

Bangladesh



Gazette

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Food Ministry
Bangladesh Food Safety Authority

Draft Notification

Date:

S. R. O. No - Act/2024 – As Food Contact Materials are crucial to ensure the safety of food, The Bangladesh Food Safety Authority, in line with the power entrusted in section 87 of the Food Safety Act, 2013 (Act No. 43, of the year 2013) and as per prior approval of the government, made the following regulations, as:-

1. Title & Commencement.-

- (1) This regulation may be called as Food Safety (Food Contact Materials) Regulations, 2024.
- (2) It shall come into force from 06 months after the gazette notification.

2. Definition.-

(1) For the purpose of these regulations, unless there is anything contrary to the subject or context—

- (a) "**Act**" means the Food Safety Act, 2013 (Act No. 43 of 2013);
- (b) "**Authority**" means the Bangladesh Food Safety Authority as defined in clause (1) of section 2 of the Act;
- (c) "**Food contact material**" – means any material that has come into contact with food or is likely to come in contact with food;

- (d) **“Food contact material business operator”** means any person or organization engaged in production, import, marketing, storage, distribution, processing or sale of food contact material;
- (e) **“Inspector”** means the inspector as defined in the sub-clause (20) of clause 2 of the act;
- (f) **“Label”** means the label defined in the latest version of Food Safety (Labeling of Packaged Food) Regulations, 2017 or any replacing regulation;
- (g) **“Active materials & articles”** means those materials & articles which are used in order to increase shelf life or preserve or improve conditions of food. It is prepared in such a way that it is capable to resist the elements which spoil the foods predispositions & removing the effects of surrounding environment;
 - a. For example: To control the presence of oxygen in food like chips, biscuits, pasta, powdered milk etc., small packets (Sachet which is inedible) are used as oxygen scavengers which will maintain the quality of these foods through oxygen control.
- (h) **“Releasing active materials and articles”** means the materials and objects of the food contact material that are likely to be released in the packaged food or food environment to which it came in contact with;
- (i) **“Food grade”** means material made of substances which are safe and suitable for their intended use, and shall not endanger human health or result in unacceptable change in the composition of the food or organoleptic characteristics;
- (j) **“Overall migration limit”** means the maximum permitted amount of non-volatile substance;
- (k) **“Primary food packaging”** means packaging material in direct contact with food products;
- (l) **“Specific migration limit”** means the maximum permitted amount of a given substance released from a material or article into food or food simulants;
- (m) **“Standard”** means Bangladesh Standard as defined in Bangladesh Standards and Testing Institution Act, 2018 and absence of such standard internationally recognized standard made by Codex Alimentarius Commission (CAC) or United States Food and Drug Administration (USFDA) or European Commission (EC) shall be referred.

(2) Any words or expressions used in this regulation but not provided for in the definition or explanation shall be used as used in the Food Safety Act, 2013.

3. Applicability.-

(1) This regulation shall apply to production, processing, storage, preparation, serving, import, manufacturing and marketing of materials and articles which-

- (a) come in contact with food or
- (b) have come in contact with food or
- (c) can be expected to come into contact with food

Provided that, these regulations shall not be applicable to the antique artifacts, packets or covers of any products, material or object used in the local systems for public water supply.

