

**Annexure - S : Canteen Facility - Fssai Certificate,
EAT-RIGHT CAMPUS Certification.**

FINAL-INSPECTION AUDIT REPORT

AUDIT FOR "EAT RIGHT CAMPUS" CERTIFICATION

Audit Report Date:	5 th Oct 2023	Lead Auditor:	Mr. Durgaprasad L. Panda Third Party Auditor, for FSSAI
Audit Date:	26 th Sep 2023	Audit Team Member:	Mr. Dayanand V. Patil, Designated Officer & Asst. Commissioner, Food & Drug Administration, Jalna, Maharashtra
Name of Campus:	M/s. SHRI GANPATI NETRALAYA	Auditing Agency:	A Mark Ratings Pvt. Ltd., 26, New Friends Housing Society, Walmi Road, Chuna Bhatti, Bhopal, Madhya Pradesh- 462 016, INDIA
Address of Campus:	SURVEY No-204/2, DEVALGAONRAJA, MANTHA ROAD, JALNA-431203, MAHARASHTRA	Campus Representative:	Mr. Rajesh Tarode

TOTAL EAT RIGHT CAMPUS SCORE: 83 / 100

PART	PARAMETER	SCORE OBTAINED		MAXIMUM SCORE
		Pre Inspection	Final Inspection	
PART A *	SAFE FOOD	34	<u>38</u>	40
PART B	HEALTHY FOOD	11	<u>16</u>	25
PART C	SUSTAINABLE FOOD	5	<u>9</u>	10
PART D	BUILDING AWARENESS	9	<u>20</u>	25
	TOTAL	59	<u>83</u>	100

RATING: 4 / 5 STARS

Congratulations!

**We Recommend that: the above audited Premise
may be awarded as**

"Full Compliance/ Very Good"

Eat Right Campus.

Principal
Mahyco Research Foundation Trust's
Shri Ganapati Netralaya
College of Optometry
Jalna-431203

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Shri Durgaprasad Panda Ji
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Scoring Matrix:

01	Five Star (85% and above)	Exemplary/ Excellent
02	Four Star (75% and above)	Full Compliance/ Very Good
03	Three Star (65% and above)	Satisfactory Compliance/ Good
04	Two Star (55% and above)	Partial Compliance/ Needs improvement
05	Below 55%	Non-Compliance/ Urgent improvement

*DETAILED SCORING SYSTEM FOR PART A

	TYPE OF FOOD SERVICE ESTABLISHMENT	POINTS AS PER CHECKLIST or HYGIENE RATING	MAXIMUM POINTS
MANDATORY (AS APPLICABLE)			
1	(Each) In-house Pantry and Food Area (Pantry No-1)	28	30
2	(Each) In-house Pantry and Food Area (Pantry No-2)	28	30
3	(Each) In-House Canteen (With Food Preparation)	108	114
4	License/Registration of each outsourced Catering Establishments Serving Campus and Vendors (tuck shops/ retail outlets)	-	20
VOLUNTARY HYGIENE RATING (AS APPLICABLE)			
5	(Each) Outsourced Catering Establishment Serving Campus	-	100
6	(Each) Vendor (Tuck Shop/ Retail outlet)	-	100
TOTAL MARKS OBTAINED		164	174

PART A SCORE:

$40 \times (\text{Total Marks Obtained}) / (\text{Maximum Marks}) =$

$$40 \times 164 / 174 = 38 / 40$$

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Definitions:

1. In-house pantry and food area:

- **Pantry:** A room/area where beverages, food, and sometimes dishes, cleaning chemicals, linens, or provisions are stored. It may serve in an ancillary capacity to the main kitchen.
- **Food Area:** A room with seating arrangements for people to eat or drink. It may range from a full-fledged canteen seating area to a small set-up indoors or outdoors.

2. **In-house Canteen:** Food service establishment in the campus in which food and beverages are prepared, served and eaten within the campus premises. It may or may not include a seating arrangement for customers.

3. **Outsourced Catering Establishment:** A food service establishment that prepares food/beverages outside the campus premises and delivers prepared/cooked food and beverages to the campus.

4. **Vendors:** This includes tuck shops, retail outlets and other food selling outlets or food vendors within the campus that sell cooked/packed/fresh/raw food and beverage items in the campus. They may be owned by the campus authorities or any other private entity or may function independently.

