

BUREAU OF INDIAN STANDARDS

Program of Work

FAD 15 : Food Hygiene, Safety Management And Other Systems

Scope: Standardization in the field of – a) Food hygiene including codes of hygienic practices applicable for food products in general (except subject/ product specific codes covered under other Sectional Committees of FAD); b) Food safety management systems; and c) Food labelling.

Liaison: **ISO TC-34 SC-17 (P): Management systems for food safety ISO TC-34 SC-20 (P): Food Loss and Waste ISO TC-34 SC-17 (P): Management systems for food safety ISO TC-34 SC-20 (P): Food Loss and Waste**

Published Standards

S.No	IS No.	TITLE	Reaffirm M-Y	No. of Amds	Eqv.
1	IS 14134:1994 <i>Reviewed In : 2022</i>	Code for hygienic practices for units for processing and handling of quick frozen foods	August, 2022	-	Indigenous
2	IS 15000:2024 <i>15000:2013</i>	Hazard Analysis and Critical Control Point (HACCP) - Requirements for Any Organization in the Food Chain (Second Revision)		-	Modified/Technically Equivalent
3	IS 15176:2002 <i>Reviewed In : 2023</i>	Food hygiene - Microbiological risk assessment - Principles and guidelines for the conduct	March, 2023	-	Indigenous
4	IS 16019:2012 <i>Reviewed In : 2023</i>	Food retail management basic requirements	March, 2023	-	Indigenous
5	IS 16020:2012 <i>Reviewed In : 2023</i>	Food safety management - Requirements for good hygiene practices	March, 2023	-	Indigenous
6	IS 16021:2012 <i>Reviewed In : 2023</i>	Good manufacturing practices (GMP) - Requirements for organizations in the food processing sector	March, 2023	-	Indigenous
7	IS 16066:2017 <i>Reviewed In : 2022</i>	Street food vendors - Food safety requirements (First Revision)	March, 2022	-	Indigenous
8	IS 17453:2020	Food Safety and Hygiene - Code of Practice for Food Businesses during Epidemic/Pandemic Situations with Specific Reference to COVID-19		-	Indigenous
9	IS/ISO 22000:2018 ISO 22000 : 2018 <i>Reviewed In : 2023</i> <i>ISO 22000:2018</i>	Food safety management systems - Requirements for any organization in the food chain (First Revision)	September, 2023	1	Identical under single numbering
10	IS/ISO/TS	Prerequisite programmes on food	July, 2020	-	Identical under single

	22002-1:2009 ISO/TS 22002-1 : 2009 Reviewed In : 2020 ISO/TS 22002-1 : 2009	safety: Part 1 food manufacturing			numbering
11	IS/ISO/TS 22002-2:2013 ISO/TS 22002-2 : 2013 Reviewed In : 2023 ISO/TS 22002-2: 2013	Prerequisite programmes on food safety: Part 2 catering	September, 2023	-	Identical under single numbering
12	IS/ISO/TS 22002-3:2011 ISO/TS 22002-3 : 201 ISO/TS 22002-3 : 201	ISOTS 22002-3:2011 Prerequisite programmes on food safety Part 3: Farming		-	Identical under single numbering
13	IS/ISO/TS 22002-4:2013 ISO/TS 22002-4 : 2013 Reviewed In : 2023 ISO/TS 22002-4 : 2013	Prerequisite programmes on food safety: Part 4 food packaging manufacturing	September, 2023	-	Identical under single numbering
14	IS/ISO/TS 22003:2013 ISO/TS 22003 : 2013 Reviewed In : 2023 ISO/TS 22003 : 2013	Food safety management systems - Requirements for bodies providing audit and certification of food safety management systems (First Revision)	September, 2023	-	Identical under single numbering
15	IS/ISO 22003-1:2022 ISO 22003-1 : 2013 ISO 22003-1 : 2013	Food safety-Part 1: Requirements for bodies providing audit and certification of food safety management systems		-	Identical under single numbering
16	IS/ISO 22003-2:2022 ISO 22003-2 : 2013 ISO 22003-2 : 2013	Food safety-Part 2: Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system		-	Identical under single numbering
17	IS/ISO 22005:2007 ISO 22005: 2007 Reviewed In : 2020 ISO 22005: 2007	Traceability in the feed and food chain - General principles and basic requirements for system design and implementation	July, 2020	-	Identical under single numbering
18	IS/ISO 22006:2009 ISO 22006 : 2009 Reviewed In : 2020 ISO 22006 : 2009	Quality management systems - Guidelines for the application of iso 9001 : 2008 to crop production	July, 2020	-	Identical under single numbering
19	IS 2491:2024 IS 2491 : 2013	Food Hygiene " General Principles " Code of Practice (Fourth Revision)		-	Modified/Technically Equivalent
20	IS 6541:2024	Code for Hygienic Conditions Required for Preparation and Supply of FoodsMeals in Schools (First revision)		-	Indigenous
21	IS 7799:1975 Reviewed In : 2022	Code for preservation of vitamins in foodstuffs	August, 2022	-	Indigenous

