Foreword

"The CII National Award for Food Safety has helped identify role models and set examples of ‘Best in Class’ in Manufacturing and Food Service organisations in India. Besides offering an opportunity for national recognition, it helps participating organisations understand their current status on benchmarked practices and build capacity on World Class Food Safety and Change Management practices. The awards have seen more than a five-fold rise in applicants since its launch in 2010.

The industry’s involvement in the Award assessment process has been tremendous and has been incorporated through a structured & rigorous on-site assessment process by a team of CII-FACE trained food professionals with diverse and extensive experience in the food sector. More than 100 man hours are allocated to each applicant by way of Onsite Assessment, Calibration, Awards Committee and Jury reviews.

We invite you and your suppliers to challenge the CII National Food Safety Award and look forward to your participation as applicants and assessors."

Mr. Hari Bhartia
Chairman,
CII- Jubilant Bhartia Food and Agriculture Centre of Excellence &
Co-Chairman &
Managing Director
Jubilant Bhartia Group
Most Coveted & Aspired For

The Confederation of Indian Industry (CII) has been promoting the cause of Quality, through several initiatives, since the mid-eighties.

In the area of Food Safety and Quality (FSQ), CII commenced its Training and Advisory services in 2003 under the guidance of CII Expert Group. In order to attain and sustain competitiveness in the highly competitive local and global markets, the food industry needs to develop the capability in important areas like Quality, Manufacturing Excellence & Food Safety Systems. As part of these initiatives, CII has developed a practical and holistic management framework, the CII Food Safety Assessment Model, as a Self-assessment & External assessment tool.

The CII National Award for Food Safety, based on this model, was launched in 2010, to promote internationally benchmarked best practices on Food Safety. Besides Global standards & Indian Regulations on Food Safety Systems, the model includes assessment of Social compliance & Change Management Initiatives to provide opportunities for national recognition among micro, small, medium and large organisations in the Food Manufacturing, Hotels, Restaurants, Catering, Street Food and Primary Production of Fresh Produce to develop their capability as global suppliers.

The Award process involves a rigorous assessment of systems and practices by experts and professionals. The assessment process comprises more than 100 man-hours per unit, a feedback to the organisation and recognition for achievements in systems, approaches and implementation effectiveness.

We strongly urge the Food Sector Organisations to participate and derive the benefits from participation in this unique Food Safety Award Programme which has grown more than 5 folds since 2010 and is well on its way in developing capacity of Indian Food Sector.
Contents

About the CII National Award for Food Safety ................................................................. 4
Need for a Food Safety Assessment Model ................................................................. 4
How did we arrive at the Award Criteria? .................................................................. 5
CII Food Safety Assessment Model ............................................................................. 6
Table 1: Award Assessment Criteria .......................................................................... 7
Assessment Guidelines ................................................................................................. 8
Model Criteria and Scoring .......................................................................................... 8
Model Criteria 1 ........................................................................................................... 10
Model Criteria 2 .......................................................................................................... 12
Model Criteria 3 .......................................................................................................... 14
Model Criteria 4 .......................................................................................................... 16
Model Criteria 5 .......................................................................................................... 18
Model Criteria 6 .......................................................................................................... 20
Eligibility Criteria ......................................................................................................... 25
How to Apply for the Award ....................................................................................... 26
Award Assessment Process ......................................................................................... 32
Levels of Recognition ................................................................................................. 33
Acknowledgement ........................................................................................................ 35
Further Support ........................................................................................................... 35
Award Assessment Criteria & Fees ............................................................................. 36
Complaints Resolution Procedure ............................................................................. 37
Non-Disclosure, Confidentiality & Code of Conduct ..................................................... 37
Winners Profile ............................................................................................................ 38
   Winners Profile 2014 ................................................................................................. 38
   Winners Profile 2013 ................................................................................................. 40
       Award Winners 2012 ............................................................................................. 41
       Award Winners 2011 ............................................................................................. 42
       Award Winners 2010 ............................................................................................. 42
   Key Dates 2015 ......................................................................................................... 43
About the CII National Award for Food Safety

Need for a Food Safety Award

CII National Award for Food Safety

With the aim of raising awareness levels, promoting Food Safety Practices and recognising role models & with a view to upgrading Indian food companies in the Micro, Small, Medium and Large scale sectors to world class levels, Confederation of Indian Industry in partnership with its stakeholders & knowledge partners had launched the first ever Food Safety Award in the India, the CII National Award for Food Safety in 2010.

The assessment criteria for small, micro, medium and large scale companies, involved in production and service of food products are based on national and international standards of Food Safety Systems and have been customised keeping the nature of business, size, sector, structure and maturity levels in mind. The process involves an assessment and feedback to the participating companies by harnessing the expertise of highly experienced, trained, technical food professionals and setting examples of best in class.

CII National Award for Food Safety was formed to honour organizations for pre-eminence in the field of food safety systems, raise awareness on sustainable success and competitiveness through robust food safety systems and provide guidance to those seeking to achieve it. Based on a process of feedback and review from the stakeholders and in line with the changing market scenario, the Assessment model has been duly upgraded to Revisions to include a model on Primary Production of Fruits and Vegetables Fresh Produce and a revised criteria for Street Food. The annual awards would be presented to organizations for establishing significant food safety systems & in recognition of their methodical and holistic approaches and implementation effectiveness.

Need for a Food Safety Assessment Model

Food processing sector in India is growing at an enormous pace. The micro, small and medium scale food businesses particularly have several advantages due to their size and simplicity which makes them competitive. However they also face several challenges to meet the ever growing demands of the competitive and global demands. Regardless of the nature of food business, size, structure or maturity, in order to be successful in a Food business, an organization needs to establish appropriate food safety systems, in phases, with a clear purpose of delivering safe products &/or services to its consumers. The Food Safety...
Small, Medium and Large Food Business

Model for an organisation hence needs to be a practical and holistic tool which can be used in the following ways:

- As a tool for Self-Assessment by measuring where they are on the path to establish world class food safety and robust change management systems and helping them understand the gaps, and then stimulating solutions
- As a framework for positioning existing initiatives in the organization, identify gaps and helping upgrade complete food chain in phases
- As a model for preparing organizations to achieve attributes required for delivery of safe food and transform into a Global Supplier.

How did we arrive at the Award Criteria?

A survey of global compliance and benchmark standards like ISO 22000, BRC, HACCP, IFS, NBE Dutch Standard, GFSI approved FSSC 22000, ISO 22002-1, Food Safety and Standards Regulations, Codex and Indian standards related to Food Safety and Quality, feedback from industry, government and other stakeholders and an analysis of the same indicated a need for an assessment model for food safety, customised to various food sectors and categories in the Indian context towards building capability of the Global Suppliers.

In view of the above need, CII Expert Group of Food Safety and Quality designed a comprehensive model customised for Micro and Small and Medium & Large scale units of Primary Production of Fruits and Vegetables, Manufacturing and Food Service organisations.