Marking System

Scoring System for PART A: All food service establishments in the campus are to be evaluated. Depending on the type of food service establishment, the corresponding checklist/scoring method is to be used.

Mandatory

- For **pantry area or food area**, if present, the first checklist is to be used. The score for this section should be given out of 30.
- For **in-house canteens**, if present, the second checklist is to be used. The score for this section should be given out of 114.
- If there are multiple pantry areas/food areas/in-house canteens, the score for each of them is to be entered.
- If present, all **outsourced catering establishment services in the campus as well as tuck shops, vendors** etc., must be mandatorily licensed/registered with FSSAI. A single point should be given for each licensed/registered caterer and/or vendor, as applicable and the total should then be multiplied by 20 to get the score for this section out of 20.

Voluntary

- A campus may voluntarily do Hygiene Rating Certification of its outsourced catering establishment or vendors.
- The hygiene rating score for each of them is to be entered.


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Total Score: The total score of all of the above, as applicable, is to be taken and then multiplied by 40 and entered as the final score for Part A.

The Scoring System for PART B, C and D will be as per the respective checklists provided. The actual marks obtained in the checklist will be entered as the final score.

The marking scheme for ALL CHECKLISTS is as follows: The Auditor will inspect the facility of the campus 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 the food businesses within the campus. All the requirements are allotted 2 marks and there are few requirements, which are allotted 4 marks. The 4- marks questions are critical to food safety and shall be essentially met by the campus.

Each finding will be awarded marks as mentioned below:

S. No.	Finding	Marks to be awarded for 1 mark requirements	Marks to be awarded for 2 marks requirements	Marks to be awarded for 4 marks requirements	Marks to be awarded for 5 marks requirements
1	Compliance (C)	1	2	4	5
2	Non-compliance (NC)	0	0	0	0
3	Partial compliance (PC)	0.5	1 to 1.5	1.5 to 3	1 to 4
4	Not applicable/ Not observed (NA)	1	2	4	5

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 campus & hence cannot be observed.

(Signature)
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PART A

CHECKLIST FOR IN-HOUSE PANTRY / FOOD SERVING AREA

Pantry Name: Pantry No-1

FSSAI License No: ---

Sr.	BASIC HYGIENE CHECKLIST-PANTRY/FOOD AREA	Scoring	
		Total	Actual
1	Walls, ceilings & doors are free from flaking paint or plaster etc.	2	2
2	Equipments are made of non-toxic material and free from rust.	2	2
3	Potable/drinking water used wherever it comes in contact with food or used in food preparation.	2	2
4	Proper ventilation and lightings are provided within the premises.	2	2
5	Separate storage facility for raw material, processed food, packing material etc.	2	2
6	All food stored properly in clean, closed containers away from moisture and sunlight. All perishable foods stored in the refrigerator at the right temperature. FIFO to be followed.	2	2
7	Adequate facilities provided for hand washing, pot washing, toilets etc. which should be segregated from food handling area to prevent cross contamination.	2	2
8	Cleaning of equipment, food premises and surrounding areas, drains are done properly and regularly. Timely pest control. No signs of pest activity in premises.	2	2
9	Food material and water is tested in FSSAI notified lab periodically. Records maintained.	2	1
10	Raw material is procured from licensed/registered suppliers only and check date of expiry before use.	2	1
11	Cutlery, crockery and utensils that come in contact with food are kept clean and made of ceramic/stainless steel and other food grade material only. No newspapers, plastic bags. Only microwave-safe material is used for heating in the microwave.	2	2
12	Garbage should be removed timely and should not accumulate. Garbage bins should be covered and kept clean.	2	2
13	Segregation of vegetarian and non-vegetarian food. Segregation of raw and cooked food.	2	2
14	No person suffering from a disease or illness or with open wounds or burns is involved in food handling.	2	2
15	Food handlers maintain personal hygiene such as clean hands, short clean nails, appropriate clothes, hair neatly tied/combed and use gloves/apron as required.	2	2
TOTAL SCORE=		30	<u>28</u>

