

Agricultural and Processed Food Products Export Development Authority (APEDA)

(Ministry of Commerce and Industry, Govt. of India)

<u>Pack House Online Registration/Renewal User</u> <u>Manual</u>

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Introduction to Pack House Online Registration/Renewal

APEDA has taken a progressive step towards Paperless processing and allows the applicants to submit their application for Registration/Renewal of their Pack houses Online. There is no need to submit any physical documents and it is a hassle free system which allows to track the status of applications anytime.

Applicant need to register on the system to create their login credentials. After successful login, they can submit an application for New Registration/Renewal of existing certificates online. Procedure of application filing is provided in the User Manual.

Some of the salient features of this system are:

- 100% Online filing and processing of applications
- Integrated payment gateway to transfer the fees online
- Alerts at each step of processing allow the applicant to know as soon as any deficiency is reported in the application submitted
- Applicants can submit additional information that has been sought by APEDA online
- Certificates are generated with Digital Signatures so applicants can download the validated soft copy from their login. No need to collect the copy of the certificates physically.

To access online pack house registration/renewal system, applicant has to access APEDA website and click on "Unit Registration" tab under "Member Access" section.

एपीडा APEDA	कृषि और प्रसंस्कृत खाद्य जत्पा (वाणिष्य पृवं उद्योग मंत्रालय, भारत न Agricultural & Processed Foc (Ministry of Commerce & Industry, General Info APEDA Produ	द निर्यात विकास प्राधिकरण प्रथ्वार) id Products Export Development A Government of India) ucts Trade Promotion Schemes	Authority	「単」RTI(Statistics	Search Exporters Agri Exchange Portal
0			FLORICULTURE India is bastowed with sev- production of sensitive and	arai agro- or I MORE »	MEMBER ACCESS Register as Member Exporter's Login Unit Registration Trade Leads Public Grievances
WELCOME TO	AGRICULTURAL & PROC	ESSED FOOD PRODUCTS EX The Agricultural and Processed F Government of India under the Ag by the Parliament in December. 1 The Act (2 of 1986) came into effect Part-II (Sec. 3(i): 13.2.1986). The Au	CPORT DEVELOPMENT AL cod Products Export Developm pricultural and Processed Food 985. from 13th February, 1986 by a n rithority replaced the Processed F	UTHORITY nent Authori Products E: oblification issu	y (APEDA) was established by the kport Development Authority Act pass and in the Gazetle of India. Extraordinary, romotion Council (PFEPC). MORE

Signup/ Login Page:

APEDA Agricultural & Processed Food Products Export Development Authority APEDA Ministry of Commerce & Industry, Government of India		i-Track	Syst
/elcome to the Online Pack house/Peanut Units/Meat Plants Registration System!		18/2/20 New User Signup	16 05:23:
PEDA has taken another progressive step towards Paperless processing and allows the applicants to submit their application for egistration/Renewal of their Pack houses/Peanut Units/Meat Plants Online. There is no need to submit any physical documents and it is a assle free system which allows to track the status of applications anytime. applicant need to register on the system to create their login credentials. After successful login, they can submit an application for legistration/Renewal of existing certificates online. Procedure of application filing is provided in the User Manual. Some of the salient features of this system are: 1.100% Online filing and processing of applications 2. Integrated payment gateway to transfer the fees online 3. Alerts at each step of processing allows the applicant to know as soon as any deficiency is reported in the application submitted 4. Applicants can submit additional information that has been sought by APEDA online 5. Certificates are generated with Digital Signatures so applicants can download the validated soft copy from their login. No need to collect the copy of the certificates physically.	New User Si Registratio Type Name Email-Id Mobile No. Password Confirm Password	gnup IPlease Select I Anne (+91)- (+91)- (+91)- (
	If already Si	gnedup ? Verify OTP	

The online pack house registration/renewal system can be access with the login details of exporter provided at the time of APEDA registration. In case of new applicant, signup is required. For signup Click on "New User Signup", then following details are required.

- 1. Registration Type : Pack House
- 2. Name of an applicant
- 3. Email Id
- 4. Mobile Number
- 5. Password
- 6. Confirm password

After submission of basic details and user has to verify the Mobile number & E-mail ID.

Verify Email Id and Mobile No.



To verify Email ID and Mobile Number, applicant has to enter the OTP (One Time Password) received on email and mobile number.

After entering OTP, Click on submit button for verification. After successful verification, system will automatically login the applicant on application page.

APEDA Agricultural & Processed Food Products Export Development Authority APEDA Ministry of Commerce & Industry, Government of India				Online Reg	pistration Syst
n as anurag			A ⁺ A	8/2/2	016 04:14:03
		Home	Registration	Change Password	Logout
	Online Registration for Packhouse (Form-I)				
lame and address of the applicant(owner) along with (complete contact details				
lame of the Owner*	anurag				
ddress*	apeda delhi ncui green park				
ity"	New Delhi				
tate*	Delhi				
in Code	110016				
elephone	5051 - 0987355051				
ax	4353 - 9873550512				
mail*	anuragtrivedi282@gmail.com				
tobile No.*	9899586998				
I/We certified that do not have the APEDA RCMC certified.	rtificate.				
ddress of the packhouse with name of Packhouse Man	ager and his contact details(This address shall be treated as correspondence address)	2			
s it own/leased premises? give details of the lease	Eeased Own				
ackhouse Name*	APEDA				
ackhouse Address*	delhi apeda				
ity"	New Delhi				
tate"	Delhi				
in Code	110016				
ackhouse Manager Name*	name of new manager				
mail*	abc@gmail.com				
elephone/ Mobile No.*	9878665766				
tegistration Type	New Registration Renewal				

Application form (1) for Registration/Renewal

Registration: By default Registration Type "New Registration" is selected.

Renewal: In Case of renewal user need to check Registration Type as "**Renewal**" then following information is required to input and rest of information will be same including payment and pack house profile.

Registration Type	New Registration ® Renewal
Previuos APEDA pac	k house recognition Certificate details
Certificate No.*	
Issued date*	
Valid Linka X	
Valid Upto	
Product*	
(a)	[/We declare that /we posses authority and right to process/store fresh horticulture produce in the above premises and to effect any structural and/or other modifications required confirming to the instructions issued from time to time.
(b)	Pack house facility. I/we understand that non-compliance at any stage will entail cancellation of the recognition certificate issued to me in accordance with clause 6 of the scheme.
(c)	I/we, anurag undertake to always maintain the pack house as per the standards prescribed in this document, to abide by any instructions that may be issued by APEDA from time to time and to get above mentioned pack house inspected whenever called upon to do so by APEDA.
(d)	I/we anurag , hereby, declare that to the best of my knowledge and belief, the above information is complete and correct and that no fact have been concealed. I/We also agree to abide by the condition laid down in this behalf.
(e)	I/we do hereby declare that there is no child labour engaged in our Packhouse to work for our Packhouse.
(f)	I/We declare that my/our pack house has been lease for the period (from * 08/02/2016 👔 to * 15/02/2017 🛐) Mr/Ms. [anurag .
Payment Mode	® Offline
Details of the Bank	Draft towards Payment of Fee (Offline payment)
DD No.*	457476
Date of Issue"	08/02/2016
Drawn on (Bank)"	Allshabad Bank •
Branch Name*	green park
List of documents to	s he unloaded with Cornel I (and, address in advente to the advente adve
SI No	Required that requires up to a grant and a g
1	Scanned original conv of manufacturing license for DIC/Horbiculture/Anticulture Benti
2	Scanned of grad case deed, if applicable,
3	Scanned original copy of Layout drawing of the pack house duly authenticated by charted engineer
4	Scanned original copy of pollution control certificate
5	Scanned original copy of frequency of water testing (attach last testing report).
6	Scanned original copy of the NPPO Approval certificate (in case of Mango)
	San & Country
For assistance, email to us]	Best viewed in IE 6.0 or above © 2010 All Rights reserved with APEDA
	Developed & Maintained by Logicsort International Pvt. Ltd.

After Login an exporter/applicant has to fill up all the details given on Form-I along with online payment. After that the application profile entry process starts for rest of the application.

The pack house profile application forms are divided into alphabet series like A, B, C till upload provision.

The step by step explanation of each screen is given below:

In 2nd form, applicant has to enter pack house information like product scope, region for export and total handling capacity as shown in image given below

T Export Development Authority Ministry of Commerce & Industry, Government of India		Inline Registra
irag	A* X	8/2/2016
	Home Registration Change Pa	ssword Lo
Reg. A B C	D.E.F G H.L.J.K L M N O.P Q.R S.T U.V.W.X	Upload
A. PACKHOUSE GENERAL INFORMATION		
Name of Applicant Address Packhouse Address Total handling capacity (in MT)* Scope of operation being applied for - please specify product range, if possible*	Anurag Anurag APEDA HCU Building 3, Siri Institutional Area, August Kranti Marg, name of new manager apeda delhi Sz Banana Okra Bitter Gourd Chily Poregranate Press (Ctrl+Click) to select multiple Products Vapour Heat Treatment (VHT)	
	Press (Ctrl+Click) to select multiple Country Other than EU Countries European Union	
Select region for export*	Pross (/trl4/lick) to solart multiple Country	

After filling all the required details, click on save and continue.

Note: In case of any change in previous screen, click on previous button.

