



National Agency for Food & Drug Administration & Control (NAFDAC)

Food Safety & Applied Nutrition (FSAN) Directorate

GUIDELINES FOR PRODUCTION INSPECTION OF SMALL SCALE FOOD ENTERPRISES IN NIGERIA (NEW APPLICANTS)

1. **General**

- 1.1. These Guidelines are for the general public and in particular, for manufacturers of pre-packaged food products on a small scale in Nigeria.
- 1.2. Small scale food enterprises are manufacturing facilities with staff strength of 6 to 9 staff and have minor scope and capacity.
- 1.3. It prescribes the minimum Good Hygiene Practices (GHP) and Good Manufacturing Practice (GMP) requirements for the facilities, controls to be used in manufacturing, processing and packaging of food products to ensure the safety of the product.
- 1.4. It is necessary to emphasize that, no food product shall be manufactured, imported, advertised, offered for sale, distributed or used in Nigeria unless it has been registered in accordance with the provisions of NAFDAC Act CAP N1 (LFN) 2004, other related Legislations and the accompanying Guidelines.
- 1.5. The under-listed products are exempted under Small-scale enterprises except the applicant possesses adequate technical skills and equipment; the product(s) shall be issued a Listing Certificate of two years under this category.
 - 1.5.1. Meat and meat products (except dried)
 - 1.5.2. Poultry and poultry products.
 - 1.5.3. Fish and fish products (except dried).
 - 1.5.4. Milk and dairy products.
 - 1.5.5. Packaged cooked rice, beans or fresh vegetables
 - 1.5.6. Baked potatoes.
 - 1.5.7. Beverages.
 - 1.5.8. Packaged Water.
- 1.6. These products are exempted because they are high-risk products.

Step I

2. **Application**

- 2.1. An application for inspection on company's letter headed paper addressed should be made to the Director General, NAFDAC, ATTENTION: The Director, Food Safety and Applied Nutrition (FSAN) Directorate, 2nd floor, NAFDAC Office Complex, Apapa-Oshodi expressway, Isolo, Lagos state. The applicant should provide the exact location address (NOT P.O. Box), functional e-mail address and telephone number(s) with the following supporting documents.

- 2.1.1. Evidence of Business Incorporation or evidence of Business name.
- 2.1.2. Evidence of Trademark Registration.
- 2.1.3. Product Label

Step II

3. Vetting of application documents and Payment:

- 3.1. The application is reviewed to determine payment to be made.
- 3.2. Payment Advice for inspection and laboratory analysis is issued by NAFDAC's desk officer.
- 3.3. Visit:
 - 3.3.1. www.remita.netto generate Remita invoice and print out a copy of the invoice.
 - 3.3.2. Any nearest commercial banks for payment.
 - 3.3.3. NAFDAC Accounts Office to collect receipt of payment.
- 3.4. Attach photocopy of the receipt of payment to the application to be submitted.

Step III

4. Submission of Application

1. Application

- 1.1. An application for inspection should be made to the Director General, NAFDAC, Attention: The Director, Food Safety and Applied Nutrition (FSAN) Directorate. The applicant should provide the exact location address (NOT P.O. Box), functional e-mail address and telephone number(s) with the following supporting documents.
 - 1.2.1 Evidence of Business Incorporation or evidence of Business name.
 - 1.2.2 Evidence of Trademark Registration.
 - 1.2.3 Product Label
 - 1.2.4 Food handler test/ medical fitness certificate for production staff should include the following parameter Stool test, Sputum test, Widal test, Hepatitis B test, Urinary test.
 - 4.1.1. List of raw materials and their sources.
 - 4.1.2. Certificate of analysis of finished products.
 - 4.1.3. Certificate of analysis of raw materials.
 - 4.1.4. List of equipment for production.
 - 4.1.5. Personnel file (Education/Training Certification as applicable).
 - 4.1.6. Certificate of fumigation.

Step IV

5. Vetting of Documents

- 5.1. Upon successful application vetting, the inspection is scheduled.

Step V

6. Inspection

- 6.1. The Inspection is conducted as scheduled. Where the Inspection is unsatisfactory a Compliance Directive is issued and communicated to the company. For satisfactory Inspection, registration samples are taken at the end of the inspection for laboratory analysis while the inspection reports are forwarded to Registration and Regulatory Affairs Directorate for further processing.

7. Tariffs

- 7.1. Please refer to Tariff section

8. Note

- 8.1. Two sets of documents must be submitted during the inspection.
- 8.2. Failure to respond promptly to queries or enquiries raised by NAFDAC on the application (within 15 working days) will automatically lead to the closure of the Application.
- 8.3. Failure to respond to concerns raised by NAFDAC on the application or inspection, will automatically lead to delay in further processing of the application.
- 8.4. Please note that the clock stops once compliances are issued.