CHECKLIST FOR IN-HOUSE PANTRY / FOOD SERVING AREA

Pantry Name: Pantry No-2

FSSAI License No: ---

Sr.	BASIC HYGIENE CHECKLIST-PANTRY/FOOD AREA	Scoring	
		Total	Actual
1	Walls, ceilings & doors are free from flaking paint or plaster etc.	2	2
2	Equipments are made of non-toxic material and free from rust.	2	2
3	Potable/drinking water used wherever it comes in contact with food or used in food preparation.	2	2
4	Proper ventilation and lightings are provided within the premises.	2	2
5	Separate storage facility for raw material, processed food, packing material etc.	2	2
6	All food stored properly in clean, closed containers away from moisture and sunlight. All perishable foods stored in the refrigerator at the right temperature. FIFO to be followed.	2	2
7	Adequate facilities provided for hand washing, pot washing, toilets etc. which should be segregated from food handling area to prevent cross contamination.	2	2
8	Cleaning of equipment, food premises and surrounding areas, drains are done properly and regularly. Timely pest control. No signs of pest activity in premises.	2	2
9	Food material and water is tested in FSSAI notified lab periodically. Records maintained.	2	1
10	Raw material is procured from licensed/registered suppliers only and check date of expiry before use.	2	1
11	Cutlery, crockery and utensils that come in contact with food are kept clean and made of ceramic/stainless steel and other food grade material only. No newspapers, plastic bags. Only microwave-safe material is used for heating in the microwave.	2	2
12	Garbage should be removed timely and should not accumulate. Garbage bins should be covered and kept clean.	2	2
13	Segregation of vegetarian and non-vegetarian food. Segregation of raw and cooked food.	2	2
14	No person suffering from a disease or illness or with open wounds or burns is involved in food handling.	2	2
15	Food handlers maintain personal hygiene such as clean hands, short clean nails, appropriate clothes, hair neatly tied/combed and use gloves/apron as required.	2	2
TOTAL SCORE=		30	<u>28</u>

CHECKLIST FOR IN-HOUSE CANTEEN (with Food Preparation)

Canteen Name: M/s. GLOBAL HOSPITALITY SOLUTIONS

FSSAI License No: 11523045000225

Sr.	Audit Questions	Scoring	
		Total	Actual
	DAILY SAFE & HYGIENIC FOOD CHECKLIST		
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	2
I.	Design & facilities		
2	The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.	2	2
3	The internal structure & fittings are made of non-toxic and impermeable material.	2	2
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	2
5	Floors are non-absorbent, non-slippery & sloped appropriately.	2	2
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	2
7	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests.	2	2
8*	<i>Potable water (meeting standards of IS:10500 & tested semi- annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.</i>	4	4
9	Equipment and containers are made of non-toxic, impervious, non-corrosive material which is easy to clean & disinfect.	2	2
10	Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2	2
11	Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage.	2	2
12	Adequate ventilation is provided within the premises.	2	2
13	An adequate storage facility for food, packaging materials, chemicals, personnel items, etc. is available.	2	2

Sr.	Audit Questions	Scoring	
		Total	Actual
14	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and change rooms for employees.	2	2
15	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2	1
II.	Control of operation		
16	Incoming material is procured as per internally laid down specification from approved vendors. Check for records (like: certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/ expiry date, quantity Procured, etc.)	2	1
17	Raw materials are inspected at the time of receiving for food safety hazards. (Farm produce like vegetables, fruits, eggs, etc. must be checked for spoilage and accepted only in good condition)	2	2
18	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practised. (Foods of animal origin are stored at a temperature less than or equal to 4°C)	2	2
19	All raw materials are cleaned thoroughly before food preparation.	2	2
20	Proper segregation of raw, cooked; vegetarian and non-vegetarian food is done.	2	2
21	All the equipment is adequately sanitized before and after food preparation.	2	2
22*	Frozen food is thawed hygienically. No thawed food is stored for later use. (Meat, Fish and poultry is thawed in refrigerator at 5°C or below or in microwave. Shellfish/seafood is thawed in cold potable running water at 15°C or below within 90 minutes.)	4	4
23*	Vegetarian items are cooked to a minimum of 60°C for 10 minutes or 65°C for 2 minutes core food temperature. Non vegetarian items are cooked for a minimum of 65°C for 10 minutes or 70°C for 2 minutes or 75°C for 15seconds core food temperature.	4	4
24*	Cooked food intended for refrigeration is cooled appropriately. (High risk food is cooled from 60°C to 21°C within 2 hours or less and further cooled to 5°C within two hours or less.)	4	4