APEDA Agricultural & Processed Food Products Export Development Authority APEDA Online Registration System A^+ $A^$ ogged in as anurag 8/2/2016 04:20:19 PM Home Registration Change Password Logout S, T U, V, W, X H, I, J, K Q. R. Control Point Pack House Details SL. No. B. PACKHOUSE EXTERIOR INFORMATION: Is three any obnoxious small inside pack house and outside pack house? * Condition of the approach road * Arrangements for disposal of waste material. Ideally a disposal pit and/or compost pit should be within the boundary of Pack house and visible for supervision * Boundary wall/fencing- please specify the kind and nature of wall/fencing * O Yes
No
outside pack hou boundary of Pack house and visible boundary of Pack house and visible Whether the external walls are properly plastered and free from crevices, cracks, holes, dampness, cobwebs etc? ● Yes ◎ No Note: * for mandatory field and ? desired for specific format previous Save & Continue

In 3 rd form, applicant has to enter pack house Exterior Information as shown in image given below

In 4th form, applicant has to enter pack house Interior Information as shown in image given below



Ministry of Co	mmerce & Industry, Government of India			
,		A ⁺	A [*]	8/2/2016
	Hom	e Registratio	n Change Passy	word Le
Par		OP ST	11 X W X 15	had
CL Nr.	Casted Daint	De als	Hausa Dataila	
SL. NO.	Condition Point	Pack	nouse becaus	
1	Whether a true is restricted and all the entry evits points are provided with air guitains / fly proving and self- design? *	· Van O Na		
-				
2	Whether equipment in the raw material area/holding/preliminary inspection area /main processing hall area are adequate and properly maintained? *	Yes No		
3	Are all chemicals (including lab. chemicals) proper labeled and have batch numbers, best before dates etc? "	Yes No		
4	Condition of drainage system and whether surface/but covered) or underground. *	name		
	Whether wash and change room for workers provided and provision for water, soap, towels , foot operates taps etc.			
	Wash rooms	1	1.	
5	Males : "	23	?	
6	Females : "	45	?	
	Change room			
7	Males : *	45	?	
8	Females : "	535	?	
9	Availability of First Aid Box *	Yes No		
10	Is opening of toilet doors towards outside of the pack house process area or not ? If not, this needs to be modified.*	🔍 Yes 🖲 No		
11	Arrangement for foot wears and disinfectants at change room- please specify in detail .*	this needs to be mod	dified	
12	Availability of foot dip system at worker entry Point *	this needs to be mod	lified	
13	Is the pack house having unidirectional flow of process from incoming material holding/preliminary inspection area to docking/loading area? *	● Yes ◎ No		
14	Is the incoming material holding/preliminary inspection area segregated from the main processing hall? *	● Yes ◎ No		
15	Pest, insect, rodent control measures (In-house/outsourced (with name of agency)) *	segregated from the	main processi	
16	Arrangement for prevention of contamination from outside net proofing to avoid dust/files/ pests_etc *	with name of agency		
	General Hygiene in :			
17	Raw material arrival area (in Sq. ft.) *	324		
18	Processing area (in Sq. ft.) *	4564		
19	Packing area (in Sq. ft.) *	45		
20	Conditions of walls, insulation, ceilings (the partitions, walls, floors must have a smooth surface, without crevices and potholes & easy to clean, absence of cohewebs, and must allow water to flow out).	45		
21	Type of floring (commented tiled markle any costed etc). Floor level /clone in the Park house *	6665		
	The of noning content of the manage open y content of the transmission of the teach heads	0000		
22	nijkatkan adamate gatested (aketter coord etc). Baktine meneram sete pen/ded in the modien event i	<u>eu ou</u>		
		0 163 0 140		
4	Condition of drainage system and whether surface/but covered) or underground. *	name		

	wash rooms		
5	Males :*	2.3	?
6	Females : *	45	?
	Change room		
7	Males : *	45	?
8	Females : "	535	?
9	Availability of First Aid Box *	🖲 Yes 🔘 No	
10	Is opening of toilet doors towards outside of the pack house process area or not ? If not, this needs to be modified. *	🔍 Yes 🖲 No	
11	Arrangement for foot wears and disinfectants at change room- please specify in detail . *	this needs to be modified	
12	Availability of foot dip system at worker entry Point *	this needs to be modified	
13	Is the pack house having unidirectional flow of process from incoming material holding/preliminary inspection area to docking/loading area? *	Yes No	
14	Is the incoming material holding/preliminary inspection area segregated from the main processing hall? *	Yes No	
15	Pest, insect, rodent control measures (In-house/outsourced (with name of agency)) *	segregated from the main proces	ssi
16	Arrangement for prevention of contamination from outside net proofing to avoid dust/files/ pests etc *	with name of agency	
	General Hygiene in :		
17	Raw material arrival area (in Sq. ft.) *	324	
18	Processing area (in Sq. ft.) *	4564	
19	Packing area (in Sq. ft.) *	45	
20	Conditions of walls, insulation, ceilings (the partitions, walls, floors must have a smooth surface, without crevices and potholes & easy to clean, absence of cob-webs and must allow water to flow out) *	45	
21	Type of flooring (cemented, tiled, marble, epoxy coated etc). Floor level /slope in the Pack house *	6665	
22	Whether adequate protected (shatter proof etc.) lighting arrangements provided in the working area? *	🖲 Yes 🔘 No	
23	If the premises is not air cooled/air conditioned, whether adequate exhaust fan provided with proper netting or shutter *	with proper netting or shutter	
24	Whether fly catchers /Cue lure traps/ yellow fly traps (for fruit flies), white fly trapes (for white flies) and blue fly traps (for thrips) are installed at the pack houses indicate location and numbers. *	with proper netting or shutter	
25	Whether sufficient signboards indicating do not spit/do not smoke, eatables prohibited etc. are prominently displayed in the premises? *	Ves No	
26	Raw material unloading and storage capacity (in MT) *	5765	7
27	Desapping capacity /batch- for mangoes only (in MT) *	5	?
28	Mechanized/ manual sorting/ grading alongwith the capacity (in MT) *	5656	?
29	Docking capacity (in MT) *	67	7

previous Save & Continue

In 5th form, applicant has to enter pack house Laboratory, Qualification facility and Transportation capacity as shown in image given below

rag		A ⁺ A	8/2/2010
			-/-/
	Hom	e Registration Change	Password Le

		QN 0.1 0.1.11,A	Optosa
SL. No.	Control Point	Pack House Detail	s
	U. LABORATORI PACIFIT.	A. A.	
1	whether the industry exists r	Ves Vo	
2	List of In-house laboratory equipments	laboratory equipment	
3	person in charge grane :	laboratory equipment	
-	Person Incharge Quanteation	and a second sec	
2	Air-conditioning /ventilation	• Yes • No	
6	Record of laboratory working sheets and test results *	test results	
7	Whether Plant Quarantine Lab is established for export of fruits and vegetables to the EU? *	Yes No	
	E. QUARANTINE FACILITY:		
8	Whether a separate guarantine inspection area exist? *	Yes No	
9	Size of the quarantine lab *	inspection area exist	
10	Whether equipments as per SOP of NPPO have been set up (Annexure 5).	Annexure	
	Arrangement for disinfection of equipments :		
11	Frequency *	4454	?
12	Process *	6	?
	F. TRANSPORTATION CAPACITY:	- A STATE OF CONTRACTOR OF	
13	Number of Refrigerated vans (in MT) *	4546	?
14	Capacity of Refrigerated van *	454	?
15	Number of Insulated vans *	54645	?
16	Capacity of Insulated vans (in MT) *	54544	?
17	Number of Ordinary vans *	54644	?
18	Capacity of Ordinary vans (in MT) *	5	?
19	Hydene condition of insulated refrigerated van *	Hygiene condition	

In 6th form, applicant has to enter pack house Utilities as shown in image given below.

	Hon	e Registration	Change Password
Reg.	A B C D,E,F G H,LI,K L M N O,P	Q. R	U, V, W, X Upload
SL. No.	Control Point	Pack Ho	use Details
	G. UTILITIES : I.1 : WATER SUPPLY		
1	Availability of potable water? *	Ves No	
2	Source of water supply please, specify "	specify	
3	pH of water *	24	?
4	In case pH of water is not neutral, whether water softening plant is erected "	test	
5	Is Volume of water supply adequate? *	● Yes ◎ No	
1	Capacity and condition of over-head/under ground storage tank (in Litres)		
6	OH Tank 1 "	765	?
7	OH Tank 2 *	65	3
8	OH Tank 3 *	66	?
9	OH Tank 4 *	64	?
10	UG Tank 1 *	64674	?
11	UG Tank 2 *	646	?
12	UG Tank 3 *	46	?
13	UG Tank 4 *	4	7
14	Frequency of water testing (attach last testing report.) Provide the Name and address of the laboratory *	address of the laboratory	/
15	Whether water arrangement for processing and general purpose cleaning is separate? *	Yes No	
16	If recycled water is used for processing, is it properly treated (please verify) *	address of the laboratory	/
	G. UTILITIES : I.2 : POWER SUPPLY		
	Sanctioned/allocated load from State/private run power source (in KW)		
17	Sanctioned Load : *	888	?
18	Source : *	8787	?
	Captive Power generation capacity		
19	No of DG sets *	878	?
20	Capacity of each DG Set (in KW) *	87	?

In 7th form, applicant has to enter pack house equipment maintenance, general storages, personnel health and hygiene as shown in image given below.

1		A ⁺ A ⁻	8/2
	Hon	ne Registration Chang	e Passwor
Reg	A 8 C D.E.F G H.L.I.K L M N O.P	Q.R. S.T U.V.W.	X Upload
SL No.	Control Point	Pack House Detai	ils
	H. EQUIPMENT MAINTENANCE / CALIBRATION:		
1	Arrangements of annual maintenance / calibration of pack house equipment *	pack house equipment	
2	Arrangement of annual maintenance/ calibration of pre-cooling, cold storage, insulated/refrigerated vans **	cold storage, insulated/refrigerated	
3	Arrangement of annual maintenance/ calibration of other equipment *	cold storage, insulated/refrigerated	
	I. GENERAL STORAGES:		
4	Separate storage arrangement for fungicides, chemicals, post harvest biological control agents. *	harvest biological control agents.	
5	Separate arrangement for storage of packaging material, pallets *	packaging material, pallets	
6	Separate storage arrangement of rejections and ripened and rotten fruits. *	rejections and ripened and rotten	
	J. SANITARY FACILITIES:		
7	Pack house cleaning schedule with disinfectants used *	schedule with disinfectants used	
8	Frequency of cleaning *	Frequency of cleaning *	
9	Maintenance schedule of drainage system *	of drainage system	
10	Sanitation system and frequency of processing hall facilities like tables etc *	hall facilities like tables etc	
	K. PERSONNEL HEALTH & HYGIENE:		
11	whether the starr is periodically examined for medical fitness, if so, periodicity (mention the date of last examination)*	hall facilities like tables etc	
12	Whether medical inspection carried out by Qualified MBBS doctor? *	🖲 Yes 🔘 Na	
13	Whether the nails and hairs are properly trimmed (use of nail polish to be prohibited)? *	⊙ Yes ● No	
14	Whether clean uniforms, caps, hand gloves (optional) provided to workers? *	• Yes • No	
15	Whether regular training is being given to the workers & supervisors in terms of personal health and hygiene? *	• Yes O No	
16	Whather workers followed dress code2 *		

