

Dated Quetta the 15th June, 2022



NOTIFICATION

No. BFA-HQ/Legal/R&L Rules (V-I)/31. In exercise of the powers conferred by Section 56 of Balochistan Food Authority Act, 2014 (Act No. VI of 2014), the Balochistan Food Authority, with the approval of Government of Balochistan, is pleased to make the following rules, namely:-

1. Short title and commencement: (1) These rules may be called as “**The Balochistan Food Authority (Registration of Food Products and Licensing of Food Business Premises) Rules, 2022.**”

(2) They shall come into force at once.

PART - I

PRELIMINARY

2. Definitions. –(1) In these rules, unless there is anything repugnant in the subject or context,-

(a) “**Act**” means the Balochistan Food Authority Act, 2014 (Act No. VI of 2014);

(b) “**Appellate Authority**” means the appellate committee as referred in sub section (2) of Section 20 of the Act.

(c) “**Appliances**” includes the whole or any part of utensils, machinery, instrument apparatus or article used or intended to be used in or for making , preparing, keeping, selling or supplying any food.

(d) “**Authority**” means the Balochistan Food Authority responsible to carry out within its jurisdiction, the execution and enforcement of the Act and the rules made thereunder;

(e) “**Bakery**” means any place wherein the production or preparation, packing, storing, display or sale of biscuits, cake, cream or other bakery or confectionery products is carried out;

(f) “**Company**” includes a body corporate, a firm or any other association of persons;

(g) “**Competent Authority**” means the Director General;

(h) “**Contamination**” means the introduction or occurrence of a contaminant in a food or food environment;

- (i) **“Cross-contamination”** means the transfer of un-authorized, harmful or disease-causing substances including but not limited to the microorganisms by any means, such as by handling, packaging, transportation, food-contact surfaces, cloths, utensils or others, in food;
- (j) **“Dairy”** includes any farm, shed, milking house, milk store, milk shop, creamery or other premises from where milk supplied for sale or wherein milk is kept or used for the purposes of sale or used to manufacture cream, butter, cheese, desi ghee, dried milk or condensed milk or other milk products for sale or in which vessels used of milk are kept;
- (k) **“Director General”** means the Director General, Balochistan Food Authority appointed under Section 10 of the Act;
- (l) **“Disinfect or Disinfection”** means the reduction of microbial load by means of chemical or physical agents to a level that will not compromise food stability, safety and halalness or lead to harmful contamination of food;
- (m) **“Food Business”** means any business in the course of which commercial operations with respect to food is carried out;
- (n) **“Food Premises”** includes any place, vehicle, stall or immovable/ movable structure used for the purpose of a food business;
- (o) **“Food Source”** means any growing crop or live animal bird or fish from which food is intended to be derived whether by harvesting, milking, collecting eggs, slaughtering or otherwise;
- (p) **“Food Hygiene”** means all conditions and measures necessary to control hazards and ensure the safety and suitability of food at all stages of the food chain;
- (q) **“Food Safety Hazard”** means a physical, chemical or microbiological agent in food which is injurious or harmful to human health;
- (r) **“Food Safety Officer”** means a Food Safety Officer appointed under section 12 of the Act or any officer of the Authority authorized by the Director General in this behalf;
- (s) **“Food Safety Team”** means the Food Safety Team supervised by a senior officer of the Authority authorized by the Director General in this behalf;
- (t) **“Halal Food”** means the food (including drinks) permitted under the Islamic laws, where it does not consist of, or contain anything which is considered to be unlawful (haram) according to Islamic laws. It shall not have been prepared, packed, processed by any haram ingredient and also not transported or stored using any appliance or facility that was not free from anything unlawful according to Islamic laws and has not in the course of preparation, processing, transportation or storage been in direct contact with any food and/or material that fails to satisfy as above.

Notwithstanding clause (t) above:

- i. halal food shall be prepared, processed or stored in different dedicated sections or compartments within the same premises where non-halal foods are produced, provided that necessary measures are taken to prevent any contact / cross contamination of non-halal foods, additives and others;
 - ii. halal food can be prepared, processed, packed, transported or stored using facilities which have been previously used for non-halal foods provided that proper cleaning procedures, according to Islamic requirements, have been observed.
 - iii. halal food preparation, packaging, storage, transportation is not allowed within the same facility having items containing pork or its derivatives and /or alcoholic beverage(s).
- (u) **"HACCP"** (Hazard Analysis and Critical Control Point System) means a systematic and preventive food safety management system to determine, prevent and control biological, chemical and physical hazards in the food processing chain from the raw materials, sourcing , production and distribution to the final consumer. It consists upon the seven principles of Codex Alimentarius.
- (v) **"Homogenised milk"** means milk treated in such a manner as to ensure breakup of the fat globules contained therein to such an extent ;
- (w) **"Hospital"** means public or private human healthcare facility and maternity centre;
- (x) **"Infant"** means any human child below the age of two years;
- (y) **"Level of Risk"** in relation to food, means quantum of hazards contained in a food likely to cause harm to a consumer of food;
- (z) **"Medical Practitioner"** includes but not limited to doctor, nurse, midwife, health worker and compounders, etc;
- (aa) **"Pest"** includes insects, rodents , beetles, cockroaches, flies, birds and any other animal capable of directly or indirectly contaminating food;
- (bb) **"Potable Water"** means drinking water that is pure and safe to drink or use for food preparation and meet the requirements of regulatory authorities of the Government of Pakistan;
- (cc) **"Primary Product or Primary Production"** includes any produce or production which is of a prime nature either derived from or pertaining to plants or animals but not limited to, agriculture produce or harvesting, Feed Production, hunting, fishing and farming of wild animals, livestock or farmed animal production prior to slaughter of such animals;
- (dd) **"Product Registration Certificate"** in relation to the food business, means the certificate issued by the authority to the food operator for registration of his food product;

- (ee) “**PSQCA**” means the Pakistan Standards and Quality Control Authority;
- (ff) “**Raw Food**” means food, which is neither cooked nor processed;
- (gg) “**Register**” include manually written or electronic records;
- (hh) “**Retail**” means a business engaged in direct sale to consumers;
- (ii) “**Schedule**” means schedules appended to these rules;
- (jj) “**Slaughterhouse**” means slaughterhouse as defined in the West Pakistan Animals Slaughter Control Act, 1963;
- (kk) “**Soft Drinks**” includes non-alcoholic beverages, soda water and all other soft and water drinks, and like products, whether simple, mixed or compound, and all substances or ingredients used in preparation thereof whether manufactured within or outside the jurisdiction of Balochistan; and
- (ll) “**Traceability**” includes the ability to follow the movement of food and its raw materials through all stages of its handling within the food chain.
- (mm) “**Wholesale Business**” means business engaged to sale in bulk to a retailer.

(2) The words and expressions used but not defined herein above sub rule (1), unless the context otherwise requires, shall have the same meaning as assigned to them in the Act.

PART – II

REGISTRATION OF FOOD PRODUCTS

3. Application for food product registration certificate: (1) In compliance to section 7 of the Act, every applicant, in relation to his food product, shall apply for registration of his food product on the prescribed application form specified in Schedule-I, by hand or online to the Director General, after fulfilling the formalities as per check list and food /personal hygiene requirements as specified in Part- IV of these rules.

Provided that in case there are more than one food product required to be registered, separate applications shall be submitted for each such product.

Provided further that the products already registered with PSQCA are exempt from registration with the Authority and all those food products falling within the PSQCA mandatory certification scheme shall require PSQCA certification which shall be applicable for sale and consumption in Balochistan.