4. Food contact material shall be deemed as food grade if it complies with these regulations or standard.

5. General Requirements. –

- (1) Food contact material business operator shall get themselves registered as prescribed by Bangladesh Food Safety Authority.
- (2) The food contact material & packaging material while storage or transportation shall be packed in clean, hygienic and tamper-proof package or container.
- (3) Every food business operator shall ensure that the sealing material used shall be in accordance with these regulations and conform to standards as specified in regulation 4.
- (4) Any material which comes in direct contact with food or likely to come in contact with food used for packaging, preparation, storing, wrapping, transportation and sale or service of food shall be food grade.
- (5) Packaging materials shall be suitable for the type of product, the conditions provided for storage and the equipment for filling, sealing and packaging of food as well as transportation conditions.
- (6) Plastic containers of capacity 5 litre and above and Glass bottles, which are reused for packaging of food, shall be suitably durable, easy to clean and disinfect.
- (7) Packaging materials shall be able to withstand mechanical, chemical or thermal stresses encountered during normal transportation. In case of flexible or semi-rigid containers, an overwrap packaging may be necessary.
- (8) Tin containers once used, shall not be re-used for packaging of food.
- (9) Printing inks for use on food packages shall conform to Bangladesh standard. In absence of such standard, internationally recognized standards as mentioned in regulation 4 shall be followed.
- (10) Printed surface of packaging material shall not come into direct contact with food products.
- (11) Newspaper or any such material shall not be used for serving, storing and wrapping of food.
- (12) In case of multilayer packaging the layer or layers which come in direct contact with food shall be of food grade quality and shall meet the requirements of these regulations.

6. Food contact materials shall comply with the following basic criteria.-

(1) Paper and board materials intended to come in contact with food products shall comply with the following basic criteria.-

- (a) Paper and board material shall be of uniform formation, thickness and substance.
- (b) It shall be free from visible specks, grease marks, cuts, pinholes and other blemishes..
- (c) The paper used for the manufacture of boxes, cartons, plates, cups and paper lids or paper which are meant to be direct in contact with food shall be of food grade and shall be free from contaminants.
- (d) Paper and board materials used for the manufacturing of containers for packing or storing the food products shall conform to specific Bangladesh Standards if present.

(2) Glass containers intended to come in contact with food products.-

- (a) As far as possible, they shall be free from blisters, mould marks, stones and chippings and as far as possible shall be free from cords, seeds and other visible defects.
- (b) They shall have a smooth surface without cracks, pinholes and sharp edges.
- (c) The sealing surface shall be free from hairline cracks and prominent seam marks.

(3) Metal and Metal Alloys intended to come in contact with food products.-

- (1) A utensil or container made of metal or metal alloys shall be unfit as food contact material if: -

- (a) containers are rusty.
- (b) enameled containers have become chipped and rusty.
- (c) copper or brass containers are not properly tinned.

(2) Appropriate grades of metal and metal alloys where applicable shall be used for packing or storing of food products.

(3) Metal and metal alloys used for the manufacturing of containers for packing or storing the food products shall conform to the regulation and

(4) Food contact material or packaging materials of metal origin shall pass the prescribed overall migration limit of 60mg/kg or 10mg/dm² when tested, only in case the metal is coated with a polymer or lacquer coating.

(4) Plastic materials intended to come in contact with food products.-

(1) Plastic materials used for the manufacturing of containers for packing or storing the food products shall conform to either of the specifications-

(a) Food contact materials of plastic origin shall pass the prescribed overall migration limit of 60mg/kg or 10mg/dm² when tested, with no visible color migration. In this case, test condition & simulant mentioned in Annex 1 shall be followed or

(b) Plastic materials and articles shall not release the substances in quantities exceeding the specific migration limits as per schedule I of this regulation.

(2) Pigments or Colorants for use in plastics in contact with food products and drinking water shall conform to the relevant standard requirements under International Standard Organization (ISO).

(3) Food business operator shall choose packaging material from the list suggestive packaging materials specified in schedule -II under this regulation.

7. Requirements for Manufacturing Food Contact Materials.-

(1) The raw materials used in the production of food contact must be hygienic and technically of good quality.

Provided that, terms and conditions recognized by the organization mentioned in the Regulation 4 must be followed in the use of active materials and articles, intelligent materials and articles, releasing active materials and articles, plastic materials and articles and grouped materials and articles in the production of food contacts.

(2) The food contact packaging material manufacturer will preserve the papers regarding the source of the materials used to manufacturer food contact materials up to 3 months after expiry of food contact material.