In 8th form, applicant has to enter pack house Record Maintenance as shown in image given below.

rag	A" A	8/2/	/201
	Home Registration Chan	ge Password	I L
Reg	A B C D.F.F OO HIIKE L M N O.P Q.R S.T U.V.W	X Uplead	
SL. No.	Control Point Pack House Det	ils	1
	L. RECORD MAINTENANCE:		
1	Staff training schedule *		1
2	In-house quality Management * Management		1
3	Medical record / history sheet for each individual staff member *		1
4	Record of Inspection visits *]	1
5	Record of Periodic maintenance of equipment * Record of Periodic maintenance of]	1
6	Record of attendance of workers * attendance of workers		1
7	Record of raw material arrival maintenance		1
8	Record of Processing material * Processing materia]	1
9	Record of rejected material *]	1
10	Cold storage record * rejected materia		1
11	Dispatch records *		1
12	Pack house cleaning records * 1 devices calibration records		1
13	Equipment / temperature control devices calibration records	1	1
14	Implementation of trace back /product recall procedures * recall procedure		1
15	Implementation of complaints procedures * complaints procedures		1

In 9th form, applicant has to enter pack house Personnel information as shown in image given below

		Home Registration Cl	ange Password
Reg	A B C D,E,F G H,I,I,X L M N O	P Q.R 5,T U	V, W, X Upload
SL. No.	Control Point	Pack House	Details
	M. PERSONNEL INFORMATION		
1	Organization chart - please provide a detailed organization chart high-lighting the officials with their responsibilities *	pack house equipment	
2	Total manpower strength including category of employees *	category of employee	
	Break up of manpower strength wise:		
3	Managerial Males : *	76	?
4	Managerial Females : *	5	?
5	Supervisory Males : *	5765	7
6	Supervisory Females : *	5	?
7	Technical Males : *	65	2
8	Technical Females : *	67	?
9	Skilled Males : *	576	7
10	Skilled Females : *	567	?
11	Semi-Skilled Males : *	55	?
12	Semi-Skilled Females : *	65	?
13	Unskilled Males : *	5	?
14	Unskilled Females : *	67	?
15	Technical Competence of pack House Manager (Qualification/experience)- The incumbent should least be a graduate "	least be a graduate	
	Competence of Technical staff activity wise		
16	Quality Manager *	Quality Manage	
17	Production Incharge *	Incharge	
		fhaf	

In 10th form, applicant has to enter pack house grading and sorting line as shown in image given below.

1 & Processed Food Products elopment Authority umerce & Industry, Government of India				Online Re	gistra
		A ⁺ A ⁻		8/2/2	2016
	Home	Registration	Chang	e Password	Log
A B C DEF G RIJE L M M N O.P	Q, R	S, T	U, V, W, 3	Upload	
Control Point		Pack Ho	use Detai	ls	
N. GRADING AND SORTING LINE:					
Sorting, orading lines bease describe the Make of equipment on the line and Whether grading is sensor driven or manual *	ara	ding is sensor driven	or manual		
Nature of line/equipment	Nat	ure of line/equipmen	t		
Model No. *	mo	del			
No of desapping equipment *	45			?	
Capacity in MTs/batch/equipment *	acv	0			
lo.	In a Processed Food Products Verlagment Automation Commerce & Industry, Government of Inda Commerce & Inda Comme	In a Processed Food Products Development Authority Commerce & Industry, Government of Inda Home Commerce & Industry, Government of Inda Commerce & Ind	In a Processed Food Products Development Authority Commerce & Industry, Government of Inda	In a R processa d Food Products Development Authority Commerce & Industry, Government of Inda	A CONTROPONDEL LINE: Desping equipment * N GRADING AND SORTING LINE: Desping equipment * Nordel No.*

In 11th form, applicant has to enter pack house Pre-cooling capacity, ripening capacity as shown in image given below.

APEDA Agricultural & Processed Food Products Export Development Authority Ministry of commerce & Induing, Government of India Online Registration System ogged in as anurag A+ A 8/2/2016 04:31:57 PM Home Registration Change Password Logout S. T U. V. W. X Up 11 Q.R. 1 SL. No. Control Point Pack House Details O. PRE-COOLING CAPACITY PER BATCH (in MT): Capacity of each chamber with capacity /batch 585 75875 Chamber 1 (in MT/batch Chamber 2 (in MT/batch Chamber 3 (in MT/batch 758 858 Chamber 4 (in MT/batch Chamber 5 (in MT/batch Chamber 6 (in MT/batch 8585 85 Make of air handlers, humidifier Type of insulation humidifi Type of Installation commonwer Wall mounted put/fipanela/others " Condition of foor, walls, installation, ceilings etc inside the pre-cooling chamber(s) " Disglavable recorders for temperature / humidity in pre-cooling chambers" Shatter proof lighting arrangement in pre-cooling chambers " Shatter proof lighting arrangement in pre-cooling chambers," Hydjenic condition of pre-cooling chambers, " Refrigeration technology/system and refrigerant used " Whether thermostat control sensors are installed at the air delivery points? " Type of door and its condition on the pre-cooling chamber # inside the pre-cooling 10 11 12 inside the pre-cooling test anu In pre-cooling chambers vnambers arrangement in pre-cooling arrangement in pre-cooling aas Yes ® No air deliver 13 14 15 16 17 Type of door and its condition on the pre-cooling chamber * P. RIPENING CAPACITY PER BATCH (in MT): 18 456 Capacity of each chamber with capacity /batch Capacity of each Chamber Will capacity /batch Chamber 2 (In MT/batch) * Chamber 2 (In MT/batch) * Chamber 4 (In MT/batch) * Chamber 4 (In MT/batch) * Type of Insulation Wall mounted put/fpanels/others * Condition of floor, walls, insulation, ceilings etc inside the ripening chamber(s) * 19 676 20 21 22 76 68 6 ceilings etc in ceilings etc inside pilo, or citainbers -Capacity of each chamber with capacity /batch Chamber 3 (in MT/batch) * Chamber 3 (in MT/batch) * Chamber 3 (in MT/batch) * Chamber 5 (in MT/batch) * Chamber 5 (in MT/batch) * Chamber 5 (in MT/batch) * Chamber 6 (in MT/batch) * Condition of floor, walls, insulation, ceilings actc inside the pre-cooling chamber(s) * Displayable recorders for temperature / turnidity in pre-cooling chamber(s) * Displayable recorders for temperature / turnidity in pre-cooling chambers * Shatter prof lighting arrangement in pre-cooling chambers * Hygienic condition of pre-cooling chambers * Hygienic condition of pre-cooling chambers * Hygienic condition of pre-cooling chambers * Multis thermostat control sensors are installed at the air delivery points? * 57 585 75875 758 858 8585 humidifier inside the pre-cooling inside the pre-cooling test anu In pre-cooling chambers 13 14 15 arrangement in pre-cooling arrangement in pre-cooling aas Yes No 16 Whether thermostat control sensors are installed at the air delivery points? 17 Type of door and its condition on the pre-cooling chamber P. RIPENING CAPACITY PER BATCH (in MT): air deliver 18 456 No. of chambers * Capacity of each chamber with capacity /batch Chamber 1 (in MT/batch) * Chamber 2 (in MT/batch) * Chamber 4 (in MT/batch) * 676 19 20 21 22 68 6 Chamber 4 (In MT/batch) ** Type of insulation Wall mounted puffpanels/bethers ** Constituen of floor, walls, insulation, cellings etc inside the ripening chamber(s) ** Alarm system in case of emergency inside the ripening chamber(s) ** Displayable recorders for temperature / humidity inripening chambers * Shatter proof lighting arrangement in ripening chambers, ** Hygienic condition of ripening chambers ** Hydienic condition of ripening chambers = ** ceilings etc inside ceilings etc inside ripening chambe humidity Inripening chambers Inripening chambers abc test 23 24 25 26 27 28 29 Whether thermostat control sensors are installed at the air delivery points? 🖲 Yes 🔘 No Note: * for mandatory field and ? desired for specific format previous Save & Continue

In 12th form, applicant has to enter pack house Cold capacity, frozen storage capacity as shown in image given below.