(2) Upon receipt of an application under sub-rule (1), the Director General shall require an extensive and analytical report from the concerned Food Safety Officer including samples analysis from a prescribed laboratory and may when satisfied that the product conforms to the food safety, quality and hygiene standards, issue the product registration certificate on payment of registration fee as specified in Schedule –II, or refuse it, as the case may be, after recording reasons there against.

(3) If at any stage it is found that the product does not conform to the food safety, hygiene and quality standard requirements, the product registration certificate shall be cancelled after giving the certificate holder, a notice of personal hearing.

(4) Where the product registration certificate is issued for the food product, the logo of the Authority, shall be displayed on such product, may it be manufacturing, processing, import, export, transportation, sale, purchase or storage of any food product, violation thereof shall be punishable under section 32 of the Act.


Provided that the products registered with PSQCA will not require the Authority logo. The food business operator will have to submit their PSQCA product registration certificate as a proof of their product registration to the Authority to allow trade in the province.

(5) Any person aggrieved by an order under sub-rule (2) or sub-rule (3) may either file a review to the Director General or prefer an appeal to the appellate committee as specified in the Act and in the manner as specified under the Balochistan Food Authority (Appeals) Rules for the time being enforced.

(6) The appellate committee, after making such enquiries as it deems necessary, may either reject the appeal or direct the Director General to issue the registration certificate on such conditions and limitations as are necessary or deemed fit under the circumstances of the case.

4. Manufacturing and sale of soft drinks.- (1) No person shall manufacture, process, distribute or offer for sale in bottles or jugs any beverage without obtaining a product registration certificate duly issued by the Authority under these rules.

(2) No person shall manufacture for sale in bottles or jugs any beverage if it contains:

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- (a) non-food grade acids, colors, and flavors;
 - (b) artificial sweeteners beyond its standard;
 - (c) inappropriate sealing caps; and
 - (d) gas which is not categorized to be of food grade.

(3) No person shall manufacture for sale in bottles or jugs any beverage if it is manufactured without filtered water in conformity with its standards and shall display conspicuously on its container the:

- (a) Ingredients used;
- (b) Sugar levels;
- (c) Manufacturing date; and
- (d) Expiry date.

(4) It is mandatory that the container and bottles of beverage shall be cleaned by using clean /filtered water.

(5) Every building, room, basement or cellar occupied or used for the manufacturing, packing, storage, sale or distribution of any beverage shall be properly lighted, drained, plumbed, ventilated and conducted with due regard to the

purity and wholesomeness of the products therein produced, and with strict regard to the influence of such conditions upon the health of food handlers.

(6) The floors, side walls, ceilings, furniture, receptacles, machinery and equipment of every establishment where soft drinks or other non-alcoholic beverages are manufactured, packed, stored, sold or distributed shall at all times be kept in a clean, healthy and sanitary condition.

(7) Soft drinks or other non-alcoholic beverages in the process of manufacturing, preparation, packing, storing, sale or distribution must be securely protected from flies, dust, dirt, and all other foreign or injurious contamination.

(8) All dirt and waste products subject to decomposition and fermentation incident to the manufacturing, preparation, packing, storing, selling and distribution of drink products must be removed from the premises daily.

(9) All bottling establishments shall be equipped with adequate and sufficient machinery for the automatic soaking, cleaning and rinsing of bottles. All bottles prior to refilling shall be cleansed and sterilized by soaking in a solution of not less than 3.5 percent caustic alkali for a period of not less than 3 minutes and at a temperature not lower than 120° Fahrenheit, to be followed by spraying and rinsing with water from the same source as used in filling, where practicable, or in any case by water of an accepted degree of purity and safety. Bottle that is too large for the machine shall be washed in the hot alkali solution and rinsed until free from any trace of alkali before refilling. All capping machines shall be provided with automatic crown feed.

(10) The caps, crowns and corks shall at all times be kept or stored as to protect from infection and contamination. The re-use of caps, crowns or corks is prohibited. All containers for the preparation or storage of syrups, fruit juices, extracts and flavors used in the manufacturing of soft drinks or other non-alcoholic beverages shall be of glass, glazed-lined metal or stoneware. In no case shall receptacles of galvanized iron be used for liquids to be bottled. Containers shall be covered at all times.

(11) The construction of pumps and piping used for conveying syrups, fruit juices and similar liquids shall be such as to permit of ready disconnection and cleaning. Linings of lead or zinc are prohibited. Proper receptacles shall be provided for solid wastes. Floors, walls, ceilings, doors, windows, window ledges, etc., shall be kept clean and free from dust.

(12) All fixtures, machinery, utensils and piping shall be maintained in clean condition, using for this purpose hot water, live steam and chemical agents.

(13) The clothing of all food handlers must be clean.

(14) The side walls and ceilings of bottling establishments in which the Soft Drinks or other Nonalcoholic Beverages are manufactured shall be kept oil painted or well lime washed, and all interior woodwork in every bottling establishment shall be kept washed and cleansed with soap and clean water, and every building, room, basement or cellar occupied for use in the preparation, manufacturing, packing, storage, sale or distribution of drink products shall have an impermeable floor made

of cement or tile, laid in cement, brick or other suitable non-absorbent material which can be easily flushed and washed clean with water.

(15) No employer shall knowingly permit, any person to work in a bottling establishment who is afflicted with any contagious or infectious disease, or with any skin disease.

(16) Every bottling establishment shall be provided a convenient washroom and toilet of sanitary construction, but such toilet shall be entirely separate and apart from any room used for the manufacturing, packing or storage of drink products.

(17) In case, a person contravening or violating these rules shall be proceeded against and punished under Section 27 of the Act.

PART - III

LICENSING OF FOOD BUSINESS PREMISES

5. Licensing of food business premises: (1) Subject to section 15 of the Act, every food operator for his food business premises, shall hold a valid license issued by the Authority.

(2) The food business premises for licensing purposes are categorized in accordance with their manufacturing or production variations as specified in Schedule -III of these rules.

6. Application for grant of food business license. – (1) Any person desirous of obtaining of a license for commencing or using any premises for food business under the Act and these rules, may apply by hand or online to the Director General, for grant of food business premises license on the prescribed application form, as specified in Schedule-I, by providing following details and documents in triplicate :-

- (a) Copy of CNIC / valid proof of identity issued by the Government of Pakistan;
- (b) Two fresh passport size photographs of the applicant;
- (c) Proof of ownership of the premises;
- (d) Site plan of the premises, building and structure;
- (e) Name of food products likely to be handled;
- (f) Dimensions of the business;
- (g) Number of persons likely to be engaged at the premises;
- (h) Fresh medical fitness certificate of the workers; and
- (i) Prescribed Affidavit of Rs.50.

(2) If food business activities such as manufacturing, packing, storage and sale are intended to be carried out at different premises, separate applications shall be made for the grant of licenses for each such premises.

Provided that every application for the grant or renewal of license shall be subject to inspection and scrutiny by the authorized officers of the Authority and where pre-licensing inspection is unsatisfactory, an improvement notice shall be given to the applicant; who shall submit an affidavit to prove that the said improvements are done before the date of next inspection.

(3) The Director General may, after confirmation of the veracity of the information submitted by the applicant through the Food Safety Officer or any officer authorized in this behalf, grant a license to the applicant, on payment of license fee specified in Schedule -III, or refuse it, as the case may be, after recording reasons there against.

(4) Anyone furnishing false information, shall be liable to punishment under section 30 of the Act.

(5) Subject to the Act and these rules, a license may, at any time, be cancelled or suspended if any of the restrictions or conditions laid down in these rules are evaded or violated by the licensee, or if he is previously convicted of an offence under the Act or the rules made thereunder.

(6) Where any license has expired or is cancelled or suspended under sub-rule (1), the licensee shall, for purposes of the Act and these rules, be deemed to be without any such license until the license is renewed.

