## Table 1

## (Criteria Table)

## 2024

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, Restaurant Chains, Mid-day Meal / Catering /Railway Base Kitchens, (Involved in Preparation, Serving, Take Aways and or Accommodation with Permanent Establishment and Address)	Criteria 2 Large	Criteria 2 SMB	Criteria 2 SMB	Based on ISO 22000, FSSR and PRP for Food Service establishments + Change Management Initiatives + Social Compliance, having permanent addresses
Food Service: Institutional Canteens, Food Courts, Cloud Kitchen, SMB Eateries & Restaurant (Involved in Preparation/ Cooking, Serving, Take Aways with Permanent/ Contractual Establishment and Address)	Criteria 2A Large	Criteria 2A SMB	Criteria 2A SMB	Based on Schedule 4 Part 2, 5 FSSR, PRP for Food Service establishments + Continual Improvement Initiatives + Social Compliance, having Permanent/ Contractual addresses
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	Criteria 6	Criteria 6	Criteria 6	Based on ISO 22000: 2018 &
Providers (Manufacturing of				Best Practices in PRP&GMP,
Cleaning & Sanitation, Food				Change Management
Equipment, Pest Control)				Initiatives + Social &
Joint Application of Customer				Regulatory Compliance
	Criteria 7	Criteria 7	Criteria 7	Best Practices in Partnership
&Supplier / Co-Packers /	citteria /	cintena /	citteria /	Development + Criteria 3 or
Franchise / 3rd Party – Food				Criteria 2 as applicable
Safety Excellence through				
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Partnership Development				
Primary Production:	Criteria 8	Criteria 8	Criteria 8	Based on GLOBAL GAP +
Dairy Farm				Social Compliance
E-commerce- Online	Criteria 9	Criteria 9	9	Based on FSSAI checkpoints
Marketplace (Grocery, fresh				for online food delivery + ISO
fruits and Vegetables & food				22000:2018 + FSSR for retail
products)				& distribution
E-commerce-Ready to eat	Criteria 10	Criteria 10	10	Based on FSSAI checkpoints
cooked Meal				for catering and online food
				delivery + ISO 22000:2018
Laboratories : Performance of	Criteria 11	Criteria 11	Criteria 11	Based on ISO 17025:2017,
Food Analysis & Testing Labs				Best Practices & Leadership
				Initiatives + Statutory &
				Social Compliance
Innovation Management with	Criteria 12	Criteria 12	Criteria 12	Best Practices in Innovation
Food Safety				with Food Safety PRP