

(PREVIEW)

*Indian Standard*CODE OF HYGIENIC CONDITIONS FOR
SWEETMEAT SHOPS

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 30 September 1975, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

0.2 Consumers do not have knowledge and means of determining the hygienic quality of the food they purchase. For this, they rely on the hygienic standards of various industries that prepare and handle foods. A series of codes has, therefore, been evolved stipulating hygienic standards in respect of layout, construction and personnel for different food establishments, giving due consideration to the fact that unless the manufacture, storage and sale of food is governed by suitable hygienic practices, the quality of the food should not be considered safe.

0.3 Sweetmeat is one of the popular foods widely consumed by people of all classes and age groups in the country. These are sold in various forms and contain a large variety of ingredients. These are served in restaurants, catering establishments, *HALWAIS* and sweetmeat shops, by itinerant vendors and through other selling agencies.

0.4 During the course of its manufacture, storage, packaging and distribution, sweetmeat is open to microbial and other contamination from a variety of sources including raw materials, water, containers and persons handling it. It is, therefore, necessary to maintain proper hygienic conditions at all stages of its production.

0.5 This code has been formulated to provide general guidelines to the sweetmeat establishments regarding hygienic requirements to ensure safety and wholesomeness of the sweetmeat for human consumption.

1. SCOPE

1.1 This Code prescribes the hygienic conditions required for establishing and maintaining sweetmeat shops.