Standards under Development

Projects Approved

SI. No.	Doc No.	Title
<i>No Records Found</i>		

Preliminary Draft Standards

SI. No.	Doc No.	Title
<i>No Records Found</i>		

Drafts Standards in WC Stage

SI. No.	Doc No.	Title
1	FAD 15 (32882)	Prerequisite programmes on food safety Part 5 Transport and storage
2	FAD 15 (32883)	Prerequisite programmes on food safety Part 6 Feed and animal food production
3	FAD 15 (32884)	Prerequisite programmes on food safety Part 7 Retail and wholesale
4	FAD 15 (32886)	Prerequisite programmes on food safety Part 100 Requirements for the food feed and packaging supply chain
5	FAD 15 (32968)	Control of <i>Listeria monocytogenes</i> in Foods - Food Hygiene - Requirements for any Organization in the Food Chain

Draft Standards Completed WC Stage

SI. No.	Doc No.	Title
<i>No Records Found</i>		

Finalized Draft Indian Standard

SI. No.	Doc No.	Title
<i>No Records Found</i>		

Finalized Draft Indian Standards under Print

SI. No.	Doc No.	Title
1	FAD 15 (02820)	Prerequisite programmes on food safety - Part 2 Catering Adoption of ISO TS 22002-2 2013
2	FAD 15 (02822) Revision of: IS/ISO/TS 22003:2013	Food Safety Management systems - Requirements for bodies providing audit and certification of food safety management systems
3	FAD 15 (02817)	Microbiology of food and animal feed - Real - time polymerase chain reaction PCR based method for the detection of food borne pathogens-
4	FAD 15 (02816) Revision of: IS 5402:2012	Microbiology of the food chain- Horizontal method for the enumeration of microorganisms - Part 2 Colony count at 30 C by the surface plating technique
5	FAD 15 (02815) Revision of: IS 5402:2012	Microbiology of the food chain - Horizontal method for the enumeration of microorganisms- Part 1 Colony count at 30 C by the pour plate technique
6	FAD 15 (02546)	Methods for detection of bacteria responsible for food poisoning - Part 8 Horizontal method for enumeration of coagulase - positive staphylococci <i>Staphylococcus aureus</i> and other species section 3 detection and MPN technique for low numbers
7	FAD 15 (02547)	Microbiology of food and animal feeding stuffs -Horizontal Methods for the detection and enumeration of presumptive <i>Escherichia coli</i> - Most probable number technique
8	FAD 15 (02548)	Microbiology of food and animal feeding stuffs - Horizontal Methods for the enumeration of <i>Clostridium perfringens</i> - colony count technique
9	FAD 15 (02549)	Microbiology of food and animal feeding stuffs - Horizontal Methods for the detection of <i>Escherichia coli</i> O 157
10	FAD 15 (02550)	Microbiology of food and animal feeding stuffs - polymerase chain reaction PCR for the detection of food borne pathogens - Requirements for sample preparation for qualitative detection