irag		A* A 8/	2/2016 04:
		Home Registration Change Passwo	rd Logo
Reg	A B C D.E.F G K.L.J.K L M	N 0, P 0, R S, T U, V, W, X Uplead	
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	Q. COLD STORAGE CAPACITY (in MT):		
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9	Chamber 8 (in MT/batch) *	56 ?	_
10	Chamber 9 (In MT/batch) * Chamber 10 (In MT/batch) *	44 7	-
12	Chamber 11 (in MT/batch) *	67 ?	-
13	Chamber 12 (in MT/batch) *	4?	
14	Type of insulation *	Type of insulation	
15	Facility of injecting fresh air, if any *	loaded pallets (including pallet size	_
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21 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 39 34 35 36 37 38 36 37 38 38 38 38 38 38 38 38 38 38	Disputity of tasks classical Chamber 11 (In HT/batch) * Chamber 12 (In HT/batch) * Type of insulation * Faility of injecting fresh air, if any ** Faility of movement of loaded pallets (including pallet size) ** Condition of floor, walls, insulation, cellings etc inside the cell storage chambers ** Alarm system in case of emergency in cell storage, ** Displayable temperature and humidity recorders in cell storage.** Mygenic condition in cell corages ** Hygenic condition in cell corages ** Whether thermostic control sensors are installed at the air delivery points? * R. FROZEN STORAGE CAPACITY (IN 1): Number of chambers * Condition in cell dorages ** Chamber 10 (in WT/batch) * Chamber 10 (in WT/batch) * Chamber 2 (in WT/batch) * Chamber 3 (in WT/batch) * Chamber 4 (in WT/batch) * Chamber 4 (in WT/batch) * Chamber 4 (in WT/batch) * Type of insulation, entips ext inside the forcen storage chambers * Alar system torage ** Type of insulation * Facility of injecting fresh air, if any ** Facility of movement of loaded pallets (including pallet size) **	67 7 4 7 4 7 4 7 4 7 10ade pallet (including pallet alse) 10ade pallet (including pallet alse) <td></td>	
24 12 13 14 15 16 17 18 19 20 21 22 23 24 26 27 28 29 30 31 32 29 30 31 32 33 34 35 36 37 38 39	Chamber 12 (in HT/batch) * Chamber 13 (in HT/batch) * Faility of injecting fresh air, if any * Faility of movement of loaded pallets (including pallet size) ** Condition of floor, wals, insulation, cellings etc inside the cold storage chambers * datam system in case of emergency in cold storage, * Displavable temperature and humidity recorders in cold storage. * Displavable temperature and humidity recorders in cold storage. * Displavable temperature and humidity recorders in cold storage. * Hydienic condition in cold scorages * KROZEN STORAGE CAPACITY (in MT): Number of hambers * Capacity of each chamber Chamber 1 (in MT/batch) * Chamber 2 (in MT/batch) * Chamber 3 (in MT/batch) * Chamber 4 (in MT/batch) * Chamber 5 (in MT/batch) * Chamber 4 (in MT/batch) * Chamber 4 (in MT/batch) * Chamber 5 * Capacity of each chamber Condition in cold scorage * Statter proof lighting arrangement in forean storage. * Statter proof lighting arrangement in forean storage. * Shatter proof lighting arrangeme	67 7 4 7 4 7 10ade gallet (including pallet alle loaded gallet (including pallet alle loaded gallet (including pallet alle loaded gallet) 7 9 Yes No excorders in cold storage 1 11 cold storage 12 1 13 1 14 7 14 7 14 7 14 1 15 1 16 1 16 1 17 1 18 1 19 1 19 1 10 1 10 1 10 1 10 1 10 1 10 1 10 1 10 1 10 1 10 1 10 1 11 1 12 1 13 1 14 1 15 1 15 1 16 1 1707 1 1707 1 1707	
12 12 13 14 15 16 17 17 20 20 21 22 23 24 25 26 27 28 29 24 25 26 27 28 29 20 30 31 32 33 33 34 35 36 36 37 38 39 30 31 32 34 34 35 36 36 37 38 39 39 30 31 32 33 33 34 34 35 36 36 37 38 33 34 34 35 36 36 37 38 37 38 37 38 37 38 37 38 37 38 37 38 37 38 37 38 37 37 38 37 37 38 37 37 38 37 37 38 37 37 37 37 37 37 37 37 37 37 37 37 37	papering of each chamber chamber 12 (in MT/batch) * Type of insulation Facility of indication free has inf any ** Facility of indication free has informed to be added pallets (including pallet size) ** Facility of indication free has informed to be added pallets (including pallet size) ** Condition of floor, valis, insulation, cellings etc. inside the cold storage chambers ** Adam system in case of emergency in cold storage. * Displayable temperature and humidity recorders in cold storage. ** Myglenic condition in cold storages ** Hyglenic condition in cold storages ** Hyglenic condition in cold storages ** Whether thermostat control sensors are installed at the air delivery points? ** R. FROZENT STORAGE CARCENT (in MT):* Number of chambers ** Comber 1 (in MT/batch) ** Chamber 2 (in MT/batch) ** Chamber 3 (in MT/batch) ** Chamber 4 (in MT/batch) ** Chamber 4 (in MT/batch) ** Condition of loax data pallets inc, cellings et cinside the forean storage chambers ** Zondition of loax data pallets (including pallet size) ** Condition of loax data pallets including pallet size) ** Condition of loax data, subation, cellings et cinside the forean storage chambers ** <	67 7 4 7 4 7 4 7 1 Type of multibion 1 Inside pallet (including pallet zize) 1 Inside pallet (including pallet zize) 1 Including pallet zize) 0 Yes ® No 1 Including pallet zize) 1 Yes ® No 1 76 76 7 76 7 76 7 1 76 <td></td>	

In 13th form, applicant has to enter pack house irradiation, vapour heat treatment as shown in image given below.

ø		A ⁺ A ⁻	8/2/
	Hon	e Peristration Ch	ande Dassword
		ic Registration ci	lange Fassword
Reg.	A B C D.E.F G H.L.J.K L M N O.P	Q.R. 5, T U.	I, V, W, X Upload
SL. No.	Control Point	Pack House	Details
	S. IRRADIATION:	(
1	Irradiation Facilities with NPPO No	with NPPO N	
2	NPPO Date (dd/MM/yyyy) *	with NPPO N	
3	Agmark Approval No.	NPPO Date	
4	Agmark Approval Date (dd/MM/YYYy)	Approval Date	
5	Irradiation Capacity *	Approval Date	
6	Whether Standard Operating Procedures (SOP) provided by APEDA are followed? If no, please specify the SOP being followed *	Approval Date	
7	whether Agreement between AFEDA & Pack House has been entered, it should be provided within the deadline that would be specified by AFEDA ahead or the manue export season for USA through a notice to be hosted on its website. *	Yes No	
	Whether Agreement between Pack House & Orchards has been entered. It should be provided within the deadline that would be specified by APEDA ahead of	0	
8	the mango export season for USA through a notice to be hosted on its website. *	Ves No	
	Addendum iv:		
9	Preharvest processing information sheet *	information sheet	
10	Postharvest Processing information sheet *	information sheet	
	T. VAPOUR HEAT TREATMENT:		
11	Proposed VHT Facility with NPPO No. for processing of Mango To be used please specify whether own facility or any other facility utilized (provide complete address and contact details of the facility *	please specify	
12	NPPO Date (dd/MM/yyyy) *	please specify	
13	Agmark approval No. *	approval Date	
14	Agmark approval Date (dd/MM/yyyy) *	Pack house	
15	List of farmers/orchards registered with Pack house "	Pack house	
16	Availability of guidelines for the export of Mangoes to Japan/Australia/New Zealand/Chile etc [As recommended by APEDA].*	Yes O No	
17	Availability of RMP for the export of Mangoes to Japan: [As recommended by APEDA] Annexure - *	As recommended by	
18	Vapour Heat Treatment Capacity *	As recommended by	

In 14th form, applicant has to enter pack house Hot Water treatment, packaging and any other details as shown in image given below.

ag		A ⁺ A	8/2,
	Ho	me Registration Ch	ange Password
Reg	A B C DEF G RILK L M N O.P	Q.R. 5, T U,	V, W, X Upload
SL. No.	Control Point	Pack House	Details
	U. HOT WATER TREATMENT:		
1	NPPO No. *	99	
2	NPPO Date (dd/MM/yyyy) *	Date	
3	Agmark approval No. *	Date	
4	Agmark approval Date (dd/MM/yyyy) *	Agmark	
5	Hot Water Treatment Facility for dis-infestations of Mango:Whether hot water (for hot water dip treatment) at regulated temperature is available (please indicate capacity also) inside the pack house process hall area-generally for mangoes-desired by China currently. If more than one bath exists provide details separately for both. Two and make of Eath. Size of bath. Sensor details of the sense of the se	anu test datda	2
6	Temperature level of Hot water (48o C) for treatment of fruit *	345	?
7	Treatment Time (one Hour/ 30 minutes/15 minutes) *	Temperature level of Hot wab	er
8	Whether List of farmers/orchards registered with Pack house has been generated. If yes, the same may be furnished *	Temperature level of Hot wab	er
9	Hot Water Treatment Capacity *	the same may be furnished	
	V. PACKAGING:		
	Packaging :		
10	whether packaging line is part of the processing line or segregated *	line or segregated	
11	Whether packaging is done in wooden/plastic or CFB boxes *	line or segregated	
12	Whether Palletization facility is available and if so, the material used *	the material used	
	X. ANY OTHER DETAILS:		
13	Overall condition of processing and packing equipment facilities *	equipment facilities	

In 15th form, applicant has to enter pack house upload the supporting documents as shown in image given below.

एपीडा APEDA	APED Agricultu Export De Ministry of C	A ral & Processed Food Products evelopment Authority ommere & Industry, Government of India			Online Regi	istration System
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	Reg	A B C D,E,F G H,I,I,K L M	0, P 0, R	S, T U, V,	W. X Upload	
	List of de	ocuments to be uploaded				
	SI No	Required Documents	Unload Documents	Only .pdf or .jpg files upto 1 MB	are allowed to upload	
	1	Scanned original copy of manufacturing license for DIC/Horticulture/Agriculture Dept.	Choose File No file chosen	Upload		
	2	Scanned original copy of Lease deed, if applicable.	Choose File No file chosen	Upload		
	3	Scanned original copy of Layout drawing of the pack house duly authenticated by charted engineer	Choose File No file chosen	Upload		
	4	Scanned original copy of pollution control certificate	Choose File No file chosen	Upload		
	5	Scanned original copy of frequency of water testing (attach last testing report).	Choose File No file chosen	Upload		
	6	Scanned original copy of the NPPO Approval certificate (in case of Mango)	Choose File No file chosen	Upload		
		panton Sana Panton				
or assistance, <mark>ema</mark>	ail to us]	Best viewed in IE 6.0 or above	© 2010 All R Developed & Maintaine	tights reserved with APEDA ad by Logicsoft International	Pvt. Ltd.	

After uploading all the required documents, click on save and continue

Uploaded Document Preview: With view function he/she can view the uploaded documents. He has option to view the preview of registration form with all details given by him, before and after clicking on final submission

प्पीडा Export I APEDA Ministry of	DA Lural & Processed Food Products Development Authority Commerce & Indust, Government of India				Online Reg	gistration S
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Note: Only .pdf or .jpg files up to 1 MB are allowed to upload.

Application Preview Page:

Before final submission an applicant can view and modify the application by clicking on "Preview Button" if required.

