



FOOD SAFETY AWARENESS ON FOOD SAFETY UNDER EAT RIGHT INDIA, FSSAI



Presented by.
Sri Satyajit Patel, Designated Officer, Food Safety,
BMC, Bhubaneswar

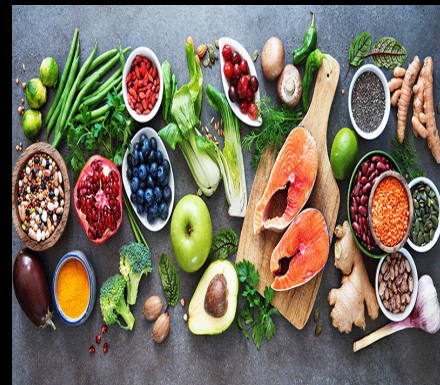
Food?

Any substance, whether processed, partially processed or unprocessed, which is intended for human consumption.

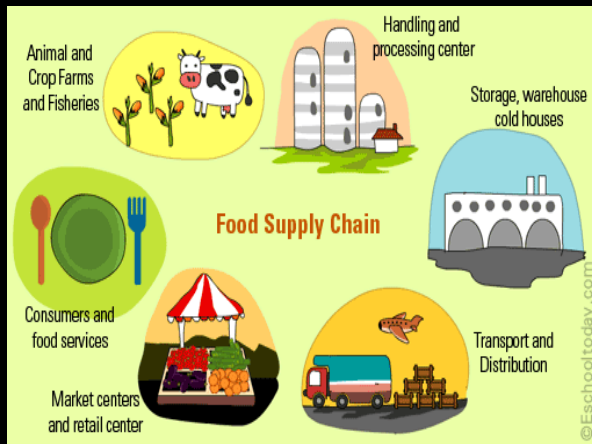
(For example- primary food, genetically modified food, infant food, packaged drinking water, alcoholic drinks etc.)

Food Safety ?

An assurance that the food is acceptable for human consumption. (The confidence, that consumers can have on the food they eat, is safe.)



- For safety assurance we need to set a specific standard/criteria of food items.
- As we know, the food we are supplied with is processed in a chain system, so here everything must happen in a systematic and transparent way.



FOOD SUPPLY CHAIN

Here comes the need of creating and maintaining certain rules and regulations in aspect of food safety to overcome the lacuna of getting safe food and maintaining a healthy diet.

FSSAI

(FOOD SAFETY and STANDARDS AUTHORITY of INDIA)



- FSSAI acts as single reference point for standardization of food items in India.
- It has been established under FSS Act-2006 (Act No-34 of 2006, Dt: 23.08.2006).

FSSAI (Functions & Duties)

- Frames rules, regulations, standards and guidelines on food articles.
- Provides procedure and enforcement of quality control of imported food articles.
- Provides guidelines for accreditation of certification bodies in Food Safety and Management System.
- Capacity building of various stakeholders of our food department through different training programs.
- Guidelines for accreditation of laboratories, etc..

❑ Before FSS Act-2006, there were multiple command levels and regulations accepted by our food system, namely-

- Prevention of Food Adulteration Act, 1954
- Fruit Products Order, 1955
- Meat Food Products Order, 1973
- Vegetable Oil Products (control) Order, 1947
- Solvent Extracted Oil, De-oiled Meal and Edible Flour (control) Order, 1967
- Edible Oils Packaging (regulation) Order, 1988
- Milk and Milk Products Order, 1992
- Any order under Essential Commodities Act, 1955 relating to food.

Following and complying to such huge and multiple regulations simultaneously, becomes difficult for the Food Supply Chain.

Which finally came to build the base of [FSS Act \(Food Safety and Standards Act\)- 2006.](#)

FSS Act-2006

❑ It was enacted by Government of India on 24th Aug, 2006.

❑ In Odisha, operationalized with effect from 05/08/2011.

Features:

- From multi-level, multi-regulatory control to single line of command.
- FSSAI acts as single reference point with respect to food safety and its enforcement.
- It includes special food categories like- novel foods, health foods, nutraceuticals, genetically modified foods etc.
- Enforcement of the legislation/rules by the State government/UTs through the State Commissioner of Food Safety and Municipal bodies/Panchayati Raj.
- Gradual shift of food system from regulatory to self compliance through food safety management system.