11	FAD 15 (02551)	Microbiology of food and animal feeding stuffs - polymerase chain reaction PCR for the detection of food borne pathogens - Requirements for amplification and detection for qualitative methods
12	FAD 15 (02552)	Microbiology of food and animal feeding stuffs - Horizontal Methods for the detection of shigella spp
13	FAD 15 (02553)	Microbiology of food and animal feeding stuffs - determination of water activity
14	FAD 15 (02554)	Microbiology of food and animal feeding stuffs - Horizontal Methods for the determination of low numbers of presumptive bacillus cereus - most probable number technique and detection method
15	FAD 15 (02557)	Microbiology of food and animal feeding stuffs - polymerase chain reaction PCR for the detection and quantification of food borne pathogens - performance characteristics
16	FAD 15 (02558)	Microbiology of food and animal feeding stuffs - Real time polymerase chain reaction PCR FOR the detection of food borne pathogens - General requirements and definitions
17	FAD 15 (02559)	Microbiology of food and animal feeding stuffs - polymerase chain reaction PCR for the detection of food borne pathogens - General requirements and definitions
18	FAD 15 (10167)	Draft Indian Standard Microbiology of food and animal feed Primary production stage Sampling techniques Adoption of ISO 13307 2013
19	FAD 15 (10168)	Draft Indian Standard - Microbiology of food and animal feed Preparation of test samples initial suspension and decimal dilutions for microbiological examination Part 6 Specific rules for the preparation of samples taken at the primary production
20	FAD 15 (10519) Revision of: IS 16066:2017	Street Food Vendors Food Safety Requirements First Revision of IS 16066
21	FAD 15 (12992) Revision of: IS/ISO 22000:2018	FOOD SAFETY MANAGEMENT SYSTEMS REQUIREMENTS FOR ANY ORGANIZATION IN THE FOOD CHAIN
22	FAD 15 (13091) Revision of: IS 5887:1999	Methods for detection of bacteria responsible for food poisoning Part 3 Horizontal method for the detection enumeration and serotyping of Salmonella Section 1 Detection of Salmonella spp Adoption of ISO 6579-1 2017 third revision of IS 5887 Part 3
23	FAD 15 (13174)	Microbiology of the food chain Horizontal method for the detection and enumeration of Enterobacteriaceae Part 1 Detection of Enterobacteriaceae
24	FAD 15 (13175)	Microbiology of the food chain Horizontal method for the detection and enumeration of Enterobacteriaceae Part 1 Colony-count technique
25	FAD 15 (13191)	Microbiology of the food chain Method validation Part 1 Vocabulary
26	FAD 15 (13192)	Microbiology of the food chain Method validation Part 1 Protocol for the validation of alternative proprietary methods against a reference method
27	FAD 15 (14788) Revision of: IS 14988:2020	Microbiology of the food chain - Horizontal method for Detection and Enumeration of Listeria Monocytogenes and Listeria spp Part 1 Detection Method
28	FAD 15 (14790) Revision of: IS 14988:2020	Microbiology of the food chain Horizontal method for detection and enumeration of Listeria Monocytogenes and of Listeria spp Part 2 Enumeration method
29	FAD 15 (14891) Revision of: IS 10232:2020	Microbiology of the food chain - Preparation of test samples initial suspension and decimal dilutions for microbiological examination -- General rules for the preparation of initial suspension and decimal dilutions
30	FAD 15 (14892)	Microbiology of the food chain Preparation of test samples initial suspension and decimal dilutions for microbiological examination -- Specific rules for the preparation of fish and fishery products Adoption of ISO 6887-3 2017
31	FAD 15 (14893)	Microbiology of the food chain Preparation of test samples initial suspension and decimal dilutions for microbiological examination -- Specific rules for the preparation of miscellaneous products Adoption of ISO 6887-4 2017
32	FAD 15 (14894) Revision of: IS 16067:2020	Microbiology of the food chain Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli Part 1 Colony-count technique at 44 C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide
33	FAD 15 (14896)	Microbiology of food animal feed and water - Preparation production storage and performance testing of culture media Adoption of ISO 11133 2014
34	FAD 15 (14898)	Microbiology of the food chain - Specific requirements and guidance for proficiency testing by interlaboratory comparison Adoption of ISO 22117 2019
35	FAD 15 (15559)	Food Safety and Hygiene Code of practice for food businesses during COVID-19 pandemic
36	FAD 15 (15838)	ISOTS 22002-3 2011 Prerequisite programmes on food safety Part 3 Farming
37	FAD 15 (15882) Revision of: IS 5887:1999	Methods for detection of bacteria responsible for food poisoning Part 3 Horizontal method for the detection enumeration and serotyping of Salmonella Sec 2 Enumeration by a miniaturized most probable number technique
38	FAD 15 (15883) Revision of: IS 5887:1999	Methods for detection of bacteria responsible for food poisoning Part 3 Horizontal method for the detection enumeration and serotyping of Salmonella Sec 3 Guidelines for serotyping of Salmonella