The proposed model is aimed at applying sector specific Good Manufacturing practices, Good Hygiene practices, graduating to international Food Safety benchmark standards and practices by focussing on the criteria required for Risk assessment through HACCP & GFSI approved standards in a management system framework. The model also contains criteria on Social compliance and Organisational level improvement initiatives, at par with any global supplier.
CII Food Safety Assessment Model

Overview

The overview of the model, criteria & categories are illustrated in Figure 1 & Table 1 below.
### Table 1: Award Assessment Criteria

<table>
<thead>
<tr>
<th>Nature of Business</th>
<th>Large (Above 100 Crore)</th>
<th>Small &amp; Medium (100 Crore and below)</th>
<th>Criteria Number</th>
<th>Basis of Criteria</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Vendors</strong> (Mobile Carts and stalls, Meat Shops, Sweet Meat Shops, Confectioneries, Vending and Dispensing.)</td>
<td>Criteria 1</td>
<td>Criteria 1</td>
<td>1</td>
<td>Based on CII 14 Point Check, Codex Standards + Social and Regulatory Compliance</td>
</tr>
<tr>
<td><strong>Food Service</strong> : Hotels &amp; Eateries (Involved in Preparation, Serving, Take Aways with Permanent Establishment and Address) e.g: Restaurants, Catering, Institutional Canteens, Food Courts)</td>
<td>Criteria 2</td>
<td>Criteria 2 for SMB</td>
<td>2</td>
<td>Based on ISO 22000, FSSR and PRP for Food Service + Change Management Initiatives + Social Compliance</td>
</tr>
<tr>
<td><strong>Manufacturing</strong> (Food Processing Companies)</td>
<td>Criteria 3</td>
<td>Criteria 3 for SMB</td>
<td>3</td>
<td>Based on FSSC 22000 + FSSR, Change Management Initiatives + Social Compliance</td>
</tr>
<tr>
<td><strong>Food Service</strong> : Food Wholesale, Retail , Warehousing, Transportation , C&amp;F</td>
<td>Criteria 4</td>
<td>Criteria 4</td>
<td>4</td>
<td>Based on FSSR + Risk Analysis + Social Compliance + Change Management Initiatives</td>
</tr>
<tr>
<td><strong>Primary Production</strong> : Fruits and Vegetables Fresh Produce (On-farm practices, Grading, Packing, Dispatch)</td>
<td>Criteria 5</td>
<td>Criteria 5</td>
<td>5</td>
<td>Based on India Gap, Codex Standards + Social and Regulatory Compliance</td>
</tr>
<tr>
<td><strong>Food Chain Service Providers</strong> (Cleaning &amp; Sanitation, Food Equipment Manufacturing, Pest Control, Food Packaging)</td>
<td>Criteria 6</td>
<td>Criteria 6</td>
<td>6</td>
<td>Based on ISO 22000 &amp; Best Practices in PRP&amp;GMP, Change Management Initiatives + Social &amp; Regulatory Compliance</td>
</tr>
</tbody>
</table>
Assessment Guidelines

The Award criteria used for assessing the applications has been drawn and developed based on Indian Food Regulations (FSSR), Codex Standards, GFSI approved & benchmarked schemes, ISO 22000, CII-14 Point Check on Food Safety for Street Vended Food on Food Safety Management Systems, select Social compliance parameters, Change Management initiatives based criteria, customised to the Indian context. (Illustrated in Table 1). It hence provides a mechanism to benchmark against best-in-class organisations, which are using national and international standards of sustainable food safety systems and practices.

Disclaimer

The assessment would be limited to the companies’ implementation practices, systems and records only through offsite assessment and on-site visit, as applicable. A simple scoring system has been incorporated to enable evaluation by assessors. There would be no laboratory tests associated with this assessment. The assessors will complete their assessment based on the company’s practice of monitoring & verification systems, processes and records only.

Model Criteria and Scoring

The application document will be assessed and scored on scale of 0-1000 points using category specific assessment criteria as indicated in the Assessment Model and Criteria specific Checklists provided in Sections 6, 7, 8.

Scoring & its implication

The assessment utilizes a numerical scoring system to provide comparative values for evaluation on levels of implementation and maturity of systems. Each broad check point covered in the criterion has been assigned a specified weighting.

Not Applicable: ‘NA’ The check point which is not applicable for assessment of the given criteria

For assessing the Improvement initiatives, the percentage maturity values obtained by the applicant broadly implies the following as per the maturity bands provided below:

Maturity Bands

Implication of % marks awarded:

- There is comprehensive evidence of implementation of world class standards in all relevant areas: 90-100 : World class
- There is clear evidence of advanced standards of implementation in most relevant areas but is just short of world class standards: 75-85: Advanced

- There is evidence of implementation in several relevant areas and can be categorised as Competitive: 50-70: Competitive

- There is evidence of basic level of implementation and covers some relevant areas: 25-45: Basic

- No evidence or anecdotal: 0-20: Anecdotal

Least Count: 5

(Note: Maturity Bands are Under Review)

**Scoring Formula:**

The following simple equation is to use to derive evaluated score for each check point

\[(\% \text{ score or maturity value}) \times \text{(Weighting)} = \text{Evaluated Score for each broad check point}\]

**Scoring for Maturity Value:** The least count of the scale may be taken as 5 (e.g. scoring of Maturity Value in the Maturity Band 'Competitive' should be either 40 / 45 / 50 / 55 / 60)

**Weighting:** The weighting for each check points is indicated in the criteria checklist format

**Example of determining Evaluated Score:**

During assessment, assessors assess the maturity of food safety practices & systems against a checkpoint. Say it is 50%. The evaluated score for assessed check point can be derived by multiplying the % score for maturity value (e.g. 50) with weighting provided (e.g. 0.1) resulting in 50 X 0.1 = 5

**Total Highest Possible score in each criterion:** 1000
Model Criteria 1
CII National Award for Food Safety: Assessment Criteria 1
The Check points for criteria 1 have been drawn and developed based on FSSA 2006 Schedule 4 Part 1, Codex Standards, Social Compliance + Improvement initiatives. These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety system for the criteria 1 applicants of CII National Award for Food Safety.

Scope:
This assessment criteria check point applies to food businesses as illustrated below and specified in Table 1:

Food Service (Shops and Vendors) e.g.: Meat Shops, Sweet Shops, Food Retail, Street Vendors, Confectioneries, Vending and Dispensing etc.

Marks Distribution:

<table>
<thead>
<tr>
<th>Section :</th>
<th>Topics</th>
<th>Highest Possible Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>Social &amp; Regulatory Requirements</td>
<td>100</td>
</tr>
<tr>
<td>B</td>
<td>Food Safety Practices</td>
<td>900</td>
</tr>
</tbody>
</table>

Total Score : 1000
Model Criteria 2
CII National Award for Food Safety: Assessment Criteria 2

The check points for criteria 2 have been drawn and developed based on FSSR, ISO 22000 and PRPs for Food Service permanent establishments + Improvement initiatives + Social Compliance.

These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety Management system for the criteria 2 applicants of CII National Award for Food Safety.