7. Terms and conditions for grant of food business premises license: (1) No person shall be granted a license for premises to operate a food business unless the food product is registered with PSQCA or any Food Authority/ Department which conforms to the relevant requirements including food hygiene and personal hygiene specified in Schedule -IV.

(2) The license shall be issued to authorize the food operator to use his premises only for the specific activities as described in the license.

(3) Every license granted under the Act shall be displayed at a prominent place within the licensed premises and shall be open to inspection by a Food Safety Officer or any other officer authorized by the Authority in this behalf.

(4) For purposes of these rules, any act or omission by an owner or occupier of a premises in respect of which a license has been granted, or by the manager, agent, employee or other person engaged in, or connected with the trade or business carried on in such premises, shall be deemed to be an act or omission by the licensee.

8. Renewal of license. - (1) The food business premises license granted under these rules, unless suspended, withdrawn or cancelled by the Authority shall continue to be in force upto the end of two calendar years in which it is issued for the first license and afterwards it shall be renewed annually after payment of renewal fee, as specified in Schedule -III.

(2) An application under sub rule (1) may be duly filled in with following details and documents in triplicate :-

- (a) Copy of CNIC / valid proof of identity issued by the Government of Pakistan, of the licensee;
- (b) Copy of license already issued; and
- (c) Detail of any changes in the particulars of the licensed premises (if any).

(3) An application for the renewal of a license shall be considered and approved by the Director General and an endorsement of renewal of license shall be made on the original license.

9. Cancellation or suspension of license. - (1) Where any licensee contravenes any condition of the license, or is convicted of an offence under the Act or the rules made thereunder, shall, without prejudice to any other action which may be taken against him, be liable to the cancellation or suspension of his license after affording him reasonable opportunity of showing cause against the proposed action.

(2) Where any license has expired or is cancelled or suspended under sub-rule (1), the licensee shall, for purposes of the Act and these rules, be deemed to be without any such license until the license is renewed or restored.

(3) Any person whose application for grant of a license has been rejected by the Director General, may either file a review to the Director General or prefer an appeal to the appellate committee as specified in the Act and in the manner as specified under the Balochistan Food Authority (Appeals) Rules for the time being enforced.

(4) The appellate committee, after making such enquiries as it deems necessary, may either reject the appeal or direct the Director General to issue the license on such conditions and limitations as are necessary or deemed fit under the circumstances of the case.

10. Maintenance of record: (1) The Registration & Licensing Wing of the Authority shall maintain complete record of all proceedings and processes including particulars of grant, renewal, cancellation or suspension of the license, imposition of fine or penalty and any other notice or measure applied to the food operator under the Act, and the rules made there under.

(2) The licensee shall provide information to the Director General regarding any additional distributors/suppliers, new product or change of address of premises that stand changed after the license was granted.

PART - IV

FOOD HYGIENE AND PERSONAL HYGIENE

11. Food hygiene throughout the food chain: The provisions of the Factories Act, 2021 (Act XIX of 2021) in Chapter- III under the heading “Occupational Safety and Health” shall be adopted as standard operating requirements for food industries during primary production, processing, preparing, manufacturing, packing, transporting, storing, distribution, displaying, servicing, donating and selling food to consumers in order to produce safe food, suitable for human consumption.

12. Responsibilities of Manufacturer and Food Business Operator: The manufacturer and food business operator shall ensure the food safety and quality for human consumption, as well as, are responsible under their legal obligation for the performance of their agents, subordinates, employees and workers. They shall particularly be responsible to:-

- (a) Provide the required records/ documents, showing compliance to the provisions of the Act and the rules made thereunder.
- (b) Maintain all facilities, equipment, containers and vehicles used in primary production and associated operations, including those used to handle and store food, in a clean condition, and where necessary, disinfect them after cleaning in an appropriate manner.
- (c) Provide health food safety and other trainings to the food handlers.
- (d) Inform the Director General timely about any food, under his responsibility, that may pose a risk to the consumer's health and the preventive measures undertaken.
- (e) Ensure compliance of health status of food handlers to be medically fit for the food business.

13. Location and design of food establishment: (1) The food establishment shall be located in a suitable location, kept clean and maintained in good condition at all times.

(2) The location shall be away from polluted areas and the areas shall not be prone to pests and rodents etc.

(3) The production site shall be of suitable size, location and construction, and be maintained to reduce the risk of contamination and to facilitate the production of safe and hygienic finished products.

(4) Materials used for the internal structure of buildings shall be durable, prevent build-up of dirt, easy to clean and maintainable and be safe for staff.

14. Design of Machinery and Production : (1) The layout of the production line shall allow easy maintenance and cleaning of machinery and surroundings and prevent contamination of the food products and ingredients during the production processes.

(2) The design of machinery used for food processing shall comply with the sanitary design as per international standard.

15. Pest Control : (1) Adequate procedures shall be taken to control pests and prevent domestic animals from having access to places where food is prepared, handled, packed, transported or stored.

(2) Food shall be stacked to leave enough space from walls and above the floors to avoid any pest infestation and allow proper ventilation and ease of cleaning.

(3) The layout of the food premises shall permit good food hygiene practices, including protection against cross-contamination, pest access and infestation.

(4) Buildings shall be kept in good repair and condition to prevent pest access and to eliminate potential infestation sites. Holes, drains and other places where pests are likely to gain access shall be kept sealed.

16. Waste Management : (1) The food establishment shall provide appropriate containers and suitable waste storage and make proper arrangements for its removal in a hygienic and environment friendly way.

(2) Food waste, non-edible by-products and other refuse shall be separated and removed from rooms where food is present as quickly as possible to avoid their accumulation and any risk of cross-contamination.

(3) The drainage channels shall be fully or partially open and shall be designed so as to ensure that waste does not flow from a contaminated area towards or into a clean area where food is handled.

17. Cleaning: (1) The manufacturer and food business operator shall ensure proper cleaning and hygiene standards to reduce the risk of a food borne illness outbreak. This includes:-

(a) proper cleaning and disinfecting food preparation areas as well as machinery and utensils used within the food processing cycle to eliminate the microorganisms that cause disease and / or food poisoning.

(b) To adhere to the correct cleaning processes to reduce the risk of pests such as rodents, flies and cockroaches in food preparation and processing areas by removing potential food sources and insect breeding sites.

(c) To provide potable water for cleaning, disinfection and hand washing facilities otherwise, disposable items shall be used. Facilities for washing food shall be separate from the hand-washing facilities.

(d) To Ensure the fitness and cleanliness of animals intended for slaughtering and meat production.

(e) To protect food from hazards related to contamination from air, soil, water, feed, fertilizers, pesticides, biocides, veterinary drugs, faecal contamination and cleaning and disinfection agents.

(f) To sort food and food ingredients in order to segregate/discard material which is unfit for human consumption.

(g) To dispose off the rejected / waste material, in a hygienic manner.

18. Maintenance of Food Business Premises : (1) The food business operator shall maintain all facilities, equipment, containers and vehicles used for production, associated operations and storage, in a clean and hygienic condition, for production of safe and hygienic foods.

(2) All pests such as rats and mice shall be avoided to damage machines perform through gnawing on the power cables and contaminating the products components.

(3) Ensure that structures within the food establishment are built of durable materials that are easy to maintain, clean and where necessary disinfect.

(4) Working surfaces (including surfaces of equipment) in food contact areas shall be made of washable corrosion-resistant and non-toxic material and maintained in a sound and cleanable condition.

(5) Wood surfaces and cutting boards made from wood are not allowed.

(6) Opening of exhaust fans shall be covered to prevent dust and pest.

