

### LET's GET STARTED !

Starting a food business in today's environment is tough and you're going to need some help in looking a cut above the rest.

Knowledge in operating a food business is a must, whether opening a café or restaurant or planning to start your first home-based food business.

Here we outline a step-by-step guide for you to understand and achieve them one by one.

### HOW TO START MY FOOD BUSINESS IN MALAYSIA?

Apart of other marketing and financial parts in your business planning, you need to ensure following licenses or permit are obtained:

1. Register your business with **Companies Commission of Malaysia** or Suruhanjaya Syarikat Malaysia (SSM) :
  - a. Sole proprietorship
  - b. Partnership
  - c. Private Limited Company, etc.
2. Register your premise with **local authority** (Pihak Berkuasa Tempatan) (except home-based food business) that enables you to run the food business and obtain business license such as :
  - a. Restaurant
  - b. Central kitchen
  - c. Catering, etc.
3. Register your premise with **Ministry of Health** (all food businesses including home-based food businesses) and obtain slip of food premise registration. More details in next section under 'Food Premise Registration'
4. If you want to sell your product to Muslim consumers, you should apply for Halal certification issued by **Jabatan Kemajuan Islam Malaysia (JAKIM)**. You are not allowed to use the halal logo until your premise and products are certified halal. Currently, halal certification can be applied by manufacturer / caterer with valid business license and own a factory /kitchen.
5. In Malaysia, food safety certification is mandatory for all food manufacturers under the Food Hygiene Regulations 2009. Food business operators involved in restaurant and catering operation are encouraged to apply.

## FOOD PREMISE REGISTRATION

Manager shall make sure your food premise is registered under Ministry of Health (MOH). Food premise registration is one of the legal requirement under Food Hygiene Regulations (FHR) 2009.

## WHAT IS FOOD PREMISE ?

Food premises is a building or any permanent or lease structure used as a place for preparation, presentation and any food sales.

Following are the examples of food premises ;



Restaurant



Food Court



Cafeteria



Cake & Pastry Shop



Bakery Shop



Fast Food Restaurant



Catering



Franchise Restaurant



Hotel Kitchen



Canteen



Kiosk



HOME COOKING

## WHAT IS FoSIM ?

stands for Food Safety Information of Malaysia (FoSIM).

FOSIM

Manager shall register your premise online at FSQ website. Registration is valid for 3 years. It is mandatory to display food premise registration slip at your food premise.

According to Food Hygiene Regulations 2009, following food premises are mandatory to be registered with MOH :

- i) Food manufacturing
- ii) Catering
- iii) Food outlets including canteen, kiosk, restaurant, and etc
- iv) Food trucks selling ready to eat food

### FoSIM

Premise registration through FoSIM portal is important to ensure your food business meets the legal compliance under MOH in Malaysia.