Scope:
This assessment criterion check point applies to Hotels, Restaurants, Eateries, Catering as per Table 1 & the following:

Marks Distribution:

<table>
<thead>
<tr>
<th>Section A : Self Declaration</th>
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<tbody>
<tr>
<td>A 1</td>
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<td>A 2</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Section B : Food Safety Practices</th>
<th>Highest Possible Score 700</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 1</td>
<td>Pre Requisite Programs (based on ISO 22002-1)</td>
</tr>
<tr>
<td>B 2</td>
<td>HACCP based on ISO 22000</td>
</tr>
<tr>
<td>B3</td>
<td>Food Safety Management System Structure based on ISO 22000</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Section C : Sector Specific Good Manufacturing Practices (GMP)</th>
<th>Highest Possible Score 150</th>
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</thead>
<tbody>
<tr>
<td>C</td>
<td>Sector Specific GMP based on relevant Codes &amp; Best Practices</td>
</tr>
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<table>
<thead>
<tr>
<th>Section D : Change Management Initiatives</th>
<th>Highest Possible Score 150</th>
</tr>
</thead>
<tbody>
<tr>
<td>D</td>
<td>Change Management Parameters</td>
</tr>
</tbody>
</table>
Model Criteria 3
CII National Award for Food Safety: Assessment Criteria 3

The check points for criteria 3 have been drawn and developed based on FSSR, Global Food Safety Initiative approved standard on FS22000 along with Improvement Initiatives + Social Compliance coupled with some examples of best practices from the food industry.

These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety Management system for the criteria 3 applicants of CII National Award for Food Safety.

Scope:

This assessment criteria check point applies to Criteria 3 - Medium & Large scale Food Processing industry as illustrated in Table 1.

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<tr>
<td><strong>A 1</strong></td>
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<tr>
<td><strong>A 2</strong></td>
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<table>
<thead>
<tr>
<th>Section B :</th>
<th>Food Safety Practices</th>
<th>Highest Possible Score 700</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>B 1</strong></td>
<td>Pre Requisite Programs (based on ISO 22002-1)</td>
<td>350</td>
</tr>
<tr>
<td><strong>B 2</strong></td>
<td>HACCP based on ISO 22000</td>
<td>175</td>
</tr>
<tr>
<td><strong>B 3</strong></td>
<td>Food Safety Management System Structure based on ISO 22000</td>
<td>175</td>
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</tbody>
</table>

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<tr>
<th>Section C :</th>
<th>Sector Specific Good Manufacturing Practices (GMP)</th>
<th>Highest Possible Score 150</th>
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<tbody>
<tr>
<td><strong>C</strong></td>
<td>Sector Specific GMP based on relevant Codes &amp; Best Practices</td>
<td>150</td>
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<tr>
<th>Section D :</th>
<th>Change Management Initiatives</th>
<th>Highest Possible Score 150</th>
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</thead>
<tbody>
<tr>
<td><strong>D</strong></td>
<td>Change Management Parameters</td>
<td>150</td>
</tr>
</tbody>
</table>
Model Criteria 4
The check points for Criteria 4 have been drawn and developed based on Best Practices in Warehousing, FSSR + Social Compliance coupled with some criteria of best practices from the Food Warehousing, C&F Agents, Transportation, Retail and Wholesale Industry.

These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety Management system for the Criteria 4 applicants of CII National Award for Food Safety.

Scope:

This assessment criteria check point applies to Criteria 4 – Small & Medium and Large scale Food industry comprising Wholesale, Transportation, C&F, Retail and Warehousing as illustrated in Table 1.

**Marks Distribution:**

<table>
<thead>
<tr>
<th>Section A : Self Declaration</th>
<th>Highest Possible Score 100</th>
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<tbody>
<tr>
<td>A 1 Statutory and Regulatory Requirements</td>
<td>50</td>
</tr>
<tr>
<td>A 2 Social Compliance</td>
<td>50</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Section B : Food Safety Practices</th>
<th>Highest Possible Score 700</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 1 Pre Requisite Programs</td>
<td>500</td>
</tr>
<tr>
<td>B 2 HACCP based on ISO 22000</td>
<td>100</td>
</tr>
<tr>
<td>B 3 Food Safety Management System Structure based on ISO 22000</td>
<td>100</td>
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<table>
<thead>
<tr>
<th>Section C : Sector Specific Good Manufacturing Practices (GMP)</th>
<th>Highest Possible Score 100</th>
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<tbody>
<tr>
<td>C Sector Specific GMP based on relevant Codes &amp; Best Practices</td>
<td>100</td>
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<tr>
<th>Section D : Change Management Initiatives</th>
<th>Highest Possible Score 100</th>
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<tr>
<td>D Change Management Parameters</td>
<td>100</td>
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</table>
Model Criteria 5
The check points for criteria 5 have been drawn and developed based on India GAP along with Improvement Initiatives + Social & Regulatory Compliance coupled with some examples of best practices from the food industry.

These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety Management system for the criteria 5 applicants of CII National Award for Food Safety.

**Scope:**

This assessment criteria check point applies to Criteria 5 - Small, Medium & Large scale of On Farm, Grading, Packing and Dispatch of Fruits and Vegetables Fresh Produce, as illustrated in Table 1.

**Marks Distribution:**

<table>
<thead>
<tr>
<th>Section A : Social Compliance</th>
<th>Highest Possible Score 100</th>
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<tr>
<td>A Social Compliance</td>
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<thead>
<tr>
<th>Section B : Food Safety Practices</th>
<th>Highest Possible Score 325</th>
</tr>
</thead>
<tbody>
<tr>
<td>B 1 Pre Requisite Programs</td>
<td>100</td>
</tr>
<tr>
<td>B 2 Risk Analysis based on HACCP</td>
<td>125</td>
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<tr>
<td>B 3 Food Safety Management System Structure</td>
<td>100</td>
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<tr>
<th>Section C : Sector Specific Practices (Fruits &amp; Vegetables)</th>
<th>Highest Possible Score 500</th>
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<tr>
<td>C Sector Specific Practices (Fruits &amp; Vegetables)</td>
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<table>
<thead>
<tr>
<th>Section D : Improvement Initiatives</th>
<th>Highest Possible Score 75</th>
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<tbody>
<tr>
<td>D Improvement Initiatives</td>
<td>75</td>
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</table>
Model Criteria 6
The check points for criteria 6 have been drawn and developed based on ISO 22000 along with Improvement Initiatives + Regulatory & Social Compliance coupled with best practices from the food industry.

These check points have been customised to provide a simplified format to assess the level of implementation and maturity of Food Safety Management system for the criteria 6 applicants of CII National Award for Food Safety.

Scope:

This assessment criteria check point applies to Criteria 6 - Small, Medium & Large scale Food Chain industry as illustrated in Table 1.

**Marks Distribution:**

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<tr>
<th>Section A : Self Declaration</th>
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<tbody>
<tr>
<td>A 1 Statutory and Regulatory Requirements</td>
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<tr>
<td>A 2 Social Compliance</td>
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<tr>
<th>Section B : Food Safety Practices</th>
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<tbody>
<tr>
<td>B 1 Pre Requisite Programs</td>
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<td>175</td>
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<tr>
<td>B 3 Food Safety Management System Structure based on ISO 22000</td>
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<tr>
<th>Section D : Change Management Initiatives</th>
<th>Highest Possible Score 150</th>
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<tbody>
<tr>
<td>D Change Management Parameters</td>
<td>150</td>
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</table>
Frequently Asked Questions
FAQ

Why was the Award established?

