



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government of India

GUIDELINES FOR ORGANISING SAFE & HYGIENIC FOOD FESTIVALS



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I. Defining Food Festival

A food festival may be defined as -

“A festival, usually held annually, that uses food, often produce, as its central theme. The idea of the food festival is primarily to re-integrate value back into food systems and food culture.”

II. Background

Food festivals showcase popular dishes, representing preferences of the local community and establishing ecological links. The goal is to have high quality regional food festivals that are professionally managed events, true to the region's food story and community spirit.

Food Festivals are held in almost every city, and the Indian Food Culture initiative could leverage this well attended format to promote local and regional cuisines. A network of Food festivals with a strong element of local/regional flavor could be created in different states, culminating in a National Level Festival every year. Every state could host its own food festival, with special support to vendors showcasing the regional or local cuisine. The National level festival would recognize and award the best vendors from each region. This network could become the consolidated platform that showcases the diverse Indian cuisines from all parts of our nation. Through the medium of a Food Festival, encompassing all states, we could canonize the plethora of cuisines that represent various communities in the country.

The entire effort would be branded and made aspirational, to ensure the widest participation from both the vendors and citizens. Such festivals will also lead to increased local resilience and recognition to vendors.

III. Benchmarks/Requirements for Organizing Safe & Hygienic Food Festivals

A. GENERAL REQUIREMENTS (Location, Infrastructure and Logistics)

1. The organizer shall define and ensure unique selling point (USP) of the food festival considering geographical representation, food availability, entertainment like live music/ art/ culture.
2. The organizer shall also ensure inclusion of right mix of regional and local food items as well as healthy cuisines for promoting dietary diversification, involvement of popular street food legends, sale and display of organic foods.

3. The organizer shall take prior necessary permissions/ approvals for organizing food festival from municipal corporations and/or concerned local or regional authorities.
4. The organizer shall plan regional festival in sync with the annual festive calendar of respective state/UT and shall include overall attractive mix of events as per the festive theme for audience/consumers.
5. Venue, Logistics and other facilities.
 - a) Depending on the scale of the food festival/ expected number of footfalls per day, the organizer should choose a suitable venue.
 - b) Chose a central location of the city/near popular tourist attractions for larger footfalls and easy accessibility.
 - c) The venue shall provide proper parking facilities.
 - d) Crowd management services- The organizer shall ensure secure entry and exit points to and from the venue. The venue should also have an event Map for navigation, and clear directions boards/ signage for smooth crowd management.
 - e) The organizer shall ensure fire safety at the venue and shall maintain first aid services, for emergency.

B. REGULATORY REQUIREMENTS

1. The food vendors/hawkers participating in the food festival shall be registered under Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation 2011.
2. FSSAI Registration number and Food Safety Display Board (FSDB) should be displayed on the cart/ kiosk (Annexure 1).

C. FOOD SAFETY AND HYGIENE REQUIREMENTS

1. PERSONAL HYGIENE

The organizer shall ensure that the food handlers/vendors/hawkers maintains personal hygiene.

- a) All food handlers shall remain clean, wear washed clothes and keep their finger nails trimmed, clean and wash their hands with soap/ detergent and water before commencing work and every time after touching food or using toilet.

- b) Person cooking, handling or serving food should use hand gloves and aprons, where necessary. He shall wear head gear and cover his mouth while at work.
- c) All food handlers should avoid wearing loose items that might fall into food and also avoid touching or scratching their face, head or hair.
- d) Should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food preparation.
- e) The person suffering from infectious disease shall not be permitted to work.
- f) Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.

2. WORKPLACE HYGIENE (LOCATION, VENDING AREA)

The organizer shall ensure the following:

- a) Working surfaces of vending carts shall be clean, hygienic, impermeable and easy to clean (like stainless steel), and placed at least 60 to 70 cm from above ground.
- b) There should be a proper hand wash facility in the premises.
- c) Fuel, detergents, soap etc. should be stored in dedicated containers that should be stored away from the food handling zone.

3. WATER

The organizer shall ensure that water used for cleaning, washing and preparing food shall be potable in nature.

4. RAW MATERIAL/ INGREDIENTS AND PACKAGING

- a) Raw food should be thoroughly washed in potable water before cooking.
- b) To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use.
- c) All raw materials, ingredients and packaging used should conform to FSSAI standards.
- d) Ice should be made only from potable water.

