

FSSAI Hygiene & Schedule-4 Audit

FMCG Brands & Distribution

Document type: Financial model / analysis · Generated 29 Aug 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Runs a food-safety hygiene and Schedule-4 (GMP/GHP) self-audit for a manufacturing/storage/handling unit — premises, personnel, process, pest, storage and records — scoring each and giving a corrective plan. Use it for FSSAI audit readiness. For licensing use the FSSAI Product & Licence Compliance tool.

Purpose of this tool & output

Audit food-safety hygiene before an inspector does

How the output is used

Use it to audit food-safety hygiene before an inspector does — an FSSAI hygiene and Schedule-4 self-audit with findings.

Who should vet it

A food-safety consultant, to validate the findings and corrective actions before the actual inspection.

Important cautions

Follow FSSAI Schedule-4 for your Kind of business; a real audit needs physical inspection. Food safety is legally serious.

Companion documents

- Legal Metrology / Weights & Measures Compliance
- FMCG GST & HSN Compliance
- BIS / AGMARK / Certification Guide
- Product Recall & Traceability Plan
- Advertising & Claims Compliance (ASCI)
- FMCG Import / Export Compliance

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.