The Award was established to promote globally accepted Food Safety practices & systems as an increasingly critical and basic component for conducting business and enhance capability of Indian Food sector to develop as global suppliers. Besides recognition, it facilitates understanding and sustainable implementation of elements vital for food safety like GHP, GMP, Risk Analysis & Food Safety Management Systems, Social compliance and Organisational Improvement.

Who can participate?

Units of all Indian organisations and also their overseas units, shown in Table 1, are eligible to apply for the Award. The applicant unit must be actively engaged in the food business for at least the past three years. These include Micro, Small, Medium and Large scale manufacturing and Food service industries including Food Establishments like Hotels, Restaurants/ Eateries/ Canteens/ Food served in Retail/ Sweet shops and others. Those less than 3 years in business could also apply under the ‘Rising Star Category’.

Why should Micro, Small, Medium Business organisations participate?

Micro, Small and Medium Business organisations possess a tremendous potential of developing as global food factories and world class food service establishments. However they are confronted with new set of challenges and concerns. Food borne illness is widely prevalent globally, especially in tropical & developing countries. Customers are now more aware of Food Safety. With more people now eating out of home, there is a need to establish appropriate food safety practices & systems with a clear purpose of delivering safe food and adopting the global acceptable approaches to effectively manage food safety as an integral part of quality. It is hence important to understand where a company currently stands on these practices and identify improvement opportunities and benchmarks.
What do you gain by participating?

Apart from getting an opportunity for peer recognition and an opportunity to receive national recognition in line with Award norms, each participating unit gets an external perspective on their practices and performance as per the Award assessment criteria. A team of trained assessors with diverse and extensive experience assess each applicant company. The assessors spend significant time to identify strengths and opportunities for improvement. A detailed feedback report in the form of a checklist is sent to all the applicant companies. The report gives an objective and comprehensive assessment of the current status of the organisation and forms a sound basis for developing organisation-wide consensus on a roadmap for reaching higher levels of food safety.

It helps the organisation develop as a global supplier & achieve a basic competitive edge in business through the national recognition process of CII.

Why Food Safety Model?

The Model enables organizations of all sizes and specific sectors to put in place holistic and sustainable Food Safety practices and systems and establish a common basis and thinking across all the functions based on national & international standards and practices. It allows an easy and effective positioning and integration of existing initiatives and focus on further improvement.

![CII Food Safety Excellence Model](image-url)
How to apply?

The first step is to convey the intent to apply by completing and submitting the ‘letter of Intent’ in soft and hard copy, to CII-Jubilant Bhartia Food & Agriculture Centre of Excellence (FACE), Award Secretariat. Thereafter, 4 hard copies of Application document should be submitted in the CII prescribed format to the Senior Assessor during On-site Assessment. For details please see Section 11 of the brochure.

What support is provided?

CII-Jubilant Bhartia Food & Agriculture Centre of Excellence offers training, consultancy, assessment and advisory services on the Food Safety Assessment Model, Sector specific GHP, GMP based on Codex, Food Safety & Standards Regulations, ISO 22000 & FSSC 22000 besides Quality, Manufacturing Excellence Tools and Techniques, TPM, EMS, Lean, Six Sigma EFQM Model for Business Excellence & related services from CII’s other Centres of Excellence.

What are the Food Safety related services?

Besides Awareness Campaigns, in depth training for competence building of the Food industry, Best Practices and Information sharing platforms and publications, CII-FACE offers to counsel and work with Small, Medium and Large Business organisations in GHP, Sector Specific GMP, HACCP, FSSR, ISO 22000 through Supplier Development Initiatives & Clusters for helping them implement and action plan for improvement. CII works closely with the Government and Institutes of international repute on priority initiatives and standards formulation.

What are the Small, Medium and Large Business specific services?

CII-FACE facilitates the formation of Food Safety and Quality clusters of Small and Medium Business organisations and assists those keen on pursuing a journey on Food Safety, as a SMB specific initiative. Sector specific training and consultancy (e.g. tea, bakery, hotels and restaurants, fruits and vegetables, dairy etc) on relevant criteria covering FSSR, International standards are provided to companies on request. The CII-FACE counsellors have a wide experience in working with clusters on these aspects.

Eligibility Criteria

14.1 Units of all Indian organisations and also their overseas units are eligible to apply for the Award. The Applicant must be actively engaged in food manufacturing and food service businesses for at least three years with no serious* food safety incidents.

14.2 Those less than 3 years in business can also apply under the 'Rising Star Category'.

For purposes of applying for the Award, the criteria and turnover mentioned in Table 1 for the specified categories for Micro, Small, Medium & Large Business organisations applies.
14.3 The Application needs to be made operating unit wise

* Any reportable fatal incidences impacting masses, communities.

How to Apply for the Award

Instructions

Step 1

Each Applicant unit is required to submit a letter of intent with details about its organisation & unit in a CII prescribed format (Letter of Intent Form) in soft and hard copy along with the Application fees and send to Award Secretariat. The Award Secretariat will provide an acknowledgement on receipt.

Step 2

The Award Secretariat shall send the prescribed format for the Application Document to the company/unit on receipt of the Letter of Intent form and Application fees. 5 copies of the Application document are required to be submitted in a prescribed format. Each copy of the application document should be in the prescribed format provided by CII-FACE in soft copy.

General Guidelines

The following general guideline will help in appreciation of efforts towards the organisation’s journey to Food Safety Excellence.

1. Do not leave any section incomplete.
2. Please ensure consistency in the information provided
3. Provide /Seek ample clarity while determining the scope
4. Where ever, improvements are observed and even if they are not historical in nature for the last 3 years, please provide inputs in suitable forms such as graphics/table/video presentation in a separate DVD, as indicator of the processes and trends in results observed for the past 3 quarters.
5. Provide cross reference to a website or a book or an article in explaining a hypothesis instead of replicating the same as large texts.
6. Of the 65 pages ensure not more than 5 pages of Introduction including organization photographs of events etc., 20 pages on the Processes and their intended outcomes and 25 pages of results and discussion, 5 pages on way forward plan and 5 pages of Glossary, Abbreviations and references.
7. Showcase how your organization is fulfilling a specific requirement under sector specific GMP/ approach uniquely which could be a bench mark practice
8. Include pictorial and/or graphical depiction to showcase events and results of Food Safety Capability programs such as Quality Mega Week, Food Safety Day, Hand washing Day, Mass scale Awareness programs to workman influencing food safety etc.
9. Kindly note that the CIIFACE Award module follows an Excellence model and seeks benchmark practices/approaches adopted at Organizational, Policy level, System, Process and outcome in terms of results both Historical and Objective evidence at the time of Assessment, it is not intended to be a mere checklist ticking, certification type of audit assessment.

