



महाराष्ट्र शासन  
Government of Maharashtra



Food And Drug Administration, Maharashtra State  
नोंदणी प्रमाणपत्र / REGISTRATION CERTIFICATE  
[ नियमावली २.१.१(५) ] / [See Regulation 2.1.1 (5) ]  
अन्न सुरक्षा व मानदे अधिनियम २००६  
Food Safety and Standards Act, 2006

नोंदणी क्रमांक / Registration No. **21519182000418**

- |                                                                                                                           |                                                                                                                                                                                                                                      |
|---------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. अन्न व्यवसायाचा चालकाचे नाव व पता<br>Name & Address of Food Business Operator. -                                       | PHADKE FOOD PRODUCTS<br>( PART. SUMAN SUBHASH<br>PHADKE )<br>S. No. 81/1/45, Shri Samarth<br>Krupa, Sudarshan Nagar,<br>Haveli, Pimple Gurav, Pune ,<br>Haveli- North of Mutha River,<br>Pune PMC & Rural<br>(Maharashtra), - 411061 |
| 2. अन्न आस्थापनेचा पता (लागू असल्यास)<br>Address of Food Business ( If Applicable )                                       | S. No. 81/1/45, Shri Samarth<br>Krupa, Sudarshan Nagar,<br>Haveli, Pimple Gurav, Pune ,<br>Haveli- North of Mutha River,<br>Pune PMC & Rural<br>(Maharashtra), - 411061                                                              |
| 3. व्यवसायाचा प्रकार / Kind of Business                                                                                   | All food processing units other<br>than mentioned above<br>Petty Retailer of snacks/tea<br>shops<br>Manufacturer/Processor<br>Re Packer<br>Frozen and Agro Products                                                                  |
| 4. पूर्वीचा महाराष्ट्र अन्न भेसळ प्रतिबंधक परवाना क्रमांक<br>(असल्यास)<br>Previous M.P.F.A. Licence No. ( If Applicable ) | No                                                                                                                                                                                                                                   |

5. सदरचे नोंदणी प्रमाण पत्र हे अन्न सुरक्षा व मानदे अधिनियम २००६, नियम २०११ व नियमनच्या अधिन राहून मंजूर करण्यात येत असून त्यातील तरतुदींचे पालन करणे नोंदणीकृत अन्न व्यवसायिक यांना आहे. / The Registration certificate is granted under and is subject to the provisions of Food Safety Standards Act 2006, Rule and Regulation 2011 which must be complied with by the Registered Food Business Operator.

6. अन्न सुरक्षा व मानदे (अन्न व्यवसायाची नोंदणी व परवाने) नियमन २०११ चे परिशिष्ट - ४ चे भाग -१ मध्ये दर्शविलेल्या सर्व सूचनांचे पालन करणे बंधनकारक आहे. / Food Business operator shall follow/ practice all requirements mentioned in Part-I of Schedule -4 of Food Safety & Standards (Licensing & Registration of Food Business) Regulation 2011.

हे फक्त नोंदणीपत्र असून परवाना नाही. नोंदणीकृत संस्थेस किंवा व्यक्तीस झालेल्या बांधकामासंबंधी किंवा जागेसंबंधी कोणताही मालकी हक्क अथवा ; कोणतेही हक्क प्राप्त होत नाही किंवा या नोंदणीद्वारे व्यक्तीस / संस्थेस कुठलीही मालकी प्राप्त होत नाही, याची नोंद घ्यावी. / This is merely a registration certificate and not a License. It does not bestow any property right or any other rights as regards ownership of structure or land etc. or confer any right of ownership.

नोंदणी धारक/ संस्था / व्यक्ती ही कायदयाने प्रस्तावित केलेले कोणतेही न्यायालय जसे कि /जिल्हा सत्र न्यायालय /उच्च न्यायालय / सर्वोच्च न्यायालय वेळीवेळी दिलेल्या आदेशाचे पालन करणे बंधनकारक आहे. / Registered firm/ Person will be governed and abide by all orders issued as and when by any court constiued by law in India Specifically Session court / High Court/ Supreme Court etc.

#### मान्यकरण / Validation

नोंदणी / नुतनीकरण कालावधी /  
Registration/Renewal Date : 26/02/2019

वैधता विधीग्राह्यता / Period of Validity : 5 Year(s)

पर्यंत वैधता / Valid Upto : 25/02/2024

अदा केलेले नोंदणी शुल्क / Registration  
Fee Paid : Rs. 500

स्थळ / Place :

दिनांक / Date : 26/02/2019



**Disclaimer : 1 - This Registration Certificate is only to commence or carry on the food businesses and not for any other purpose.**

**2 - This is an electronically generated Registration Certificate and does not require any signature.**

Annexure



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**Food Items Details**

<u>SL.NO.</u>	<u>Food Item</u>
1	14 - Beverages, excluding dairy products
2	01 - Dairy products and analogues, excluding products of food category 02.0
3	04 - Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4	16 - Prepared Foods
5	07 - Bakery products
6	05 - Confectionery
7	12 - Salts, spices, soups, sauces, salads and protein products
8	15 - Ready-to-eat savouries

Food Safety Guidliense



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## I SERVE SAFE FOOD

### I Follow 10 Golden Rules !!

#### Hygiene Rule Codes

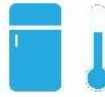
1

Keep vending premises  
clean and free from pests  
and rodents



2

Store milk and other  
products below 5°C and  
frozen food below 0°C



3

Receive milk in  
clean containers



4

Keep the refrigerators  
& freezers clean



5

Keep packets of milk  
and products clean



#### Hygiene Rule Codes



Wear clean apron,  
cap and gloves

6



Wash hands before  
handling food, after using  
toilet & after every 2 hours

7



Use waterproof bandage to  
cover cuts or burn wounds

8



Do not handle  
food when unwell

9



Use clean dusters to  
wipe utensils and  
clean surface

10

11

Everything is Good !



