b>	

## Annexure C

### Inspection Checklist Street Food Hub

Date		Auditor	
FBO Name		FBO's Representative	
FBO Registration No.		Address	

### Marking system –

The Auditor will inspect the facility of the street food hub 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/Not observed (NA). Separate requirements have been developed for street food hubs and for carts within the hub. All the requirements are allotted 2 marks and there are few requirements which are allotted 4 marks. 4 marks questions are critical to food safety and shall be essentially met by the street food hub. Each finding will be awarded marks as mentioned below:

Sr. No.	Findings	Marks to be awarded for 2 marks requirements	Marks to be awarded for 4 marks requirements
01	Compliance (C)	02	04
02	Non-Compliance (NC)	00	00
03	Partial compliance (PC)	1 to 1.5	1.5 to 3
04	Not applicable/Not observed (NA)	02	04

**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 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/Not observed (NA)** – Requirements are not applicable to street food hub/cart & hence cannot be observed.

#### **Street Food Hub** (Common facilities applicable to each hub)

Sr. No.	Audit Questions	Max. Marks	Marks Awarded
01	General regulatory requirements for running food business operation in premises.	02	
a)	License/Registration under FSSAI, 2006	01	
b)	NOC from Municipality/local body	01	
02	Food stalls are located in clean, ventilated & non-polluted areas.	02	
a)	Surrounding area are clean and away from polluted area	01	
b)	Area is properly ventilated naturally or artificially by means of fans.	01	
03	Adequate space is available for orderly placement of vendor stalls & orderly flow of material in and out of the stalls	02	
a)	Adequate space between stalls	01	
b)	Freely accessible allowing easy flow of material and person movement in and out of stalls.	01	



04	Working surface shall be well maintained, easy to clean and free from accumulated waste	02	
a)	Surface of vending carts are clean and in good condition, also covered properly when not in use	01	
b)	Working table made up of stainless steel	01	
05	Better amenities like eating facility for all age groups and parking arrangement for vehicles.	02	
06	Proper and safe display of food in controlled condition like temperature wr.r.t nature of food requirement	02	
a)	Food is properly covered in display and those which are perishable kept at refrigeration temperature	01	
b)	Temperature of refrigerator is timely monitored	01	
07	Proper supply of Potable water with storage facility is available & is used for cooking, preparing ice & steam; washing of utensils & cleaning of working surfaces.	04	
a)	Potable water Supply for cooking and washing utensils.	02	
b)	Proper storage facility for potable water.	02	
08	Quality of water is monitored at source, after collection & at usage point.	04	
a)	Water testing done for quality at source level	02	
b)	Packaged drinking water used for drinking and cooking purpose is obtained from FSSAI approved supplier.	02	
09	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 food grade.	02	
a)	Separate dedicated area for utensil cleaning	01	
b)	Food grade chemicals are used for washing utensils.	01	
10	Sanitation facility is available at a distance away from food handling area.	04	
a)	Toilet facility away from food handling area	02	
b)	Separate and adequate number of wash rooms for male and females.	02	

11	Working surface shall be well maintained, easy to clean and free from accumulated waste	04	
a)	Continuous water supply in wash room for hand washing	02	
b)	Handwashing agent like liquid soap, sanitizer etc.	01	
c)	Hand drying facility or tissue papers.	01	
12	Adequate facility to exhaust smoke & fumes from food cooking areas.	02	
13	Sufficient number and proper lighting to facilitate food preparation is available.	02	
a)	Adequate lighting through natural or artificial means in food handling area	01	
b)	Light points above food preparation are protected /covered suitably	01	
14	Adequate drainage facility	04	
a)	Free flow of water and waste in drainage avoiding stagnation	01	
b)	Drainage are cleaned and maintained timely	02	
c)	Drainage are covered to prevent pest infestation	01	
15	Dry and wet Waste is segregated properly and collected by municipalities on daily basis.	04	
16	Food handlers have basic knowledge of food safety & hygiene.	04	
17	Pest control measures	04	
a)	Sufficient measures taken to prevent entry of pest like rat, flies etc.	02	
b)	Pest control agreement made if any for routine maintenance	01	
c)	Pesticides and other chemicals kept away from food handling area to avoid contamination of food.	01	
		<b>50</b>	




