



**Registration Certificate**  
**Government of Karnataka**  
**Food Safety and Standards Authority of India**  
**Registration Certificate under FSS Act, 2006**



/ Registration Number: **21224008001736**



- |  |   |
|--|---|
| 1. Name and permanent address of Food Business Operator (FBO)            | SRI NITRISA TRADERS<br>SINDHI COLLEGE 33/2B KEMPAPURA,<br>HEBBAL, , Kempapura , Bangalore North,<br>Bangalore Urban, Karnataka-560024 |
| 2. Address of location where food business is to be conducted / premises | SINDHI COLLEGE 33/2B KEMPAPURA,<br>HEBBAL,, Kempapura, Bangalore North,<br>Bangalore Urban, Karnataka - 560024                        |
| 3. Kind of Business  | Food Vending Establishment  |
| 4. Photo Identity Card   | N/A   |



This Registration certificate is issued under and is subject to the provisions of FSS Act, 2006 all of which must be complied with by the petty food business.

Place / Bangalore Urban

**Registering Authority**

Issued On / 17-08-2024 (New Registration)

Valid Upto: 16-08-2025 (For details, refer Annexure)

**Annexures:**

- [1. Product Annexure](#)
- [2. Validity Annexure](#)
- [3. Registration Id Card](#)

**Note:**

- Application for renewal of Registration Certificate can be filed as early as 180 days prior to expiry date of Registration Certificate. You can file application for renewal or modification of Registration Certificate by login into FSSAI's Food Safety Compliance System(<https://foscos.fssai.gov.in>) with your user id and password or call us at 1800112100 for any clarification.**
- This Registration Certificate is only to commence or carry on food businesses and not for any other purpose.**
- This is computer generated Registration Certificate and doesn't require any signature or stamp by authority.**
- This Registration Certificate is allowed to conduct food businesses activities having annual turnover upto Rs. 12 Lacs only.**

Product Annexure



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Detail(s) of Food Item

[**Note:** Only standardised food products are allowed to be manufactured as per the list available on FoSCoS.]

Other than Manufacturer Unit	
Sl. No	Name of the food category
1	16 - Prepared Foods

Validation And Renewal Annexure



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Validity From	Validity Upto	Issued On	Fee Paid	Type
17-08-2024	16-08-2025	17-08-2024	100 INR	New

**Suspension History**

S.No	History	Date
	N/A	

**Current Status of Registration:** Registration Certificate issued

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## Registration ID Card

Registration ID Card		
	<b>Registration ID:</b> 21224008001736	
	<b>Valid Upto:</b> 16-08-2025	
	<b>Name:</b> SRI NITRISA TRADERS	
	<b>Address:</b> SINDHI COLLEGE 33/2B KEMPAPURA, HEBBAL,, Kempapura, Bangalore North, Bangalore Urban, Karnataka - 560024	
	<b>KOB:</b> Food Vending Establishment	
	<b>Govt ID Card:</b> N/A	
<b>Issuing Authority:</b> Bangalore Urban		<b>Issued On:</b> 17-08-2024
<b>[Disclaimer: This Registration ID card is issued only for the provisions laid down under Food Safety and Standards Act, 2006 and hence, shall not be used for any other purpose.]</b>		



**SINDHI COLLEGE**

# **SINDHI COLLEGE**

#33/2B, Kempapura, Hebbal, Bengaluru - 560024  
Permanently Affiliated to Bengaluru City University  
Approved by AICTE, NAAC Re-accredited

**Ph.no: 080-23637544 E-mail: mail@sindhicollege.com**

## **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 Operators Shall:

1. Display a true copy of the licence 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 modification in activities.
4. Employ at least one technical person to supervise the production process. The supervising the production process shall possess at least a degree in science with Chemistry / Bio-Chemistry / Food and nutrition / Microbiology or degree or diploma in Food Technology / Dairy Technology / Dairy Microbiology / Dairy chemistry / Dairy engineering / Oil Technology / Veterinary science / Hotel 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 equivalent.
5. Furnish periodic annual return 1<sup>st</sup> April to 31<sup>st</sup> March, within 31<sup>st</sup> May of each year. For Collection / handling / manufacturing of milk and milk product half yearly return also to be furnished as specified.
6. Ensure that no product other than product indicated in the license / registration is produced in the unit.
7. Maintain factory's sanitary and hygienic standards and workers hygiene as specified in the schedule 4 according to the category of food business.
8. Maintain daily records of production, raw materials utilizations and sales separately.
9. Ensure that the source and standards of raw material used are of optimum Quality.
10. Food business operator shall manufacture store of expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licencing authority from any privy, urine, sullage, drain or place of storage of foul and waste matter.
11. Ensure clean in-place system (whatever necessary for regular cleaning of machine & equipment).
12. Ensure testing of relevant chemical and / or microbiological contaminants in food products in accordance with these regulation as frequency as required on the bases of historical data and risk assessment to ensure production and delivery of transport delivery of safe food through own or NABL accredited / FSSAI recognized labs at least once in six months.
13. Ensure that as much as possible that the required temperature shall be maintained throughout the supply chain from the place of procurement or sourcing till it reaches the end consumer including chilling, transportation, storage etc.
14. The manufacturer / importer / distributor shall buy and sell food product only from or to licensed / registered vendors and maintain record thereof.