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39	FAD 15 (17444)	Methods for Detection of Bacteria Responsible for Food Poisoning Part 3 Horizontal Method for the Detection Enumeration and Serotyping of Salmonella Section 1 Detection of Salmonella spp Third Revision Amendment - 1
40	FAD 15 (17445)	Microbiology of the Food Chain - Preparation of Test Samples Initial Suspension and Decimal Dilutions for Microbiological Examination - Specific Rules for the Preparation of Fish and Fishery Products Amendment - 1
41	FAD 15 (17446)	Microbiology of Food Animal Feed and Water - Preparation Production Storage and Performance Testing of Culture Media Amendment - 1
42	FAD 15 (17447)	Microbiology of the Food Chain Preparation of Test Samples Initial Suspension and Decimal Dilutions for Microbiological Examination Part 5 Specific Rules for the Preparation of Milk and Milk Products Adoption of ISO 6887-5 2020
43	FAD 15 (17448) Revision of: IS 5887:1976	Methods for Detection of Bacteria Responsible for Food Poisoning Part 5 Horizontal Method for the Determination of Vibrio spp Section 1 Detection of Potentially Enteropathogenic Vibrio parahaemolyticus Vibrio cholerae and Vibrio vulnificus
44	FAD 15 (18332)	Microbiology of the food chain - Estimation of measurement uncertainty for quantitative determinations
45	FAD 15 (18334)	Microbiology of the food chain - Method validation - Part 3 Protocol for the verification of reference methods and validated alternative methods in a single laboratory
46	FAD 15 (18335)	Microbiology of the food chain - Method validation - Part 4 Protocol for method validation in a single laboratory
47	FAD 15 (18336)	Microbiology of the food chain - Method validation - Part 5 Protocol for factorial interlaboratory validation for non- proprietary methods
48	FAD 15 (18337)	Microbiology of the food chain - Method validation - Part 6 Protocol for the validation of alternative proprietary methods for microbiological confirmation and typing procedures
49	FAD 15 (19250) Revision of: IS 5887:2002	Methods for detection of bacteria responsible for food poisoning- Part 8 Horizontal method for the enumeration of coagulase-positive staphylococci Staphylococcus aureus and other species Sec 1 Method using Baird-Parker agar medium
50	FAD 15 (19251) Revision of: IS 5887:2002	Methods for detection of bacteria responsible for food poisoning Part 8 Horizontal method for the enumeration of coagulase-positive staphylococci Staphylococcus aureus and other species Sec 2 Method using rabbit plasma fibrinogen agar medium
51	FAD 15 (19253)	Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Escherichia coli O157 Amendment - 1
52	FAD 15 (19986)	Microbiology of food chain -- Horizontal method for the enumeration of glucuronidase-positive Escherichia coli Part 2 Colony-count technique at 44 C using 5-bromo-4-chloro-3-indolyl -D-glucuronide
53	FAD 15 (19987)	Microbiology of the food chain Horizontal method for the enumeration of beta glucuronidase positive Escherichia coli Part 3 Detection and most probable number technique using 5-bromo-4-chloro-3- indolyl--D-glucuronide
54	FAD 15 (20416)	Food safety-Part 1 Requirements for bodies providing audit and certification of food safety management systems
55	FAD 15 (20417)	Food safety-Part 2 Requirements for bodies providing evaluation and certification of products processes and services including an audit of the food safety system
56	FAD 15 (24027) Revision of: IS 6541:1972	Code for Hygienic Conditions Required for Preparation and Supply of FoodsMeals in Schools
57	FAD 15 (24908) Revision of: IS 2491:2013	FOOD HYGIENE GENERAL PRINCIPLES CODE OF PRACTICE Fourth Revision
58	FAD 15 (24911) Revision of: IS 15000:2013	HAZARD ANALYSIS AND CRITICAL CONTROL POINT HACCP REQUIREMENTS FOR ANY ORGANIZATION IN THE FOOD CHAIN Second Revision
59	FAD 15 (25089)	Food safety management systems - Requirements for any organization in the food chain First Revision Amendment - 1
60	FAD 15 (32888)	Prerequisite programmes on food safety Part 2 catering
61	FAD 15 (32964)	Prerequisite programmes on food safety Part 1 food manufacturing