REQUIREMENTS FOR SMALL SCALE FACILITY IN NIGERIA

1. Personnel

- 1.1. Personnel strength should be between 6 to 9.
- 1.2. Persons engaged in small scale food enterprise should have either basic education or adequate training and requisite experience.
- 1.3. Personnel should wear protective apparel, such as overall, head cover, nose and mouth mask and hand gloves to protect products from contamination.
- 1.4. Personnel should practice good sanitation and hygiene habits.
- 1.5. Personnel should undergo food handler's test/medical examination at least once a year.
- 1.6. Any person known to suffer from communicable diseases or with wounds should be excluded from duty until they are certified medically fit.

2. Building/Facilities

- 2.1. Building can either be a purpose-built structure or part of an existing residential building comprising of 2 or 3 dedicated rooms arranged to ensure free flow of production activities.
- 2.2. The rooms must be demarcated from existing residential accommodation and none should open directly into any source of contamination (toilet, bathroom, personal kitchen, pet house etc.)
- 2.3. It should be adequate for the orderly placement of equipment and materials to prevent mix-ups between different materials.
- 2.4. Windows and entrance doors should be screened with insect-proof net and the doors should be self-closing to prevent contamination.
- 2.5. Adequate ventilation and lighting should be provided.
- 2.6. The facility should be kept clean at all times.
- 2.7. Raw materials and finished products should be stored on pallets or shelves.

3. Finished Product Store

- 3.1. All finished products must be stored in a place appropriate to the product following safe handling practices to prevent contamination and adulteration caused by insect,

household chemicals, water damage and insanitary condition.

4. Equipment

- 4.1. The parts of equipment that make contact with food product(s) should be made of non-toxic/non-reactive materials such as food grade stainless steel.
- 4.2. Equipment should be washed and dried before and after use.

5. Raw/Packaging Materials and Sources

- 5.1. Raw and packaging materials should be purchased from traceable sources.
- 5.2. They should be of good quality and standards.
- 5.3. All incoming materials should be stored under appropriate storage conditions.

6. Quality Control

- 6.1. Small scale food enterprises are required to send a sample of their finished products to a public analyst for a comprehensive analysis and document same.

7. Environmental Sanitation

- 7.1. There must be provision for hygiene station to wash and dry hands.
- 7.2. Waste should be disposed in an appropriate manner.
- 7.3. Fumigation should be carried out quarterly.
- 7.4. Toilets and hand-washing facilities should be appropriately located away from the production area and kept clean.
- 7.5. Eating, drinking and smoking should not be permitted in the production area.

8. Consumer Complaint and Recall

- 8.1. All consumer complaints must be thoroughly investigated and documented. Step must be taken to prevent future occurrence. If a recall is decided upon, it should be done quickly using the production batch history through the product distribution records.
- 8.2. All records of recalled products must be kept.
- 8.3. In event of recall, NAFDAC must be fully notified of all actions at receipt of consumer complaint, during investigation and all of actual recall activity.

9. Distribution system

- 9.1. Record of product distribution network must be properly kept for easy recall of defective products. Distributors' names, addresses, fax, phone, email etc. should be obtained.

10. Transportation and Handling

- 10.1. Products should be handled and transported under conditions that prevent deterioration, contamination, spoilage and breakage to ensure that product quality is maintained up to the time of delivery to the consumer.

11. Label

- 11.1. Product label shall comply with the Pre-Packaged Food Labelling Regulations or any relevant Regulations.
- 11.2. Product should be labeled adequately in English language and should contain the following: composition/ingredient(s) list, net weight/volume of content, address of manufacturer, batch number, production and best before dates, storage condition, direction for use where necessary and NAFDAC Registration Number.
- 11.3. Any nutritional claim(s) should be substantiated.

All correspondences should be addressed to;

Director-General (NAFDAC),

Attn: The Director

Food Safety and Applied Nutrition Directorate.

National Agency for Food and Drug Administration and Control,

2nd Floor, NAFDAC Office Complex

Isolo Industrial Estate

Apapa-Oshodi Expressway, Isolo, Lagos

NAFDAC website: www.nafdac.gov.ng

E-mail address: foodsafety.nutrition@nafdac.gov.ng

Telephone no.: +234 906 095 6907

All submissions should be made at the Office of the Director, FSAN, 2nd Floor, NAFDAC Office Complex, Isolo Industrial Estate, Oshodi-Apapa Express Way Isolo, Lagos or the nearest NAFDAC Office (outside Lagos).

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