



Food Laws and HACCP

Suvalaxmi Palei, Satya Swaroop Sahoo, Satyabrata Dash, Ananya Pradhan, Abhishek Mohanty

Department Of Horticulture, Faculty of Agriculture, Sri Sri University, Cuttack, Odisha

How to Cite this article

Palei et al. 2024. Food Laws and HACCP. *Sabujeema-An International Multidisciplinary e-Magazine* 4(5): 07-09

Open Access

Abstract

The peculiar regulations in the Food sector safeguard the Indians from the downside of contaminated, stale, or even counterfeit food varieties. The state has a complex web of food industry regulations, which include interrelated legal acts, equal to rules, and conditions. One of the top regulatory agencies is the FSSAI (Food Safety and Standards Authority of India) and it is mandated with the job of ensuring food safety and standards implementation are in place. The government has introduced two acts titled Food Safety and standards, (FSS) Act,2006, and (FSS) regulations (2011) to monitor and oversee the food industry. HACCP, Hazard Analysis and Critical Control Points is a systematic approach for hazard identification, assessment, and control in foods. Hazards this system addresses are microbiological and chemical ones. All food establishments are expected to submit their HACCP plans to FSSAI to allow the authority to make sure the safety standards of food are being maintained.

Theory

Food policy in India is an interaction of several factors such as prescribed regulations to ensure safety, production, sale, and distribution of food and to prevent food adulteration. The first law to specifically address the Indian food

industry was the Prevention of Food Adulteration Act, 1954, which aimed to ensure food security in India.

The FSS Act was promulgated in 2011 to harmonize laws, rules, guidelines, and regulations for food industry regulation. The main areas covered by food laws in India are:

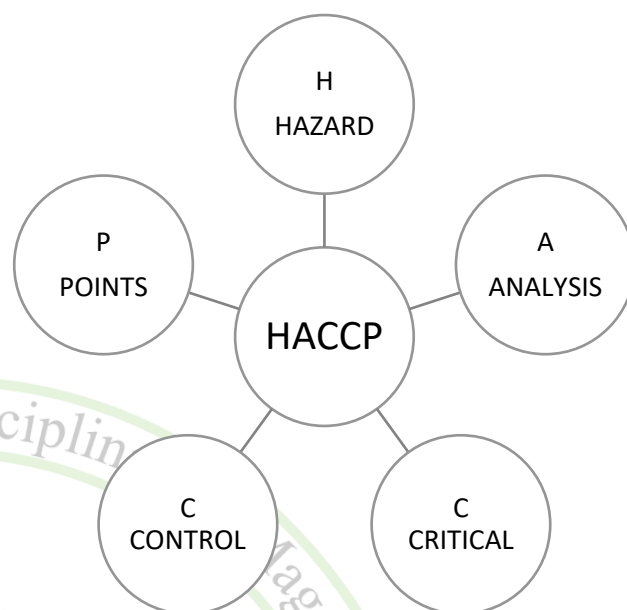
- Food Safety and Standards Authority of India (FSSAI) released a regulation in 2011 called "Food Safety and Standards (Packaging & Labelling) Rules." Packages and labels of products under which they are marketed should comply with the legal and regulatory criteria which are given in this legislation.
- Being dominated by the Food Industry, it is one of the sectors with massive growth over the past some years. The availability of restaurants as well as other food businesses across India has invited regulations of the in the core of this decision is the aim to protect customers: the seller must clearly show the product quality and certify it with product warranties or usage guarantees. The standardization and disclosure of product features also advance qualitative decision-making by



customers. Although India has been able to regulate its food laws, the main objective is aligned to inspire high quality standards in its manufacturing, sales and distribution of food related products and avoid food adulteration in India.

- In the nourishment business executives or administrators, performing only by permitting as FSSAI stipulates, should be registered as prescribed. Consequently, an individual will not be capable of initiating a dining business unless it is undertaken with the relevant permit from the administrator of an already existing business.
- The Food Laws put a penalty on non-compliance with the provisions and regulations when it concerns handling of edible products like non-declaration on packaging, poor quality products sale, and business without a license from FSSAI, production, and commerce of low-grade and unsafe food items and so on.

HACCP is the system that lets discover, analyse, and determine the control measures to address food safety risks. All food businesses should now implement qualified standard HACCP plans according to FSSAI requirements. The FSSAI has prescribed these adequate body of guidelines for the implementation of HACCP system in its Food Safety and Standards (Food Safety Management) Regulation in the year 2011.



HACCP requires food companies to monitor and assess the food safety hazards at various stages along the food chain, namely food production, processing, and distribution. These regulations to dictate food business entities to keep critical control points (CCPs) which enable them to manage safety hazards. The framework will outline the precautions intended for checking the credits.

Why HACCP?

- Cost effective, logical, common-sense approach to minimize risk of hazards.
- Prevents food borne illnesses.
- Easier and tension free life.
- Enhances Customer satisfaction

Benefits of HACCP?

- Reduction in contamination risk.
- Reduced recalls/product destruction.
- Market protection.
- Preferred supplier status.
- Greater professionalism.
- Improved marketability.
- Conformance to international practice



Steps Of HACCP: -

<https://www.rgaa.co.in/food-laws-in-india/>

1. Preliminary Steps: -

- Assemble HACCP Team
- Describe Product
- Identify intended Use
- Construct Flow Diagram
- Onsite Confirmation of Flow Diagram

2. Principles Of HACCP: -

- Identify all potential hazards associated with each step & consider measures to control identified hazards
- Determine the CCPS
- Establish Critical Limits for each CCP
- Establish a monitoring system for each CCP
- Establish Corrective Actions
- Establish Verification Procedures
- Establish documentation & Record Keeping

Conclusion

To sum up, food regulations and HACCP play a crucial role in guaranteeing the safety of food products for consumers. Food laws establish the necessary rules for ensuring food safety, while HACCP is a structured method for recognizing, assessing, and managing food safety risks. The adoption of HACCP guidelines is required for food establishments in numerous nations and brings about multiple advantages such as heightened food safety standards, decreased instances of foodborne illnesses, strengthened consumer trust, and expanded market opportunities.

Reference

<https://fssai.gov.in/>

<https://legislative.gov.in/>

<https://www.who.int/>

<https://www.foodqualityandsafety.com/>

<https://ssrana.in/corporate-laws/food-laws/>