19. Personal Hygiene; The food handlers shall maintain a high degree of personal cleanliness and shall wear suitable, clean and protective clothing while handling food such as hair nets, gloves, masks, beard covers. Following measures shall be adopted to ensure personal hygiene:-

(a) Food handlers shall always wash and where necessary disinfect their hands prior to start of food handling activities, immediately after using the toilet and after handling raw food or any contaminated material.

(b) Food handlers shall refrain from anything that may result in contamination of food such as wearing of jewellery, smoking, spitting, chewing, eating, sneezing, coughing over uncovered food or any other thing.

(c) Food handlers suffering from or being a carrier of a disease likely to be transmitted through food shall not be permitted to handle food or enter any food handling area if there is any likelihood of direct or indirect contamination.

(d) Persons with cuts and wounds who are permitted to continue working, shall cover them by suitable waterproof dressings.

20. Health Status of Food Handlers : (1) The food business operator shall ensure the health status of food handlers. All food establishments shall ensure that:

(a) The food handlers are medically fit to work and shall maintain records of medical fitness certificate, absence period of infected employees or carriers of any disease that may pose a risk to food safety.

(b) The food handlers suffering from or being a carrier of a disease shall be directed to immediately report any symptoms that may pose a risk to food safety. Resumption of duties must not be allowed, unless they are declared medically fit.

(c) Food handlers shall be free from infectious gastrointestinal illnesses, Tuberculosis, infected skin lesions or cuts on exposed parts of the body, any discharge from eyes, ear, nose or mouth or acute streptococcal sore throat, including symptoms of jaundice, diarrhoea, vomiting and fever.

21. Environmental Hygiene: The food handlers shall reduce the risk of accidental environmental contamination during the food processing cycle. Standard food safety practices shall be applied to ensure the chemicals stored and used on food processing premises not contaminating the food products at any stage in production. Measures shall be adopted to prevent any possible effects of sudden wind storm, dust storms and hazardous rain storms.

22. Handling, storage and transportation of food : (1) Appropriate food safety measures shall be applied during handling, storage and transportation, for both incoming deliveries and outgoing products to the customers.

(2) Temperature throughout the food chain shall be monitored and verified to ensure that the food is safe and being maintained at the correct temperature as under :-

- (a) Maintaining refrigerated /chilled food. Below (5)°C.
- (b) Maintaining frozen food. At or below (-18)°C.
- (c) All other foods, including shelf stable. Suitable temperature for safe food that prevent risk human health.
- (d) Where cooked potentially hazardous foods are to be held or served, they shall be either held chilled at temperatures below (5)°C or hot at temperature of (63)°C or above for a maximum of two hours.
- (e) Transportation of food shall be carried out in such a way to prevent any contamination of the food, to maintain its integrity at the appropriate temperatures.
- (f) Food items shall be physically separated from non-food items during transport.
- (g) Ready-to-eat and raw foods transported in the same vehicle shall be adequately separated to avoid cross contamination.

23. Staff Training : The manufacturer/ food business operator shall ensure that all food handlers are given relevant trainings on food safety and good hygienic practices, in an understandable language.

24. Mobile or Temporary Food Establishments: Mobile and temporary food premises (i.e. marquees, tents, market stalls, carts, mobile sales vehicles etc) shall comply with all related applicable provisions of the act and these rule. A mobile or temporary food establishments shall :-

- (a) Be located away from direct sunlight, in a manner to ensure protection of food and avoid contamination with the outside environment.
- (b) Be designed, constructed and maintained in a good condition and kept clean to avoid any risk of food contamination. Exterior surfaces shall be constructed of weather resistant material.
- (c) Floors, if not made of solid material, shall be covered with suitable stable materials to prevent exposure to dust and sand.
- (d) Provide potable water for cleaning, disinfection and hand washing facilities. Otherwise, disposable items shall be used.
- (e) Have an adequate supply of fresh air, potable water and a safe system of waste disposal.
- (f) Where necessary, toilet facilities shall be located away from the food processing area.

25. Food Safety Management System : The food business operator shall develop, implement and maintain a food safety management system based on the Hazard Analysis and Critical Control Point (HACCP) principles. When any modification is made in the product or the process, the relevant procedure shall be revised.

26. Food safety and hygiene for processing and production of food items: (1)
The following requirements shall be abided by :-

(a) **Food additives:** the addition of any food additive to any article of food, in contravention to the prescribed rules is prohibited. Natural colour used in food shall be pure, made of halal ingredients and free from extraneous matter and adulterants.

(b) **Preservatives:** the use of preservative (s) shall be made of halal ingredients and shall be restricted to the permissible limit for the food or groups of food as prescribed in the rules .

(c) **Flavouring:** The addition of any flavouring agent to any article of food, made of halal ingredients No food shall contain any flavouring agent, which are by themselves toxic or contain contaminant materials which are toxic.

(d) **Antioxidants:** The anti-oxidants shall be made of halal ingredients and shall be used in permitted flavouring agents in concentration not exceeding 0.01 per cent.

(e) **The machinery and equipment:** The machinery and equipment used in the process of manufacturing shall be of food grade material and in good sanitary condition and shall not be in such a state which is likely to affect the quality of food or make it harmful to consumption.

(f) **Covering:** Every vessel containing the food or ingredients for manufacturing of food shall be covered all the times with tight fitting cover, lid or gauze in order to protect the food from dirt, flies and insects and shall be kept in a safe place away from impure air and harmful gasses.

(g) **Packaging:** All the wrappers, containers and packaging material shall be of food grade material which will not contaminate the food or make it harmful.

27. Offences and Penalties for Unsafe/Unhygienic Food: The offenses and penalties for unsafe /unhygienic food shall be as specified in Chapter-IV of the Act.

PART – V

HALAL FOOD COMPLIANCE

28. Halal food compliance requirements: (1) For obtaining the product registration certificate and a food business licenses, the Manufacturer and the food business operator must comply with and follow the halal food standards and rules in accordance with Islamic Law throughout the food chain, including production, processing, preparing, manufacturing, packing, transporting, storing, distribution, displaying, servicing, donating and selling food to the consumers.

(2) Food safety officer shall inspect the quality of food articles, its sampling and labeling relating to halal foods before and after registration or and licensing and take appropriate enforcement actions against those who sell and wrongly describe halal foods, in the same way as they would for any contravention of food laws in the food premises.

(3) The food business operator must not only comply with food laws but with the Islamic Law (Shariah) related to the food. The requirements of the Islamic dietary laws are :-

- (a) Meat and other foods, including food ingredients, whether home-produced or imported must be halal.
- (b) Meat must be obtained from halal sources, e.g. an abattoir must have the facilities and personnel to undertake halal slaughter.
- (c) Meat shall meet the food safety requirements, if meat is unfit for human consumption it cannot be considered halal, even if slaughtered in the prescribed manner.

29. Criteria for Halal Foods: The term halal may be used for foods which are considered lawful under the Islamic Law for the purpose of halal compliance. The lawful and unlawful sources of food including their products and derivatives are :-

OA (1) **Lawful or Halal Foods:** (1) The halal animals source food shall be of those permitted to be eaten as halal by Muslims, such as sheep, goats, cattle, buffalo camels, poultry, rabbits, fish, non-predatory animals and birds, plants and their by-products. The properties of lawful foods are stated below:-

- (a) The animal shall be alive or deemed to be alive at the actual time of slaughter and the slaughter must be carried out in compliance with Islamic Law (Shariah) and the provisions of Pakistan Halal Authority Act, 2016 and the rules made thereunder.
- (b) Animals and birds must be slaughtered by severance of neck arteries and jugular veins.
- (c) No pork or pork ingredients shall be present in the food.
- (d) No alcohol or other intoxicants shall be used.
- (e) Any animal product, such as gelatine, must be produced only from animals prescribed for and slaughtered in accordance with the Shariah.
- (f) Any animal fat or meat must come from halal animals and slaughtered in accordance with Shariah.
- (g) Any preparation area and the equipment/utensils used shall be kept in such a manner as to prevent cross contact, contamination or mixing of halal food with non-halal food.

