Gmail - License Generated - FSSAI Food Licensing & Registration System https://mail.google.com/mail/u/0?ik=ca8abdfb46&view=pt&search=a...

	censing & Registration System		
gov.in <licensing@fssai.gov.in> gmail.com</licensing@fssai.gov.in>			Thu, Apr 16, 2
ber - 11316009000210 has been is:	vuod		
ber - 11316009000210 nas been is		FORM 'C'	
as	S. A.	(SEE REGULATION 2.1.4(6)) GOVERNMENT OF KERALA	feen
		COMMISSIONERATE OF FOOD SAFETY FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA LICENSE UNDER PISS, ACT 2006	<u>J3341</u>
		License Number: 11316009000210	
1. Name & Registere	ed Office Address of Licensee	KRISHNA COFFEE WORKS OLD NO. 11/1346, I1/1344, NEW NO. 41/2428, 2430 MARKAET ROAD, PALAKI	
2. Address of Authori 3. Kind of Business	rized Premises	OLD NO. 11/1345, 1344 NEW NO.41/2428, 2430 MARKAET ROAD, PALAKKAE Manufacturer, Repacker	D, Palakkadu Circle, Palakkad(Kerala) -678014
 For dairy business 	s details of location with address and capacity of Mil wned by the holder of licensee/RC	Ik Chilling Centres (MCC) / Bulk Milk Cooling Centres (BMCs)/Milk Processing Unit/ Milk No	
5. Category of Licens		State	
This license is granted under a	and is subject to the provisions of FSS Act, 2006 at	I of which must be complied with by the licensee.	
Place:	Palakkad 16/04/2020		K P Ramesh Designated Officer
Date of issue:	16/04/2020	·	ocumpratice Onition
		Validation And Renewal	
Grant / Renewal Date 12/04/2016	11/04/2018	Rs.6000 Please refer to annexure for details. P	Installed / Handling capacity Signature of Designated Officer Please refer to annexure for details
12/04/2020 Note : This is a system gene	11/04/2021 Rs.3000 erated license and does not require any signatu		lease refer to annexure for details
		Product Annexure	
		FORM 'C' (SEE REGULATION 2.1.4(6))	
The second se	KOZAN.	(SEE REGULATION 27.46)) GOVERNMENT OF KERALA COMMISSIONERATE OF FOOD SAFETY	Issai
		FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA LICENSE UNDER FSS, ACT 2006	<u></u>
ducts with capacities installed arrhow	rized to Manufacture/ Re-pack/Re-label		
personal address address			
ing units other than mentioned ab	oove including relabellers & repackers	Product Description	Quantity(MT/Day) Ki
1		ALL SPICES COFFEE POWDER	Quantity(MT/Day) Bu .2 Re .4 Man
3 4		SUGAR TEA WHEAT AND WHEAT PRODUCTS, RICE FLOUR	2 Re .1 Re
5		WHEAT AND WHEAT PRODUCTS, RICE FLOUR	.1 Re
	Palakkad 16/04/2020		
		Condition of License	
		All Food Business operators shall ensure that the following conditions are complied with at all times during the course of its Food Business. Food Business Operato	xs
		Shall:	
		1. Display a true copy of the license granted in Form C shall at all time at a prominent place in the premises.	
		2. Give necessary access to licensing authorities or their authorized personnel to the premises.	
		3. Inform authorities about any change or modifications in activities.	
		4. Employ at least one technical person to supervise the production process. The person supervising the production process shall possess at least a degree in	
		science with Chemistry/Bio-chemistry/Food and nutrition/ Microbiology or a degree or diploma in Food Technology/ Dairy Technology/ Dairy Microbiology/ Dairy	
		science with Chemistry Bo-chemistry Food and nutrition's Microbiology or a degree or diploma in Food Technology Dany Technology Dany chemistry Dairy engineering Oil technology / Veterinary science / Holde management & Catering technology or any degree or diploma in any other discipline related to the specific requirement of the business from a recognized university or institute or equivatent.	
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