### Slab Stall/Lock Stall (Individual facilities applicable to all vendors)

Sr. No.	Audit Questions	Max. Marks	Marks Awarded
<b>I</b>	<b>Design &amp; facilities</b>	<b>16</b>	
1)	Working surface of stall is placed above 60-70 cm from ground.	02	
2)	Waste bins with lids are available; periodically emptied & kept clean at all times. Waste bins are covered and separate for solid and liquid waste.	04	
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.	04	
4)	Working surface of stall is built of corrosion resistant material, impervious and suitably protected from environmental contamination.	04	
5)	Equipment & utensils are made of food grade material.	02	
<b>II</b>	<b>Control of operation</b>	<b>52</b>	
1)	Raw material, ingredients shall have FSSAI License/registration number & shall be purchased from FSSAI licensed vendor. Expired product not used.	04	
2)	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration. FIFO & FEFO is practised.	02	
3)	Food containers are kept at least 15 cm above the ground.	02	
4)	Raw food is thoroughly washed in potable water before cooking.	04	
5)	Frozen food is thawed hygienically. No thawed food is stored for later use.	02	
6)	Vegetarian & non-vegetarian food (raw, semi or fully processed) is processed and stored separately. Knives are corrosion free and made of SS.	04	
7)	No expired material is used.	04	
8)	Oil being used is suitable for cooking purposes. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.	04	
9)	Food is cooked thoroughly.	02	
10)	Hot food shall be maintained hot & cold food shall be maintained cold.	02	



11)	Cooked food if not consumed within 2 hours, is reheated before serving. Reheating is done appropriately and no indirect reheating such as adding hot water or reheating under bainmaire or reheating under lamp shall be done.	04	
12)	Perishable and cooked food not consumed immediately should be refrigerated below 5 degrees Celsius. Left over and unsold perishable food kept at room temperature more than 2 hours should be disposed.	04	
13)	Ready to eat raw food are kept covered and displayed in a case under refrigerated conditions	02	
14)	Serving area and serving equipment is kept clean.	02	
15)	Crockery and cutlery items used for serving purpose are of food grade quality. No other item of non-food grade quality is used.	02	
16)	Disposable items used for serving are not reused. Newspapers, thermocol, non food grade plastics and other printed papers shall not be used for serving food.	04	
17)	In case transportation time exceeds 2 hours, then hot food is placed in thermal boxes and cold food is placed in containers with a refrigerant.	04	
<b>III</b>	<b>Maintenance &amp; sanitation</b>	<b>14</b>	
1)	Work surface of stall is maintained in good state of repair with no chipping surface, loose nails etc.	02	
2)	Cloth used for cleaning carts; wiping utensils & serving crockery; wiping hands etc. are kept segregated & in clean condition.	04	
3)	Food preparation areas are kept clean and well maintained. Appropriate measures taken to prevent entry of pest.	04	
4)	Utensils & equipment are cleaned properly after every operation.	02	
5)	Floors, walls & all other surface are cleaned every day and kept in good state of repair	02	
<b>IV</b>	<b>Personal Hygiene</b>	<b>18</b>	
1)	Food Handler washes hands before starting work or after doing any non food handling activity (such as visiting toilets, emptying dustbin etc.).Hand washing facility in preparation area.	04	
2)	Food Handler is clean, wearing washed clothes with trimmed nails & moustache.	02	
3)	Food handlers is covering his head & mouth while preparing/serving food & uses aprons, gloves etc. while handling food.	02	
4)	Food handler is not wearing false nails or loose jewellery.	02	



5)	Food Handler is not smoking, chewing or spitting while preparing/ serving food.	02	
6)	Food Handler is not suffering from any infectious or communicable disease.	04	
7)	Food Handler has no open wound or burn.	02	
		<b>100</b>	

**Total score:/150**

**Grading:-**

Grade	Scoring		Result(Put Tick)
A+	Above 135	Compliance-Exemplar	
A	115-135	Compliance-Satisfactory	
B+	100-114	Needs Improvement	
No grade	Below 100	Non Compliance	

