

FOOD SAFETY AWARD

2022



**AWARDING
EXCELLENCE IN
FOOD SAFETY**

Leverage maturity assessment & building capacity through CII Food Safety Award 2022, to showcase internationally benchmarked practices on Food Safety in Micro, Small, Medium and Large Food Businesses. The Award is one of its kind and focusses on Food Safety Maturity Assessment to promote excellence.

Since its inception in 2010, the CII Food Safety Award has become a symbol of credibility and pride for Food Business operators. More than recognition, the Awards measure performance and provide detailed feedback for opportunities to excel.

Applications will have to be Unit specific and CII will be seeking good practices that showcase the establishments food safety strategy and its deployment through systems, results and various other Change Management Initiatives.

Bakery & Bakery wares, Beverages – Alcoholic & Non – Alcoholic, Confectionery, Dairy, Oil, Eggs & Egg Products, Fish & Fish Products, Meat & Meat Products, Quick Service Restaurants, RTE / RTC, Snacks & Savories, Spices, Flavours & Like Products, Tea, Health Supplements and Nutraceuticals, Food Packaging Material, Food Testing Laboratories, HORECA, Primary Production, Warehousing, Wholesale, Transportation & Retail, Joint Application of Customer and Supplier – on Partnership Development for Food Safety Excellence, Ecommerce: Online Marketplace & Ready to Eat Cooked Meals Grocery Delivery Services, Innovations in Food Safety Systems and Practices (Open to all Criteria, Sectors), Street Food



CII Food Safety Award Models



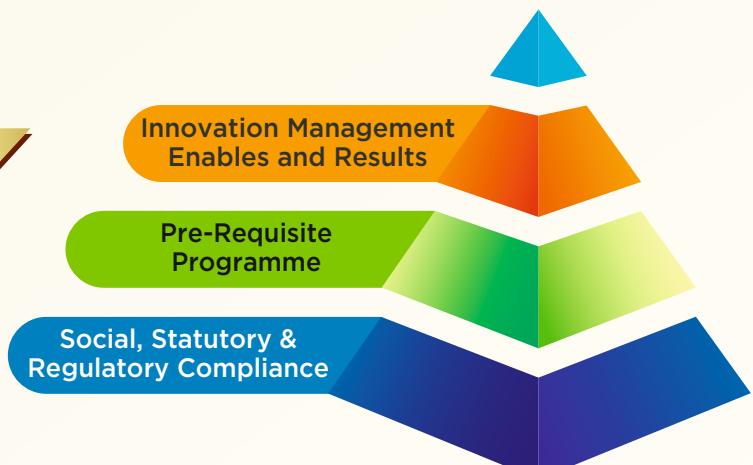
CII Food Safety Assessment Excellence Model

CII Award for Excellence in Food Testing Laboratory Model



Criteria 7: Joint Application of Customer and Partner on Partnership Development for Food Safety Excellence

Innovation Management with Food Safety Model



Fee Structure

CII Award for Food Safety

Segmented Fees Structure 2022 based on Unit's Sales turnover of previous year

Segment no.	Applicant Unit's Annual Sales Turnover (previous year) (INR)	Fee for Domestic Applicants* (INR) 1 st Instalment	Fee for Overseas Applicants* (US\$) 1 st Instalment	Fee for Domestic Applicants (Virtual /Phy.) Fee* (INR) 2 nd Instalment	Fee for Overseas Applicants Fee* (US\$) 2 nd Instalment	Estimated Man days for onsite Assessment
Segment 1	Above 25 Lacs - 1 Cr.	12'500	180	12'500	180	6
	Above 1 Cr - 5 Cr.	25,000	355	25,000	355	6
Segment 2	Above 5 Cr - 30 Cr.	35,000	500	35,000	500	9
	Above 30 Cr - 100 Cr.	60,000	855	60,000	855	9
Segment 3	Above 100 Cr -200 Cr	1,03,000	1380	1,03,000	1380	12
	Above 200 Cr-300 Cr.	1,26,000	1750	1,26,000	1750	12
	Above 300 Cr.	1,47,000	2000	1,47,000	2000	12

*GST as applicable / *GST as applicable + Actual of Assessors (Actual include Travel, Accommodation, Transport & Hospitality, if travel is applicable)

PS: Invoice once raised cannot be cancelled. However, it can be exchanged for another unit in the same Award Cycle.

