

IS 3594 : 2024

Fire Safety of General Storage and Warehousing Including Cold Storages — Code of Practice (*Second Revision*)

Cold storage warehouses are specialized facilities designed to store food products at temperatures below 4 °C to prevent spoilage. Despite the low temperatures, these warehouses face significant fire hazards due to the presence of combustible materials like insulation, wooden pallets, and packaging. Although fire incidents are infrequent, their potential impact can be severe, leading to substantial property damage and business interruptions.

Effective fire safety strategies rely on detailed risk assessments to identify hazards and develop risk control programs. Regular assessments are crucial, as fire risks can evolve over time. The goal of fire safety standards is to minimize damage to life and property, acknowledging that absolute fire safety is unattainable.

The standard for fire safety in storage and cold storage buildings has evolved since its first publication in 1967, with notable revisions made in 1991. Key updates include changes to stacking heights, compartment sizes, travel distances for hazardous goods, and firefighting requirements, including the use of sprinklers and safety provisions for battery-operated forklifts.

The standard covering essential requirements of fire safety of general storage, warehouse, and cold storage buildings. This standard was first published in 1967, subsequently revised in 1991 based on the experience gained. In this revision, the following significant changes have been made:

- a) Title of the standard has been changed to ‘Fire safety of general storage and warehousing including cold storages — Code of practice’ which is in line with the National Building Code of India 2016;
- b) Height of stacks within storage/warehouse buildings whether sprinkler protected or not has been revised;
- c) Compartmentation size within storage/warehouse buildings whether sprinkler protected or not has been revised;
- d) Travel distance for ordinary and high hazard goods has been revised;
- e) Requirements of firefighting arrangements have been updated with inclusion of sprinklers for certain category of warehouses;
- f) The height of the cold storage buildings has been increased for multi-storey buildings;
- g) Fire safety provisions have been added for the charging of battery-operated forklifts;
- h) Fire safety provisions for electrical installations has been made more elaborative; and
- i) Fire safety requirements with respect to alteration/construction of new building within the existing premises have been included.

IS 11461 : 2024

Compressor Safety — Code of Practice (*First Revision*)

This standard specifies requirements to help minimize compressor accidents and defines general safety practices for the field. This standard is based on the requirements that the compressor components be designed in accordance with recognized good practices and applicable standards.

This standard was first published in 1985. This revision has been brought out to incorporate the modifications found necessary as a result of experience gained with the use of this standard. Also, in this revision, the standard has been brought into the latest style and format of Indian Standards, and references wherever applicable have been updated. The following major modifications have also been incorporated in the revision of the standard:

- a) A test procedure for measurement of noise from stationary compressors has been added; and
- b) Potential hazards occurring during the operation of compressor have been modified.

This standard lays down requirements for safe design and construction of stationary and skid-mounted air compressors for general use. However, this standard does not cover the prime movers.

IS 2491 : 2024

Food Hygiene — General Principles — Code of Practice (*Fourth Revision*)

Consumers have a right to expect that the food they eat is safe and suitable for consumption, as foodborne illnesses can have severe consequences, including health risks, economic impacts, and damage to trade and tourism. With the rise in international food trade and changing eating habits, effective hygiene control has become crucial to prevent foodborne illnesses and spoilage.

First published in 1963, the food hygiene standard has undergone multiple revisions to align with international guidelines from the Codex Alimentarius Commission. The latest revision incorporates updated practices and examples relevant to the Indian context, outlining key hygiene controls throughout the food chain from production to consumption.

Regulatory authorities and the food industry are encouraged to implement this standard to protect consumers and ensure safe food practices. The standard allows for flexibility, recognizing that certain requirements may not apply in every situation. A risk assessment, preferably using the HACCP (Hazard Analysis and Critical Control Points) approach, should guide decisions on necessary hygiene measures.