Sr.	Audit Questions	Scoring	
		Total	Actual
25	Food portioning is done in hygienic conditions. High risk food is portioned in a refrigerated area or portioned and refrigerated within 30 minutes. Large amount of food is portioned below 15°C.	2	2
26*	Hot food intended for consumption is held at 65°C and non-vegetarian food intended for consumption is held at 70°C. Cold foods are maintained at 5°C or below and frozen products are held at -18°C or below. <i>(*Hot food is kept below 65°C and cold food is kept above 5°C but below 10°C upto 2 hours for not more than two hours only once.)</i>	4	4
27*	Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain-marie or reheating under lamp are being used. <i>(The core temperature of food reaches 75°C and is reheated for at least 2 minutes at this temperature.)</i>	4	4
28	Oil being used is suitable for cooking purposes is being used. Periodic verification of fat and oil by checking the color, the flavour and floated elements is being done.	2	2
29*	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. <i>(Hot foods are held at 65°C, cold foods at 5°C and frozen item -18°C during transportation or transported within 2 hours of food preparation).</i>	4	4
30	Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.	2	2
31	Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free from unhygienic matters.	2	2
32	Packaging and wrapping material coming in contact with food is clean and of food grade quality.	2	2
III.	Maintenance & sanitation		
33	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. There should be no stagnation of water in food zones.	2	1
34	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2	1
35	Measuring & monitoring devices are calibrated periodically.	2	1
36	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2	2

Sr.	Audit Questions	Scoring	
		Total	Actual
37*	No signs of pest activity or infestation in premises (eggs, larvae, faeces, etc.)	4	4
38	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	2	2
39	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	2
IV.	Personal Hygiene		
40	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	2
41	No person suffering from a disease or illness or with open wounds or burnsis involved in handling of food or materials which come in contact with food.	2	2
42*	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewelry, no smoking, no spitting, etc.)	4	4
43	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2	2
V.	Training & records keeping		
44	Internal / External audit of the system is done periodically. Check for records.	2	1
45	Food Business has an effective consumer complaints redressal mechanism.	2	2
46	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	2
47*	Appropriate documentation & records are available and retained for a period of one year, whichever is more.	4	4
TOTAL SCORE =		114	108
TOTAL SCORE (Out of 100) =		100	95

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PART B

HEALTHY FOOD CHECKLIST

Sr.	DAILY HEALTHY FOOD CHECKLIST	Scoring	
		Target	Actual
I	Local, Seasonal & Traditional Food		
1	Do the food service establishments in the campus sell/provide fresh, seasonal and local fruits/vegetables/salads ?	1	0.5
2	Do the food service establishments in the campus use a variety of local wholegrains such as bajra, ragi, millets, jowar, amaranth, wheat, corn, rice, oats, barley, quinoa, sorghum, spelt, rye, samai, whole/unpolished pulses and legumes to prepare food?	1	0.5
3	Do the food service establishments in the campus sell/provide local/regional/seasonal/traditional dishes ? (Idli, upma, dhokla, chilla, etc)	1	1
II	Healthy Food Options		
4	Do the food service establishments in the campus sell / provide healthy snack options such as makhana, nuts, puffed rice, puffed wheat, water chestnuts, roasted seeds (lotus, flaxseed, pumpkin, etc.)?	1	0.5
5	Do the food service establishments in the campus sell / provide healthy beverage options such as lemonade/shikanji, coconut water, buttermilk, aam panna, etc)?	1	0.5
6	Do the food service establishments in the campus provide a variety of food options that include all food groups such as cereals, dairy (yoghurt, curd, milk, paneer, cheese), fruits and vegetables, etc.?	1	0.5
7	Do the food service establishments in the campus use healthy cooking methods like steaming/boiling/roasting/grilling for food preparation?	1	1
8	Do the food service establishments in the campus use different type of oils in rotation for food preparations?	1	0.5
9	Do the food service establishments in the campus avoid the re-use of oil that has been used for frying?	1	1