(2) **Unlawful or “Haram” Foods:** The unlawful or “ haram” foods are categorized as below:-

- (a) Pigs, dogs, snakes, monkey and their descendants.
- (b) Animals not slaughtered in the name of Allah.
- (c) Animals not slaughtered according to Islamic rules.
- (d) Animals that died by themselves.
- (e) Animals with long pointed teeth or tusks and animals with claws and fangs which are used to kill prey or defend themselves such as bears, elephants, monkeys, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, and moles, crocodiles and alligators and other similar animals.
- (f) Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, ravens, crows, kites, owls and other similar birds.
- (g) Pests and venomous animals such as rats, centipedes, scorpions, snakes, wasps, mouse and other similar animals.
- (h) Animals which are considered repulsive like lice, flies, maggots, lizards, snails, insects and their larva stages and other similar animals.
- (i) Animals that are forbidden to be killed in Islam such as ants, bees and hoopoe and woodpecker bird.
- (j) Donkey and mules.
- (k) Any ingredient derived from the non-halal animals.
- (l) Farmed halal animals which are intentionally and continually fed with non halal food.
- (m) All amphibious animals.
- (n) All poisonous and hazardous animals.
- (o) Animals that live both on land and in water such as frogs, crocodiles and other similar animals.
- (p) Carrion, strangled and fatally beaten animals
- (q) Blood of all types and other materials of human or animal origin and its by products .
- (r) Any liquid and objects discharged from the orifices of human beings or animals such as urine, placenta, excrement, vomit, pus, sperm, and ova.
- (s) Any parts of human to be consumed.
- (t) **Unlawful Food of Plant Origin:** Intoxicating and hazardous plants except where the toxin or hazard can be eliminated during processing.
- (u) **Drink:** Alcoholic drinks and all other forms of intoxicating and hazardous drinks.
- (v) **Food Additives:** All food additives derived from haram animals and intoxicating and hazardous plants.

30. Slaughtering Standard Operating Procedures (SOPs): All lawful land animals shall be slaughtered in compliance with the rules laid down in the Codex of Hygienic Practice for Fresh Meat and the following requirements:-

- (a) Animal and birds shall have preferably been raised in a natural environment.
- (b) The feed of animals and poultry shall not contain animal-based products.
- (c) Animals and poultry at farms or homes must be cared, fed and watered properly before slaughter.
- (d) The animals must receive ante-mortem inspection so that only healthy animals are brought in for slaughter.
- (e) In the slaughterhouse animals must not be able to see other animals being slaughtered, nor must they have sight of blood. This requires area to be kept clean before the next slaughter.
- (f) There must be no cruelty to animals or poultry at any time.
- (g) The slaughterer shall be an adult Muslim who is mentally sound and knowledgeable of the Islamic slaughtering procedures, has been properly trained and licensed.
- (h) The slaughterer shall have a medical fitness certificate to the effect that he is not affected by any contagious disease like hepatitis, Typhoid TB, Cancer, which shall be updated annually.
- (i) All slaughtering must be carried out in a licensed slaughterhouse.
- (j) The management shall ensure that sufficient resources (i.e. manpower, facility, financial and infrastructure etc), are provided in order to implement the internal halal control system.
- (k) The management must keep the record of animals to be used for slaughtering.
- (l) The management must keep the record and identification procedures from slaughtering of the animal till the release of final product.
- (m) The management will ensure the installation of CCTV cameras in abattoir which shall be open to inspection and supervision by the officials of the Authority.
- (n) The animal to be slaughtered shall be lawful according to Islamic law.
- (o) The animal to be slaughtered shall be alive or deemed to be alive at the time of slaughtering. The animal shall be given adequate rest for at least 24 hours before its slaughter.
- (p) The words "Bismillah e Allah ho Akbar" (In the Name of Allah, Allah is the Greatest) shall be read immediately before the slaughter of each animal.

- (q) The slaughtering device shall be sharp and shall not be lifted off the animal during the slaughter act.
- (r) The slaughter man must use a sharp knife (which must not be sharpened in front of the animal and shall be free from blood and other impurities). He must sever the jugular veins and carotid arteries as well as the oesophagus and trachea to hasten the bleeding and death of the animal. The act shall not cut the spinal cord as this restricts convulsion, which in turn restricts the pumping out of the blood from the animal body, as the bleeding shall be spontaneous and complete.
- (s) A trained Muslim inspector shall be appointed and be responsible to check that animals are properly slaughtered or not.
- (t) Stunning is not recommended.
- (u) Carcass shall be saved from all potential hazards during slaughtering and shall be washed immediately with water after slaughtering.
- (v) Any carcasses found unfit on post mortem inspection must not be used for food for human consumption.
- (w) The carcass shall be hanged in tendon stretching method (hanging by hind limb).
- (x) At all times the meat and general hygiene rules must be complied with.

31. Condition of the Abattoir/Slaughter House: (1) The abattoirs shall comply to the general hygiene principles stated in Part-IV of these rules and shall also follow the below standards specific to abattoirs.

(2) Employee's toilets and changing rooms shall be isolated from the slaughtering and processing area, and shall be maintained in clean conditions.

(3) To control the risk of meat contamination premises shall be designed, constructed or renovated in such ways which enable the proper process flow.

(4) Loading and unloading bay shall be appropriately designed to allow effective transfer of meat in good hygienic condition.

(5) Animal sheds shall be properly cleaned to protect animal from diseases transmitted through bad surrounding.

32. Slaughtering Area: (1) The Slaughtering area shall comply to the general hygiene principles stated in Part - IV of these rules.

(2) The slaughterer while slaughtering and processing of carcasses in a premises shall act upon the relevant provisions of the Pakistan Halal Authority Act, 2016 and rules made thereunder.

33. Equipment and Utensils :-The food handlers shall ensure :-

- (a) Presence of adequate facilities for the enforcement of pre-slaughtering inspection.

- (b) Equipment and utensils shall be maintained in proper conditions and shall be repaired/ replaced as per requirement and standards, to keep the condition of blast freezers/plate freezers/chillers/ cold/frost room as well as chilling vans fit for the working conditions.
- (c) Meat shall not be prepared, processed or manufactured using equipment that is contaminated with things that are najis as decreed by Shariah law.
- (d) Freezing/chilling equipment shall always be monitored to check the variation of temperature so that it may not cross the critical limit.

34. Health of Workers: The food handler shall ensure :-

- (a) The medical fitness standards stated in Part-IV of these rules, shall be compiled for staff in the slaughterhouse and in contact with meat and meat products.
- (b) Medical fitness certificates of food handlers shall be available in the premises which shall be updated annually.
- (c) Procedure of reporting back after recovery from disease shall be documented.

35. Preparation, processing, packaging, transportation and storage of food: All foods shall be prepared, processed, packaged, transported and stored in such a manner that it complies with the provisions of the Act and the rules made thereunder.

36. Additional requirements of packaging and labelling : All types of food and meat shall be suitably packed. Packaging materials shall be of food grade in nature and shall fulfill the following requirements:-

- (a) The packaging materials shall not be made from any raw materials that are decreed as najis by Shariah; and shall fulfil the food safety standards i.e. chemically and microbiologically safe.
- (b) The packaging material shall not have any toxic effect on the halal meat; and packaging design, sign, symbol, logo, name and picture shall not be misleading and/or contravening to the provisions of the Act and rules made thereunder.
- (c) For consumer information slaughter and expiry date must be written on card attached with the carcasses.
- (d) The carcasses shall be marked with food grade markers for their identification.
- (e) Packing process shall be carried out in clean and hygienic manners and in sound sanitary conditions.
- (f) Labelling material in direct contact with the product shall be non-hazardous and halal.
- (g) The meat of the slaughtered animal will only be sold at the company outlets registered with the Authority.
- (h) When a claim is made that a food is halal, the word halal or equivalent terms shall appear on the label.