Agricultural & Proc Utigi Export Developmer APEDA Ministry of Commerce & I	ssed Food Products It Authority Idustry, Government of India		Online Registration
		Online Registration for Packhouse (Form-I)	
ApplicationNo : PHAPP2	116000002		
Name and address of the	applicant(owner) along with c	complete contact details	
Name		anurag	
Address		APEDA NCUI Building 3, Sin Institutional Area, August Kranti Marg, New Dolbi	
State		Delhi	
Pin Code		110016	
Telephone		5051-0987355051	
Email		anuragtrivedi282@gmail.com	
Mobile No.		9899586998	
Do you have APEDA RCM	IC No.?	No	
Address of the packhous	e with name of Packhouse Mana	ager and his contact details(This address shall be treated as correspondence address)	
Is it own/leased premises?	give details of the lease	Leased	
Packhouse Name Packhouse Address		APEDA aneda delhi	
City		New Delhi	
State		Delhi	
Pin Code Parkhouse Manager Name		110016 name of new manager	
Email-Id		abc@gmail.com	
Telephone/ Mobile No.	And the second se	9897876767	
Do you have previous A the Previous certificate with	PEDA Certificate? if any(Surrende this application)	er No	
Payment Mode		Offline	
Details of the Back Draf	towards Payment of Fee (Office	ne navment)	
DD No.	contained rayment of ree (Offinin	324325	
date of Issue		08/02/2016	
Drawn on (Bank)		Allahabad Bank	
Amount(Rs.)		green park 17175-00 /- only (Including all taxes)	
Declaration town 1	Generation		
Deciaration towards con	This deday it is it		
(a)	1/we declare that I/we posses confirming to the instructions	auxivity and right to processistore tresh norticulture produce in the above premises and to effect any structural and/or other modificatio issued from time to time.	nis required
(b)	Pack house facility. I/we under	rstand that non-compliance at any stage will entail cancellation of the recognition certificate issued to me in accordance with clause 6 of t	ne scheme.
(c)	I/we, anurag undertake to al time and to get above mention	lways maintain the pack house as per the standards prescribed in this document, to abide by any instructions that may be issued by APED ned pack house inspected whenever called upon to do so by APEDA.	A from time to
(d)	I/we anurag , hereby, declare by the condition laid down in t	that to the best of my knowledge and belief, the above information is complete and correct and that no fact have been concealed. I/We all this behalf.	lso agree to abide
(e)	I/we do hereby declare that th	here is no child labour engaged in our Packhouse to work for our Packhouse.	
(f)	I/We declare that my/our pack	k house has been lease for the period (from 08/02/2016 to 16/02/2017) Mr/M/s. anurag.	
PACKHOUSE GENERAL T	FORMATION [FORM-II]		
Name of Applicant	-	anurag	
Address		APEDA NCUI Building 3, Siri Institutional Area, August Kranti Marg,	
Packhouse Manager Packhouse Address		name or new manager apoda delhi	
Scope of operation being ap	plied for - please specify product	Grapes, Mango, Pomegranate	
range, if possible Scope of facility		Hot Water Din Treatment Irradiation	
Select region for export		European Union	
PACKHOUSE OTHER INFO	ORMATION		
SL. No.		Description V	/alue
B. PACKHOU	SE EXTERIOR INFORMATION:		
To there any	phoxious smell inside pack house an he approach road	nd outside pack house? No outside pack	house
2 Condition of I	s for disposal of waste material. Idea	ally a disposal pit and/or compost pit should be within the boundary of Pack house and visible for supervision visible for supervision visible for	Pack house and
2 Condition of I 3 Arrangement		nd nature of wall/fencing boundary of	Pack house and
2 Condition of 1 3 Arrangement 4 Boundary wa	l/fencing- please specify the kind an	visible for	
2 Condition of t 3 Arrangement 4 Boundary wa 5 Whather the	l/fencing- please specify the kind an external walls are properly plactored	d and free from crevices, cracks, holes, dampness, cobwebs etc? Yes	
Condition of I Condition of I Arrangement Boundary wa S Whether the C. PACKHOL	I/fencing- please specify the kind an external walls are properly plastered SE INTERIOR INFORMATION:	d and free from crevices, cracks, holes, dampness, cobwebs etc? Yes	
Condition of 1 Condition of 1 Condition of 1 Arrangement Boundary wa S Whether the C. PACKHOL G Whether ent T Whether ent	Il/fencing- please specify the kind an external walls are properly plastered ISE INTERIOR INFORMATION: y is restricted and all the entry-exits imment in the naw method area.	d and free from crevices, cracks, heles, dampness, cobwebs etc? Yes s points are provided with air curtains / fly proofing and self-ocising? Yes disordering brown increation acta main proposing half large area adjusted on air ensemble maintenant? Yes	
Condition of 1 Condition of 1 Condition of 1 Arrangement Boundary wa S Whether the C. PACKHO 6 Whether ent 7 Whether ent 8 Are all chemi	Il/fencing- please specify the kind an external walls are properly plastered ISE INTERIOR INFORMATION: y is restricted and all the entry-exits ipment in the raw material area/hol ials (including lab. chemicals) proper	d and free from crevices, cracks, heles, dampness, cobwebs etc? Yes s points are provided with air curtains / fly proofing and self-closing? Yes diding/preliminary inspection area /main processing hall area are adequate and properly maintained? Yes rabeled and have batch numbers, bes before dates etc? Yes	

