



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India



QUALITY COUNCIL®
OF INDIA
Creating an Ecosystem for Quality

SCHEME FOR RECOGNITION OF **HYGIENE RATING AUDIT AGENCIES** (HRAAs)

Quality Council of India recognises
HRAAs to perform audits for
Hygiene Rating Scheme and
Eat Right India initiative



QUALITY COUNCIL OF INDIA (QCI)

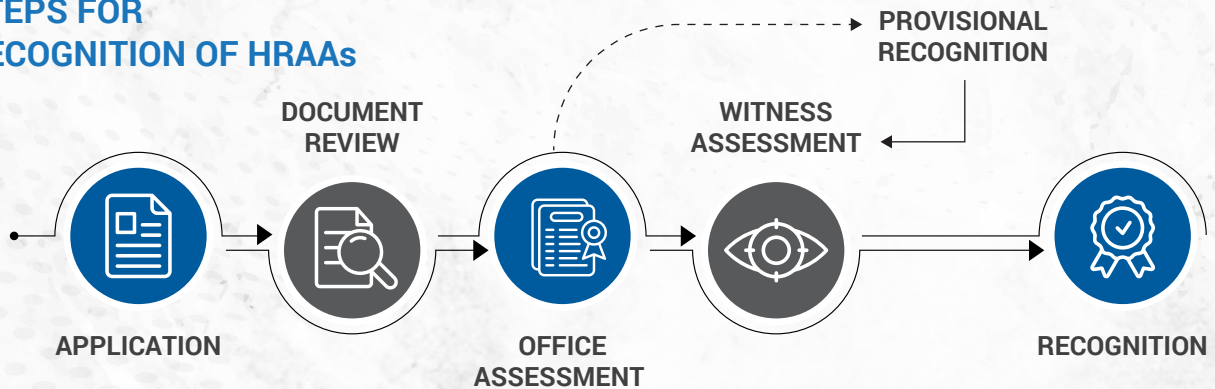
QCI is an autonomous body established by Govt. of India & Indian Industry (ASSOCHAM, CII and FICCI). The Department for Promotion of Industry & Internal Trade, Ministry of Commerce & Industry is the nodal point for all matters concerning QCI.

Project Analysis and Documentation Division (PADD) is the vertical that handles the Scheme for Recognition of HRAAs.

SCHEME FOR RECOGNITION OF HRAAs

At the behest of Food Safety Standards Authority of India (FSSAI), a Scheme for Recognition of HRAAs was launched by QCI in Dec 2020 that aims to scale up the hygiene rating audits for food establishments. The HRAAs are the authorized agencies to perform HR audits or other ERI audits under FSSAI.

STEPS FOR RECOGNITION OF HRAAs



ELIGIBILITY CRITERIA FOR RECOGNITION OF HRAAs

Any Certification Body (CB)/Inspection Body (IB) accredited under NABCB for the standards ISO/IEC 17020 or ISO/IEC 17021 or ISO/TS 22003

OR

Any entity established as a legal entity or identifiable part of larger legal entity in India (any public or private limited company, LLP, a trust or a society)

● ASPIRING TO BE A HYGIENE RATING AUDITOR?

FSSAI has given the responsibility to QCI to conduct the Hygiene Rating (HR) Auditor Training Program, followed by an examination for the auditors as per the requirement of the HRAA scheme.

● HOW TO REGISTER FOR HR AUDITOR TRAINING?

Based on the training schedule of QCI, HRAAs may nominate and register the participants fulfilling the eligibility criteria at hraa@qcin.org

● ELIGIBILITY CRITERIA FOR HR AUDITOR

Education: Bachelor's degree in Food or Dairy or Fisheries or Oil Technology or Biotechnology or Agricultural or Veterinary Sciences or Bio-chemistry or Microbiology or Chemistry or Catering Technology or Hotel Management or any other equivalent degree from a recognized university.

Experience: The participant must have at least 30 man-days audit experience in food sector.

HYGIENE RATING SCHEME

Hygiene Rating (HR) Scheme is a voluntary scheme of FSSAI under the Eat Right India Initiative. HR scheme is an online, transparent rating system designed for the food service and retail establishments providing food directly to the consumers. The food establishments are rated based on food hygiene and safety conditions observed at the time of audit/inspection. The hygiene rating will be in the form of smiley rating from 1 to 5 (Needs improvement to Excellent). The hygiene rating certificate should be displayed prominently in the consumer facing area of food establishment allowing consumers to make an informed choice.

OBJECTIVES OF HR SCHEME

Encourage food business operators to ensure high hygiene standards



Allow consumers to make an informed food choice about where to eat and cultivate responsible eating habits



TYPES OF FOOD ESTABLISHMENTS UNDER HR SCHEME



Food Service Establishments

such as hotels, restaurants, cafeteria, dhaabas, etc.

Bakery Shops

Sweet Shops

Meat Retailers

ADDITIONAL SCOPE FOR HRAAs

QCI recognised HRAAs, in addition to HR Scheme, may also perform other audits under Eat Right India initiative of FSSAI such as:



Eat Right Clean Street Food Hub (CSFH)

Eat Right Station (ERS)

Eat Right Clean and Fresh Fruits and Vegetable Market

Eat Right Campus (ERC)

Eat Right Places of Worship (PoW)

ANNOUNCEMENT FOR FOOD BUSINESS OPERATORS (FBOs)/ FOOD ESTABLISHMENTS (FEs)

5 Smiley rating in HR audits would exempt a risk-based inspection as per the applicable category.

TIP FOR CONSUMERS

To know the hygiene rating of your favourite eateries, please check:

<https://hygiene.fssai.gov.in/knowRating.php>

TO KNOW MORE ABOUT HR SCHEME

Please visit:

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

For queries, write to:

servesafe@fssai.gov.in

TO KNOW MORE ABOUT ERI INITIATIVES

Please visit:

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

For queries, write to:

iec@fssai.gov.in

TO KNOW MORE ABOUT HRAA SCHEME AND HR AUDITOR TRAINING

Please visit: <https://qcin.org/HRAA/>

For queries, write to: hraa@qcin.org

FOR MORE INFORMATION SCAN



TO KNOW ABOUT PADD SCHEMES

Please visit: <https://qcin.org/project-analysis-and-documentation-division/>

Twitter: @PADD_QCI

QUALITY COUNCIL OF INDIA

Contact Us: Quality Council of India, ICCW Building, 2nd Floor, 4, Deen Dayal Upadhyay Marg, New Delhi, Delhi 110002



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