These Certification Schemes are based on the international best practices for development of certification standard(s) and schemes to ensure internationally acceptable certification.

The Schemes would be operated using independent, third party certification bodies accredited as per international standards by the **National Accreditation Board for Certification Bodies (NABCB)** which already has international equivalence for its accreditation scheme for Food Safety Management Systems Certification Bodies and therefore, would further lend international acceptability to the IndiaGHP and IndiaHACCP Schemes.

The Scheme documents include:

a) Governing Structure – the structure, components, roles and responsibilities of participating organizations and committees, if any;

b) Certification criteria – the standards for certification, which have been developed following the Code of Good Practice enshrined in the WTO TBT; agreement

c) Certification Process – initial evaluation, frequency of surveillance, requirements for auditors etc.;

d) Requirements for Certification Bodies.

The Schemes' documents and other requirements about the Schemes are available at link http://www.qcin.org/India%20GHP%20&%20India%20HACCP.php.

Besides active support of FSSAI, the Department of Commerce has endorsed these Schemes and it is expected that agencies like the Export Inspection Council (EIC), APEDA, MPEDA etc. would benefit from the availability of structured GHP/HACCP certification programmes by encouraging exporters to meet the requirements of the importing regulators.

Ministry of Food Processing Industries has recognised these Schemes for the purpose of financial assistance to FBOs (also see link http://www.qcin.org/PDF/INDGAP/new/HACCP_%20ISO%20Standards_Food%20Safety_Quality%20Management%20Systems%20_%20MOFPI.pdf)

APEDA has also recognised the scheme in its "Agriculture and Processed Food Export Promotion Scheme of APEDA"- For the Medium Term Expenditure Framework (2017-18 to 2019-20). (see link http://apeda.gov.in/apedawebsite/Announcements/SchemeGuidelinesMTEF27042018.pdf)

These schemes would also serve as a stepping stone for achieving certification against any of the international schemes which are prerequisite for food industry to enter international markets.
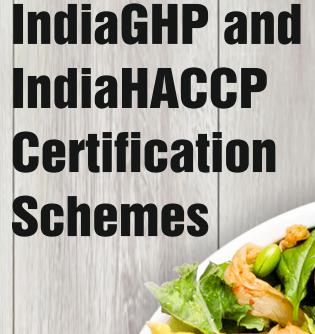
IndiaGHP and IndiaHACCP Certification Schemes

QCI
Creating an Ecosystem for Quality

INTRODUCTION

Quality Council of India (QCI) was set up in 1997 jointly by the Government of India and Indian Industry represented by the three premier industry associations viz. Associated Chambers of Commerce and Industry of India (ASSOCHAM), Confederation of Indian Industry (CII) and Federation of Indian Chambers of Commerce and Industry (FICCI), to establish and operate national accreditation structure and promote quality through National Quality Campaign. The Department of Industrial Policy & Promotion, Ministry of Commerce & Industry is the nodal ministry of QCI.

Accreditation facilitates international trade by way of establishing equivalence and global acceptance of certification, inspection and testing being undertaken by various conformity assessment bodies, in the areas of quality, environment, food safety etc.

National Quality Campaign aims at promoting quality enabling manufacturers and suppliers of goods/services to apply quality standards and tools and simultaneously empowering consumers to demand quality goods/services. The promotion of quality encompasses all segments including manufacturing, health, education and public services.

In keeping with the intent of FSSAI for promoting food safety by Food Business Operators and facilitating International acceptance of Indian certifications, QCI, with multi stakeholder participation, has developed two Schemes, namely **IndiaGHP Certification Scheme** and **IndiaHACCP Certification Scheme,** which include verification of compliance by FBOs to Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulation, 2011 through a voluntary certification initiative.

These schemes are based on **CAC/RCP-1 1969 - Recommended Code of Practice - General Principles of Food Hygiene** published by the Codex Alimentarius Commission, describing the controls recognized internationally as essential for safety and suitability of food, while HACCP is recommended for ensuring enhanced food safety.

The Codex standard is applicable across the food chain and is so written that each industry has to interpret and apply it. It is a guidance document and is, therefore, not amenable to auditing or certification, which needs a normative document or a requirement standard.

Since this Codex document is not a normative document that enables auditing, the Indian industry is having to resort to foreign HACCP based food safety standards for demonstrating compliance to HACCP like Dutch HACCP, SQF etc. The QCI schemes now provide a less costly option to FBOs to demonstrate compliance to the Codex standard.

In many countries, Good Hygienic Practices (GHP) and Hazard Analysis and Critical Control Point (HACCP) are mandated under food regulations and QCI schemes would help Indian food exporters to demonstrate compliance to these requirements.

The FSSAI Licensing Regulations prescribe sanitary and hygiene practices vide Schedule 4 and therefore the QCI scheme would also help Indian food industry to demonstrate compliance to FSSAI Regulations.

The Schedule 4 to the FSSAI Licensing Regulations, while prescribing hygienic and sanitary conditions as a pre requisite to both registration and licensing of FBOs, also encourages the FBOs to go for implementation of HACCP. The Regulations states:

"…These are the basic - compulsory requirements for ensuring safety of the food manufactured in any premises and FBOs shall continuously try to improve the sanitary and hygienic conditions at the premises with a goal of attaining India HACCP standards within a previously determined period…"