Units can pay both the fees Installments together.

Joint Application of Customer &Supplier / Co-Packers / Franchise / 3rd Party – Food Safety Excellence through Partnership Development

Segment no.	Applicant Unit's Annual Sales Turnover (previous year) (INR)	Fee for Domestic Applicants* (INR) 1 st Instalment	Fee for Overseas Applicants* (US\$) 1 st Instalment	Fee for Domestic Applicants (Virtual/Physical) Fee* (INR) 2 nd Instalment	Fee for Overseas Applicants Fee* (US\$) 2 nd Instalment	Estimated Man days for onsite Assessment
Segment 1	Above 25 Lacs - 1 Cr.	12500	360	12500	360	9
	Above 1 Cr - 5 Cr.	Supplier:25000 Customer:30000	570	Supplier:25000 Customer:30000	570	9
Segment 2	Above 5 Cr - 30 Cr.	Supplier: 35,000 Customer:35,000	770	Supplier: 35,000 Customer:35,000	770	9
	Above 30 Cr - 100 Cr.	Supplier: 60,000 Customer:35,000	1120	Supplier: 60,000 Customer:35,000	1120	12
Segment 3	Above 100 Cr - 200 Cr	Supplier: 1,03,000 Customer: 42,500	1730	Supplier:1,03,000 Customer: 42,500	1730	12-16
	Above 200 Cr-300 Cr.	Supplier: 1,26,000 Customer: 42,500	1900	Supplier: 1,26,000 Customer: 42,500	1900	12-16
	Above 300 Cr.	Supplier: 1,47,000 Customer: 42,500	2200	Supplier: 1,47,000 Customer: 42,500	2200	12-16

Supplier's turnover to be considered for evaluating the Segment of the Unit

*GST as applicable / *GST as applicable + Actual of Assessors (Actual include Travel, Accommodation, Transport & Hospitality, if travel is applicable)

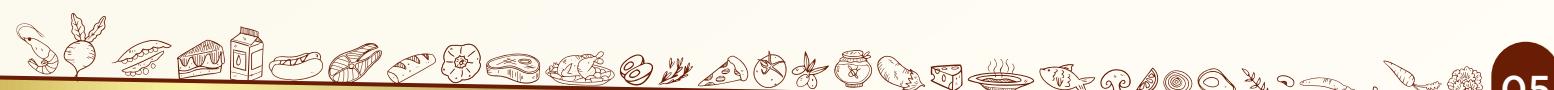
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Criteria Table, 2022