Total Published Standards:21 Total Standards Under development:66

Aspect Wise Report

Product : 0

Code of Practices : 15
 Methods of Test : 0
 Terminology : 0
 Dimensions : 0
 System Standard : 6
 Safety Standard : 0
 Others : 0
 Service Specification : 0
 Process Specification : 0
 Unclassified : 0

Annexure-I :List of Indian Standards Withdrawn/Superseded

Sl. No.	IS No. & Year	Title
1	IS 10973:1984 Reviewed In : 2022	Code for hygienic conditions for food hawkers
2	IS 12221:1987	Rice Chiwda
3	IS 12565:1989	Salted and Spiced Fried Dals
4	IS 14987:2001 ISO 8914 Reviewed In : 2018 ISO 8914:1990	Microbiology - General guidance for the detection of vibrio parahaemolyticus
5	IS 16430:2016 ISO 21807 : 2004 ISO 21807 : 2004	Microbiology of food and animal feeding stuffs - Determination of water activity
6	IS 1667:1981 Reviewed In : 2000	Toffees
7	IS/ISO/TS 22004:2005 Reviewed In : 2018 ISO/TS 22004 : 2005	Food safety management systems - Guidance on the application of ISO 22000 2005
8	IS/ISO 7402:1993 Reviewed In : 2018	Microbiology - General Guidance for the Enumeration of Enterobacteriaceae without Resuscitation - MPN Technique and Colony-count Technique
9	IS 7655:1975 Reviewed In : 2022	Code of practice for food advertising
10	IS 7688 (Part 1):1975 Reviewed In : 2022	Code of practice for labelling of prepackaged foods Part 1 general guidelines
11	IS 7688 (Part 2):1976 Reviewed In : 2022	Code of practice for labelling of prepackaged foods Part 2 Guidelines on Claims
12	IS 7688 (Part 3):1976 Reviewed In : 2022	Code of practice for labelling of prepackaged foods Part 3 nutritional labelling
13	IS 8806:1978 Reviewed In : 2005	Pan Goods Confectionery Dragees

Annexure-II :List of Indian Product Standards

Sl. No.	IS No. & Year	Title
<i>No Records Found</i>		