- (i) In accordance with the Codex General Guidelines on Claims, claims on halal shall not be used in ways which could give rise to doubt about the safety of similar food or claims that halal foods are nutritionally superior to, or healthier than, other foods.

37. Meat Recall/ Return : After the meat is delivered, it shall be recalled/returned into abattoir under following conditions:-

- (a) In case of any complaint received from the customer about the meat quality, immediate arrangements shall be available to return/receive the meat back into abattoir and to dispose it off.
- (b) The meat shall also be recalled if the food safety officer comes to know that quality of the meat is not up to the standards.

38. Restriction on slaughter of animals: The following animals shall not be slaughtered:-

- (a) A female sheep or goat below the age of one year and six months.
- (b) A male sheep or goat below the age of three months.
- (c) A calf below the age of four months.
- (d) A female sheep or goat of the age exceeding one year and six months but not exceeding four years, which is pregnant or fit for breeding purpose.
- (e) A female animal other than sheep or goat below three years of age.
- (f) Animal that is declared haram as per Islamic Law (Shariah).

**BY ORDER OF
GOVERNOR BALOCHISTAN**


**CHIEF SECRETARY
BALOCHISTAN**

The Chief Controller,
Printing & Stationery Department,
Balochistan, Quetta, for publication and
provision of 25 copies of the Gazette Notifications.

No.	Even	Dated	Even
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A copy is forwarded to for information to :-

1. The Secretary to Government of Balochistan , Food Department, Quetta
2. The Secretary to Government of Balochistan , Law and Parliamentary Affairs Department, Quetta.
3. All Members of Balochistan Food Authority. _____.
4. The Additional Secretary (Staff) to Chief Secretary, Balochistan, Quetta.
5. The Private Secretary to Minister for Food / Chairman BFA.


(Muhammad Naeem Bazai)
Director General

SCHEDULE - I

(See rule 6 (1))



BALUCHISTAN FOOD AUTHORITY
FORM - I
APPLICATION FORM
FOR FOOD PRODUCT REGISTRATION
 (See Section 7 (2) (k) of BFA Act, 2014)



To

The Director General,
Balochistan Food Authority, Quetta.

Subject: **APPLICATION FOR REGISTRATION OF FOOD PRODUCT.**

I/we hereby apply for the registration of the product in pursuant to the provisions of section 7(2) (k) and section 15 of Balochistan Food Authority Act, 2014.

Name of applicant: _____ s/o _____

CNIC No: _____ Position in Company: _____

Name of Company/ Firm : _____

Office Address: _____

Manufacturing/Production Unit Address: _____

Landline Phone No.: _____ Cell No: _____

Fax No: _____ Email: _____

Name of person to be contacted in case of emergency: _____

Telephone No. (01) _____ (02) _____

Name of Product : _____

Category of Product : _____

Ingredients / food additives with Halal Certificate : (list with quantity and quality attached) : _____

Final Product Specification/Safety (free from physical, chemical & microbiological hazards/factors): _____

Nutrition information: _____

Packaging Material: _____

Signature of applicant

**REQUIREMENTS FOR REGISTRATION OF LOCALLY MANUFACTURED
FOOD PRODUCTS**

(required documents be enclosed with the application for registration of product).

1. Duly filled registration form
2. Copy of CNIC /any proof of identity issued by Government of Pakistan.
3. **Raw Material /Ingredients:**
 - (a) List of raw material.
 - (b) List of ingredients with quantity.
 - (c) Name of supplier with complete address and contact number.
 - (d) Certificate of analysis of all raw materials from supplier.
 - (e) Certificate of analysis of raw material of industry as received (if any).
4. **Manufacturing Unit:**
 - (a) Plant layout.
 - (b) Process flow and detail of manufacturing process (self/outsourced)
 - (c) Quality management systems in the industry (GMP, ISO Systems, HACCP, FSSC etc.).
 - (d) Specific temperature requirement for ingredients or product (if any).
5. **Laboratory :**
 - (a) List of analytical tests / certificates with reference.
 - (b) Technical staff in laboratory.
 - (c) Laboratory record.
6. **Product and Label Specifications:**
 - (a) Finished product specifications (physical, chemical and microbiological).
 - (b) Certificate of analysis of final product.
 - (c) Shelf life.
 - (d) Specimen of label used for packing of the product with labelling material.
 - (e) Discard policy of substandard/ unsafe/ expired ingredients and product (with record).
 - (f) Halal certificate of ingredients and products.
 - (g) List of distributions/marts/Shops etc ,with complete address and contact number where product is available for sale.

**REQUIREMENTS FOR REGISTRATION OF IMPORTED FOOD
PRODUCTS**

1. Registration form duly filled by the importer and distributors.
2. Copy of CNIC any proof of identity issued by Government of Pakistan.
3. Product list.
4. Copy of product label.
5. Certificate analysis.
6. Specific temperature requirement of product (if any).
7. Halal certificate of final product.
8. Name and address of the manufacturing company including the country of origin.
9. Method of disposal of expired / substandard products (with records).

DECLARATION

(to be signed by the applicant on stamp paper of Rs. 50)

I/we further declare that:

1. The information given in this declaration is true to the best of my/our knowledge and belief.
2. The sample(s) for which the report(s) are enclosed with the application form are owned by me/us.
3. If any misleading information has been found in this declaration, the application for grant of registration shall be liable to rejection.
4. If the registration granted on the basis of information given above, which is found to be incorrect later, the registration shall be liable to cancellation.
5. Furthermore, whatever has been declared is true and nothing has been concealed. The changes in future (if any) shall immediately be reported to the BFA.

Signature

Name _____

Position _____

TERMS AND CONDITIONS

I/we (the applicant) on grant of registration certificate, shall: -

1. Comply with the provisions of BFA Act, 2014 and rules made there under.
2. In case of expiry or validity or cancellation or withdrawal of license, discontinue forth with the production and agree to the recall of all products from market including promotional and advertisement matter which contains any reference thereat.
3. Permit access to the team/officer of BFA for inspection and collection of sample(s) from the factory and from the market.
4. Pay all financial dues to the BFA even during the period of discontinued registration.
5. Report any product related complaint to BFA and cooperate/assist BFA for resolution of such complaint including recall and withdrawal of product.
6. The fee deposited to BFA Fund is not transferable and not refundable.

Signature

Name _____

Position _____

Stamp _____

Date _____.



بلوچستان فوڈ اتھارٹی

FORM- II

فوڈ پراڈکٹ رجسٹریشن سرٹیفکیٹ



FOOD PRODUCT REGISTRATION CERTIFICATE
(See Section 7 (2) (a), (k) &(n) of BFA Act 2014)

رجسٹریشن نمبر
Registration No.: _____ تاریخ اجراء
Date of Issue : _____

پراڈکٹ کا نام
Name of Product: _____

کمپنی یا ادارے کا نام
Name of Company /Firm: _____

پتہ پیداواری یونٹ
Address of Manufacturing/Production Unit: _____

کمپنی یا ادارے کے مالک/ سربراہ کا نام
Name of Owner/Head of Company/Firm. _____

CNIC No. _____ Valid Upto _____

Assistant Director
Registration BFA

Director
Registration & Licensing BFA

BFA Copy



بلوچستان فوڈ اتھارٹی

FORM- II

فوڈ پراڈکٹ رجسٹریشن سرٹیفکیٹ



FOOD PRODUCT REGISTRATION CERTIFICATE
(See Section 7 (2) (a), (k) &(n) of BFA Act 2014)

رجسٹریشن نمبر
Registration No.: _____ تاریخ اجراء
Date of Issue : _____

پراڈکٹ کا نام
Name of Product: _____

کمپنی یا ادارے کا نام
Name of Company /Firm: _____

پتہ پیداواری یونٹ
Address of Manufacturing/Production Unit: _____

کمپنی یا ادارے کے مالک/ سربراہ کا نام
Name of Owner/Head of Company/Firm. _____

CNIC No. _____ Valid Upto _____

Assistant Director
Registration BFA

Director
Registration & Licensing BFA

Manufacturer Copy



BALUCHISTAN FOOD AUTHORITY
FORM -III



APPLICATION
FOR GRANT OF FOOD BUSINESS LICENSE
(See Section 15 of BFA Act, 2014)

To

The Director General,
Balochistan Food Authority,
Quetta.