Keep cart  
clean & cook  
in clean place

SMS or WhatsApp Your Review on  
**9868686868**

- Mark ☒ hygiene rating and hygiene rule code you want to report.  
Click picture of the form and WhatsApp
- SMS FSSAI Registration No. and hygiene rule code number to report.
- You can also give feedback on FSSAI App

# NO Food Safety Guidelines Available

## MY CONSUMER MY PRIORITY I FOLLOW 10 RULES OF FOOD SAFETY

### Hygiene Rule Codes

1

Keep cart and racks clean and premises free from pest and rodents



2

Sell only FSSAI licenced products only. Do not serve expired/ spoilt food



3

Keep frozen food below 0°C and milk and meat products below 5°C



4

Keep veg & non veg food separate



5

Use potable water for washing/ cooking



### Hygiene Rule Codes

6

Wear clean apron, cap and gloves



7

Wash hands before handling food, after using toilet & after every 2 hours



8

Use waterproof bandage to cover cuts or burn wounds



9

Do not handle food when unwell



10

Use clean dusters to wipe utensils and clean surface



11

Everything is Good !



Keep cart clean & cook in clean place

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### **Condition of License**

Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Business Operators Shall:

True copy of the license granted in Form C shall at all time at a prominent place in the premises.

Necessary access to licensing authorities or their authorized personnel to the premises.

Informing authorities about any change or modifications in activities.

Employ at least one technical person to supervise the production process. The person supervising the production process shall possess experience with Chemistry/ Bio-chemistry/ Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Microbiology/ Dairy chemistry/ Dairy engineering/ Oil technology/ Veterinary science / Hotel management & Catering technology or a diploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equivalent.

Periodic annual return 1st April to 31st March, with in 31st May of each year. For collection/ handling/manufacturing of milk and other products, yearly return also to be furnished as specified.

That no product other than the product indicated in the license /registration is produced in the unit.

Compliance with factory's sanitary and hygienic standards and workers hygiene as specified in the schedule-4 according to the category of food business.

Maintain daily records of production, raw materials utilization and sales separately.

Ensure that the source and standards of raw material used are of optimum quality.

Business operator shall not manufacture , store or expose for sale or permit the sale of any article of food in any premises not entitled to the satisfaction of the licensing authority from any privy, urine, sullage ,drain or place of storage of foul and waste matter.

Install clean-in-place system (whatever necessary) for regular cleaning of machine & equipment.

Conduct testing of relevant chemical and/or microbiological contaminants in food products in accordance with these regulation as free of contamination on the basis of historical data and risk assessment to ensure production and delivery of safe food through own or NABL accredited labs atleast once in six month.

Ensure that as much as possible the required temperature shall be maintained throughout the supply chain from the place of procurement to the time it reaches the end consumer including chilling, transportation, storage etc.

Manufacturer/ Importer/ Distributer shall buy and sell food products only from, or to , licensed /registered vendors and maintain records.

### **Other Condition**

Owners of hotels, restaurants and other food stalls who sell or expose for sale savouries, sweets or other article of food shall put up a notice board containing separate lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for the information of the consumers/purchasers.

Business operator selling cooked or prepared food shall display a notice board containing the nature of articles being exposed for sale.

manufacture (including ghani operator) or wholesale dealer in butter ,ghee ,vanaspti ,edible oils, solvent extracted oil, de oiled oil, any other fats shall maintain a register showing the quantity of manufactured, received or sold, nature of oil seed used and quantity of edible flour used etc. as applicable and the destination of each consignment of the substances sent out from his factory or warehouse and shall present such register for inspection whenever required to do so by the licensing authority.

producer or manufacturer of vegetable oil ,edible oil and their products shall be edible for license under this act ,unless he has own analytical testing of samples

sale and movement of stocks of solvents-extracted oil , 'semi refined' or 'raw grade I' , edible groundnut flour or edible coconut flour producer shall be a sale or movement of stocks directly to a registered user and not to any other person ,and no such sale or movement shall be effected through any third party.

quantity of solvent-extracted oil ,edible groundnut flour or edible coconut flour ,or both purchased by a registered user shall be used in his own factory entirely for the purpose intended and shall not be re-sold or otherwise transferred to any other person :

provided that nothing in this sub-clause shall apply to the sale or movement of the following:-

1. Karanjia oil
2. Kusum oil
3. Mahua oil
4. Neem oil
5. Tamarind seed oil
6. Edible groundnut flour bearing the I.S.I certification mark
7. Edible coconut flour bearing the I.S.I certificate mark

business operator shall sell or distribute or offer for sale or dispatch or deliver to any person for purpose of sale any edible oil or flour marked and labeled in the manner specified in the regulations unless specifically exempted from this condition vide notification issued in the public interest by food safety commissioners in specific circumstances and for a specific period and for reason in writing.