

NOTIFICATION

NO.SO(G)/FOOD-REG/(4)-SFA/2023:- In exercise of the powers conferred under section 61 of the Sindh Food Authority Act, 2016, the Government of Sindh are pleased to make the following regulations namely:-

CHAPTER-I
PRELIMINARY

1. Short title and commencement: (1) These regulations may be called as the Sindh Food Authority Food Product Regulations, 2023.

(2) They shall come into force at once.

2. Definitions. (1) In these regulations, unless the context otherwise requires the following expressions shall have the meaning hereby respectively assigned to them, that is to say:-

(i) **"Act"** means the Sindh Food Authority Act, 2016

(ii) **"Advertisement"** includes any notice, circular, label, wrapper, invoice or other document, and any public announcement made orally or by means of producing or transmitting light or sound; and the expression "advertise" shall be constructed accordingly,

(iii) **"approved"** means allowed / permission granted;

(iv) **"Authorized Officer / Person"** A designated person from the Sindh Food Authority who can conduct inspections or investigations in food establishment.

(v) **"bakery"** means a place where production or preparation, packing, storing, display or sale of cream, biscuits, cakes or other bakery products or confectionery, is carried out;

(vi) **"bottling factory"** means any place in which aerated water, soda water, mineral or spring water, syrup or other non-alcoholic beverage or any other food article is or are bottled by way of trade or for sale;

(vii) **"Codex"** means Codex Alimentarius Commission (CAC), a United Nations Organization that supports FAO and WHO by developing food standards, guidelines and Codex of Practice.

(viii) **"claim"** means any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality;

(ix) **"Cleaning"** means process of removing soil, food residues, dirt, grease and other objectionable material.

(x) **"Commercial operation"** in relation to any food or contact material, means any of the following, namely:-

a. Selling, possessing for sale and offering, exposing or advertising for sale,

- b. Consigning, delivering or serving by way of sale;
- c. Preparing for sale or presenting, labeling or wrapping for purposes of sale;
- d. Storing or transporting for purposes of sale; *
- e. Importing and exporting.

- xi. **“Contact material”** means any article or substance which is intended to come into contact with food;
- xii. **“Container”** means any packaging of food for delivery as a single item, whether by completely or partially enclosing the food and includes wrappers: a container may enclose several units or types of packages if offered to the consumer as such;
- xiii. **“Contravention”**, in relation to any provision, includes any failure to comply with the provision;
- xiv. **“Covering”** includes any stopper, glass bottle, vessel, box, capsule, case, frame or wrapper;
- xv. **“contamination”** means the introduction or occurrence of a contaminant in food or the food environment;
- xvi. **Control Measure:** An action or activity that can be used to prevent, eliminate, or reduce a hazard to an acceptable level.
- xvii. **Corrective action:** An Action to be taken for the elimination of causes of non-conformance.
- xviii. **“Dairy”** denoted for milk
- xix. **Disinfection:** The reduction of microbial load, by means of food grade chemical or physical agents that will not compromise food stability or lead to harmful contamination of food.
- xx. **Food Handler:** means any person handling food directly in a food establishment (food preparation staff).
- xxi. **Food Hygiene:** All conditions and measures necessary to control food safety hazards and ensure the safety and suitability of food at all stages of the food chain.
- xxii. **“Food premises”**, means any premises used for the purpose of a food business;
- xxiii. **“Food source”** means any growing crop or live animal, bird or fish from which food is intended to be derived whether by harvesting, slaughtering, milking, collecting eggs or otherwise;
- xxiv. **Food testing laboratory”** means any place where the food is to be checked in accordance with the standards set forth by Sindh Food Authority; it is place established by Sindh Food Authority, notified, accredited or any lab handed over by government or any other private lab nominated by Sindh Food Authority or outsourced to any lab by Sindh Food Authority for the purpose of analysis.
- xxv. **“Homogenized milk”** means milk which has been treated in such manner as to ensure breakup of the fat globules contained therein to such an extent that after forty-eight hours of quiescent storage, no visible cream separation occurs on the milk;
- xxvi. **“Human consumption”** includes use in the preparation of food for human consumption;
- xxvii. **“Importer”** means any person who has imported any food from outside the jurisdiction of Local authority, or Pakistan by land, sea or air and includes any person who, whether as owner, consignor or consignee, agent or broker, is in possession of or in any way entitled to the custody or control of any food; and the expression “import” shall be construed accordingly;