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Sr.	DAILY HEALTHY FOOD CHECKLIST	Scoring	
		Target	Actual
III	Limiting use of foods high in salt, fat and sugar		
10	Do the food service establishments in the campus avoid vanaspati/ bakery shortening/margarine (hydrogenated fat) in food preparation?	2	2
11	Do the food service establishments in the campus limit selling/serving food high in fat/oil, sugar and salt (eg: samosa, chola bhatura, french fries, fried food, cakes, sweets, namkeen, creams, etc) to less than 10% of overall stock?	2	1
12	Do the food service establishments in the campus limit the use of sugar sweetened and /or aerated beverages to less than 10% of overall stock?	2	2
13	Do the food service establishments in the campus avoid putting salt/ sugar/pickle on food tables or serving on the side?	1	1
14	Do the food service establishments in the campus limit the amount of salt, sugar and oil while preparing/cooking food? (track and monitor the purchase and consumption of salt, sugar and oil)	1	0.5
IV	Fortified Foods		
15	Do the food service establishments in the campus use fortified rice, wheat flour and double fortified salt for cooking?	1	0.5
16	Do the food service establishments in the campus use fortified edible oil for cooking and frying?	1	0
17	Do the food service establishments in the campus provide/use fortified milk for preparing food?	1	0
V	Healthy Lifestyle		
18	Does the campus have a creche and a room/facility for mothers to breastfeed infants?	1	1
19	Is there some provision in the campus for people to engage in physical activity such as parks for walking, yoga/aerobics/zumba classes, gym, etc? Is physical activity encouraged in any way such as designating a 'play-time' or organizing a 'sports day' etc.?	2	1
20	Does the campus organize activities or make provisions to promote wellbeing such as meditation classes, nature walks, counselling sessions and entertainment activities etc.?	2	1
TOTAL SCORE=		25	16

PART C

SUSTAINABLE FOOD CHECKLIST

Sr.	SUSTAINABLE FOOD CHECKLIST	Scoring	
		Total	Actual
I	RUCO- Repurpose of Used Cooking Oil		
1	Do the food service establishments in the campus ensure that vegetable oil having Total Polar Compound (TPC) more than 25% is not used . Customized checks should be done either through an SOP or the TPC meter. If using equipment, staff should be trained to use and clean it?	1	0
2	Do the food service establishments in the campus maintain Used Cooking Oil disposal records as per FSSAI directions, if consumption is above 50 litres/day? Does the facility aggregate used cooking oil and store it separately from fresh oil with proper labelling ?	1	NA (1)
3	Do the food service establishments in the campus ensure that the stored used cooking oil is collected by authorized aggregators and then used for repurposing into biodiesel?	1	1
II	No Food Waste		
4	Do the food service establishments in the campus monitor food waste daily in kgs (dry and wet waste) and conduct food waste audits?	1	1
5	Do the food service establishments in the campus follow methods to reduce food waste such as small portion sizes, using food before it gets spoiled, procuring only as much food as required etc.?	1	1
6	Is food waste collected separately and recycled/reused/ repurposed into compost or any other reusable form in the campus?	1	1
7	Is surplus food that is safe for consumption shared with those in need directly or through food collection agencies (such as Indian Food Sharing Alliance)?	1	1
III	Environment-friendly Initiatives		
8	Does the campus minimize plastic-use and use safe, alternate options such as cloth/paper bags, glass bottles and biodegradable utensils?	1	1
9	Does the campus organize waste collection drives and recycle plastics, cans, papers, etc. ?	1	1
10	Does the campus recycle and reuse water (with treatment if necessary)?	1	1
TOTAL SCORE=		10	9

PART D

BUILDING AWARENESS CHECKLIST

Sr.	AWARENESS CHECKLIST	Scoring	
		Total	Actual
1	Are awareness messages on topics of Part A, B, C of the checklist disseminated in the campus through posters placed in prominent places, WhatsApp/phone messages, emailers and other means on a regular basis?	5	4
2	Are important days such as World Food Day, World Food Safety Day, World Environment Day, etc. celebrated in the campus every year for awareness-building?	5	4
3	Are there activities organized in the campus to engage, excite and enable people to make the right food choices such as a demonstration of tests of common food adulterants, counselling sessions by a nutritionist, health camps/check-ups, cleanliness drives, healthy cooking demos, games, challenges, etc. at least once a month?	5	4
4	Does the campus provide 'nudges' to people to choose healthier options such as placing healthy food options in prominent places in the canteen, placing weighing machines in the campus offices, subsidizing healthier options such as gym discounts or low-cost healthy food options, provide nutrition information for food, share lists of healthy eating/ordering joints, etc.?	5	4
5	Is there a feedback system for people to provide suggestions, file complaints and in general improve the campus to promote safe, healthy and sustainable food and overall health?	5	4
TOTAL SCORE=		25	20