Subject: **APPLICATION FOR GRANT OF FOOD BUSINESS LICENSE.**

I/we hereby apply for the grant of food business license under section 15 of Balochistan Food Authority Act, 2014, for carrying on the business of

درخواست دہندہ کا نام

Name of Applicant _____

والد یا شوہر کا نام

Father/Husband Name: _____

شناختی کارڈ نمبر

CNIC No. _____

گھر کا پتہ

Residential Address: _____

فون نمبر

Landline No. _____

موبائل نمبر

Cell No. _____

فیکس

Fax: _____

ای میل

Email: _____

کاروبار کا نام

Name of Business: _____

کاروبار کا پتہ

Business Address: _____

مکمل رقبہ

Total Area (In Sq. ft) _____

استعمال شدہ رقبہ

Covered Area (In Sq.Ft) _____

جگہ کی نوعیت (ذاتی ملکیت/کرایہ پر)

Land Status (own Land/on rent) _____

کام کرنے والوں کی تعداد

Number of Food Handlers _____

کاروبار شروع کرنے کی تاریخ

Date of start of Business: _____

Signature/Thumb Impression of applicant

A. DETAILS OF SUPPLIERS FROM WHERE PRODUCTS ARE BEING PURCHASED:

(for all business types)

Sr No.	Brand / Category	Name of Product	Product Registration No	Ingredients of Products

- Attach complete list with form.

B. DETAILS OF STORES / SHOPS TO WHOM PRODUCTS ARE SOLD:

(for Wholesale, Distributors, Warehouses, Manufacturing Units, Shops)

Sr. No	Name & Address of Stores/ Shops	Contact No.

- Attach complete list with form.

C. DETAILS OF WATER PURIFICATION PLANT : (Water Plants only)

1. Water Source (underground/WASA/PHE)	
2. Type of Plant (reverse osmosis, ultra, violet, ultra-filtration)	
3. Name of owner of Water Purification Plant	
4. Food Business License No. of the owner.	
5. Plant Capacity Ltr/hr	
6. Bottle Sterilization (Yes/No)	
7. Method	
8. Name of Purification Dealer of bottles	
9. Record of change of Filter.	
10. Sample Code	

- Attach complete list with form.

DETAILS OF DAIRY SHOPS: (In case of Dairy Business only)

Supplier Name	Contact No.	Address	Vehicle No.	Quantity (Ltrs)

D. Attach complete list with form.

E. DETAILS OF POULTRY/MEAT/FISH SHOPS : (In case of Poultry Business only)

Supplier Name	Contact No.	Address	Quantity Nos./ Kgs

F. Attach complete list with form.



BALUCHISTAN FOOD AUTHORITY
APPLICATION



FOR RENEWAL OF FOOD BUSINESS LIENSE
(See Section 15 of BFA Act, 2014)

To

The Director General,
Balochistan Food Authority,
Quetta.

Subject: **APPLICATION FOR RENEWAL OF FOOD BUSINESS LICENSE .**

I/we hereby apply for the renewal of food business license under section 15 of Balochistan Food Authority Act, 2014, for carrying on the business of

درخواست دہندہ کا نام

Name of Applicant _____

والد یا شوہر کا نام

Father/Husband Name: _____

شناختی کارڈ نمبر

CNIC No. _____

گھر کا پتہ

Residential Address: _____

فون نمبر

Landline No. _____

موبائل نمبر

Cell No. _____

فیکس

Fax: _____

ای میل

Email: _____

کاروبار کا نام

Name of Business: _____

کاروبار کا پتہ

Business Address: _____

مکمل رقبہ

Total Area (In Sq. ft) _____

استعمال شدہ رقبہ

Covered Area (In Sq.Ft) _____

جگہ کی نوعیت (کرایہ دار / ذاتی ملکیت)

Land Status (own Land/on rent) _____

کام کرنے والوں کی تعداد

Number of Food Handlers _____

ٹاؤن کا نام

Town Name: _____

کاروبار شروع کرنے کی تاریخ

Date of start of Business: _____

سابقہ لائسنس نمبر

Previous License No. _____

معینہ مدت

Valid From _____

To _____

Signature of the applicant

(50 روپے والا اسٹام پیپر)

بیان حلفی

منکہ مسمی _____ ولد _____

_____ سکھ

حلفیہ بیان کرتا ہوں اور یہ اقرار کر کے لکھ دیتا ہوں کہ میں نے جو اشیاء خوردو نوش کے کاروبار کیلئے بلوچستان فوڈ اتھارٹی سے فوڈ بزنس لائسنس کے حصول کیلئے استدعا کی ہے کہ میں بلوچستان فوڈ اتھارٹی کے جملہ قوانین اور قواعد و ضوابط کا پابند رہوں گا۔ کسی بھی کی خلاف ورزی کی صورت میں یا کوئی امر پوشیدہ رکھنے کی صورت میں اتھارٹی کو مکمل اختیار ہے کہ وہ میرا فوڈ بزنس لائسنس معطل کرے، منسوخ کرے یا جرمانہ کرے یا کوئی اور قانونی کارروائی کرے تو مجھے اس پر کوئی اعتراض نہ ہوگا۔

العبد۔

دستخط / نشان انگوٹھا

نام: _____ ولایت _____

شناختی کارڈ نمبر _____ فون نمبر _____

پتہ کاروبار: _____

دستخط و مہر اوتھ کمشنر / نوٹری پبلک



پلوچستان فوڈ اتھارٹی

فوڈ بزنس لائسنس سرٹیفکیٹ



FOOD BUSINESS LICENCE CERTIFICATE
(See Section 15 of BFA Act, 2014)

لائسنس نمبر
License No. _____ تاریخ اجراء
Date of Issue: _____

کاروبار کا نام
Name of Business: _____

بزنس مین کا نام
Name of Businessman : - _____ s/o _____

بزنس کیٹگری
Business Category : _____ شناختی کارڈ نمبر
CNIC No. _____

کاروباری پتہ
Business Address: _____

Valid Upto : _____

Assistant Director
Licensing BFA

Director
Registration & Licensing BFA

BFA Copy



پلوچستان فوڈ اتھارٹی

فوڈ بزنس لائسنس سرٹیفکیٹ



FOOD BUSINESS LICENCE CERTIFICATE
(See Section 15 of BFA Act, 2014)

لائسنس نمبر
License No. _____ تاریخ اجراء
Date of Issue: _____

کاروبار کا نام
Name of Business: _____

بزنس مین کا نام
Name of Businessman : - _____ s/o _____

بزنس کیٹگری
Business Category : _____ شناختی کارڈ نمبر
CNIC No. _____

کاروباری پتہ
Business Address: _____

Valid Upto : _____

Assistant Director
Licensing BFA

Director
Registration & Licensing BFA

Licensee Copy

SCHEDULE - II.