- e) Packaged food ingredients should be used within expiry dates/ best before date.

5. FOOD PREPARATION/ COOKING

- a) All packaged foods used as raw material must be FSSAI licensed/ registered. Adulterated/ substandard raw materials should not be used.
- b) Raw food should be thoroughly washed in potable water before cooking.
- c) Frozen food should be thawed only once before cooking.
- d) To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used. If this is not possible, knives and cutting boards should be washed after every use.
- e) Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
- f) Cooked food should be re-heated only once before serving.
- g) Cooking oil should regularly be checked for odour, taste and colour, and if necessary, changed at regular basis.

6. HANDLING AND STORAGE OF FOOD

- a) Adequate number of racks shall be provided for storage of articles of food, with clear identity of each commodity. Proper compartment for each class shall also be provided wherever possible so that there is no cross contamination.
- b) All food should be covered and protected against dust and dirt.
- c) Storage area should always be clean and well lighted.
- d) Food should be stored in clean and hygienic containers.
- e) Separate containers and separate storage space for vegetarian and non vegetarian foods, raw & cooked food should be ensured.
- f) Where a food is to be served hot, it should be maintained at a temperature above 65°C, keep hot food hot and cold food cold.
- g) Use separate knife, chopping boards, etc. for vegetarian and non-vegetarian foods.

- h) Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once and shall be of food grade quality.
- i) Newspapers should not be used to packing, serving and storing of food items.
- j) Ready to eat raw food should be handled most carefully, kept covered and displayed within a covered cabinet/ case under refrigerated conditions.
- k) Leftovers and unsold perishable food should be disposed of hygienically and not used.
- l) Raw and cooked food should be handled and stored separately.
- m) Food items should be stored at appropriate temperature.
- n) Individual containers or packages should be used for serving of food.
- o) Perishables and cooked food not to be consumed immediately should be refrigerated promptly, preferably below 5°C.
- p) Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone.
- q) Transportation, storage of food should be carried out in a hygienic manner and should be consumed within specified shelf life.
- r) Hands should be thoroughly washed before and after handling food.
- s) Food containers should be kept atleast 15.0 cm above the ground.
- t) Follow FIFO or FEFO (FIFO - first in first out - use items first which are bought first; FEFO- first expire first out- use items first with a closer expiry date).

7. FOOD SERVING

- a) Keep the serving area and equipments clean. Sale points, tables, awnings, benches and boxes, cupboards, glass cases, etc. shall be clean and tidy.
- b) Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once and should be of food grade quality.
- c) Clean and hygienic utensils and crockery should be used for serving food.
- d) Thermocol, non-food grade plastics, newspapers/ printed paper should not be used.

8. LEFTOVER AND WASTE DISPOSAL

- a) Each stall shall have provision for handling solid as well as liquid waste.
- b) Leftovers kept at room temperature for more than 2 hours and unsold perishable food should be disposed of hygienically and not used.
- c) Covered garbage bins with food operated pedals should be used in food preparation area.
- d) Garbage bins should be emptied, cleaned and sanitized daily.
- e) Garbage bins should not be overfilled.
- f) Foods shall be prepared or cooked as per the day's requirement to avoid left over which might be used in the next day without ascertaining its safety for consumption or use in food. Consumables left over shall be kept in the refrigerator immediately after their intended use.

9. EQUIPMENT

- a) All equipment, including containers, should be made of food grade materials, that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
- b) All equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations and immediately after being used to handle raw food. Only food safe cleaning agents, detergents etc. should be used.
- c) The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition.

10. FOOD HYGIENE AND SAFETY TRAINING (S)

Food hygiene and safety training(s) may be organized for vendors prior to the festival.

11. FOOD HYGIENE AND SAFETY INSPECTION

Food hygiene and safety inspection organizer shall ensure regular inspection (twice a day) of the food vendors during the festival. (Inspection Checklist at Annexure B).

12. PERSONNEL FACILITIES

The organizer shall ensure the following facilities:

- a) Hand washing facilities shall be provided at the venue. The requirements of a Hand washing and drying system include:
 - ✓ Germicidal liquid Soap ✓ Sanitizer ✓ Supply of clean water ✓ Tissue Rolls
 - ✓ Wet hands drying system (optional) ✓ Covered Trash Bin, preferably pedal operated
- b) Adequate number of hygienic lavatories shall be provided
- c) Changing facilities for personnel shall be provided.

