

FSSAI & Food-Safety Compliance — Checklist

A preliminary compliance checklist for food businesses; requirements depend on the nature and scale of operations.

Important: This checklist is for general legal information only. It is not a substitute for advice on the facts of a particular matter. Applicable law and requirements may change.

1. Licensing / registration

- Identify the appropriate FSSAI registration/licence category
- Keep licence/registration details current
- Check whether business changes require an update

2. Premises & hygiene

- Review hygiene and sanitation controls
- Maintain cleaning and pest-control records where applicable
- Check storage conditions and segregation

3. Records & suppliers

- Maintain purchase/supplier records
- Keep relevant testing or quality records
- Review traceability and stock documentation

4. Labelling & operations

- Review applicable labelling requirements
- Check claims and product descriptions
- Maintain records relevant to inspections and compliance

5. Audit readiness

- Keep key documents organised
- Review gaps periodically
- Address non-compliances through a documented corrective process

Prepared as an informational resource for Vashistha Associates. Verify the current statutory position and applicable rules before relying on any checklist.