

## Current Process – Compliance Mapping:

Step	Your Action	ISO 22000 / FSSAI Relevance
Supplier Registration	Ensuring suppliers are certified and registered	Clause 7.4.1 – Selection and approval of suppliers
Import FSSAI License	Holding valid FSSAI import license	FSSAI Food Safety and Standards (Imports) Regulations, 2017
Container Unloading	Cold chain validation at time of receipt	Clause 8.5.1 – PRP: temperature control
Food Sample Testing	Post-unloading sample testing at NABL-accredited lab	Clause 8.9.2 – Verification activity, FSSAI Schedule 4
Documentation	Retaining test certificates, COAs, unloading photos, logs	Clause 7.5 – Documented information

## Best Practices to Strengthen Compliance

Activity	Why It Matters
Routine Sampling Post-Unloading	Critical for validating product integrity post-transit, especially for frozen seafood, dairy, bakery
COA vs Lab Test Reconciliation	Verifies consistency between supplier's CoA and third-party test results
Maintain a "Supplier Scorecard"	Tracks rejection rate, spoilage %, test pass %, helps justify supplier requalification
Supplier Evaluation Format	Include criteria such as: GFSI-compliant certification (e.g., BRC, IFS), traceability systems, CAPA history