Explanation: "Intelligent materials and articles" refer to the materials and objects of the food package that are made in specialized technology and it monitors the condition of the food and the environment surrounding of the food. Intelligent materials and articles will determine the stage of refreshment by determining risen situation in packaged food which will easily be visible to the consumer

8. Quality Assurance.-

The food contact packaging material manufacturer shall comply with the following conditions to ensure the quality of the food contact material:-

- a) Proper quality control of the production & storage of food contact materials
- b) Employing a sufficient number of trained and skilled manpower in the production, use and layout of food contact materials;
- c) Cleanliness and proper layout of the parts used to produce food contact materials;
- d) Specific and overall migration of food contact materials and articles shall be within the maximum limits.

9. Preserve Evidentiary Documents.-

(1) Food contact material manufacturer shall accurately store printed or electronic copies of the terms, permissions, standards, results, safety and procedures applicable to the production of commercial food contact.

(2) In the document referred to in sub-rule (1), all the supporting papers from the initial stage of the production of food contact to the final step, should be prepared for submission at any time.

10. Labeling of food contact material. -

(1) Food contact business operator engaged in production shall mention the following points in conspicuous, clearly legible, and indelible manner on label of the food contact material, namely:-

- (a) the words 'supplied as a food contact material' on the label;
- (b) information relating to traceability of the food contact material;
- (c) brief instructions on the use of food contact materials;
- (d) the symbols mentioned in Annex-2 on the labels; and
- (e) name, address and registration number of the manufacturer or, as the case may be, the marketer.

(2) The size of the letters printed on food labels shall be as per existing regulations.

(3) The name and quantity of substance released by active materials and articles shall be mentioned on the label.

11. Labeling requirements for the packaged food.- In addition to relevant "Labeling of Packaged Food Regulations", the following points shall be complied

(1) The food contact material which has come into contact with food, to separate the non-edible part of the food, shall be properly labeled. The declaration of the non-edible portion of the food shall be given by means of the mark mentioned in Annex-3.

(2) Released active substance shall be considered as food ingredient and shall be mentioned on the label.

12. Traceability.- (1) Traceability of the production and supply chain of food contact material shall be ensured so as to be able to recall the defective product and show the proof on demand of the authority.

(2) In addition to all the documents in support of the information mentioned in sub-regulation (1), the sample analysis, testing and results of food contact materials and copies of safety related documents shall be stored by the food contact material business operator.

(3) There shall be a suitable system for identifying the food contact material in a proper manner, through which the identification of the said product shall be possible through the label or related information or document.

13. Inspection.- (1) A food safety inspector or any officer authorized by the authority may inspect any food contact material establishment and food establishment at any stage of production, import, sale, storage and distribution of food-related products.

(2) The inspectors shall, after inspecting the food contact materials establishments and food-establishments in accordance with sub-regulation (1), provide a copy of the concerned inspection report to the food contact material business operator.

14. Notice.- (1) During the inspection of food contact material establishments and food establishments, if it appears to the food safety inspector or any officer authorized by the authority that the food contact material business operator or any of his representatives, food workers or employees are not complying with the applicable conditions of the regulations, shall issue a notice to comply with the said conditions within the prescribed time as per Form-1 to the said food contact material business operator or food business operator.

(2) If, within the period specified in Form-1, any food contact material business operator or food business operator fails to implement the duties specified in the notice issued under sub-regulation (1), the Food Safety Inspector or an officer authorized by the authority shall issue a warning notice as per Form-2 to the food contact material business operator or food business operator.

(3) If any food contact material business operator or food business operator fails to implement the due steps mentioned in Form-2, it shall be considered as an act against food safety.

(4) If the due steps mentioned in sub-regulation (1) or sub-regulation (2) are implemented by the food contact material business operator or food business operator within the period mentioned in the notice, the food safety inspector or the officer authorized by the authority shall send a report in this regard to his superior authority and shall supply a copy thereof to the concerned food contact material business operator or food business operator.

(5) If the food contact material business operator or food business operator fails to implement the due steps within the time specified in the notice as per sub-regulation (2), by, the Food Safety Inspector or the officer authorized by the authority shall make a request as per Form-3 for canceling the license or registration certificate of the food contact material business operator or food business operator shall inform the matter to his superior authority.