	Wash rooms	
2	Males :	23
1	Females :	45
	Change room	
2	Males :	45
3	Females :	535
4	Availability of First Aid Box	Yes
5	Is opening of toilet doors towards outside of the pack house process area or not ? If not, this needs to be modified.	No
5	Arrangement for foot wears and disinfectants at change room- please specify in detail .	this needs to be modified
7	Availability of foot dip system at worker entry Point	this needs to be modified
3	Is the pack house having unidirectional flow of process from incoming material holding/preliminary inspection area to docking/loading area?	Yes
9	Is the incoming material holding/preliminary inspection area segregated from the main processing hall?	Yes
2	Pest, insert, rodent control measures (In-house/outsourced (with name of agency))	segregated from the main
		processing hall
1	Arrangement for prevention of contamination from outside net proofing to avoid dust/files/ pests etc	with name of agency
	Ceneral Hygiene in :	221
2	Kaw material arrival area (In Sq. π.)	324
3	Processing area (in Sq. rt.)	4564
•	Patking altea (m. S.), T.).	43
5	control of a water, instalation, cannot support the partitions, waie, not a make a should sufface, without creates and politices a easy to clean, absence of cod-webs and must allow water to flow out)	45
5	Type of flooring (cemented, tiled, marble, epoxy coated etc). Floor level /slope in the Pack house	6665
7	Whether adequate protected (shatter proof etc) lighting arrangements provided in the working area?	Yes
		with proper netting or
•	II THE PREMISES IS NOT AN COORD/AIR CONDICIONED, WHETHER ADEQUATE EXHAUST FAN PROVIDED WITH PROPER NETTING OF SHUTTER	shutter
•	Whether fly catchers /Cue lure traps/ yellow fly traps (for fruit files), white fly trapes (for white files) and blue fly traps (for thrips) are installed at the pack houses indicate	with proper netting or
-	location and numbers.	shutter
) _	Whether sufficient signboards indicating do not spit/do not smoke, eatables prohibited etc. are prominently displayed in the premises?	No
1	Raw material unloading and storage capacity (in MT)	5765
2	Desapping capacity /batch- for mangoes only (in MT)	5
3	Mechanized/ manual sorting/ grading alongwith the capacity (in MT)	5656
4	Docking capacity (in MT)	67
	D. LABORATORY FACILITY:	
5	Whether the laboratory exists?	Yes
5	List of in-house laboratory equipments	laboratory equipment
7	Person In Charge Name	laboratory equipment
В	Person InCharge Qualification	InCharge Name
9	Air-conditioning /ventilation	Yes
5	Record of laboratory working sheets and test results	test results
1	Whether Plant Quarantine Lab is established for export of fruits and vegetables to the EU?	Yes
	E. QUARANTINE FACILITY:	
2	Whether a separate quarantine inspection area exist?	Yes
3	Size of the guarantine lab	inspection area exist
4	Whether equipments as per SOP of NPPO have been set up (Annexure 5).	Annexure
	Arrangement for disinfection of equipments :	
2	Number of Insulated vans	54645
)	Capacity of Insulated vans (in MT)	54544
1	Support of Andinary vans	54644
2	Capacity of Ordinary yans (in MT)	5
3	Hyrigine condition of insulated refrigerated van	Hygiene condition
	G. UTILITIES : L1 : WATER SUPPLY	
4	Availability of potable water?	No
5	Source of water supply please specify	specify
5	pH of water	24
7	In case pH of water is not neutral, whether water softening plant is erected	test
3	Is Volume of water supply adequate?	Yes
	Capacity and condition of over-head/under ground storage tank (in Litres)	
Э	OH Tank 1	765
D	OH Tank 2	65
1	OH Tank 3	66
2	OH Tank 4	64
3	UG Tank 1	64674
4	UG Tank 2	646
5	UG Tank 3	46
5	UG Tank 4	4
7	Frequency of water testing (attach last testing report.) Provide the Name and address of the laboratory	address of the laboratory
	Whether water arrangement for processing and general purpose cleaning is separate?	Yes
8	If recycled water is used for processing, is it properly treated (please verify)	address of the laboratory
9		
9	G. UTILITIES : I.2 : POWER SUPPLY	
9	G. UTILITIES : I.2 : POWER SUPPLY Sanctioned/allocated load from State/private run power source (in KW)	
3 9 0	G. UTILITIES : 1.2: POWER SUPPLY Sanctioned/allocated load from State/private run power source (in KW) Sanctioned Load :	888
3 9 0 1	G. UTILITIES : 1.2: POWER SUPPLY Sanctioned/located load from State/private run power source (in KW) Sanctioned.load : Sanctioned.load : Sanctioned.load :	888 8787
3 9 0 1	G. UTILITIES : 1.2: POWER SUPPLY Sanctioned/load from State/private run power source (in KW) Sanctioned Load : Source : Captive Power generation capacity	888 8787
B D 1 2	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned/solacitade from State / private run power source (in KW) Sanctioned Load : Source : Capitve Power generation capacity No of DG sets	898 8787 878
B 9 1 2 3	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned/allocated load from State/private run power source (in KW) Sanctioned/allocated load from State/private run power source (in KW) Captive Dower generation capacity No of DS sets Capacity of each DG Set (in KW)	888 8787 878 87
B 9 1 2 3	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned Justice for the power source (in KW) Sanctioned Justice for the power source (in KW) Sanctioned Justice for the power generation capacity Capatry Fource in the power generation capacity Capacity of each DG Set (in KW) Capacity of each DG Set (in KW)	888 8787 878 87
B D 1 2 3 4	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned/ablacated load from State/private run power source (in KW) Sanctioned/ablacated load from State/private run power source (in KW) Sanctioned/ablacated load from State/private run power source (in KW) Capative Power generation capacity No of 06 sets Capacity of each DG Set (in KW) H. EQUIPMENT MAINTENANCE / CALIBRATION: Arrangements of annual maintenance / calibration of pack house equipment	888 8787 878 87 87 pack house equipment
B D 1 2 3 4 5	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned Justic Additionation of the second of the s	888 8787 878 87 87 pack house equipment cold storage,
8 9 0 1 2 3 3 4	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned/ablacated load from State/private run power source (in KW) Sanctioned/ablacated load from State/private run power source (in KW) Sanctioned/ablacated load from State/private run power source (in KW) Capacity of each DG Set (in KW) An of DG sets Capacity of each DG Set (in KW) H. EQUIPMENT MAINTENANCE / CALIBRATION: Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of pre-cooling, cold storage, insulated/refigurated vans	888 8787 878 87 87 pack house equipment cold storage, insultad/retrigerated vans
3 9 0 1 2 3 4 5	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned Justice And Antioned Lead from State / private run power source (in KW) Sanctioned Justice Antioned Lead i Source: Capitor Power generation capacity No of DG sets Capacity of each DG Set (in KW) Capacity of each DG Set (in KW) Capacity of each DG Set (in KW) Arrangements of annual maintenance / calibration of pack touse equipment Arrangement of annual maintenance / calibration of pre-cooling, cold storage, insulated/refrigerated vans Arrangement of annual maintenance / calibration of the environment	888 8767 878 87 pack house equipment cold storage, insulated/refrigerated vans cold storage,
8 9 0 1 2 2 3 4 5 5	G. UTILITIES 1.2. POWER SUPPLY Sanctioned Joad from State/private run power source (in KW) Sanctioned Joad : Sanctioned Joad : Source : Capitve Power generation capacity No of D6 sets Capacity of each D6 Set (in KW) Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of other equipment	888 8787 878 87 9ack house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans
3 9 0 1 2 3 3 4 5 5	G. UTILITIES : 1.2: POWER SUPPLY Sanctioned Justice Ju	888 8787 876 87 pack house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans
8 9 0 1 2 3 3 4 5 5 7	G. UTILITIES 1.2. POWER SUPPLY Sanctioned Joad from State/private run power source (in KW) Sanctioned Joad : Sanctioned Joad : Sanctioned Joad : Source : Capitve Power generation capacity No of DG sets Capacity of each DG Set (in KW) H. EQUIPMENT MAINTENANCE / CALIBRATION: Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of pack house equipment I. GENERAL STORAGES: Separate Storage arrangement for fungicides, chemicals, post harvest biological control agents.	888 8767 878 87 pack house equipment cold storage, insulated/refrigerated vans insulated/refrigerated vans insulated/refrigerated vans harvest biological control
3 9 0 1 2 3 3 4 5 5 7 2	G. UTILITIES : 1.2: POWER SUPPLY Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Capacity of each DS Set (in KW) Capacity of each DS Set (in KW) Capacity of each DS Set (in KW) Arrangement of annual maintenance / calibration of pack house equipment Arrangement of annual maintenance / calibration of other equipment I. GENERAL STORAGES: Separate storage arrangement for fungicides, chemicals, post harvest biological control agents, Capacity Development Capacity Developmen	898 8787 87 87 pack house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans harvest biological control agents.
8 9 0 1 2 3 3 4 5 5 7 8	G. UTILITIES 1.2. POWER SUPPLY Sanctioned Justic / private run power source (in KW) Sanctioned Justic / private run power source (in KW) Sanctioned Justic / private run power source (in KW) Sanctioned Justic / private run power source (in KW) Capacity of each DG Set (in KW) H COUPDENT MAINTERNACE / CALIBRATION: Arrangement of annual maintenance / calibration of pack house equipment Arrangement of annual maintenance / calibration of pack house equipment I. GENERAL STORAGES: Separate strange manuform for fungicides, chemicals, post harvest biological control agents. Separate arrangement for storage of packaging material, palets	888 8767 878 87 pack house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans harvest biological control agents. packaging material, patlets packaging material, patlets
3 9 1 2 3 4 4 5 5 7 3 9	G. UTILITIES : 1.2 : POWER SUPPLY Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Capacity of each DS Set (in KW) Capacity of each DS Set (in KW) HEQUIPPRET MAINTENANCE / CALIBRATION: Arrangement of annual maintenance / calibration of pack house equipment Arrangement of annual maintenance / calibration of other equipment I. GENERAL STORAGES: Separate storage arrangement for fungicides, chemicals, patest Separate storage arrangement for fungicides, chemicals, patest Separate storage arrangement for fungicides, and ripened and rotten fruits.	999 978 978 978 978 978 978 978 978 978
8 9 1 2 3 3 4 5 5 7 8 9	G. UTILITIES: 1.2: POWER SUPPLY Sonctioned Joalacated load from State/private run power source (in KW) Sanctioned Joalacated load from State/private run power source (in KW) Sanctioned Joalacated load from State/private run power source (in KW) Capacity of each DG Set (in KW) Capacity of each DG Set (in KW) Arrangement of annual maintenance/ calibration of pack house equipment Arrangement of annual maintenance/ calibration of pack house equipment I. GENERAL STORAGES: Separate strange arrangement for rulections and ripened and notent fruits. Separate strange arrangement of refections and ripened and notent fruits.	888 8767 878 87 964 house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans harvest biological control agents. packaging material, pallets rejections and ripened and retten fruits
8 2 2 1 2 3 3 4 5 5 5 7 3 8 9	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Sanctioned Justice and State / private run power source (in KW) Capacity of each DS Set (in KW) Kaptice and State / Set (in KW) Kaptice and Se	999 8787 878 87 978 87 98 99 99 100 100 100 100 100 100 100 100 1
8 9 1 2 2 3 4 4 5 5 5 7 7 8 9 9	G. UTILITIES: 1.2: POWER SUPPLY Sanctioned Justice Table State / private run power source (in KW) Sanctioned Justice Table State / private run power source (in KW) Sanctioned Justice Table State / private run power source (in KW) Sanctioned Justice Table State / private run power source (in KW) Capacity of each DS Set (in KW) Capacity of each DS Set (in KW) Arrangements of annual maintenance / calibration of pack house equipment Arrangement of annual maintenance / calibration of pack house equipment Capacity of each DS Set (in KW) Capac	888 8767 877 878 87 pack house equipment cold storage, insulated/refrigerated vans cold storage, insulated/refrigerated vans harvest biological control agents. packaging material, pallets rejections and ripened and retten intul schedule with disinfectants used

