

This document indicates the differences between the content in the ServSafe Food Safety Online Course and the food safety requirements in India. We recommend you follow this document as you take the online course so that you understand the food safety requirements in your country. It is organized by the chapters of the online course.

The National Restaurant Association does not guarantee that information contained in this document is completely accurate or up to date with Indian food safety regulations and requirements. We recommend that you check with your local regulatory authorities for the most accurate food safety regulatory information. The information contained in the document is provided AS IS and without any guarantee or representations.

Chapter 1 – Providing Safe Food

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Requirements for supervisors and managers to train their employees in food safety	<p>Supervisors must:</p> <ul style="list-style-type: none"> • Understand practices and procedures • Follow government guidelines and regulations • Train staff <p>Staff should be:</p> <ul style="list-style-type: none"> • Trained when first hired • Retrained on an ongoing basis • Monitored 	<p>A food business shall ensure that all food handlers are aware of their roles and responsibilities in protecting food from contamination or deterioration. Food handlers shall have the necessary knowledge and skills which are relevant to food processing/ manufacturing, packing, storing, and serving so as to ensure the food safety and food quality.</p> <p>The food business shall ensure that all the food handlers are instructed and trained in food hygiene and food safety aspects along with personal hygiene requirements commensurate with their work activities, the nature of food, its handling, processing, preparation, packaging, storage, service, and distribution.</p> <p>Periodic assessments of the effectiveness of training, awareness of safety requirements, and competency level shall be made, as well as routine supervision and checks to ensure that food hygiene and food-safety procedures are being carried out effectively.</p> <p>Training programs shall be routinely reviewed and updated wherever necessary.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011 Part III, Sect. 4, page No. 95 (12.1), (12.2), (12.3), (12.4)</p> <p>Click here for PDF</p>

Chapter 3 – The Safe Food Handler

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Nail brushes	Some businesses require the use of a nail brush. If you use a nail brush it is important to keep the nail brush clean and sanitized.	Washbasin made of stainless steel or porcelain shall be provided with liquid soap dispenser or other soap and nail brush for thorough cleaning of hands.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 111 (5.06)
Requirements for the use of single-use gloves	<p>When to change gloves:</p> <ul style="list-style-type: none"> • When dirty or torn • Before new task • After interruption • After handling raw meat, seafood, or poultry • Before handling ready-to-eat food 	The workers working in processing and preparation shall use clean aprons, hand gloves, and head wears.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 87
Bare-hand contact with food	Some regulatory authorities allow bare-hand contact with ready-to-eat food. If your jurisdiction allows this, you must have specific policies in place about staff health. You must also train staff in handwashing and personal hygiene practices.	Bare-hand contact with food is not allowed. A person cooking, handling, or serving food should use hand gloves and aprons, where necessary.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 88

Chapter 3 – The Safe Food Handler *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Requirements for service animals such as seeing eye dogs	Wash your hands after handling any animals, such as service animals or aquatic animals.	Pets or service animals are not allowed in restaurants or foodservice establishments.	
Care of wounds	Cover wounds with a clean waterproof bandage or a finger cot and then wear a disposable glove over it. Blue bandages or other colored bandages, are often used. This makes them easier to see if they fall into food.	Cover wounds to the skin with a suitable waterproof dressing. No person with an injury on their hand, even with a dressing, shall prepare food or be placed in any product making/handling section.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 96
Hair restraints and clothing	All food handlers must know and follow their business' guidelines for correct work attire, including what to do about hair restraints, clean clothing, aprons and jewellery.	Wear suitable, clean working clothes and head gear or hair restraints which completely enclose the hair.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 96

Chapter 3 – The Safe Food Handler *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Regulations for eating, drinking, and tobacco use by employees while working around food	<p>Do not eat, drink, smoke, or chew gum or tobacco at these times:</p> <ul style="list-style-type: none"> • When prepping or serving food • When working in preparation areas • When working in areas used to clean utensils and equipment 	Eating, chewing, smoking, spitting, and nose blowing shall be prohibited within the premises especially while handling food.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 87
Reporting employee illnesses	<p>Staff must report illnesses before they come to work. They should also let you know immediately if they get sick while working.</p> <p>When food handlers are ill, you may need to restrict them from working with or around food. Sometimes you may need to exclude them from working in the business. Keep in mind that the rules come from your local regulatory authority.</p>	<p>Personnel or staff known, or believed, to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through food, shall not be allowed to enter into any food-handling area.</p> <p>The food business shall develop systems whereby any person so affected, shall immediately report illness or symptoms of illness to the management. A medical examination of a food handler shall be carried out apart from the periodic checkups if clinically or epidemiologically indicated.</p>	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 94

