



हिन्दी का मान : राष्ट्र का सम्मान

Inoshi Sharma, IRS
Executive Director
Email: ed-office@fssai.gov.in

भारतीय खाद्य संरक्षा एवं

मानक प्राधिकरण

स्वास्थ्य एवं परिवार कल्याण मंत्रालय

भारत सरकार

एफडीए भवन, कोटला रोड, नई दिल्ली-110002

FOOD SAFETY AND

STANDARDS AUTHORITY OF INDIA

Ministry of Health & Family Welfare

Government of India

FDA Bhawan, Kotla Road, New Delhi-110002

Website:- www.fssai.gov.in

Helpline No:- 1800112100

D.O. No. RCD-11003/1/2021-Regulatory-FSSAI

Dated: the 30th September, 2022

Dear Madam / Sir,

FSSAI is in receipt of recent media reports wherein it has been reported that since the passage of Covid-19 pandemic the cases of food poisoning among the children are rising and the factors responsible for the same like unhygienic food cooking and handling, lack of proper storage & transportation facilities, carrying out of operations without FSSAI License/Registration etc. have been reported.

It is further informed that one of the key objectives of the PM POSHAN (POshan SHAkti Nirman) Scheme, earlier known as 'National Programme for Mid-Day Meal in Schools' popularly known as Mid-Day Meal Scheme, is to provide one hot cooked meal in Government and Government-aided schools to the school children studying in Classes I-VIII and improve the level of the nutrition among the children across the country. The same can only be achieved by ensuring the food prepared for or supplied to the school children is safe and wholesome and as per the guidelines issued by the Government of India for the said scheme.

In this regard, I would request you to take following measures immediately to ensure the safe preparation and handling of mid-day meals for the children across the country:

1. All the Licensing/Registration Authorities under your respective jurisdictions may be directed to ensure that all the Food Business Operators involved in the said scheme including schools, NGOs etc. who are preparing and/or supplying meals for the students have FSSAI license/registration as the case may be,
2. All the Cook-Cum Helpers involved in the preparation of the meals are adequately trained under the FoSTaC Scheme of FSSAI for which the funds provided by FSSAI in MoU with the States/UTs may be utilized,
3. The kitchens-cum-stores where mid-day meals are being prepared should be regularly inspected and the surveillance/legal samples of the freshly cooked foods as well as the raw materials should be regularly drawn by the Food Safety Officers,

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4. Any incidence of the food poisoning/food borne illness reported among the children due to consumption of mid-day meals should be notified to FSSAI, Headquarters and National Centre for Disease Control (NCDC)/Local Health Authorities for reporting on Integrated Disease Surveillance Programme (IDSP) Portal and the same should be investigated to find the root cause and taking legal action against the defaulting FBOs.

Warm regards,

Yours sincerely


(Inoshi Sharma)

To

1. The Commissioners of Food Safety of All States/UTs
2. All Regional Directors of FSSAI
3. All Central Licensing Authorities of FSSAI.

Copy for information to: -

1. National Programme Officer (NPO), Integrated Disease Surveillance Programme (IDSP), National Centre for Disease Control (NCDC), Delhi.
2. Joint Secretary (EE-I), Ministry of Education, Government of India, Shastri Bhawan, New Delhi - 110001
3. PS to CEO, FSSAI
4. CITO- for uploading on the website