(6) To inform the consumers, all notices given by the inspector under this regulation shall be displayed in front of the food contact material business establishment by the food contact material business operator.

15. Responsibility of Food Manufacturer.- A food manufacturer using food contact material for packaging of their food products shall ensure that the material is procured from a duly licensed Food Contact Packaging Material manufacturer and shall obtain a certificate on the compliance of the material to applicable standard(s) and conditions laid down under this regulation.

16. Removal of ambiguity.- If any ambiguity is observed while implementing any provisions of these regulations, depending on the compatibility with these regulations, the authority can remove that ambiguity in the consultation with the government through notification in government gazette.

17. Power to amend schedule.-The Authority shall, with the prior approval of the Government, reserve the power to make necessary amendments, alterations and additions to the Schedule and may publish the same for public information by notification in the Gazette.

18. Repeal and savings.- (1) On the commencement of this Regulation, the Food Safety (Food Contact Material) Regulation, 2019 hereinafter referred as the said regulation, shall stand repealed.

19. Publish authentic English text.- After the introduction of this regulation, the government can publish an authentic English text by notification of the official gazette if required.

Provided that, in the case of a contradiction between the Bengali and English text, the Bengali text shall prevail.

Annex-1
[Note Regulation 6(4)(1)(a)]

Table 1: Plastic Material Simulant

Sl No.	Simulant Type	Simulant Description
1	Simulant A	Distilled Water or water of equivalent quality
2	Simulant B	3 % Acetic Acid
3	Simulant C1	10 % Ethanol
4	Simulant C2	50 % Ethanol
5	Simulant D	n- heptane- shall be freshly distilled before use.



Table 2: Test Condition and Classification of Foods and Selection of Simulant

Sl No	Type	Description	Example	Simulants
(1)	(2)	(3)	(4)	(5)
i)	I	Aqueous, non acidic foods ($pH > 5$) without fat	Honey, mineral water, sugar syrups molasses, skimmed milk, rasgulla, infusions, murabba, yeast paste etc	'A'
ii)	ii	Aqueous, acidic foods ($pH \leq 5$) without fat	Fruit juices, squashes, fruit chunks or puree or paste, ginegar, jams, jellies, carbonated beverages, lemonade, processed vegetables, rennet, preparations of soups, broths, sauces, RTS beverages etc	'B'
iii)	iii	Oils, fats and processed dry foods with surface fat or volatile oil	Vegetable oils, ghee, Vanaspati, coca butter, lard, biscuits, spice powder, snacks and savoury, chocolate, caramels, malted foods, egg powder, tea, coffee powder confectionery, fried and roasted nuts etc	'D'
iv)	iv	Nonacidic foods ($pH > 5$) or high fat and having high moisture content	Butter, bread, pastry, shreekanth with low cakes, milk based sweets, ice-cream, moist and fatty confectionery products	'A and D'
v)	v	Acidic foods ($pH > 5$) or high fat and having high moisture content	Pickles, ketchup, cheese, with low curd, fresh and processed meat and fish products, sauces having fat, frozen foods, mayonnaise etc	'B and D'
vi)	vi	Dry processed foods without fat	Cereals and pulses, dehydrated vegetable and fruits, dried yeast, corn flakes, salt, sugar, milled products, barley powder, oats, vermicelli, spaghetti etc	No end test

Table 3: Simulating Solvents for Different Types of food and Temperature- Time Conditions

Sl No	Conditions of Use	Type of Food	Water (Time-Temp)	3 percent Acetic Acid (Time-Temp)	10 % Alcohol (Time-Temp)	50% Alcohol (Time-Temp)	n-Heptane (Time-Temp)
i)	High temperature heat sterilized (Retorting)	i, ii, iii v and vi	121°C, 2h	121°C, 2h			66°C for 2h
ii)	Hot filled or pasteurized above 66°C, below 100°C	i, ii, iii iv and v	100°C, 2h	100°C, 2h			49°C for 30 minutes
iii)	Hot filled or pasteurized below 66°C	i to v	70°C, 2h	70°C, 2h	70°C, 2h	70°C, 2h	38°C for 30 minutes
iv)	Room Temperature filled and stored (no thermal treatment in container) and also in refrigerated and frozen condition	do	40°C, 10 days	40°C, 10 days	40°C, 10 days	40°C, 10 days	do