- Compounding and adjudication of cases to reduce court's workload and expedite the disposal of cases. And penalty depending on the gravity of offence.

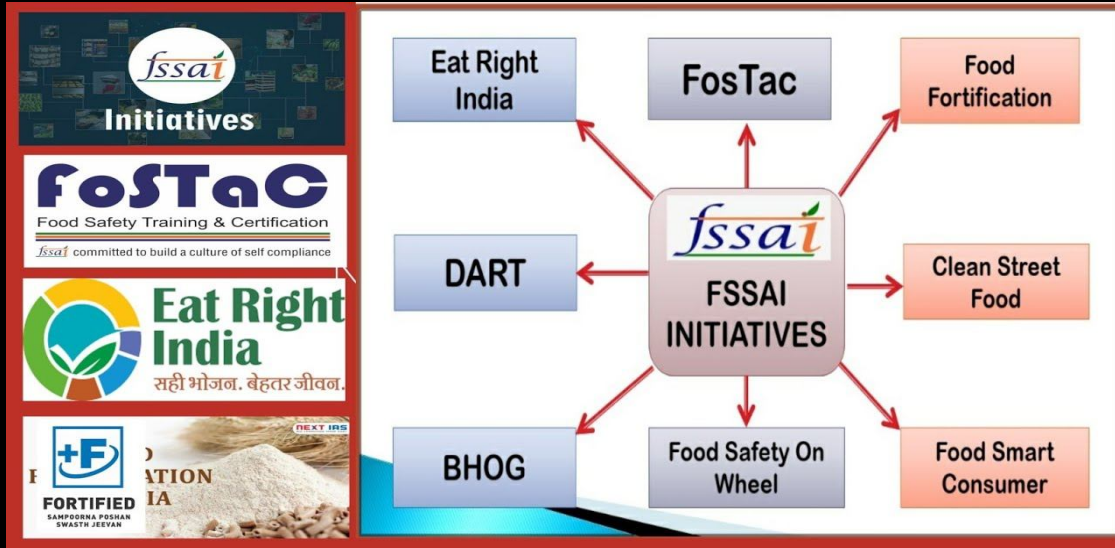
New Provisions included in the Act:-

- Regulation for imported food.
- Food recall process.
- Surveillance.
- New/ revised enforcement structure.
- Large scale food laboratories
- New justice dispensation system for faster disposal of cases.
- Issuing licenses with in a fixed time period.
- Improvement notice by Designated Officer to Food Business Operators.
- Compensation to victims(for any case of injury/ grievous injury/ death).
- Reward for informer(informing about rule violators) by state government.
- Only registration for small food business operators.

Enforcement Structure of Food System(State):



FSSAI INITIATIVES:



EAT RIGHT INDIA

- ❑ FSSAI launched 'The Eat Right Movement' on 10th July 2018 to improve public health in India and combat nutritional disorders.
- ❑ Its objective is to achieve healthy and sustainable food for all Indians through this 'Eat Right India' movement.
- ❑ Tagline:- 'Sahi Bhojan Behtar Jeevan'

FoSTaC (Food Safety Training and Certification)



- Training program for food business operators.
- All FBOs having central license and state license should have at least one trained and certified person called **Food Safety Supervisor** for every 25 food-handlers or part thereof on all their premises.
- This training has three levels- Basic, Advanced and Special.

FOOD FORTIFICATION

- ❑ Fortification means addition of key vitamins and minerals (iron, iodine, zinc, vitamins A & D) to staple foods such as rice, wheat, oil, milk and salt to improve their nutritional content.
- ❑ These nutrients may or may not have been originally present in the food before processing or may have been lost during processing.



CLEAN STREET FOOD HUB

- Project clean street food hub is a 360 degree approach of FSSAI for safe food and healthy nutrition.
- As people are fond of street foods, then this is of great importance to take care of the food quality and when it comes to a definite location, called as hub. So named 'Clean Street Food Hub'
- This would involve training and capacity building of the street food vendors and ensure proper regulatory oversight on them under the FSS Act-2006.