The prescribed format contains 5 Sections:

1. Introduction

2. Section A: Self Declaration
   a. Regulations
   b. Social Compliance

3. Section B: Food Safety
   a. B1. Pre Requisite Programs
   b. B2. HACCP
   c. B3. Management System Structure for Food Safety Systems

4. Section C: Sector Specific Good Manufacturing Practices (GMP)
   a. Sector Specific GMP based on relevant Codes & Best Practices

5. Section D: Change Management Initiatives
   a. Change Management Parameters

Introduction:

A. Organisation Profile

Please provide a summary of up to (maximum) pages as mentioned in Step 2, of information about the organisation and your business. The summary may cover the following, as applicable:

- Location name
- Location address
- Scope of Award Application (Location & Products)
- Name of Location Head
• Email of Location Head
• Mobile No of Location Head
• Name of Location Contact Person
• Email of Location Contact Person
• Mobile No of Location Contact Person
• Products/Services- Types, Food Sector, Numbers
• Customers - Main Customers/Customer segments, Share of Business
• Suppliers -Main Suppliers, material
• Annual Sales of last 3 years in a graph - Domestic, Exports
• Distributors/ Franchisees, if any - Numbers, Locations
• Competitors - Main Competitors
• People - Numbers, Managerial, Supervisory and Workers, Casuals
• Organisation Structure - include or attach chart
• Statutory, Regulatory requirements applicable - List details
• Collaborations, if any- List details
• Certifications, awards, accolades received - List details
• Technologies -List main technologies
• Key Business Challenges - List details
• IT Facilities - List details
• Any challenging or adverse business situations overcome successfully
• Process Flow Chart of each Product

B. Key Information related to Food Safety over the last 3 years
• Any Food Safety Incidents
• Customer Complaints (Food Safety related : types and numbers of last 3 years)
• Implemented Statutory and Regulatory requirements
- Last date of inspection by Regulatory body (specify Regulatory body/bodies)
- Summary of NCRs of last inspection (extent of compliance)

C. Organisation Performance (Results)

Applicants are required to present results achieved with respect to Business Performance

Results of the Applicant Unit may be presented in the form of line graphs, bar charts, tables, numbers, figures, data as appropriate for past 3 years

- Total Revenue/ Turnover/ Export if any
- Volume of business
- Investment and Asset related information
- Inventory levels
- New Products (Number and types)
- Rework Trends at each process (Last 3 years)
- Customer Complaints and Break up (Last 3 Years)
- Environmental Impact
- Any other as relevant

ENVIRONMENTAL IMPACT

<table>
<thead>
<tr>
<th>Sr No</th>
<th>Parameter</th>
<th>2012</th>
<th>2013</th>
<th>2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Carbon Dioxide Emission</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Power Consumption</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Water Consumption</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Energy Consumption</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Use &amp; Disposal of Plastic(scrap)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Use of Non-Biodegradable Packaging Material</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Define Indices used if any
Section B: Food Safety Checkpoints

Separate Checklists of Food Safety Checkpoints for Criteria 1, 2 and 3 will be provided. It will consist of defined Checkpoints and Columns for Applicant company to indicate whether the practice exists, is absent or not applicable; a Remarks column may be optionally used for the Applicant to briefly describe what the company is doing on each of the applicable checkpoints and to what extent. Justifications for Check points which are ‘Not Applicable’ also needs to be provided in the ‘Remarks’ column.

Section C: Any other Sector specific GMP followed which are not covered in the Food Safety section

Section D: Change Management Initiatives

1.0 Enablers for Change Management Initiatives

1.1 Which system standards / tools / techniques / Operating philosophies or a combination of these is the unit practising?

- ISO 9001/14000/ SA 8000/others
- TPM
- Problem Solving Tools and Techniques
- Lean
- Six Sigma
- Quality Circles
- Business Excellence
- Others (Please specify)

1.2 To how many relevant processes/areas have these been deployed?

1.3 Implemented since when?

1.4 Is there evidence of Assessment and Refinement in the approaches?

2.0 Outcome of system standards, tools, techniques, operating philosophies

2.1 Whether there is evidence of improvements in levels of benefits over time?

2.2 What is rate of Employee Participation level in these activities (% total) over time?
3.0 Reward & Recognition

3.1 How are people rewarded and recognised for their contribution to Food Safety and other initiatives?

4.0 Involvement of unit in championing & disseminating the message of food safety

4.1 To what extent is the unit involved in championing and disseminating the message of Food Safety and its importance to the Society?

- Any nominated members in Industry Association Food Safety Committees/ Task Forces
- Supporting Awareness Campaigns, Best Practices and Information Sharing on Food Safety
- Any others

General guidelines

- Please read carefully the instructions before completing the application document.

- 1 soft copy of the filled in application document are required to be submitted to the CII-FACE Award Secretariat. Hard Copies (3-4) are to be submitted to the Senior Assessor for him and his team members during On-site assessment. This document must also contain Process Flow Chart of each product and Organisation Chart of the Unit.

- Each copy of the application document should be in the prescribed format provided by CII-FACE. The information must not exceed as per page limits mentioned in 11.1

- Each page of the application document should be of A4 size only.

- Please include a cover page, glossary of terms and abbreviations for providing clarity, if required.

- All the sheets including the accompanying documents, placed in an orderly manner with references, should be loosely bound.

- Separate Checklists of Food Safety Checkpoints for all Criteria (1-6) will be provided in prescribed format. It will consist of defined Checkpoints and Columns for Applicant company to indicate whether the practice exists, is absent or not applicable; a Remarks column must be used by the Applicant to
briefly describe what the company is doing on each of the applicable checkpoints and to what extent. Justifications for Check points which are ‘Not Applicable’ also need to be provided in the ‘Remarks’ column.

- Please describe the details in English, typescript, text in Arial point 11 and figures in 9 point Arial narrow. The pages should be numbered.

**Award Assessment Process**

- Eligible Micro, Small, Medium and Large Business Units submit Application document with Self Declaration Form: Applicant Company
- Screening of the application Document and Qualification as per eligibility criteria by CII Food Safety Award Secretariat
- Selection of Assessors carried out by CII-FACE Award Secretariat
- Application Document Review, On-site Assessment and Scoring: Assessor Teams
- Review of Feedback Report and Scores by CII Calibrator, CII Awards Committee & Jury
- Jury decides Award and Certificates to be Awarded
- Award Ceremony: CII-FACE
- Feedback Report is sent to participating organisations: CII-FACE
- Follow up visit to participating organisations on request: CII-FACE to organise if required
*The Application document will be reviewed with respect to its eligibility of criteria, compliance to Self-Declaration parameters & completeness by the CII Food Safety Award Secretariat and sent to a team of assessors for individual assessment and scoring. The applicants qualified for the Site Visits will be informed.

Assessors for the Award

A pool of Senior Assessors and Assessors would be identified from the senior most ranks of Food Industry professionals and practicing managers from the Indian organisations with relevant technical expertise, competence, experience and exposure to global food safety standards. Training on the Assessment criteria and process would be ensured by CII-FACE to achieve a high level of consistency in assessment and scoring for evaluating the application document.

