

**Table 1**  
**(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	Criteria 7	Criteria 7	Criteria 7	Best Practices in Partnership Development + Criteria 3 or Criteria 2 as applicable

Safety Excellence through Partnership Development				
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	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	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	Best Practices in Innovation with Food Safety