OBJECTIVE:-

- To ensure health, hygiene and safety standards of street food for all consumers.
- Social and economic upliftment of street food vendors by improving quality of food they offer to consumers.
- To enhance the popularity of street food by transforming it into a global brand by itself.



BHOG (BLISSFUL HYGIENIC OFFERING TO GOD)

- ❖ It was launched in 2018 by FSSAI.
- ❖ Place of Worship (PoW) are very important part of our Indian culture and society, food served in these places is regarded as pure and sacred.
- ❖ BHOG is a part of safe and nutritious food initiative taken by FSSAI to encourage PoW to adopt and maintain food safety and hygiene while preparing Prasad/food.
- ❖ It also includes training of the food handlers and vendors in and around the premise of the place of worship.

Aim:

- ❖ To encourage all places of worship to adopt food safety and hygienic practices while preparing, serving and sale of food along with training of food handlers.
- ❖ Under this initiative, PoW where food is cooked/handled are identified, audit is conducted and basic training is done.
- ❖ After successful auditing of the PoW it becomes recognized and certified.



FOOD SAFETY ON WHEELS

- ❑ To strengthen country's food testing services FSSAI launched this initiative called- ' Food Safety on Wheels'
- ❑ It provides mobile vehicles equipped with mini laboratories for testing to reach out to consumers through as many touch points as possible called mobile food testing laboratories.



FOOD SMART CONSUMER

- Is an online platform developed to provide credible information to consumers about food safety, hygiene and nutrition.
- Highlights of this website- claim/myth busters, smart buying guides, consumer rights, guidance notes of consumer interest & an access to resource gallery comprising of popular publications of FSSAI.
- Consumers can also raise their grievance through this platform related to food safety for effective & timely redressal by state authority & food businesses.
- Food businesses appoint one nodal officer & are also trained at back hand to effectively redress the consumer grievances publications of FSSAI.



ENFORCEMENT STRUCTURE OF FSSAI:

- *Designated Officer, Food Safety*
- **FOOD SAFETY OFFICERS :**
- **Adjudicating Officer:**
- *The **Additional District Magistrate**, has been declared as Adjudicating Officer for necessary Adjudication of the cases under Food Safety Act & Rules in the district.*

- **Introduction of "FOODSAFETY MAGIC BOX" under EAT RIGHT INDIA Movement.**
- **1. It is a device to perform common Quick Tests for detection of some Food Adulterants at Households.**
- **2. This device can create awareness among the consumer about food safety.**
- **3. The finding found in the report through this, only meant for awareness purposes not for legal purposes.**
- **4. Follow up action may be taken up by the Food safety Officer of the concern area.**
- **5. This device may be utilized by our different field staffs, MHU Doctors, Lab Asst, CHOs, MPHS(M/F), HW(M/F), Ashas, etc during their routine work to aware the people in connection to "Food Safety".**

FSSAI PROGRAMS ALREADY RUNNING IN OUR DISTRICT

- FoSCoS (food safety compliance system) is the website for issuing licenses and registration certificates to food business operators.
It is operationalized with effect from 1st June 2020, replacing the existing food licensing and registration system (FLRS).
- FoSCoRIS (food safety compliance through regular inspection and sampling system) is a web based real time inspection platform for food safety.
- FoSTaC (food safety training and certification)
- Food Safety on Wheels (Mobile Food Testing Laboratory)
- Regular **Sampling** of Foods and legal proceeding against the defaulters.
- Enforcement and **Compounding** under FSS Act ,2006 & Rule, 2011.

PROGRAMS TO INITIATE

- Organize camps to enroll maximum no. of FBOs into the online foscOS system and creating awareness regarding food safety and its regulations.
- Enroll schools into Eat Right School under Safe and Nutritious Food Initiative.
- Encourage FBOs for mandatory fostac training, including both private as well as government food units.
- Hygiene rating of hotel, restaurant and catering businesses.
- Encouraging different staple food processing units to adopt food fortification process to improve food quality and nutrition.
- Implementation of BHOG program.