Assessment Guidelines

Besides verifying the relevant checkpoints of the Award Model the Assessor team will evaluate the applicant unit's desire to improve based on openness and transparency, willingness to share data, holistic interpretation and effective deployment of the Quality and Food Safety systems across all processes, awareness and commitment of employees to food safety practices, leaders walking the talk, continual improvement perspective and evidence of a whole hearted implementation.

Levels of Recognition

Levels of recognition, starting from the commendation certificate for strong commitment and going up to the Award for each business group in Small, Medium and Large (Ref Table 1) would be decided by the Award Jury.

CII National Award for Food Safety is presented to organisations judged to be ‘Role Models’ in the particular category corresponding to the stipulated levels.
Levels of Recognition:

There are generally three levels of recognition based on performance for each business group:

- Food Safety Strong Commitment Certificate
- Food Safety Significant Achievement Certificate
- Food Safety Outstanding Performance Award

These levels signify the various milestones, which the organisations can aim for, as they progress on their journey towards implementation & compliance of Food Safety Systems. Therefore, organizations at different levels of implementation can benefit from participating in the award process.

Organisations are commended when they have made good progress on their journey towards Food Safety, but fall short of the level set for Award Winners. Generally, there are two levels of commendations, however based on Jury recommendations, other levels of recognition may be introduced on a case to case basis.
• Significant Achievement on the journey towards Food Safety.
• Strong Commitment to Excel on the journey towards Food safety. (This level is lower than the significant achievement level).

Apart from getting an opportunity for peer recognition, each company gets an external perspective on their practices and performance for developing a competitive edge for the business. A team of trained assessors with diverse and extensive experience assess each applicant company. The assessors spend significant time to identify strengths and opportunities for improvement. A detailed feedback report in the form of a checklist is sent to all the applicant companies as an outcome of an objective and comprehensive assessment of the current status of the organisation which helps to form a sound basis for developing organisation-wide consensus on strategy for reaching higher levels of food safety.

Acknowledgement

Confederation of Indian Industry (CII-FACE) acknowledges the technical and administrative support and co-operation extended by CII National Task Force 2010 &CII Expert Group on Food Safety and Quality, CII Food Safety Awards Committee& the CII Awards Steering Committee to administer the Award. CII also acknowledges the technical inputs utilised from Standards and Guidelines of Codex, GFSI approved schemes like FSSC 22000, ISO 22000, ISO 22002-1, Food Safety and Standards Regulations which came into force since August 2011, CII-14 Point Check on Food Safety for Street Vended Food, www.22000-Tools.com. We thank Shri K. Chandramouli, Chairman, FSSAI and the Ministry of Food Processing, Government of India, for their encouragement and support in institutionalising the CII National Award for Food Safety.

The Award Secretariat thankfully acknowledges the participation of the applicant units and the support extended by the Jurors, Senior Assessors, Assessors and Organisations supporting the Award administration and their contribution in propagating Food Safety in India Inc.

Further Support

The following support services are available from the CII- Jubilant Bhartia Food & Agriculture Centre of Excellence for understanding the requirements of the Model, and to utilise the model for Self-Assessment for developing and implementing an improvement action plan.

Training:

a) Appreciation of the CII Food Safety Award Model and Processes (Half Day)
b) Refresher Course for Assessors (Half Day/ Webinar)
c) CII Assessor Training on Food Safety Award (2 days)
d) Workshop on Development & Auditing HACCP Plans the FSSC 22000 Way (3 days)
Counselling Services:

CII Counsellors work with Large organisations and their Suppliers in the Small and Medium Business organisations through Clusters and Supplier Development Initiatives on implementing Self-Assessment based on the Food Safety Award Model, Action Planning for improvement, ISO 22000 & GFSI Standards

Award Assessment Criteria & Fees

The applicant organisations are required to pay the award assessment fees in three stages. First, an ‘Application Fee’ is payable at the time of submission of the ‘Letter of Intent’, demonstrating the intent to participate. In the second stage, an additional ‘Site Visit Fee’ is payable, after the Application is screened and the applicant qualifies for the ‘Site Visit’. Third stage of payment involves the reimbursement of travel, accommodation and related expenses of the assessors at actuals, before they depart the site.

The assessment criteria are based on the nature of their business & their unit's annual sales turnover of the previous year (Table 1).

The Award Assessment fee details for the applicant unit are provided in Table 2.

Table 2: CII National Award on Food Safety: Application and Site Visit Fees: Domestic and Overseas Applicants

<table>
<thead>
<tr>
<th>Segment No</th>
<th>Applicant Unit’s Annual Sales Turnover (previous year) (INR)</th>
<th>Application Fee for Domestic Applicants *(INR)</th>
<th>Application Fee for Overseas Applicants* (US$)</th>
<th>Site Visit fees for Domestic Applicants Fee** (INR)</th>
<th>Site Visit fees for Overseas Applicants Fee** (US$)</th>
<th>Estimated man days for onsite assessment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Segment 1</td>
<td>1Lac – 25 Lacs</td>
<td>3,000</td>
<td>3,000</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 25 Lacs - 1 Cr.</td>
<td>12,500</td>
<td>12,500</td>
<td>4-6</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 1 Cr.– 5 Cr.</td>
<td>25,000</td>
<td>650</td>
<td>25,000</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Segment 2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 5 Cr. – 30Cr.</td>
<td>40,000</td>
<td>1,000</td>
<td>40,000</td>
<td>1,000</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Segment 3</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 30 Cr. – 100Cr.</td>
<td>50,000</td>
<td>1,125</td>
<td>50,000</td>
<td>1,125</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 100 Cr – 200 Cr.</td>
<td>85,000</td>
<td>1,925</td>
<td>85,000</td>
<td>1,925</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 200 Cr – 300 Cr.</td>
<td>1,05,000</td>
<td>2,350</td>
<td>1,05,000</td>
<td>2,350</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Above 300 Cr.</td>
<td>1,15,000</td>
<td>2,550</td>
<td>1,15,000</td>
<td>2,550</td>
<td></td>
</tr>
</tbody>
</table>

*Service Tax as applicable  
**Service Tax as applicable + Actuals  
(Actuals include Travel, Accommodation, Local Transport & Local Hospitality)
Complaints Resolution Procedure

In case of any complaints, the applicant company is responsible for raising complaints. The CII Food Safety Awards Committee is responsible for resolving them. While the decision of the Jury on the Recognition of applicant companies will be final, the company can send their complaints to the CII Awards Committee for any of the following reasons:

- Integrity and ethical conduct of personnel involved as assessors
- Non-responsiveness of administration and/or assessors to reasonable requests
- Delays in receipts of documents/confirmation, information/acknowledgment of receipt of payment
- Others

Within a maximum of 3 working days there would be an immediate response on receipt of complaints by a call or letter. If the problem can be resolved immediately, it will be done so, otherwise complainant will be informed of actions taken.

Complaints are to be mailed to: indrani.ghose@cii.in

Non-Disclosure, Confidentiality & Code of Conduct

Names of Applicants, comments & scoring information developed during the review of applications are regarded as proprietary by CII and are kept confidential. Such information is available to only those individuals directly involved in the assessment & administrative process. CII will not release information on successful strategies of Award recipients and other applicants without the written approval of the applicant.