**Remarks:**

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## Annexure D

### List of Training Partners

Sr. No.	Name of the Organisation	Contact Details	Geographical Location
01	Assocom India Pvt. Ltd.	9910375202 email@assocom-india.com knitin@assocom-india.com	Delhi, Uttar Pradesh
02	Bright Future.com	9609601780 brightfutureskills@gmail.com	Andhra Pradesh, Assam, Chhattisgarh, Dadar & Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
03	Equinox Solutions	9920226789 ashwin@equinoxconsulting.co.in ashwin@equinoxlab.com	Karnataka, Maharashtra
04	Green Food Consultancy (involved with ICDS, MDM)	9717171919 greenfood24x7@gmail.com shantnugupta@yahoo.co.in	Andhra Pradesh, Delhi, Uttar Pradesh
05	Intellisome Knowledge and Skills Centre (IKoSC)	8794740127 ikosc15@gmail.com daya.sym@gmail.com	Manipur
06	Parikshan	9500085159 agsaranya.gopalan@gmail.com	Gujarat, Karnataka, Kerala, Maharashtra, Tamil Nadu, Telangana, Uttar Pradesh
07	FSATO	9888843009 psdeol@rtnts.co.uk	Delhi, Gujarat, Haryana, Maharashtra, Punjab, Rajasthan
08	Sadik Masih Medical Social Servant Society	9811025437 smssss94@gmail.com	Andhra Pradesh, Delhi, Haryana, Jammu & Kashmir, Kerala, Rajasthan, Tamil Nadu, Uttarakhand, Uttar Pradesh



09	Indian Society of Healthcare Professionals	011-43154100/ 9810018621 contactus@ishpinida.org anuradha@ishpindia.org	Pan India
10	Indraprastha Academy Foundation	0120-4548385/ 8802265988 director@indraprasthaacademy.in	Delhi, Gujarat, Haryana, Himachal Pradesh, Karnataka, Orissa, Rajasthan, Uttarakhand, Uttar Pradesh
11	Quantus Management System	011-42420642/ 9350004828 gaurav@qmspl.org gaurav.singh.ihm@gmail.com	Delhi, Haryana, Jammu & Kashmir, Karnataka, Maharashtra, Rajasthan, Tamil Nadu, Uttar Pradesh
12	Oxypro Labs Pvt. Ltd.	022-67164400/ 8108184272 info@oxyprolabs.com	Goa, Gujarat, Madhya Pradesh, Maharashtra
13	Asian Society for Entrepreneurship Education & Development	0120-6482567/ 9911384344 training@aidmat.com	Bihar, Delhi, Maharashtra, Uttarakhand, Uttar Pradesh
14	Institute of EHS Studies	9216001101 ieohsstudies@gmail.com	Himachal Pradesh, Punjab, Uttarakhand, Uttar Pradesh
15	Indianeers Media Pvt. Ltd.	8827254325/ 8827254324 indianeersmedia@gmail.com	Andhra Pradesh, Arunachal Pradesh, Assam, Bihar, Chhattisgarh, Goa, Himachal Pradesh, Jammu & Kashmir, Jharkhand, Kerala, Madhya pradesh, Maharashtra, Manipur, Meghalaya, Mizoram, Orissa, Rajasthan, Sikkim, Tripura, Telangana, Uttarakhand, Uttar Pradesh, West Bengal
16	Cotecna Inspection India Pvt. Ltd.	022-42188033/ 8826519289 subrata.saha@cotecna.co.in DL-Mumbai@cotecna.co.in Sumit.dey@cotecna.co.in cotecna.mumbai@cotecna.co.in	Pan India
17	Inter Institute of Education and Skill Training	9891937663 cpo.iiest@gmail.com	Delhi

18	Virtuoso Sales Solutions Pvt. Ltd.	8826313737 munish@vsstechnology.com	Pan India
19	SOCIETY (Society of Oriental Computer Information & Education Training for Youth	8008674343 mohan.polepaka@gmail.com	Pan India
20	Central University of Haryana	8826325454 registrar@cuh.ac.in tejpaldhewa@cuh.ac.in	Haryana
21	Lady Irwin College	9810030355 pulkit36@yahoo.co.in	Delhi
22	Association of Food Scientists & Technologists	9481180773 afstimys@gmail.com	Andhra Pradesh, Assam, Chhattisgarh, Dadar & Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
23	CII	9818878840 anju.bist@cii.in	Pan India
24	Federation of Biscuit Manufacturer of India	9818778399 kanchanzutshi@phdcci.in	Andhra Pradesh, Assam, Chhattisgarh, Dadar & Nagar Haveli, Daman & Diu, Delhi, Goa, Gujarat, Haryana, Karnataka, Kerala, Madhya Pradesh, Maharashtra, Punjab, Rajasthan, Tamil Nadu, Uttar Pradesh, West Bengal
25	Safefoodz Solutions	7666578715 haccp.sbi@gmail.com	Andhra Pradesh, Delhi, Gujarat, Maharashtra, Telangana
26	Kerala Food Technologists Association	8714121252 muhammedjafart@gmail.com	Kerala
27	Hindustan Latex Family Planning Promotion Trust (HLFPPT)	9818008068 sagarwal@hlmotherchildcare.com	All India