D. PROMOTIONAL REQUIREMENT

1. Promotion of regional cuisines and organic foods.
2. Provide Authentic Recipes / traditional food preparations.
3. Increase awareness on quality of food and produce.
4. Increase awareness on safe and hygienic food practices.
5. Bring educational value to the stall - history, benefits of recipes etc.
6. All events should benefit from consumer feedback to ensure that the stakeholders maintain relevance and freshness especially in the light of competitive events year on year.
7. Create social impact by generating temporary/permanent employment.

IV. Role of Central/State Government

1. The policy for food festivals within the state has to be formulated and to be circulated among all the stakeholders responsible for granting permissions.
2. The three key areas - Safety, Size of the festival and Parking needs to be identified and venue for food festival has to be marked for hire / rentals.
3. Waste recycling plants may be introduced at the site as all large outdoor food festivals produce similar waste products, e.g. glass bottles, drink cans, plastic and paper/cardboard. Most of these materials are valuable resources that can be collected for recycling and reprocessed into useful objects.
4. One nodal body may be appointed to maintain a national/regional calendar of food festivals.
5. Notifying the list of food festivals.
6. State governments may initiate a scheme for supporting food festivals in form of Subsidy to the organizers who follow the benchmarks.

7. Promotion of food festivals by state governments.
8. Encourage entrepreneurs to organize food festivals.
9. Linking food festivals with other cultural festivals at state/national level.
10. Risk assessment: A risk assessment report to be ready once the venue is selected under which a formal review of potential hazards, the harm they could cause and how they could affect the health and safety of people involved with the event.
11. Food safety: In any event, food safety is important. To simplify the process, ensure that benchmarks are adhered to by the organizers.
12. Traffic and road closures management - Traffic management is of utmost importance, and it would be wise to appoint traffic manager during the festival. The role of the traffic manager will include planning the safe arrival, parking, security and departure of all traffic, and they will have to work closely with the local police.

V. Recognition and Reward

Those food festivals which shall meet above specified benchmarks shall be declared as "Safe & Hygienic Food Festivals" and such streets may be incentivized by:

- a) Awards based on the assessment done on above mentioned criteria.
- b) Rating of Food Festival by concerned government authorities as well as general public.
- c) Certification/plaque based Recognition to the organizer.

VI. IMPLEMENTATION

Festivals that have more than 50 food stalls would be covered under these guidelines. Organisers of such festivals would give an undertaking that they would meet the FSSAI guidelines for organizing safe and hygienic food festivals. Along with the undertaking, the organisers would also share physical and /or documentary evidence to show that the guidelines would be met with the area Food Safety Officer. With this, the organisers would be entitled to use following declaration in the publicity / promotional material of the food festival.

_____ Food Festival follows the

FSSAI Guidelines for

'Safe and Hygienic Food Festival'.

For any grievances and /or feedback,
 please contact Area Food Safety Officer _____and/or
 Designated Person on behalf of the Organisers

_____.

To change the overall consumer perceptibility of consumers about FSSAI, Food Safety Display Boards (FSDBs) have been introduced at various food businesses which deal directly with the consumers. FSDBs will not only make FSSAI registration number visible but will also inform the customer and the food handler about the important food safety and hygiene practices required to keep food safe. Each of these practices will information will be numbered for feedback purposes. An important feature of FSDB is an effective consumer feedback system. The board provides consumer a range of options for sending feedback through WhatsApp, SMS or give feedback on FSSAI App.



(Please Mention Your License no.) ■ Street Food

Registration No. _____

I Serve Safe Food

I Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep vending premises/cart clean and pest free		7
2	Use potable water for food preparation		8
3	Cook food thoroughly. Keep hot food hot and cold food cold		9
4	Handle and store veg & non veg, raw & cooked food separately		10
5	Store cold food at cool temperature		11
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food		12
			7
		Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	8
			9
		Use water proof bandage to cover cuts or burn wounds	10
			11
		Do not handle food when unwell	12
			11
		Use clean and separate dusters to clean surfaces and wipe utensils	12
			12
		Keep separate and covered dustbins for food waste	12

If any concern

Call toll free
1800 112 100

SMS or Whatsapp
9868686868

Always quote FSSAI Number for quick action

Give your Feedback to Company Name

(Company Name)

(Contact Details)



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