All assessors are bound by a code of conduct. Assessors are required to keep the information gained through the assessment process as confidential and not share it with others except the assessor team members of the applicant unit and the Award Secretariat, without written permission from the applicant.

CII will take all reasonable action to ensure that the applications and information therein are treated in strict confidence. However, in no way can CII be held responsible for any loss of confidentiality to a third party. CII cannot be held liable for any damage (to goods, or persons, financial or consequential losses) incurred through the breach of confidentiality or otherwise.
Winners Profile

Winners Profile 2014

The following applicants were recommended by the Jury for different levels of recognition as they make their progress on their journey towards food safety excellence.

<table>
<thead>
<tr>
<th>Award for Outstanding performance in Food Safety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Manufacturing Large: <em>Dairy</em></td>
</tr>
<tr>
<td>: Banaskantha District Cooperative Milk Producers’ Union Ltd, Banas Dairy, Palanpur</td>
</tr>
<tr>
<td>Manufacturing Large: <em>Beverages</em></td>
</tr>
<tr>
<td>: Hindustan Coca - Cola Beverages (P) Ltd, Ameenpur</td>
</tr>
<tr>
<td>Manufacturing Large: <em>Rising Star</em></td>
</tr>
<tr>
<td>: Hindustan Coca Cola Beverages Pvt. Ltd., Bidadi Hobli</td>
</tr>
<tr>
<td>Manufacturing Large: <em>Snacks &amp; Confectionary</em></td>
</tr>
<tr>
<td>: Pepsico India Holdings Pvt. Ltd. (India Foods – Kolkata Plant)</td>
</tr>
<tr>
<td>Manufacturing Medium</td>
</tr>
<tr>
<td>: Sampre Nutritions Limited, Hyderabad</td>
</tr>
<tr>
<td>Food Service: Medium</td>
</tr>
<tr>
<td>: The Akshaya Patra Foundation, Vasanthapura</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Significant Achievement in Food Safety</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carryfast Agencies, Indore. A Warehouse of Mondelez India - (Cadbury India)</td>
</tr>
<tr>
<td>Domino’s Pizza, Indira Nagar, New Delhi</td>
</tr>
<tr>
<td>Domino’s Pizza, Kirti Nagar, New Delhi</td>
</tr>
<tr>
<td>Givaudan (India) Pvt. Ltd., Daman</td>
</tr>
<tr>
<td>ITC Ltd., Foods Division, Ranjangaon, Pune</td>
</tr>
<tr>
<td>Jain Irrigation Systems Limited, Jalgaon (Onion &amp; Vegetable Dehydration Unit)</td>
</tr>
<tr>
<td>Mother Dairy Fruit &amp; Vegetable Pvt. Ltd., Patparganj</td>
</tr>
<tr>
<td>Pepsico India Holdings Private Limited, Nelamangala</td>
</tr>
<tr>
<td>The Akshaya Patra Foundation, Dharwad</td>
</tr>
</tbody>
</table>
Strong Commitment to Excel in Food Safety

- Aradhana Foods & Juices Pvt. Ltd. Medak
- Avon Food and Hospitality Services Central Production Unit, Bangalore
- Britannia Industries Limited Jhagadia, Gujarat
- Domino's Pizza Greater Noida
- Domino's Pizza, Electronic City 2 Bangalore
- Hindustan Coca Cola Beverages Pvt. Ltd. Nemam, Chennai
- Hindustan Coca Cola Beverages Pvt. Ltd. Pune
- Hindustan Coca Cola Beverages Pvt. Ltd., Moula – Ali, Secunderabad
- ITC Limited Foods Division, Snacks Unit Haridwar
- J.B. Mangharam Foods Pvt. Ltd. Gwalior
- Mother Dairy Fruit & Vegetable Pvt. Ltd. Pilkhuwa, Ghaziabad
- Spencer's Retail Ltd. Spencer’s Hyper, Quest Mall, Kolkata.
- Tinup Trade Links, Nagpur (Warehousing for Marico Food Products)

Strong Commitment to Excel in GHP& GMP / Food Safety

- Amul - Virar Dairy (A Unit of Kaira District Cooperative Milk Producers' Union Ltd, Anand)
- Sunfresh Agro Industries Pvt. Ltd. Ahmednagar
- Vama Foods Pvt. Ltd. Kolkata, (Co - Packer for ITC Ltd.)

Letter of Appreciation

- Britannia Industries Ltd. Khurda
- Goblin Foods Pvt. Ltd. Udham Singh Nagar
- Jubilant Food Works Ltd. Mohali
- Manna Foods Pvt. Ltd. Madurai
- Varun Beverages Limited, Nuh

Street Food

Silver Rating for Significant Achievement in Food Safety

- Balaji Fast Food, (VilleParle East, Mumbai)
- Roshan Ice Cream (Shambhaji Nagar, Mumbai)
Winners Profile 2013

The following applicants were recommended by the Jury for different levels of recognition as they make their progress on their journey towards food safety excellence.

<table>
<thead>
<tr>
<th>Award for Outstanding performance in Food Safety</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Manufacturing Large: Rising Star</strong></td>
</tr>
<tr>
<td>: Pepsico Holdings Pvt Ltd, Sathariya</td>
</tr>
<tr>
<td><strong>Manufacturing Medium</strong></td>
</tr>
<tr>
<td>: Global Green Company Ltd, Oblapura</td>
</tr>
<tr>
<td><strong>Manufacturing Medium: Rising Star</strong></td>
</tr>
<tr>
<td>: Mrs. Bectors Food Specialities Ltd</td>
</tr>
<tr>
<td>(Oreo Manufacturing Unit) Phillaur, Distt.</td>
</tr>
<tr>
<td>Jalandhar</td>
</tr>
<tr>
<td><strong>Manufacturing Large: Beverages</strong></td>
</tr>
<tr>
<td>: Hindustan Coca-Cola Beverages (P) Ltd, Chitoor</td>
</tr>
<tr>
<td><strong>Manufacturing Large: Dairy</strong></td>
</tr>
<tr>
<td>: Kaira District Co-operative Milk Producer’s Union</td>
</tr>
<tr>
<td></td>
</tr>
<tr>
<td>: Amul Dairy, Anand</td>
</tr>
<tr>
<td><strong>Food Service: Large</strong></td>
</tr>
<tr>
<td>: Metro Cash and Carry India Pvt Ltd, DC 10</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Significant Achievement in Food Safety</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Ameya Foods, Coimbatore</td>
</tr>
<tr>
<td>• Britannia Industries Ltd, Kolkata</td>
</tr>
<tr>
<td>• Cargill India Pvt Ltd, Kurkumbh</td>
</tr>
<tr>
<td>• Connaught Plaza Restaurants Pvt Ltd, Mc Donalds India (North &amp; East), Ansal Plaza, Greater Noida</td>
</tr>
<tr>
<td>• Hindustan Coca-Cola Beverages Pvt Ltd, Khurda</td>
</tr>
<tr>
<td>• Jubilant Food Works Ltd, Howrah</td>
</tr>
<tr>
<td>• KJS India Pvt Ltd, Medak</td>
</tr>
<tr>
<td>• SMV Beverages, Jamshedpur</td>
</tr>
<tr>
<td>• The Akshay Patra Foundation, Toranagallu</td>
</tr>
<tr>
<td>• Vista Processed Foods Pvt Ltd, Panvel</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Strong Commitment To Excel In Food Safety</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Aradhana Foods and Juices Pvt Ltd: Medak</td>
</tr>
<tr>
<td>• Hindustan Coca-Cola Beverages Pvt Ltd: Goblej</td>
</tr>
<tr>
<td>• Givaudan(India) Pvt Ltd, Daman</td>
</tr>
</tbody>
</table>
**Strong Commitment to Good Hygiene Practices**