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Form C
Government of Maharashtra
Food And Drug Administration
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: **11523045000225**



- | | |
|--|---|
| 1. Name & Registered Office address of Licensee: | GLOBAL HOSPITALITY SOLUTIONS-RANI
MOHAN GORE
SHRI GANPATI NETRALAYA,SURVEY
NO-204/2,DEVALGAONRAJA,MANTHA ROAD,
JALNA, Jalna, Maharashtra-431203 |
| 2. Address of Authorized Premises: | SHRI GANPATI NETRALAYA,SURVEY
NO-204/2,DEVALGAONRAJA,MANTHA ROAD,
JALNA, Jalna City, Jalna, Maharashtra-431203 |
| 3. Kind of Business: | Food Services - Club/Canteen |
| 4. Dairy Business Details: | No |
| 5. Category of License: | State License |

This license is granted under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the licensee.

Place: Jalna

Issued On: 15-09-2023 (New License)

Valid Upto: 14-09-2024 (For details, refer Annexure)

Designated Officer

Date : 15-09-2023 17:30:12
User Id : 107367
Verified through Mobile : 98XXXXXX87
License Grant on : 15-09-2023 16:40:38
License Issued On : 15-09-2023 17:30:12

Annexures:

1. Product Annexure
2. Validity Annexure
3. Non-Form C Annexure
4. Conditions Of License

Note:

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscoss.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. This License is only to commence or carry on food businesses and not for any other purpose.
3. This is computer generated license and doesn't require any signature or stamp by authority.

Product Annexure



Form C
Government of Maharashtra
Food And Drug Administration
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: 11523045000225

Kind Of Business: Food Services - Club/Canteen

Sl.No.	Product(s)
1	16 - Prepared Foods


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Validation And Renewal Annexure



Form C
Government of Maharashtra
Food And Drug Administration
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: 11523045000225

Validity From	Validity Upto	Issued On	Fee Paid	Type	Issuing Authority
15-09-2023	14-09-2024	15-09-2023	2000 INR	New	State Licensing Authority

Suspension History

S.No	History	Date
	N/A	

Current Status of License: License Issued**Note:**

1. Application for renewal of License can be filed as early as 180 days prior to expiry date of License. You can file application for renewal or modification of License by login into FSSAI's Food Safety Compliance System(<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.
2. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAIpt1-Part(4) dated 11th January 2023 allowed Instant Renewal of License / Registration.
3. FSSAI vide order number 15(31)2020/FoSCoS/RCD/FSSAI dated 29th October 2021 has allowed the renewal of Licenses / Registration till 180 days of the expiry date subject to payment of penalty.
4. Modification* (if any) denotes the change in the Authority. Issuing Authority mentioned along with Modification* is the Jurisdictional Authority with effect from the date of issuance of modified license.


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Non-Form C Annexure



Government of Maharashtra
Food And Drug Administration
Food Safety and Standards Authority of India
License under FSS Act, 2006



License Number: **11523045000225**

Person in charge of operations

Name:	MOHAN GORE	Qualification:	B.COM
Contact No:	N/A	Mobile No:	8554985333
Email-ID:	mohan.gore@ghsindia.in		
Address :	Viman Nagar, Pune		
State:	Maharashtra	District:	Pune
Pin Code:	411014	Photo Id Card:	Aadhar Card
Photo Id No:	421786984693	Photo Id Expiry Date:	N/A
FoSTaC No:	Not Provided		

Person responsible for complying with conditions of license(The person must be same as mentioned in Form IX, as per FSS Regulations, 2011)

Name:	MOHAN GORE	Qualification:	B.COM
Contact No:	N/A	Mobile No:	8554985333
Email-ID:	mohan.gore@ghsindia.in		
Address :	Viman Nagar, Pune		
State:	Maharashtra	District:	Pune
Pin Code:	411014	Photo Id Card:	Aadhar Card
Photo Id No:	421786984693	Photo Id Expiry Date:	N/A

Place: Jalna

Issued On: 15-09-2023 (New License)

Designated Officer

Date :	15-09-2023 17:30:12
User Id :	107367
Verified through Mobile :	98XXXXXX87
License Grant on :	15-09-2023 16:40:38
License Issued On :	15-09-2023 17:30:12

Note: Any change in above details shall be immediately communicated to authorities. You can apply for modification of license for updation of details without any cost through Food Safety Compliance System (<https://foscoc.fssai.gov.in>)

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Condition of License

All Food Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Business.

