



Ph. 091-9212959

No. DG(KPFS&HFA)/DT/5025 .
Dated: 01/11/2022

#### **NOTIFICATION:**

Consequent upon the verbal directions of worthy chairman to harmonize the enforcement mechanism, 4<sup>th</sup> meeting of Scientific/Expert Committee was held on 22 September, 2022 and the committee submitted recommendations to Director General. As now upon the approval of the recommendations, following "harmonization of enforcement mechanism" is notified and implemented in the best public interest with immediate effect.

	VIOLATIONS							
S. No	Red violation (Extreme)	Orange violation (Moderate)	Yellow violation (Low)					
1.	Adulteration in Food	Personal Hygiene, Food Hygiene & Premises Hygiene	Wearing dirty uniform, footwear etc.					
2.	Adulteration of water more than 15% in milk	Adulteration of water less than 15% in milk	Using not recommended sheet for packing					
3.	Chemical adulteration in milk	Frozen food outside freezer/Chiller etc.	Storage of food items directly placed on floor					
4.	Spoiled food with lab results	Dirty Nail, Fingers, Hands of food workers	Not using proper dustbin and not using PPEs where necessarily required.					
5.	Use of haram Ingredients	Food of untraceable sources	dirty surface, wall, serving area and foreign body risks etc.					
6.	Expired product (More than 5 product/batch)	Expire product (Less than 5 product/batch)	Unhygienic tables, chairs etc.					
7.	Changing of expiry/ bar code	Toilet inside food processing area	No proper exhaust, Insect killer, mesh etc.					







	VIOLATIONS						
S. No	Red violation (Extreme)	Orange violation (Moderate)	Yellow violation (Low)				
8.	Use / selling of banned items	Use of cigarette and snuff during food handling/inside food processing area.					
9.	Use of harmful chemicals in food preparation	Non hygienic equipment/utensils/tools	Food items directly				
10.	Presence of rodents & pests in food items.	Presence of pests in food premises.	processing/ lying on floor				
11.	Diseased or underage poultry/animals etc.	Use of nonfood grade color	Minor deviations in quality standards, such as				
12.	Mislabeling, Misbranding, Fake items etc.	Food items/ counter products exposed to dust or direct sun light.	decreased in vitamin C, pH, acidity, TSS etc with lab reports				
13.		Food processing near dirty drains etc.					
14.		Use of colors, flavors, chemicals etc. in more than recommended amount/ permissible amount	Use of non-recommended detergent for washing equipment's				
15.		Chemical, insecticide detergent etc. placed with food	Staff/food handlers are not trained				







	VIOLATIONS							
S. No	Red violation (Extreme)	Orange violation (Moderate)	Yellow violation (Low)					
16.		Handlers not using hand sanitizer or soap after attending washroom	Not having medical certificates					
17.		Unhygienic meat grinder/mince machine						
18.		Improper temperature						
19.		Use of Unhygienic water for cooking and drinking						
20.		Use of Unhygienic vehicle for food transportation						
21.		Rancid oil/ghee						







S. N O	re of viola	Business Category	1st visit	1st follow- up	2nd Follow- up	3rd follow- up visit	4th follow-up visit
1	E D	Small	Improvement Notice (warning) / Seizing/ sealing + Imposition of minimum fine Rs. 25000/- + discarding or disposed (as per situation requirement)	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 35000/- + discarding or disposed	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 50000/- + discarding or disposed	Maximum penalty as per law	Closure of business till compliance + fine
	R	Medium	Improvement Notice (warning) + Imposition of minimum fine Rs. 25000/- + discarding or disposed	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 35000/- + discarding or disposed	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 50000/- + discarding or disposed	Maximum penalty as per law	Closure of business till compliance + fine







s. N O	Natu re of viola tion	Business Category	1st visit	1st follow- up	2nd Follow- up	3rd follow- up visit	4th follow-up visit
		Large	Improvement Notice (warning) + Imposition of minimum fine Rs. 25000/- + discarding or disposed	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 35000/- + discarding or disposed	Improvement Notice (warning) / Seizing/ sealing + Minimum Fine Rs. 50000/- + discarding or disposed	Maximum penalty as per law	Closure of business till compliance + fine
2	N G E	Small	Improvement Notice (warning)	Improvement Notice (warning)	Improvement Notice (warning) + fine	Sealing minimum 72 hours on non- compliance + fine	Closure of business till compliance + fine
		Improvement Notice (warning)	Improvement Notice (warning) + fine	Sealing minimum 72 hours on non- compliance + fine	Closure of business till compliance + fine		







S. N O	Natu re of viola tion	Business Category	1st visit	1st follow- up	2nd Follow- up	3rd follow- up visit	4th follow-up visit
		Large	Improvement Notice (warning)	Improvement Notice (warning)	Improvement Notice (warning) + fine	Imposition of fine	Closure of business till compliance + fine Closure of
		Small	Improvement Notice (warning)	Improvement Notice (warning)	Improvement Notice (warning)	Improveme nt Notice (warning) + fine	business till compliance + fine
3	r r o w	Medium	Improvement Notice (warning)	Improvement Notice (warning)	Improvement Notice (warning) + fine	Sealing minimum 72 hours on non- compliance + fine	Closure of business till compliance + fine
	YE	Large	Improvement Notice (warning)	Improvement Notice (warning)	Improvement Notice (warning) + fine	Sealing minimum 72 hours on non- compliance + fine	Closure of business till compliance + fine







s. N O	Nature of violation	Business Category	1st visit	1st follow- up	2nd Follow- up	3rd follow- up visit	4th follow-up visit
4	License/ Registration	All	License Notice	Improvement Notice (warning)	Fine	Fine	Closure of business till the submission of license fee, medical certificates of food handlers and training of staff (where required)







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#### Note:

- a) <u>Disposed means:</u> If any product which can be used as a byproduct for other items, such as use of rancid oil for soap industry.
- b) <u>1st follow-up:</u> If compliance is more than 30% then give improvement notice only. If compliance is less than 30% give improvement notice and impose fine.
- c) 2<sup>nd</sup> follow up: If compliance is improved i.e. more than 30% then give improvement notice only. But if compliance is still less than 30% give improvement notice and impose fine.

---SD---Director General

CC:

- 1. PSO to worthy Chief Secretary, Govt. of Khyber Pakhtunkhwa.
- 2. P.S to Chairman, Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 3. PS to Secretary Food, Govt. of Khyber Pakhtunkhwa.
- 4. PSO to Director General, Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 5. All Directors, Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 6. All Deputy Directors (HQ), Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 7. All Deputy Directors (Ins. & Ops), Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 8. All Assistant Directors Food Safety, Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 9. Assistant Director Legal, Khyber Pakhtunkhwa Food Safety and Halal Food Authority.
- 10. M&E officer, Khyber Pakhtunkhwa Food safety and Halal Food Authority.
- 11. IT officers, Khyber Pakhtunkhwa Food safety and Halal Food Authority.
- 12. All Food Business Associations of Khyber Pakhtunkhwa.

Director Technical Khyber Pakhtunkhwa Food Safety and Halal Food Authority