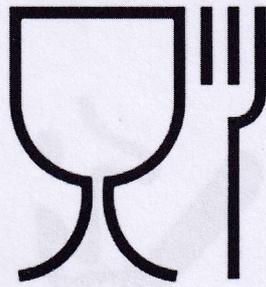
NOTES

1. Heptane simulant not to be used on wax lined containers.
2. Heptane extractivity results must be divided by a factor of five in arriving at the extractivity of a food product.



Annex- 2

[Referred to Regulation 10(1)(d)]



Annex-3

[Referred to Regulation 11(1)]



Do Not Eat

1

Schedule I

[Note Regulation 6(4)(1)(b)]

Requirement for specific migration limits of substances from plastic materials intended to be in contact with articles of food

SI. No.	Substances	Maximum Migration Limit (mg/Kg)
1.	Barium	1.0
2.	Cobalt	0.05
3.	Copper	5.0
4.	Iron	48.0
5.	Lithium	0.6
6.	Manganese	0.6
7.	Zinc	25.0
8.	Antimony	0.04
9.	Phthalic acid, bis (2- ethylhexyl) ester (DEHP)	1.5
10.	Bis-phenol A	0.05
11.	Lead	2

Schedule – II

[Note Regulation 6(4)(3)]

List of suggestive packaging materials

Sl.No	Product Category	Types of Packaging materials
1.	Milk and milk products	<ul style="list-style-type: none"> • Glass bottle with metal caps or plastic(polypropylene (PP) or High-densitypolyethylene (HDPE)) caps. • Rigid Plastic container made of PET with plastic(polypropylene (PP) or High-densitypolyethylene (HDPE)) caps. • Rigid Plastic container made up of High densitypolyethylene (HDPE) or Polypropylene (PP) orPolystyrene (PS) with Plastic (PP or High-densitypolyethylene (HDPE) caps. • Flexible plastic pouch made of polyethylene (PE)or Polypropylene (PP) based co-extrudedmultilayered material. • Aseptic and flexible packaging material (Paperboard or Aluminium foil or polyethylene) basedmultilayered structure. • Tin plate container. • Paper based lined cartons with liner made ofaluminium foil based laminated structure. • Plastic based polypropylene (PP) or polystyrene(PS) cups with paper or Peel-off lid. • Wax coated paper butter wrappers. • Paper and Paper Board based folding cartoninside butter wrapped with butter paper. • Metal Containers with plastic polypropylene (PP)caps or metal or plastic lid. • Plastic pet container with plastic lid. • Thermoform cup or tray with paper or peel-

		<p>offlids.</p> <ul style="list-style-type: none"> • Paper and Paper Board setup boxes with or without lamination – plastic film inside. • Paper and Paper Board setup boxes with or without grease proof paper placed inside • Plastic Based multi layered flexible laminated heat sealed pouch. • Mud or clay pots. • Thermoformed Plastic container (blister pack) with aluminium foil or polyethylene (PE) based lid
2.	Fats, oils and fat emulsions	<ul style="list-style-type: none"> • Tin plate container. • Glass bottle with metal caps or plastic polypropylene (PP) or High-density polyethylene (HDPE) caps. • Plastic rigid container (jar) made of High-density polyethylene (HDPE). • Plastic bottle or Jar Polyethylene terephthalate (PET) with plastic caps. • Plastic Pouch made of Multi layered laminated or co-extruded structure. • Aseptic and flexible packaging material (Paperboard or Aluminium foil or polyethylene) based multilayered structure. • Plastic laminated pouch in duplex board box (Bagin Box). • Thermoformed plastic based jar with plastic caps. • Paper based lined cartons with liner made of aluminium foil based laminated structure.
3.	Fruit & Vegetable products	<ul style="list-style-type: none"> • Glass bottle with metal caps or plastic (polypropylene (PP) or High-density polyethylene (HDPE) caps. • Aluminium can with easy open end.