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Approved suppliers	Purchase from approved, reputable suppliers.	<p>Procurement of raw materials</p> <p>No raw material or ingredient thereof shall be accepted by an establishment if it is known to contain parasites, undesirable micro-organisms, pesticides, veterinary drugs or toxic items, or decomposed or extraneous substances, which would not be reduced to an acceptable level by normal sorting and/or processing.</p> <p>All raw materials, food additives, and ingredients, wherever applicable, shall conform to all the regulations and standards laid down under the Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011.</p> <p>Records of raw materials, food additives, and ingredients as well as their source of procurement shall be maintained.</p>	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, (5.1.1), (5.1.2), (5.1.3)
Receiving temperatures for food	<p>Receive cold potentially hazardous food at 7°C or lower, unless otherwise specified.</p> <p>Receive chicken at 4°C or lower.</p> <p>Buy shell eggs from a reputable supplier where they will have been transported and stored at the correct temperature, below 20°C, or ideally between 10°C and 15°C. A good practice after delivery is to store them below 8°C and use within 3 weeks.</p> <p>Receive pastry at 7°C or lower.</p> <p>Receive hot potentially hazardous food at 65°C or higher.</p>	Receiving temperature of potentially high-risk food should be at or below 5°C.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 92, (5.1.7)

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Receiving frozen food	Receive frozen products at 15°C or lower.	Receiving temperature of frozen food (as raw material) should be -18°C or below.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 92 (5.1.8)
Labelling requirements for sale and use on-site and date marking	<p>When labelling food for use on-site, all items that are not in their original containers must be labelled.</p> <p>Food labels should include the common name of the food, or a statement that clearly and accurately identifies it.</p> <p>It is not necessary to label food if it clearly will not be mistaken for another item. The food must be easily identified by sight.</p> <p>Label:</p> <ul style="list-style-type: none"> • Name or statement • Quantity • List of ingredients in order • List of ingredients is necessary for 2 or more ingredients • Artificial colors and flavors • Chemical preservatives • Name and address of business • Major food allergens 	<p>In the case of food with a shelf-life of not more than seven days, the 'date of manufacture' may not be required to be mentioned on the label of packaged food articles. The 'use by date' shall be mentioned on the label by the manufacturer or packer.</p> <p>Special requirement for high-risk food—Items being thawed should be labelled with the defrost date to indicate the beginning of the second shelf life.</p>	<p>Food Safety and Standards (Packaging and Labelling) Regulations, 2011, (2.6.1), Clause 9 Section VI</p> <p>Click here for PDF</p>

Chapter 5 – The Flow of Food: Purchasing, Receiving, and Storage *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
<p>Labelling requirements for food packaged and sold on-site for use off-site</p>	<p>Ready-to-eat potentially hazardous food:</p> <ul style="list-style-type: none"> • Label if held for 24 hours • Include date sold, eaten, or thrown out • Store up to 5 days • At 4°C or lower • Begin after day food was prepared or opened <p>Store potentially hazardous food at an internal temperature of 4°C or lower or 65°C or higher.</p> <p>Store fresh fish on ice at no more than 2°C.</p>	<p>Labels should include the following:</p> <ul style="list-style-type: none"> • Green square with dot inside—Vegetarian • Brown square with dot inside—Non Vegetarian 	<p>Food Safety and Standards (Packaging and Labelling) Regulations</p>
<p>Cold food storage</p>	<p>Store potentially hazardous food at an internal temperature of 4°C or lower or 65°C or higher.</p> <p>Store fresh fish on ice at no more than 2°C.</p>	<p>Cooked food to be served cold should be kept below 5°C to prevent growth of pathogens.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 92</p>
<p>Requirements for how high food storage shelves need to be above the floor and away from the wall</p>	<p>Store items away from walls and at least 15 centimeters off the floor.</p>	<p>Though there is no specified storage distance to be mentioned, dried food (such as grains and pulses) should be stored off the floor, ideally in sealable containers, to allow proper cleaning and protection from pests.</p> <p>Food materials shall be stored on racks or pallets such that they are reasonably well above the floor level and away from the wall, so as to facilitate effective cleaning and prevent harboring of any pests, insects, or rodents.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Section V (5.2.6)</p>

Chapter 6 – The Flow of Food: Preparation

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Thawing requirements for frozen food	Thaw potentially hazardous food in a refrigerator, under running water, in a microwave oven, or by cooking.	<p>Thawing In Refrigerator</p> <ul style="list-style-type: none"> • Items being thawed should be labelled with defrost date to indicate the beginning of second shelf life. • Thaw food at 5°C or lower. • Temperature controlled thawing is recommended for meat, poultry, and fish. • Any other means of thawing apart from running water and microwave is not allowed. <p>Thawing In Running Water</p> <p>Items being thawed should be labelled with date and time.</p> <ul style="list-style-type: none"> • Thawing in running water advisable for shellfish and seafood. • Thawing in running water should not exceed 90 minutes. • Ensure air break between tap and water. • Use sanitized food-grade container. • Sink must not be used for other purposes during thawing. • After thawing, product must be used within 12 hours. • Cold running water (from mains) should be at 15°C or lower. 	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 118