(See Section 7 (2) (k) of BFA Act, 2014 and Rule 3(2))

FEE FOR REGISTRATION CERTIFICATE OF FOOD PRODUCTS

Particulars	Product Details	Fee (PKR)
Product Registration Fee (Per product)	(a) Products of Large Industries : (International and export quality brands).	50,000
	(b) Products of Large Industries: (National /local scale).	30,000
	(c) Products of Medium Industries.	20,000
	(d) Products of Small Industries.	10,000
	(e) Products of Cottage /Seasonal Cottage Industries.	5,000

SCHEDULE – III

(See Section 7 (2) (k) of BFA Act, 2014 and Rule 6 (3) & 8 (1))

(A). FEE FOR GRANT OF FOOD BUSINESSES LICENSE

Sr No	Categories	Detail of Business	Fee (PKR)
1	Hotels / Restaurants/ Canteens.	(a) Hotel: (i) Five to seven star. (ii) Two to four star. (iii) One star.	50,000 25,000 10,000
		(b) Restaurant: (as per seating capacity):- (i) Large (above 100 persons). (ii) Medium (40 to 100 persons). (iii) Small (upto 30 persons).	25,000 15,000 8,000
		(c) Canteen in Public Places: (including Schools, Colleges, Universities, Hospitals and Government Offices etc):- (i) Large (above double shops). (ii) Medium (double shops display). (iii) Small (single shop display).	10,000 5,000 3,000
		(d) Fast Food Chain.	20,000
		(e) Local Fast Food/Fish Corner/Shop.	5,000
		(f) Juice Corner/Tea Stall, Coffee shop/ Chainki or Street Hotel, Shawarma Point, Dhaba, Dahi Bhaly, Chana Chart.	3,000
		(g) Kabab Point/Shop: (i) Large (Kabab, Sajji, Khadi Kabab). (ii) Small (Tika/Siekh Kabab, thara shop).	10,000 3,000
		(h) Pakora/Samosa Point/Shop.	2,000
		(i) Kitchen (online/Commercial): (i) Large scale business (Chain). (ii) Small scale business.	20,000 10,000
		(j) National Highways/Fuel Filling Station Tuck Shop/Store: (i) Large (area above 400 Sft). (ii) Medium (area upto 400 Sft). (iii) Small (area upto 150 SFt).	10,000 7,000 5,000
		(k) Food Van/Truck.	3,000
		(l) Kulfi/ice cream selling point/ tricycle/ cart/van.	1,000
		(m) Tandoor/Nan Shop.	5,000
		(n) Juice/Ice-Cream/Milk Shake Shop: (i) Large (double shop display) (ii) Small (single shop display)	10,000 5,000
		(n) Marriage/Marquee and Banquet Hall: (i) with Kitchen and Caterers . (ii) without Kitchen and Caterers. (iii) Tent & Pakwan Service. (iv) Food Contractor/Supplier.	30,000 20,000 10,000 10,000

2.	Grocery Establishment	(a) Mega Mart.	50,000
		(b) Departmental Store:	25,000
		(c). <u>Karyana /General Store: (selling general food items):</u>	
		(i) Large (area above 400 Sft).	10,000
		(ii) Medium (double shops display).	7,000
		(iii) Small (single shop display).	5,000
		(d) <u>Dry Fruit Shop:</u>	
		(i) Large (double shops display).	10,000
		(ii) Small (single shop display).	5,000
		(e) <u>Meat Shop:</u> (i.e. Mutton, Beef, Fish & Poultry):-	
		(i) Large (more than two shops).	25,000
		(ii) Medium (double shops).	10,000
		(iii) Small (single shops).	5,000
(f) <u>Whole Sale Trader, Dealer or Distributor:</u>			
(i) Large (more than two shops with store).	20,000		
(ii) Medium (two shops with store)	10,000		
(iii) Small (1) single shop with store.	7,000		
(2) single shop without store.	5,000		
(g) Raw Tea Store/Shop.	10,000		
(h) Egg Store/Shop.	3,000		
(i) Fruits or Vegetables Shop.	3,000		
(j) Carts of fruits/vegetables/other foods.	1,000		
3.	Confectionary Establishment	(a) Bakery/Confectionery Items /Sweets Unit (Chain).	20,000
		(b) <u>Bakery/Confectionary Items/Sweets Shop:</u>	
		(i) Large (area above 400 Sft).	25,000
		(ii) Medium (area 150 to 400 Sft).	15,000
(ii) Small (area upto 150 Sft).	5,000		
(c) <u>Nimko Shop:</u>			
(i) Large (double shops display).	10,000		
(ii) Small (single shop display).	5,000		
4.	Industries and Small Manufacturing Units	(a) <u>Large Food Manufacturing Industry/ Factory:</u> (Manufacturer/ Processor Importer/ Exporter/Marketing at National and International level).	50,000
		(b) <u>Medium Food Manufacturing Industry/ Factory:</u> (Manufacturer/Processor/ Marketing at National level).	25,000
		(c) <u>Small Food Manufacturing Industry/ Factory:</u> (Manufacturer/Processor, Filler/ Packager/ Marketing at local level).	15,000
		(d) <u>Flour Industry:</u>	
		(i) Flour Mill.	20,000
		(ii) Flour Chakki (Electric).	8,000
		(iii) Flour Chakki (Fuel/solar).	5,000
(iv) Store/Shop selling wheat/flour.	3,000		
(d) Cottage food Industries business.	10,000		
(e) Seasonal cottage food industry business.	5,000		

5.	Dairy Business	(a) Dairy Farm: (i) Large (above 50 Cows/buffaloes). (ii) Medium (15 to 50 Cows/buffaloes). (iii) Small (01 to 14 Cows/buffaloes).	30,000 20,000 10,000		
		(b) Milk Supplier: (i) Large (supply to hotels, restaurants, homes, & open sale). (ii) Small (supply to shops, homes & open sale). (iii) Camel milk (per sale point).	15,000 5,000 1,000		
		(c) Milk /Yogurt Shop/Store: (i) Large (area more than 400 Sft). (ii) Medium (double shop). (iii) Small (single shop).	15,000 10,000 5,000		
		(d) Butter/Desi Gee Shop/Supplier.	10,000		
		(e) Dry Milk Shop/Supplier.	10,000		
		6.	Other Food Businesses	(a) Private Slaughter House.	20,000
				(b) Medical/General Store (to the extent of sale of food items).	5,000
				(c) Food grade packaging material business.	5,000
				(d) Food Packaging Business : (i) Large (more than two categories). (ii) Medium (double items/categories). (iii) Small (single item/category).	10,000 5,000 3,000
				(e) Edible oil/ghee or fats shop.	15,000
(f) Ice Factory/Water Plant/Cold Storage.	20,000				
(g) Ice Selling Shop.	2,000				
(h) Honey Farm/Producing Unit. (i) Large scale business. (ii) Small scale business.	10,000 5,000				
(i) Pansar Store/Herbal Extracts Unit.	5,000				
(j) Pickles/Murabba/Sausage/Ketchup/Vinegar Unit/Shop.	10,000				
(k) Salt Processors/Shop.	3,000				
(l) Spices Processor/Shop: (i) Large (double shops display). (ii) Small (single shop display).	8,000 5,000				
(m) Other Food Businesses Point/Shop: (i) Large (area above 500 Sft). (ii) Medium (double shops display). (iii) Small (single shop display).	10,000 5,000 3,000				

(B). FEE FOR ANNUAL RENEWAL OF FOOD BUSINESSES LICENSE

Sr	Categories	Detail of Business	Fee (PKR)
1	Annual renewal of food business license.	All categories of food businesses, as mentioned in Schedule-III (A).	50 % of the license fee.

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