		<ul style="list-style-type: none"> • Tinplate container. • Aseptic and flexible packaging material (Paperboard or Aluminium foil or polyethylene) based multilayered structure. • Plastic rigid container (jar) made of either Highdensity polyethylene (HDPE) or Co-extruded structure with Plastic (polypropylene (PP) or High-density polyethylene (HDPE) caps. • Stand up Pouch made up of Plastic based structure with plastic spout. • Flexible Plastic pouch made of either polyethylene (PE) or Laminated structure. • Thermoformed Plastic container (blister Pack) with aluminium foil or polyethylene (PE) based lid. • Plastic jar (Co-extruded) with metal caps. • Plastic trays with overwrap. • Polyethylene terephthalate (PET) or polypropylene (PP) or Poly Vinyl Chloride (PVC) Punnets
4.	Sweets and Confectionery	<ul style="list-style-type: none"> • Metal Containers with plastic polypropylene (PP) caps or metal or plastic lid Plastic based multilayered laminated Heat sealed pouches. • Composite containers made up of Paper Board or Aluminium foil or plastic base films with plastic or metal lids. • Plastic based rigid containers. • Foil wrap. • Plastic film based twist wraps (Polyethyleneterephthalate (PET) or polypropylene (PP) or Poly Vinyl Chloride (PVC)). • Thermoformed tray and punnet with lid. • Glass bottle with metal or plastic caps.

		<ul style="list-style-type: none"> • Plastic cups with film lid.
5.	Cereals and cereal products	<ul style="list-style-type: none"> • Tin container. • Aluminium Foil Based laminated pouch in metal container. • Wrapper made of wax coated paper. • Wrapper made of three layered laminated structure. • Plastic based multilayered laminated pouch (heatsealed). • Plastic based thermoform container with plastic lid. • Lined carton with liner made of multi layered laminated structure. • Plastic based multilayered laminated structured Zipper pouch. • Thermoform trays with plastic lids or over wraps. • Glass bottle with metal caps. • Polyethylene terephthalate (PET) or Plastic based rigid containers with metal or plastic (polypropylene (PP) or High-density polyethylene (HDPE) caps • Plastic films or co-extruded film or polypropylene (PP) or polyethylene (PE)
6.	Meat and Meat Products or Poultry Products	<ul style="list-style-type: none"> • Glass jars with plastic (polypropylene (PP) or High-density polyethylene (HDPE) caps. • Metal Containers with metal lid (lacquered tin containers). • Plastic based flexible pouches in paper & paper Board carton. • Plastic based multilayered flexible laminates heatsealed pouches. • Plastic tray with overwrap.

		<ul style="list-style-type: none"> • Aluminium foil wrap. • Polyethylene terephthalate (PET) punnets or containers with plastic caps
7.	Fish and fish products or Seafood	<ul style="list-style-type: none"> • Glass jars with plastic (PP or High-density polyethylene (HDPE) caps. • Metal Containers with metal lid (lacquered tin containers). • Polyethylene terephthalate (PET) punnets or containers with plastic caps. • Plastic based multilayered flexible laminates heatsealed pouches. • Plastic tray with overwrap.
8.	Sweetening agents including Honey	<ul style="list-style-type: none"> • Glass bottle with Metal Caps or Plastic (polypropylene (PP) or High-density polyethylene (HDPE) Caps. • Plastic based Thermoformed container. • Blister Pack with foil or polyethylene lid. • Polyethylene Terephthalate (PET) container with Plastic Caps. • Plastic laminated Tube.
9.	Salt, spices, Condiments and related products	<ul style="list-style-type: none"> • Glass bottle with metal lid or plastic (polypropylene (PP) or High-density polyethylene (HDPE) caps. • Plastic based rigid container with Plastic cap (Polyethylene terephthalate (PET) and High density polyethylene (HDPE) Containers). • Paper & Paper board or Aluminium foil or Plastic Film based Composite Container. • Folding cartons with Plastic based flexible laminated structure (heat sealed) pouch placed inside. • Plastic based multilayered layered laminated pouch (heat sealed)