- xxviii. **"Infant"** means a person who is not more than twelve months of age;
- xxix. **"Ingredient"** means any substance, including a food additive, used in the manufacture or preparation of a food and present in the finished product although possibly in a modified form;
- xxx. **"Label"** means a display of written, printed or graphic matter on the immediate container of any food article and on the retail package of such article, unless it is easily legible through the outside container or wrapper;
- xxxi. **"Labelling"** means all labels and other written, printed or graphic matter upon an article or any of its containers, wrappers, or accompanying such article;
- xxxii. **"Lot"** means a definitive quantity of a commodity produced essentially under the same conditions;
- xxxiii. **"milk seller"** means any person who offers for sale or sells to another any milk or milk products for human consumption;
- xxxiv. **"owner"** means and includes consignor, consignee, indenter, importer, agent, broker, commission agent, manufacturer or seller's agent and any other person in possession of the food;
- xxxv. **Packaging:** means any operation consisting of placing the food in containers (i.e. primary packaging) or placing the food containers in further packaging material (i.e. secondary packaging).
- xxxvi. **"preparation"**, in relation to food, includes manufacturing and any form of processing, cutting or treatment, packaging, and the expression "prepare for sale" shall be construed accordingly;
- xxxvii. **presentation"**, in relation to food, includes the shape, appearance and packaging of the food, the way in which the food is arranged when it is exposed for sale and the setting in which the food is displayed with a view to selling, but does not include any form of labeling or advertising, and the expression "present" shall be construed accordingly;
- xxxviii. **"processed"**, in relation to any food, means having undergone any treatment resulting in a substantial change in the original state of the food, and shall include dividing, parting, severing, boning, mincing, skinning, paring, peeling, grinding, cutting, cleaning, trimming, deep-freezing, freezing, chilling, milling, husking, packing or unpacking, and the expression "unprocessed" shall be construed accordingly
- xxxix. **"processing aid"** means any substance not consumed as a food by itself, intentionally used in the processing of raw materials, foods or their ingredients to fulfill a certain technological purpose during treatment processing, and which may result in the unintentional but technically unavoidable presence of residues of the substance or its derivatives in the final product, provided that these residues do not present any health risk and do not have any technological effect on the finished product;
- xl. **"proprietor"** means and includes the owner, occupier and any other person having the management or control of any eating house, hotel or restaurant;
- xli. **Person in Charge:** means a person directly responsible for the food related operations in the food establishment and has direct authority, control or supervision over employees who engage in the storage, preparation, display, or service of foods.
- xlii. **Pests:** means any undesirable animal or insects including, but not limited to, birds, rodents, flies, larvae etc. that live in or on our food and are objectionable or a nuisance.

- xl.iii. **Potable Water:** means drinking water that is pure and healthy at the point of usage, and meets the requirements of standards.
- xl.iv. **Primary Product:** means and includes products of the soil, farming and fishing.
- xl.v. **Processing:** means action(s) that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion, chilling etc. or a combination of those processes.
- xl.vi. **"Refrigeration"** means refrigerating of food articles in machinery or ice, for purposes of refrigeration, or a place otherwise artificially cooled where articles of food are stored below a temperature of 45 degrees Fahrenheit and includes a cold storage.
- xl.vii. **Raw Animal Foods:** means the raw foods of animal origin such as meat, poultry products, fish, shellfish etc. that are likely to be contaminated with pathogenic or spoilage microorganisms. they are usually stored chilled or frozen to minimize spoilage.
- xl.viii. **Raw Food:** Food that is not processed in any mean like heating, smoking, chilling, drying etc.
- xl.ix. **Ready-to-Eat Foods:** means any food for consumption without further treatment or processing. Examples of ready-to-eat food items may include: sliced cooked meats, cooked meat products and preparations, cooked/roast chickens, sandwiches and filled rolls, dairy products such as milk and cheese, fruits, pre-washed/topped and tailed vegetables, prepared vegetable salads, whole salad items such as tomatoes or cucumbers, open and canned ready-to-eat fish and fish products such as salmon, tuna or sardines, shellfish, preserves and jams, condiments, bread, confectionery and biscuits.
1. **"section"** means a section of the Act;
- li. **"substance"** includes any natural or artificial substance or other matter, whether in solid or liquid form or in the form of a gas or vapor;
- lii. **"young children"** means children aged between one to three year;
- liii. **"vendor"** means any person, including an employee or agent of another, who sells or offers to sell, food, beverages, goods or merchandise on any public street or sidewalk from a stand, motor vehicle or from his or her person, or one who travels by foot, wagon, motor vehicle, pushcart or any other method of transportation from house to house or street selling or offering to sell food, beverages, goods or merchandise".
- liv. **Shelf- life:** means the period during which a food product maintains its microbiological safety and suitability at a specified storage temperature and where appropriate, specified storage and handling conditions.
- lv. **Symbols' Meaning:** In these regulations, the symbols specified in the first column of the following Table shall have the meanings specified in relation to those symbols in the second column of the Table:
- lvi. **Traceability:** means the ability to track any food, feed, food-producing animal or substance that will be used for consumption, through all stages of production, processing and distribution.
- lvii. **Validation:** means obtaining evidence that a control measure or combination of control measures, if properly implemented, is capable of controlling the hazard to a specified outcome.
- lviii. **Verification:** means the application of methods, procedures, tests and other evaluations, in addition to monitoring, to determine whether a control measure is or has been operating as intended.

NASIR ABBAS SOOMRO
SECRETARY TO GOVERNMENT OF SINDH