	Whether does uniforms use hand allow for the set of the point of the point degree of the set of the	No
00	whether create tensions is depth and gloves (optional) provided to workers?	NO
80	whether regular training is being, given to the workers & supervisors in terms of personal health and hygiene?	Yes
89	whether workers toilowed dress code?	Yes
00	L. RECORD MAINTENANCE:	incident activation
90	Trubrics quality Management	Management
92	Anticode quarky management Medical record / bistory sheet for each individual staff member	individual staff mambas
93	Pecucial recurs in fictory sheet for each individual scale member	individual staff member
95	record of inspection visits	Record of Bariadic
94	Record of Periodic maintenance of equipment	maintenance of equipment
95	Record of attendance of workers	attendance of workers
96	Record of raw material arrival maintenance	arrival maintenance
97	Record of Processing material	Processing materia
98	Record of rejected material	rejected materia
99	Cold storage record	rejected materia
100	Dispatch records	records
101	Pack house cleaning records	I devices calibration records
102	Equipment / temperature control devices calibration records	records
103	Implementation of trace back /product recall procedures	recall procedure
104	Implementation of complaints procedures	complaints procedures
	M. PERSONNEL INFORMATION	
105	Organization chart - please provide a detailed organization chart high-lighting the officials with their responsibilities	pack house equipment
106	Total manpower strength including category of employees	category of employee
	Break up of manpower strength wise:	
107	Managerial Males :	76
108	Managerial Females :	5
109	Supervisory Males :	5765
110	Supervisory Females :	5
111	Technical Males :	65
112	Technical Females :	67
113	Skilled Males :	576
114	Skilled Females :	567
115	Semi-Skilled Males :	55
116	Semi-Skilled Females :	65
117	Unskilled Males :	5
118	Unskilled Females :	67
119	Technical Competence of pack House Manager (Qualification/experience)- The incumbent should least be a graduate	least be a graduate
	Competence of Technical staff activity wise	
120	Quality Manager	Quality Manage
121	Production Incharge	Incharge
122	Semi-skilled workers (Competence levels)	fhgf
	N. GRADING AND SORTING LINE:	
	Desapping equipment:	
123	Sorting, grading line: please describe the Make of equipment on the line and Whether grading is sensor driven or manual Canacity of each chamber, with canacity (batch	grading is sensor driven or
146	Chamber 1 (in MT/hatch)	676
147	Chamber 7 (in Mr/hatch)	76
148	Chamber 2 (in M/Datch)	68
149	Chamber 4 (in NT/hatch)	6
	Type of insulation	
150	Wall mounted puff/panels/others	cejlings etc inside
151	Condition of floor, walls, insulation, ceilings etc inside the ripening chamber(s)	ceilings etc inside
152	Alarm system in case of emergency inside the ripening chamber(s)	ripening chambe
	Dieplauskle socieders fer komparatives (kumifike Teinenin advanters	humidity Inripening
1 M 1 M	propagable recorders for temperature / numidity infibering champers	
153		chambers
153 154	Shatter proof lighting arrangement in ripening chambers,	chambers Inripening chambers
153 154 155	Shatter proof lighting arrangement in ripening chambers, Hygienic condition of ripening chambers	chambers Inripening chambers abc tesst
153 154 155 156	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control encors are installed at the air delivery points?	chambers Inripening chambers abc tesst Yes
153 154 155 156	Shatter proof lighting arrangement in ripening chambers, Hydeinc condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE COAPACITY (in MT):	chambers Inripening chambers abc tesst Yes
153 154 155 156	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers	chambers Inripening chambers abc tesst Yes 545
153 154 155 156	Shatter proof lighting arrangement in rigening chambers, Hvigenic condition of rigening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber	chambers Inripening chambers abc test Yes 545
153 154 155 156 157 158	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Chamber 1 (on HYbatch)	chambers Inripening chambers abc tesst Yes 545 4
153 154 155 156 157 158 159	Shatter proof lighting arrangement in rigening chambers, Hyglenic condition of rigening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Chamber 1 (in MT/Datch) Chamber 1 (in MT/Datch)	chambers Innfpening chambers abc tesst Yes 545 4 545
153 154 155 156 157 158 159 160	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Chamber 1 (in MT/batch) Chamber 2 (in MT/batch) Chamber 2 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 4 545
153 154 155 156 157 158 159 160 161	Shatter proof lighting arrangement in rigening chambers, Hygienic condition of rigening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACLITY (in MT): Number of chambers Capacity of each chamber Chamber 1 (in MT/batch) Chamber 2 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch)	chambers chambers chambers chambers chambers chambers obc tesst Yes 545 4 545 454 554 554 554 554 554 5555
153 154 155 156 157 158 159 160 161 162	Shatter proof lighting arrangement in ripening chambers, Hydjenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Chamber 10 nt/Totath) Chamber 2 (in Nt/Totath) Chamber 4 (in Nt/Totath) Chamber 4 (in Nt/Totath)	chambers Inripening chambers abc tesst Yes 545 4 545 454 54 54 54
153 154 155 156 157 158 159 160 161 162 163	Shatter proof lighting arrangement in rigening chambers, Hyglenic condition of rigening chambers Withother thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Capacity of each chamber Chamber 1 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch)	chambers
153 154 155 156 157 158 159 160 161 162 163 164	Shatter proof lighting arrangement in ripening chambers, Hydelic condition of ripening chambers Whether thermostat cortor sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of each chamber Chamber 3 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 5 (in MT/batch)	chambers chambers chambers abc tesst abc tesst yes 545
153 154 155 156 157 158 159 160 161 161 161 162 163 164 165	Shatter proof lighting arrangement in rigening chambers, Hyglenic condition of rigening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chambers Capacity of each chambers Chamber 3 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 4 54 54 54 54 54 56 56 56 56
153 154 155 156 157 158 159 160 161 162 163 164 165 166	Shatter proof lighting arrangement in ripening chambers, Hydjelic condition of ripening chambers Whether thermostat cortor sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of each chamber Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch)	chambers chambers chambers chambers abc tesst abc tesst Yes 545 4 545 545 545 54 54 54 54 54 54 54
153 154 155 156 157 158 159 160 161 162 163 164 165 166 167	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Chamber 1 on WToatch) Chamber 2 (in MT/batch) Chamber 3 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 9 (in MT/batch)	chambers data and a constraint of the state
153 154 155 156 157 158 159 160 161 161 162 163 164 165 166 167 168	Shatter proof lighting arrangement in ripening chambers, Hydjelic condition of ripening chambers Whether Himmosta control senos are installed at the air delivery points? O. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of each chamber Chamber 3 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 9 (in MT/batch) Chamber 10 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 54 54 54 54 54 54 54 54 54 54
153 154 155 156 157 158 159 160 161 161 162 163 164 165 166 167 168 169	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Chamber 2 (in MT/batch) Chamber 2 (in MT/batch) Chamber 4 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 9 (in MT/batch) Chamber 9 (in MT/batch) Chamber 9 (in MT/batch) Chamber 9 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch)	chambers Inripening chambers abc tessi Yes 545 4 545 4 54 54 54 54 54 54
153 154 155 156 157 158 159 160 161 162 163 164 165 166 167 168 169 170	Shatter proof lighting arrangement in ripening chambers, Hydelic condition of ripening chambers Whether Himmosta control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of each chamber Capacity of each chamber Chamber 3 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 9 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch) Chamber 12 (in MT/batch) Chamber 12 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 54 54 54 54 54 54 54 54 564 56
153 154 155 155 156 157 158 159 160 161 162 163 164 165 166 167 168 169 170 171	Shatter proof lighting arrangement in ripening chambers, Hydjenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chambers Capacity of each chambers Capacity of each chambers Capacity of each chambers Capacity of in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 10 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch) Chamber 12 (in MT/batch) Chamber 14 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 54 54 54 54 54 56 56 45 64 56 56 44 988 67 4 7 988 67 4 988 67 4 988 67 4
153 154 155 155 157 158 159 160 161 162 163 164 163 164 165 166 167 168 169 170 171 172	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chambers Capacity of each chambers Chamber 3 (in MT/batch) Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 10 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch) Chamber 12 (in MT/batch) Chamber 12 (in MT/batch) Chamber 12 (in MT/batch) Chamber 14 (in MT/batch) Cha	chambers Inripening chambers abc tesst Yes 545 4 4 545 4 545 54 54 54 54
153 154 155 155 156 157 158 159 160 161 162 163 164 165 165 166 167 168 169 170 171 172 173	Shatter proof lighting arrangement in ripening chambers, Hrydelic condition of ripening chambers Whottier Humorata control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of net/Tatach) Chamber 3 (in NT/Datch) Chamber 3 (in NT/Datch) Chamber 4 (in NT/Datch) Chamber 5 (in NT/Datch) Chamber 6 (in NT/Datch) Chamber 6 (in NT/Datch) Chamber 7 (in NT/Datch) Chamber 7 (in NT/Datch) Chamber 7 (in NT/Datch) Chamber 10 (in NT/Datch) Chamber 12 (in NT/Datch) Chamber 12 (in NT/Datch) Facility of instends in if, any Facility of movement of loaded palets (including palet size) Condition of floor, valls, instalation, cellings etc inside the cold storage chambers	chambers defining chambers about the set of
153 154 155 156 157 158 159 160 161 162 163 164 165 166 167 168 169 167 168 169 170 171 172 173 174	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chamber Capacity of each chamber Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 5 (in MT/batch) Chamber 6 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 7 (in MT/batch) Chamber 10 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch) Chamber 12 (in MT/batch) Cham	chambers Inripening chambers abc tesst Yes 545 4 545 4 545 54 54 54 54 5
153 154 155 155 156 157 158 159 160 161 162 163 164 163 164 165 166 167 168 169 170 171 172 173 174 175	Shatter proof lighting arrangement in ripening chambers, Hrydelic condition of ripening chambers Whotter Himmodat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of each chamber Capacity of each chamber Capacity of each chamber Capacity of net/Tatach) Chamber 3 (in NT/Tatach) Chamber 3 (in NT/Tatach) Chamber 4 (in NT/Tatach) Chamber 6 (in NT/Tatach) Chamber 7 (in NT/Tatach) Chamber 8 (in NT/Tatach) Chamber 8 (in NT/Tatach) Chamber 9 (in NT/Tatach	chambers interesting chambers above the set of the seto
153 154 155 155 156 157 158 159 159 159 159 159 160 161 162 163 164 165 166 165 166 167 170 171 171 172 173 174 175	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in MT): Number of chambers Capacity of each chambers Capacity of each chambers Capacity of each chambers Chamber 3 (in MT/batch) Chamber 4 (in MT/batch) Chamber 5 (in MT/batch) Chamber 10 (in MT/batch) Chamber 10 (in MT/batch) Chamber 10 (in MT/batch) Chamber 11 (in MT/batch) Chamber 12 (in MT/batch)	chambers Inripening chambers abc tesst Yes 545 4 545 4 54 54 54 54 54 56 4 56 4 5
153 154 155 155 156 157 158 159 150 161 161 162 163 164 165 166 167 168 169 170 171 171 172 173 174 177	Shatter proof lighting arrangement in ripening chambers, Hrydelic condition of ripening chambers Whotter thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (In MT): Number of Chambers Capacity of each chamber Capacity of net/Tatath) Chamber 3 (in Nf/Tatath) Chamber 3 (in Nf/Tatath) Chamber 4 (in Nf/Tatath) Chamber 5 (in Nf/Tatath) Chamber 1 (in Nf/Tata	chambers Inripening chambers abc tesst Yes 545 4 545 4 545 4 54 54 54 54
153 154 155 155 156 157 158 159 160 161 161 162 163 164 165 166 167 168 166 167 170 171 172 173 174 175 176	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in HT): Number of chambers Capacity of each chambers Capacity of in HT/batch) Chamber 3 (in HT/batch) Chamber 4 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 10 (in HT/batch) Chamber 10 (in HT/batch) Chamber 10 (in HT/batch) Chamber 11 (in HT/batch) Chamber 12 (in HT/ba	chambers Inripening chambers abc tesst Yes 545 4 545 545 54 54 54 54 56 4 56 4 56
153 154 155 155 156 157 158 159 160 161 162 163 164 165 164 165 164 167 170 170 171 172 173 174 175 176	Shatter proof lighting arrangement in ripening chambers, Hrydelic condition of ripening chambers Whotter Humorata control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of net/Tatath) Chamber 3 (in NYTbatch) Chamber 3 (in NYTbatch) Chamber 4 (in NYTbatch) Chamber 6 (in NYTbatch) Chamber 6 (in NYTbatch) Chamber 6 (in NYTbatch) Chamber 7 (in NYTbatch) Chamber 8 (in NYTbatch) Chamber 9 (chambers Inripening chambers abc tesst Yes 545 4 545 4 545 4 54 54 54 54
153 154 155 155 156 157 158 159 160 161 162 163 164 165 166 167 170 171 172 173 174 177 177 178 179	Shatter proof lighting arrangement in ripening chambers, Hyglenic condition of ripening chambers Whether thermostat cortor sensors are installed at the air delivery points? O. COLD STORAGE CAPACITY (In HT): Number of chambers Capacity of each chambers Capacity of in HT/batch) Chamber 3 (in HT/batch) Chamber 4 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 10 (in HT/batch) Chamber 10 (in HT/batch) Chamber 11 (in HT/batch) Chamber 12 (in HT/batch) Facility of infecting fresh air, if any Facility of infecting fresh air, if any Facility of infecting resh air, insulation, ceilings etc inside the cold storage chambers Alarm system in case of emergency in cold storage. Displayable temperature and humidity recorders in cold storage. Type of door and its condition on the cold record chambers	chambers Inripening chambers abc tesst Yes 545 4 545 4 545 54 54 54 54 5
153 154 155 156 157 158 159 150 161 162 163 164 165 166 165 166 167 165 166 167 170 171 172 173 174 175 176 177 178 179 180	Shatter proof lighting arrangement in ripening chambers, Hrydelic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (In MT): Number of chambers Capacity of each chamber Capacity of net/Tatath) Chamber 3 (in NT/Tatath) Chamber 3 (in NT/Tatath) Chamber 6 (in NT/Tatath) Chamber 7 (in NT/Tatath) Chamber 8 (in NT/Tatath) Chamber 12 (in NT/Tatath) Ch	chambers Inripening chambers abc tesst Yes 545 4 545 4 545 4 54 54 54 54
153 154 155 155 155 157 158 159 160 161 162 163 164 165 166 167 170 171 177 173 174 175 176 177 177 180	Shatter proof lighting arrangement in ripening chambers, Hydelic condition of ripening chambers Whether thermostat control sensors are installed at the air delivery points? Q. COLD STORAGE CAPACITY (in HT): Number of chambers Capacity of each chamber Capacity of in HT/batch) Chamber 3 (in HT/batch) Chamber 4 (in HT/batch) Chamber 5 (in HT/batch) Chamber 5 (in HT/batch) Chamber 6 (in HT/batch) Chamber 7 (in HT/batch) Chamber 7 (in HT/batch) Chamber 7 (in HT/batch) Chamber 7 (in HT/batch) Chamber 10 (in HT/batch) Chamber 10 (in HT/batch) Chamber 11 (in HT/batch) Chamber 12 (in HT/batch) Chamber 12 (in HT/batch) Candition of flow; walls, insulation, cellings etc inside the cold storage chambers Alarm system in case of emergency in cold storage. Displayable temperature and humidity reorders in cold storage. Type of door and its condition on the cold room chamber Whether thermostat control sensors are installed at the air delivery points? R FROZENTS FORGEC CAPACITY (in HT):	chambers Inripening chambers abc tesst Yes 545 4 545 4 545 54 54 54 54 5