10.	Beverages (other than Dairy and Fruits & vegetables based)	<ul style="list-style-type: none"> • Plastic bottles made of either Polyethyleneterephthalate (PET) or Polycarbonate (PC) with Plastic (Polypropylene (PP) or High-density polyethylene (HDPE) or Aluminium caps. • Heat sealed Plastic pouches made of Polyethylene (PE). • Glass bottles with metal caps or plastic caps. • Plastic pouches made up of Polyethylene (PE) in Corrugated fibre board Boxes. • Aluminium can with easy open end. • Tin plate container. • Plastic pouch made of laminated structure. • Aseptic and flexible packaging material (Paperboard or Aluminium foil or polyethylene) based multilayered structure. • Plastic based multi layered structure heat sealed pouches. • Plastic based multi layered structure heat sealed Zipper pouches or stand up pouches. • Metal Containers with plastic or Polypropylene (PP) caps or metal or plastic lid, Rigid Plastic container with plastic caps (Polypropylene (PP) Caps). • Wooden cask (for wines).



Form-1

[Referred to Regulation 14(1)]

Safe food to protect life and health

Government of the People's Republic of
Bangladesh Food Safety Authority
www.bfsa.gov.bd

Reference:

Date:

Subject: Food contact material risk related notice.

To,

.....
.....

(Name, address, etc. of food contact material business or food business establishment/operator/operators)

1. During the inspection of your food contact material business establishments or food business establishments (.....) it has been observed that Food Safety (Food Contact Material) Regulations, 2024 has not been complied. The establishment has not complied/violated the following provisions of the Food Safety (Food Contact Material) Regulation, 2024, namely:-

.....
.....

2. You must take the following steps to correct the issues mentioned in serial number 1, namely:

.....
.....

3. The steps mentioned in serial number 2 must be implemented by the next(date). Otherwise, it shall be considered as an offence.

Food Safety Inspector or officer authorized by the Authority,

(signature)

Name:

Date:

Telephone No:

Form-2

[Referred to Regulation 14(2)]

Safe food to protect life and health

Government of the People's Republic of
Bangladesh Food Safety Authority
www.bfsa.gov.bd

Reference:

Date:

Subject: Alerts regarding continued risks related to safe food.

along with

(Name, address, etc. of food-related business or food business establishment/trader/traders)

1.

The undersigned is satisfied that you/you have not taken appropriate measures to remove the existing risk related to food safety within the period mentioned in the notice issued to you/you vide Memorandum No. .

2. In such case, you/you are cautioned not to comply with the notice given earlier directed to remove the risk mentioned in the notice issued to you/yours under Memorandum No.

Otherwise legal action will be taken against you/you.

Food Safety Inspector or officer authorized by the Authority,

(signature)

Name:

Date:

Dr. JH

Form-3

[Referred to Regulation 14(5)]

Safe food to protect life and health

Government of the People's Republic of
Bangladesh Food Safety Authority
www.bfsa.gov.bd

Reference No.

Date:

To

Subject: Regarding suspension/cancellation of food contact material production, business/operation of food business.

1. Bangladesh Food Safety Authority has ascertained that the

Food Contact Material Business Operator/Food Business Operator are consistently violating the provisions mentioned in the Food Safety (Food Contact Material) Regulation, 2024. Earlier, the establishment was issued several times warning about the risk of unsafe food contact materials (copy

attached). However the establishments have not taken any risk mitigation measures for safe food contact materials.

2. In this case, ordered to requesting to take necessary steps to cancel the license/registration certificate of the Food Contact Material Business Operator/Food Business Operator.

Food Safety Inspector or officer authorized by the Authority,

(signature)

Name:

Date:

Telephone No:

Copy:

.....

Food Contact Material Business Operator/Food Business Operator


By order of the Bangladesh Food Safety Authority
Zakaria
Chairman (Additional Secretary)