Food Business Operators Shall:

1. Display a true copy of the license granted in Form C shall at all time at a prominent place in the premises.
2. Give necessary access to licensing authorities or their authorized personnel to the premises.
3. Inform authorities about any change or modifications in activities.
4. Employ at least one technical person to supervise the production process. The person supervising the production process shall possess at least a degree in science with Chemistry/ Bio-chemistry/ Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy Microbiology/ Dairy chemistry/ Dairy engineering/ Oil technology/ Veterinary science/ Hotel management & Catering technology or any degree or diploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equivalent.
5. Furnish periodic annual return 1st April to 31 st March, with in 31 st May of each year. For collection/ handling/manufacturing of milk and milk product half yearly return also to be furnished as specified.
6. Ensure that no product other than the product indicated in the license /registration is produced in the unit.
7. Maintain factory's sanitary and hygienic standards and workers hygiene as specified in the schedule-4 according to the category of food business.
8. Maintain daily records of production, raw materials utilization and sales separately.
9. Ensure that the source and standards of raw material used are of optimum quality.
10. Food business operator shall not manufacture , store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urine, sullage ,drain or place of storage of foul and waste matter
11. Ensure clean-in-place system (whatever necessary) for regular cleaning of machine & equipment.
12. Ensure testing of relevant chemical and/or microbiological contaminants in food products in accordance with these regulation as frequency as required on the basis of historical data and risk assessment to ensure production and delivery of safe food through own or NABL accredited/ FSSAI recognized labs atleast once in six month.
13. Ensure that as much as possible the required temperature shall be maintained throughout the supply chain from the place of procurement or sourcing till it reaches the end consumer including chilling, transportation, storage etc.
14. The Manufacturer/ Importer/ Distributer shall buy and sell food products only from, or to , licensed / registered vendors and maintain record thereof.

Other Condition

1. Proprietors of hotels, restaurants and other food stalls who sell or expose for sale savouries, sweets or other article of food shall put up a notice board containing separates lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for the information of the intending purchasers.
2. Food business operator selling cooked or prepared food shall display a notice board containing the nature of articles being exposed for sale.
3. Every manufacture (including ghani operator) or wholesale dealer in butter ,ghee ,vanaspti ,edible oils, solvent extracted oil, de oiled meal, edible flour and any other fats shall minimum a register showing the quantity of manufactured, received or sold, nature of oil seed used and quantity of de oiled meal and edible flour used etc. as applicable and the destination of each consignment of the substances sent out from his factory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.
4. No producer or manufacturer or vegetable oil ,edible oil and their products shall be edible for license under this act ,unless he has own laboratory facility for analytical testing of samples
5. Every sale and movement of stocks of solvents- extracted oil , 'semi refined' or 'raw grade I' , edible groundnut flour or edible coconut flour ,or both by the producer shall be a sale or movement of stocks directly to a registered user and not to any other person ,and no such sale or movement shall be effected through any third party.
6. Every quantity of solvent-extracted oil ,edible groundnut flour or edible coconut flour ,or both purchased by a registered user shall be used by him in his own factory entirely for the purpose intended and shall not be re-sold or otherwise transferred to any other person :
Provided that nothing in this sub-clause shall apply to the sale or movement of the following:-
 1. Karanjia oil
 2. Kusum oil
 3. Mahua oil
 4. Neem oil
 5. Tamarind seed oil
 6. Edible groundnut flour bearing the I.S.I certification mark
 7. Edible coconut flour bearing the I.S.I certificate mark
7. No food business operator shall sell or distribute or offer for sale or dispatch or deliver to any person for purpose of sale any edible oil which is not packed, marked and labeled in the manner specified in the regulations unless specifically exempted from this condition vide notification in the official Gazette issued in the public interest by food safety commissioners in specific circumstances and for a specific period and for reason to be recorded in writing.


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