	Whether Agreement between Pack House & Orchards has been entered. It should be provided within the deadline that would be specified by APEDA ahead of the mango	
205	export season for USA through a notice to be hosted on its website.	No
	Addendum iv:	
206	Preharvest processing information sheet	information sheet
207	Postharvest Processing information sheet	information sheet
	T. VAPOUR HEAT TREATMENT:	
208	Proposed VHT Facility with NPPO No. for processing of Mango To be used please specify whether own facility or any other facility utilized (provide complete address and contact details of the facility	please specify
209	NPPO Date (dd/MM/yyyy)	please specify
210	Agmark approval No.	approval Date
211	Agmark approval Date (dd/MM/yyyy)	Pack house
212	List of farmers/orchards registered with Pack house	Pack house
213	Availability of guidelines for the export of Mangoes to Japan/Australia/New Zealand/Chile etc [As recommended by APEDA].	Yes
214	Availability of RMP for the export of Mangoes to Japan: [As recommended by APEDA] Annexure -	As recommended by
215	Vapour Heat Treatment Capacity	As recommended by
	U. HOT WATER TREATMENT:	
216	NPPO No.	99
217	NPPO Date (dd/MM/yyyy)	Date
218	Agmark approval No.	Date
219	Agmark approval Date (dd/MM/yyyy)	Agmark
220	Hot Water Treatment Facility for dis-infestations of Mango:Whether hot water (for hot water dip treatment) at regulated temperature is available (please indicate capacit also) inside the pack house process hall area-generally for mangoes-desired by China currently. If more than one bath exists provide details separately for both. Type a make of Bathy Size do tathy. Servor details	y nd anu test datda
221	Temperature level of Hot water (480 C) for treatment of fruit	345
222	Treatment Time (one Hour/ 30 minutes/15 minutes)	Temperature level of Hot water
223	Whether List of farmers/orchards registered With Pack house has been generated. If yes, the same may be furnished	Temperature level of Hot water
24	Hot Water Treatment Capacity	the same may be furnished
	V. PACKAGING:	
	Packaging :	
225	whether packaging line is part of the processing line or segregated	line or segregated
226	Whether packaging is done in wooden/plastic or CFB boxes	line or segregated
227	Whether Palletization facility is available and if so, the material used	the material used
	X. ANY OTHER DETAILS:	
228	Overall condition of processing and packing equipment facilities	equipment facilities
list of up	oaded documents	
SI. No.	Required Documents Supporting	Documents
1	Scanned original copy of manufacturing license for DIC/Horticulture/Agriculture Dept. View	
2	Scanned original copy of Lease deed, if applicable. View	
3	Scanned original copy of Layout drawing of the pack house duly authenticated by charted engineer View	
4	Scanned original copy of pollution control certificate View	
5	Scanned original copy of frequency of water testing (attach last testing report). View	
3	Scanned original copy of the NPPO Approval certificate (in case of Mango) View	

After saving the documents click on final submission to submit application in APEDA

ministry of C	mmerce & Industry, Government of India			Children Ada	gioriario
nurag			A ⁺ A ⁻	8/2/2	2016 05:
		Home	Registration	Change Password	Logo
				AT 17 MP W	
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List of de	cuments to be uploaded				
-		C	nly .pdf or .jpg files up	to 1 MB are allowed to upload	
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Once the application is submitted in APEDA, Modification/Amendment is not allowed. After final submission, the applicant will get an acknowledgment as shown in below image

pplication Status S.No. Ref. No. Submitted On Applicant Name App. Status PHAPP2016000002 New Application New Application	्रिपीडा Expo APEDA Minist	cultural & Processed Food Products of Development Authority y of Commerce & Industy, Government of India	apeda.in says: Your application has been submitted successfully. Prevent this page from creating additional dialo	gs.	Home Registra	Online Reg A* A B/2/2 tion Change Password	istration Sy 016 05:06:4 Logout
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RESUBMIT OF APPLICATION WITH CLARIFICATION

Clarification from Applicant

In case of any clarification required, the applicant will get an email alert and also the link in online pack house Registration/Renewal system to submit clarification as shown in below image.



APEDA Agricultural & Processed Food Products Export Development Authority APEDA Ministry of Commerce & Industry Groupset of the Online Registration System A^+ A^- 8/2/2016 05:14:03 PM ogged in as anurag Home Change Password Logout Applicant Detail(s) PHAPP2016000002 Pack House anurag 999506590 APEDA HCUT Building 3, Siri Institutional Area, Marga Appead adhin New Delhi Delhi-110016 Application No. Registration Type Applicant Name Contact No. Date of Receipt Inspection Date Any Deficiency Deficiency Type 08/02/2016 NA NA NA Address Application Status Clarification Required from Applicant Name & Location of Packhous Application Details View Action History Comments: Vie Action Panel To update your Application please click here Comment(s)* Forward

Click on "Submit Clarification" link, the given below screen will be displayed.

To submit the required information, click on "Click Here" link given under Action Panel. The given below screen will be displayed.

Key A B C DEF O RELEX L M N 0.8 Change SL. No. B. PACKHOUSE EXTERIOR INFORMATION: Control Point B. PACKHOUSE EXTERIOR INFORMATION: Control Point B. PACKHOUSE EXTERIOR INFORMATION: D. D	Home Change Password Logo
Prec A B C D.I.F CO REEK L M N O.F Change SL, No. Control Point <	Q.R. S.T U.V.W.X Uplead
Change SL. No. Control Point B. PACKHOUSE EXTERIOR INFORMATION:	
	Pack House Details
anurag 1 Is there any obnoxious smell inside pack house and outside pack house?*	Yes No
Condition of the approach road *	outside pack house
Arrangements for disposal of waste material. Ideally a disposal pit and/or compost pit should be within the boundary of Pack visible for supervision *	k house and boundary of Pack house and visible
Boundary wall/fencing- please specify the kind and nature of wall/fencing *	boundary of Pack house and visible
5 Whether the external walls are properly plastered and free from crevices, cracks, holes, dampness, cobwebs etc? *	Yes O No

After updating the data an applicant need to click on save and continue to view and update all the points which is shouted by APEDA.

एपीडा APEDA	Agricultur Export De Ministry of Co	A al & Processed Food Products velopment Authority mmerce & Industry. Government of India		Online Re	gistration Sy
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	SI. No.	Required Documents	Upload Documents	Status	
1 Scanned original copy of manufacturing license for DIC/Horticulture/Agriculture Dept.		Choose File No file chosen	Upload View		
2 Scanned original copy of Lease deed, if applicable. 3 Scanned original copy of Layout drawing of the pack house duly authenticated by charted engineer			Choose File No file chosen	Upload View	
			Choose File No file chosen	Upload View	
	4	Scanned original copy of pollution control certificate	Choose File No file chosen	Upload View	
5 Scanned original copy of frequency of water testing (attach last testing report).			Choose File No file chosen	Upload View	
	6 Scanned original copy of the NPPO Approval certificate (in case of Mango)			Upload View	
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After entering all the details, click on final submit button. After successful submission, the status of application changed to "Clarification Submitted" as shown in below image.

अप्रिया है अन्य gged in as anurag	CEDA Kuttural Forcessed Food Products of Development Authority by of Commerce & Industy, Government of India	apeda.in says: Your clarification submitted successfully Prevent this page from creating add	/ dtional dialogs.	A' X Home Registration	Online Registration System 8/2/2016 05:15:37 PA Change Password Logout
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UNIT REGISTRATION CERTIFICATE

Once the Registration certificate is approved and digitally signed, the applicant can View the certificate in their login as shown in below image.



Thank You