- Nectar Beverages Pvt Ltd : Dharwad

**Letter of Appreciation**

- Britannia Industries Ltd, Rudrapur
- Ganges Vally Foods Pvt Ltd, Hoogly
- Yum Restaurants (India) Pvt Ltd, KFC Restaurant, Mantri Square Mall, Bangalore

**Street Food**

**Strong Commitment to Excel in Food Safety**

- Abhisekh Food Vendors Shop
- Chamundeswari Fast Food, Mysore

**Letter of Appreciation**

- Self Employed Workers Organisation, Bhaunagar

**Award Winners 2012**

**Award for Outstanding Performance in Food Safety Excellence** –

- Cargill India Pvt. Ltd, Kutch (Manufacturing Business: Large)

**Commendation Certificate for Significant Achievement in Food Safety**

- Perfetti Van Melle India Pvt Ltd, Chennai (Manufacturing Business: Large)
- Sri Sarvaraya Sugars Ltd, Bottling Unit (Vemagiri) (Manufacturing Business: Medium)

**Commendation Certificate for Strong Commitment to Excel in Food Safety**

- Hindustan Coca-Cola Beverages Pvt. Ltd, Atmakuru (Manufacturing Business: Large)
- Hindustan Coca-Cola Beverages Pvt. Ltd, Bidadi (Manufacturing Business: Large)
- ITC Ltd, Haridwar – Foods Plant (Manufacturing Business: Large)
- Global Green Company, Zaheerabad (Manufacturing Business: Medium)
- Hindustan Coca-Cola Beverages Pvt. Ltd, Raninagar (Manufacturing Business: Medium)
- Jubilant Food Works Ltd, Domino’s Pizza - Kailash Colony (Food Service: Small Eateries)
CII National Award for Food Safety

- Jubilant Food Works Ltd, Domino’s Pizza – Rajouri Gardens (Food Service: Small Eateries)

Letter of Appreciation

- ACME Foods, Haldwani (Category: Rising Star)(Less than 3 Years in Operation)

Award Winners 2011

Award Winner Large Businesses: Manufacturing

- Britannia Industries Ltd, Delhi

Strong Commitment to Excel Certificate

Large Businesses : Manufacturing
  - PerfettiVanMelle (I) Pvt Ltd (Rudrapur Unit)

Medium Businesses : Manufacturing
  - J.B.MangharamPvt Ltd, Gwalior
  - PepsiCo India Holding Pvt Ltd, Roha

Letter of Appreciation by CII: Small Food Establishment

- Tihar Baking School, Tihar Jail Factory, Delhi

Award Winners 2010

Award for Outstanding Performance – Category 3

- PerfettiVanMelle India Pvt. Ltd, Manesar Unit

Commendation Certificate for Significant Achievement – Category 3

- McDonalds Family Restaurant, Ghaziabad
- Connaught Plaza Restaurants Pvt. Ltd

Commendation Certificate for Significant Achievement – Category 1

- Heritage Foods and Beverages, Bangalore

Commendation Certificate for Strong Commitment – Category 3

- Tata Tetley Division, Cochin
Key Dates 2015

April 10
Final Date of Submission of Letter of Intent

May 8
Final date for receipt of the Application Document by CII Award Secretariat

1 June - 31 August
Site visits, where applicable

September & October
Awards Committee Meeting & Jury Meeting

By December
Announcement of results at CII National Food Safety & Quality Summit, New Delhi
Two senior officials from all applicant organizations 2015 are eligible to attend the Award Ceremony, as Special Invitees.

All Assessors of 2015 are eligible to attend the Award Ceremony & Summit as Special Invitees.
Letter of Intent: Form 1

CII National Award for Food Safety: Year 2015

1. Name of Applicant Organisation: ..............................................................................................................

2. Name of the Highest Ranking Official of the Organisation: ................................................................................
   Designation: ................................................................................................................................. Email: .................................................................
   Mobile: ........................................................................................................................ Telephone: ...........................................................

3a. Name of Applicant Unit .................................................................................................................................

3b. Address of Applicant Unit .................................................................................................................................
   ........................................................................................................................................................................
   ........................................................................................................................................................................
   ........................................................................................................................................................................
   ........................................................................................................................................................................
   Pin Code: ....................................................................................................................................................

4. Applicant Unit is in operation from: [Date / Month/ Year]

5. Name of the Highest Ranking Official of the Applicant Unit: ............................................................................
   Designation: ................................................................................................................................. Email: .................................................................
   Mobile: ........................................................................................................................ Telephone: ...........................................................

6. Name of the Contact Person in Applicant Unit: .................................................................................................
   Designation: ................................................................................................................................. Email: .................................................................
   Mobile: ........................................................................................................................ Telephone: ...........................................................
   Contact Address (If different from above) ........................................................................................................
   ........................................................................................................................................................................
   ........................................................................................................................................................................
   Pin Code: ....................................................................................................................................................

7. Product and Services Offered by the Applicant Unit: ............................................................................................
   ........................................................................................................................................................................

8. Total Number of Employees in the Applicant Unit: ............................................................................................

9. Annual Sales turnover of the Organisation for the previous year (INR) 2013-14: ............................................

10. Annual Sales turnover of the Applicant unit for the previous year (INR) 2013-14: ...........................................

11. Criteria of Assessment of the Applicant Unit (as per Table 1 attached):

12. Are you a member of CII: Yes [ ] No [ ]
13. Which segment does the Applicant unit belong to (as per Table 1 attached)? (Tick as appropriate)

- Small (Upto Rs 5 Cr Annual Sales Turnover of 2013-14) [ ]
- Medium (Above Rs 5 Cr -100 Cr Annual Sales Turnover of 2013-14) [ ]
- Large (Above Rs 100 Crore Annual Sales Turnover of 2013-14) [ ]
- Street Food []

14. Payment details:

Please find enclosed Cheque / Demand Draft No. . . . . . . . . . . . . . . . . . . . for Rs. . . . . . . . . . . . . . . . . . drawn in favour of “Confederation of Indian Industry” payable at New Delhi as Application Fee (non-refundable).

I agree, on behalf of my organization, to abide by the rules of the CII Food Safety Award competition and accept that the decision of CII is final. I confirm that my organization is eligible to take a part in this competition and that all information in this application and accompanying application documents are correct. I accept the timetable, the non-disclosure and confidentiality clause and fees and cost structure.

Company Seal

Signature of the Highest Ranking Official of the Applicant Unit

Date

Address for correspondence:

Ms Anju Bist
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India
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