Chapter 6 – The Flow of Food: Preparation *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Washing and storing produce	Produce cannot touch surfaces touched by raw meat, seafood, or poultry.	<p>Preparation of fruits/ vegetables:</p> <ul style="list-style-type: none"> • Fruits and vegetables that have been protected from cross-contamination and properly conserved should be used. • Whole fruits and vegetables should be washed in potable or safe drinkable water before being cut, or mixed with other ingredients. Uncooked, ready-to-eat fruits and vegetables should be washed with a solution of 50 ppm chlorinated water before cutting, peeling, or serving. • Fruits and vegetables should be peeled, squeezed, and/or cut, as appropriate, with clean equipment/utensils made of non-absorbent food-grade materials. • Previously prepared fruits/vegetables should be kept in clean and properly covered food-grade containers under refrigeration or at a maximum temperature suitable for the product in question. 	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 114 (1), (3), (4), (5)
Handling ice	<p>Handling ice:</p> <ul style="list-style-type: none"> • Use safe water • Never use ice that kept food cold • Use clean, sanitized containers and ice scoops • Store ice scoops outside ice machine • Store in clean, protected location • Never touch ice • Never use a glass to scoop ice • Never use containers that held raw meat, seafood, poultry, or chemicals 	<p>Ice and steam used in direct contact with food shall be made from potable water and shall comply with requirements of the Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011. Ice and steam shall be produced, handled, and stored in such a manner that no contamination can happen.</p> <p>Only potable water, with appropriate facilities for its storage and distribution, shall be used as an ingredient in processing and cooking.</p>	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 90 (4.1.1)

Chapter 6 – The Flow of Food: Preparation *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Minimum internal cooking temperatures	<p>Cook food to 75°C.</p> <p>An internal temperature of 75°C is usually considered adequate to destroy food poisoning pathogens but not spores or toxins.</p>	<p>Meat, poultry, and fish products, (non-vegetarian) shall be cooked thoroughly to a core temperature of 75°C for at least 15 seconds. Alternatively food may be cooked using an effective time/temperature control (e.g. 65°C for 10 minutes, 70°C for 2 minutes).</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 117</p>
Requirements for cooling food	<p>Cooling food:</p> <ul style="list-style-type: none"> • Pathogens grow fastest between 50°C and 20°C • Move food through temperature range quickly • Cool food from 65°C to 10°C within 2 hours • Use blast chiller • Cooling can be difficult for large items 	<p>Food hot-held at 60°C should be cooled to 21°C within 2 hours or cooled to 5°C in 4 hours and refrigerated.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 115</p>
Requirements for reheating food	<p>Food for immediate use:</p> <ul style="list-style-type: none"> • Reheat to any temperature • Cook and cool correctly <p>Potentially hazardous food:</p> <ul style="list-style-type: none"> • Reheat for hot-holding to 75°C • Reach 75°C within 2 hours • 65°C acceptable within one hour • Hold at 65°C until served <p>Commercially processed ready-to-eat food:</p> <ul style="list-style-type: none"> • Reheat to 75°C 	<p>Reheated food must reach a minimum internal temperature of 74°C. When using a microwave to reheat food, the food must reach a minimum temperature of 74°C and stayed covered for 5 minutes to allow the temperature to equilibrate.</p> <p>Food should be consumed or served for consumption within 4 hours of reheating.</p> <p>No water should be added after cooking/ reheating/boiling.</p> <p>Never reheat food on a steam table, in a bain marie, in a bun drawer, and/or under a heat lamp.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 115</p>

Chapter 7 – The Flow of Food: Service

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Temperatures for holding hot and cold food	Hold hot food at 65°C or higher. Hold cold food at 4°C or lower.	For prolonged storage, food should be stored in refrigerators or kept for hot-holding at or above 60°C.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 117
Requirements for holding food without temperature control	Can be held up to 4 hours if food is: <ul style="list-style-type: none"> • At 4°C before removing from refrigeration • Labeled with removal time, discard time • Discarded after 4 hours from removal time • At 21°C or less while serving • Thrown out if food temperature is over 21°C • Sold, served, or thrown out after 4 hours 	Food products with gravy should not be stored at room temperature for more than 2 hours during display or sale.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 118