Nature of Business	Large Organisations	Medium Organisations	Small Organisations	Basis of Criteria
Food Vendors (Mobile Carts and stalls, Meat Shops, Sweet Meat Shops, Confectioneries, Vending and Dispensing.)	Criteria 1	Criteria 1	Criteria 1	Based on FSSAI Checkpoints and CII 14 Point Check
Food Service : Hotels & Eateries (Involved in Preparation, Serving, Take Aways with Permanent Establishment and Address) e.g: Restaurants, Catering, Institutional Canteens, Cloud Kitchen, Food Courts)	Criteria 2 Large	Criteria 2 for SMB	Criteria 2 for SMB	Based on ISO 22000, FSSR and PRP for Food Service establishments Having permanent addresses + Change Management Initiatives + Social Compliance
Manufacturing (Food Processing Companies)	Criteria 3 Large	Criteria 3 for SMB	Criteria 3 for SMB	Based on ISO 22000: 2018 ISO 22002-1 + FSSR, Change Management Initiatives + Social Compliance
Food Service : Food Wholesale, Retail, Warehousing, Transportation, C&F	Criteria 4	Criteria 4	Criteria 4	Based on FSSR + Risk Analysis + Social Compliance+ Change Management Initiatives
Primary Production: Fruits and Vegetables Fresh Produce (On-farm practices, Grading, Packing, Dispatch)	Criteria 5	Criteria 5	Criteria 5	Based on Global Gap, Codex Standards + Social and Regulatory Compliance
Packaging & Food Chain Inputs Providers (Manufacturing of Cleaning & Sanitation, Food Equipment, Pest Control)	Criteria 6	Criteria 6	Criteria 6	Based on ISO 22000: 2018 & Best Practices in PRP&GMP, Change Management Initiatives + Social & Regulatory Compliance
Joint Application of Customer &Supplier / Co-Packers / Franchise / 3rd Party - Food Safety Excellence through Partnership Development	Criteria 7	Criteria 7	Criteria 7	Best Practices in Partnership Development + Criteria 3 or Criteria 2 as applicable
Primary Production: Dairy Farm	Criteria 8	Criteria 8	Criteria 8	Based on GLOBAL GAP + Social Compliance
E-commerce- Online Marketplace (Grocery, fresh fruits and Vegetables & food products)	Criteria 9	Criteria 9	Criteria 9	Based on FSSAI checkpoints for online food delivery + ISO 22000:2018 + FSSR for retail & distribution
E-commerce-Ready to eat cooked Meal	Criteria 10	Criteria 10	Criteria 10	Based on FSSAI checkpoints for catering and online food delivery + ISO 22000:2018
Laboratories : Performance of Food Analysis & Testing Labs	Criteria 11	Criteria 11	Criteria 11	Based on ISO 17025:2017, Best Practices & Leadership Initiatives + Statutory & Social Compliance
Innovation Management with Food Safety	Criteria 12	Criteria 12	Criteria 12	Innovation in Best Practices in FSMS



Thank You Members of the Jury & Awards Committee

CII Award for Food Safety 2021



Dr Chindi Vasudevappa
Chair, Jury
CII Award for Food Safety,
Vice Chancellor, NIFTEM
(under Ministry of Food Processing
Industry)



Dr Gyanendra Gongal
Regional Advisor (Food Safety),
Food and Fit,
Healthier Populations and NCD,
WHO Regional Office for
South East Asia



Mr Sridhar Dharmapuri
Principal Scientist-
National Research Centre
for Grapes,
Chairman India Section AOAC Intl



Dr Uttam Kumar Chatterjee
Pre Jury Chair
CEO, TPM Consulting Co



Dr Nimish Shah
MD, IAPMO India
Chairperson, CII Expert Group
on Food Safety & Quality
and Formerly Unilever &
Toilet Board Coalition



Mr Piruz Khambatta
Chairperson - CII Food Safety
Awards Committee &
CMD Rasna International

KEY DATES

Stage 1 : Application

- ❖ Receiving Application of Intent
- ❖ Receiving filled application document from the applicant
- ❖ Preliminary screening of the applications

Stage 2 : On-site Assessment

- ❖ 4 days Virtual Assessment by the Trained Assessors
(Comprising Consensus by assessment team)
- ❖ Calibration of Scores by a common Calibrator
- ❖ Review of Assessment Reports by a Reviewer
- ❖ Jury meeting to decide on winners
- ❖ Some applicants may additionally be requested to undergo 2 man-days physical assessment based on Site visit queries
(cost of travel and stay to be borne by the applicant)

Stage 3 : Awards Announcement and Feedback Reports

- ❖ Awards Ceremony
- ❖ Feedback report to winners

IMPORTANT DATES

30 April 2022

Last date to Submit Letter of Intent (LoI)

10 May 2022

Last date to Submit Application Document

20 May - 19 August

Site Visit to Applicant Units

16 December 2022

Award Ceremony

Assessment week will be proposed by Senior Assessor and Calibrator. The applicant will have the option of choosing dates within + / - 7 days of the proposed dates.

For more details, please contact:

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