## Annexure E

### List of Auditing Agencies

S. No.	Auditing Agencies	Contact Details
01	Onecert International Private Limited	C/o Shri Sandeep Bhargava, H-08, Mansarover Industrial Area, Mansarover, Jaipur, Rajasthan- 302020, E-Mail: sandeep@onecertasia.com
02	Bureau Veritas (India) Private Limited	C/o Shri Ramesh Koregave, Marwah Centre, 6th floor, Opp Ansa Industrial Estate, Marwah Marg, Andheri(E), Mumbai-400 072; E-Mail: ramesh.koregave@in.bureauveritas.com
03	BSI Group India Private Limited	C/o Shri Aviekal Kakkar The Mira, A-2, Plot 1&2, Ishwar Nagar, Mathura Road, Delhi 110065; E-Mail: aviekal.kakkar@bsigroup.com
04	DNV GL Business Assurance	C/o Shri Purushottam Bhat Equinox Business Park, Tower 3, 6th Floor, Off Bandra-Kurla Complex, LBS Marg, Kurla(West), Mumbai- 400 070; E-Mail: Purushottam.Bhat@dnvgl.com
05	Intertek India Pvt Limited	C/o Shri Neeraj Gupta, Cooperative Industrial Estate, Mathura Road, ND 110044; E-Mail: neeraj.gupta@intertek.com
06	IRCLASS Systems and Solutions Private Limited	C/o Shri Shashinath Mishra 52A, Adi Shankaracharya Marg, 2nd Floor, New Wing, Opp. Powai Lake, Powai, Mumbai 400072 E-Mail: shashinath.mishra@irclass.org
07	RIR Certification Private Limited	C/o Mr. Anwar Mohammad A-210, Unitech Archadia, South City-II, Sec-49, Gurgaon-122018
08	TUV India Private Limited	C/o Ms. Asha Sridhar TUV NORD Group, 801, Raheja Plaza I, LBS Marg, Ghatkopar(W), Mumbai 400086, Maharashtra; E-Mail: asha@tuv-nord.com
09	TUV Rheinland (India) Private Limited	C/o Mr. Bernd Hagen #82/A, West Wing, 3rd Main Road, Electronics City Phase-1, Bengaluru 560100; E-Mail: bernd.hagen@tr.tuv.com
10	MS Certification Services Private Limited	C/o Shri Surajit Majumder 3/23, RK Chatterjee Road, Kolkata-700042; E-Mail: hq@mscertification.org
11	SGS India Pvt Ltd	C/o Shri Nilesh Jadhav, Eco Space, Block 3A, 2nd Floor, East Wing I, Premise 11F/11, Kolkata-700001; E-Mail: nilesh.jadhav@sgs.com
12	Lloyds Register Quality Assurance Limited	C/o Shri Nitin Mangale Unit 63&34, 6th Floor, Level-5, Kalpataru Square, Kondivita Lane, Off Andheri-Kurla Road, Andher(east), Mumbai-400 059; E-Mail: nitin.mangale@lr.org
13	URS Certification Ltd	C/o Shri Ankur Sangal F-3, Sector-6, Noida- 201301, UP; E-Mail: ankur@ursindia.com
14	TUV SUD South Asia Pvt Ltd	C/o Shri Munish Kumar 373 Udyog Vihar Phase II, Sector 20, Gurgaon, Haryana 122016; E-Mail: munish.kumar@tuvsud.in, deepak.arora@tuvsud.in
15	Sai Global Limited	C/o Shri Raju Bhoite, 408, 4th Floor, Deepsikha Building 17, Rajendra Place, New Delhi 110008; E-Mail: raju.bhoite@saiglobal.com
16	OSS Certification Services Pvt Ltd	C/o Shri Yogendra Pratap, Plot#4, 3rd Floor, Block A, SBI Building, Sector-23, Dwarka, New Delhi 110075; E-Mail: info@oss-certification.com







*Inspiring Trust, Assuring Safe & Nutritious Food*  
Ministry of Health and Family Welfare, Government of India

## CONTACT US

**Ms. Sakshi Jain, Co-ordinator, FFRC, FSSAI - sakshi.fssai@gmail.com | 9350455208**  
**Ms. Sujata Singh, Assistant Director (Tech), FSMS, FSSAI - drsujatavet@gmail.com | 9540855967**

[www.fssai.gov.in/foodculture/cleanstreetfoodhub.jsp](http://www.fssai.gov.in/foodculture/cleanstreetfoodhub.jsp)