Chapter 7 – The Flow of Food: Service *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Off-site service	<p>Food containers:</p> <ul style="list-style-type: none"> • Use insulated, food-grade containers • Designed so food cannot mix, leak, or spill • Must hold food at correct temperature <p>Delivery vehicles:</p> <ul style="list-style-type: none"> • Clean inside of vehicles regularly <p>Check temperatures:</p> <ul style="list-style-type: none"> • Check internal food temperatures • If not holding correct temperature, reevaluate route or equipment <p>Label food:</p> <ul style="list-style-type: none"> • Use-by date and time • Reheating and service instructions <p>Utilities:</p> <ul style="list-style-type: none"> • Ensure site has correct utilities • Safe water available • Garbage containers stored correctly <p>Storage:</p> <ul style="list-style-type: none"> • Store raw meat, poultry, and seafood separately from ready-to-eat food 	<p>Vehicles used to transport food must be maintained in good repair and kept clean.</p> <p>Non-vegetarian products should be cooked thoroughly to a core temperature 75°C for at least 15 seconds or an effective time/temperature control (e.g. 65°C for 10 minutes, 70°C for 2 minutes).</p> <p>Raw meat, poultry, and fish should be stored separately from other food. Vegetarian food should always be stored above non-vegetarian food, and cooked food above uncooked food on separate racks in the refrigerator.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part V, page No. 113 onwards (Clauses 10 & 16 of Section A, Clause 18 of Part I</p>

Chapter 9 – Safe Facilities and Pest Management

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
Handwashing station requirements	<p>Handwashing stations:</p> <ul style="list-style-type: none"> • Work correctly • Well stocked and maintained • Always available • Not blocked • Used only for handwashing 	<p>An adequate number of wash-hand basins made of porcelain or stainless steel shall be provided along with soap to wash hands, with hot and cold running water, and materials for cleaning hands and drying them hygienically. Clean and dry towels shall be kept for the use of customers.</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III Section 4, page No. 113</p>
Pest control in restaurants	<p>Rules of pest control:</p> <ul style="list-style-type: none"> • Deny pests access to the business • Deny pests food, water, and shelter • Work with licensed pest control operator 	<p>There should be an effective and continuous programme for the control of insects, birds, rodents, or other vermin. Meat processing unit and surrounding areas should be regularly examined for evidence of infestation.</p> <p>Should pests gain entrance to the meat processing unit or surrounding areas, eradication measures should be instituted. Control measures involving treatment with physical or chemical or biological agents should only be undertaken by or under direct supervision of personnel who have a thorough understanding of the potential hazards to health resulting from the use of these agents, including those which may arise from residues retained in the product. Such measures should be carried out in accordance with the recommendation of the official agency having jurisdiction and with the full knowledge of its inspector.</p> <p>Pesticides should only be employed if other precautionary methods cannot be used effectively. Only pesticides approved for use in the meat processing unit by competent authority should be used and the greatest care should be exercised to prevent any contamination of the meat equipment or utensils. Before pesticides are applied all meat</p>	<p>Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Section 4, pages No. 109, 111</p>

Chapter 9 – Safe Facilities and Pest Management *continued*

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
		<p>should be removed from the room and all equipment and utensils should be thoroughly washed prior to being used again.</p> <p>Pesticides or other substances which may represent a hazard should be labelled with a warning about their toxicity and use. Except as required for purpose of hygiene, such substance which may contaminate meat packing material and ingredients should be handled and stored in a part of the meat processing unit which is not used for preparation, processing, handling, packing, or storage of meat. They should be handled and dispensed only by authorized and properly trained personnel. Extreme care should be taken to avoid contamination of meat. However, materials employed in the construction and maintenance of an establishment may be used at any time with the approval of Food Safety Officer.</p>	

Chapter 10 – Cleaning and Sanitizing

Topic	ServSafe Food Safety Online Course Content	Indian Information	Comments
High-temperature dishwashing machines	The temperature of the final sanitizing rinse must be at least 85°C. For stationary rack, single-temperature machines, it must be at least 74°C. The dishwasher must have a built-in thermometer which checks water temperature at the manifold. This is where the water sprays into the tank	The hot water rinse for disinfection purposes should be at least 82°C.	Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011, Part III, Sec. 4, page No. 109, 107

Additional Resources

Food Safety and Standards Authority of India

<http://www.fssai.gov.in/>

FOOD SAFETY AND STANDARDS (LICENSING AND REGISTRATION OF FOOD BUSINESSES) REGULATIONS 2011

[http://www.fssai.gov.in/Portals/0/Pdf/Food%20safety%20and%20Standards%20\(Licensing%20and%20Registration%20of%20Food%20businesses\)%20regulation,%202011.pdf](http://www.fssai.gov.in/Portals/0/Pdf/Food%20safety%20and%20Standards%20(Licensing%20and%20Registration%20of%20Food%20businesses)%20regulation,%202011.pdf)

FOOD SAFETY AND STANDARDS (PACKAGING AND LABELLING) REGULATIONS, 2011

<http://www.fssai.gov.in/Portals/0/Pdf/Food%20Safety%20and%20standards%20%28Packaging%20and%20Labelling%29%20regulation,%202011.pdf>