

FSSAI - Transforming the Food Safety and Nutrition Landscape in India 2016-2017



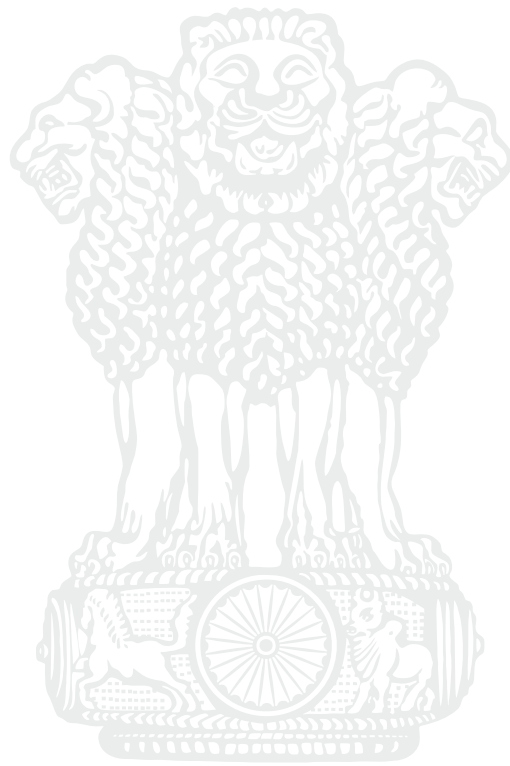
FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government of India

Building **A NEW INDIA**, a Healthy and Happy India






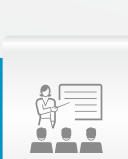
**FSSAI -
Transforming the Food Safety and
Nutrition Landscape in India
2016-2017**



सत्यमेव जयते

Building **A NEW INDIA**, a Healthy and Happy India

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Foreword

Food Safety in India - The Big Picture



Ashish Bahuguna

Chairperson
FSSAI

Food safety is the key to sound health. The high incidence of food-borne diseases and large-scale prevalence of dietary deficiencies make the need for a comprehensive approach to safe and nutritious food extremely critical for the citizens of India.

The Food Safety and Standards Act, 2006 was a vital step in this direction, marking a paradigm shift from the narrow focus on adulteration to a more holistic approach of safe and wholesome food. Setting and maintaining food standards, ensuring proper food safety management systems and a robust enforcement mechanism are the foundation stones for achieving this goal. However, the task of the Food Authority goes beyond these traditional regulatory tools, extending to targeted initiatives to nudge social and behavioural change, thereby ushering in a culture and mindset of food safety.

The sheer magnitude of this task is daunting. However, this challenging mandate can be tackled by acknowledging that food safety has to be a 'shared responsibility', one that can only be achieved through co-operation and partnerships amongst all stakeholders. To achieve the fine balance between consumer rights and business enablement, a collaborative approach is crucial. The food industry and the regulatory machinery have to work together with consumer organisations and reach out to all constituents of the food chain – from the farmer to the consumer - to instil processes, protocols and standards that ensure food safety. Our efforts towards nurturing this new partnership between regulators, food businesses and consumers would be a one of a kind framework towards a more evolved, sustainable and efficient model of food safety.

The successful development of any regulatory system lies in its evolution, in its movement from its role as an 'enforcer', to that of an 'enabler'. The Food Safety and Standards Authority of India (FSSAI) has seen a transformation in the last few years, moving from an authoritative regulator to an enabling catalyst for change and awareness. FSSAI has endeavoured to shift the enforcement and detection based approach to a more self-regulatory paradigm, where the focus alters from 'catching and punishing the offender', to training and capacity building.

Self-compliance with 'soft-touch regulation' would only work with the full support, commitment and cooperation of the food businesses to ensure that the interests of the consumers are protected. FSSAI is committed to continue to work towards this objective so as to ensure the availability of safe and wholesome food for the citizens of our country.

On track but a long way to go...



Pawan Agarwal

CEO
FSSAI

The report, 'FSSAI: Transforming the Food and Nutrition Landscape in India' compiles the work done by FSSAI since inception, particularly in year 2016-2017, a landmark year in the evolution of the Authority and sets broad future direction.

The Food Safety and Standards Act (FSSA), 2006 replaced the Prevention of Food Adulteration (PFA) Act, 1954 in the hope that it would help modernise the food sector while ensuring safety of food. As an integrated food law, this created a unified framework for food regulation, shifting primary responsibility of safety to food businesses, assuring food safety across the food chain and ensuring uniform application of standards and practices across the country. After the law was enacted in 2006, the Authority met for the first time in December 2008, followed by the notification of six key regulations in 2011. Over the years, FSSAI has worked relentlessly to bring about change as envisaged in the new law. Year 2016-17 has been a landmark year, when the work initiated in the formative years has become noticeable.

India's food safety system is shaping up well now. Over 11,000 standards for food products, additives and contaminants have been notified. Several new regulations have been finalized. Food testing laboratories are being strengthened. New initiatives have been launched to promote safe food practices across the board by bringing about social and behaviour change, training and certification of people in food businesses, consumer education and robust consumer grievance redressal. In order to combat malnutrition, FSSAI is driving large-scale food fortification across the country. FSSAI has also initiated work to address the problem of obesity by taking up work towards reduction in intake of high fat, salt and sugar foods.

Despite good progress in recent years, work in many areas is yet to be taken up in right earnest. Several initiatives require significant scale up. Food is an integral part of everyone's life on a daily basis. FSSAI and all its stakeholders have the shared responsibility to ensure that safe and nutritious food reaches all households, schools and all workplaces. FSSAI has to inspire trust amongst all. We are on track but have a long way to go.

I would like to thank the Chairperson, Shri Ashish Bahuguna for his kind guidance, support and encouragement in bringing out this report. I would also like to extend my deep gratitude to my colleagues in FSSAI, in particular Ms. Madhavi Das, Chief Management Services Officer and the team from Ernst & Young – Food Safety and Regulatory Compliance Services, who have all assisted in developing this report. It is hoped the report would help in aligning the efforts of stakeholders for assuring safe and nutritious food for all citizens.



Introduction

01



Introduction

By enacting the Food Safety and Standards Act in 2006, India took an important step towards building a safe food culture in the country. This brought the nine regulations and various orders on food safety administered by different ministries under one umbrella. Ensuring availability of safe and wholesome food for human consumption is a key objective of the Act as per its preamble. Thus, the Act consolidated all laws related to food and sparked a movement, from multi-level, multi-departmental controls in food safety and nutrition to an integrated line of command with an overarching policy framework for food safety and nutrition.

In 2008, the Food Safety and Standards Authority of India (FSSAI) was established under the aegis of the Ministry of Health and Family Welfare to enforce the provisions of the new law. Under the Act, the Food Authority is a single reference point for all matters related to food safety and standards in the country. The Food Authority is assisted by Scientific Committees and Panels in setting standards and the Central Advisory Committee in coordinating with enforcement agencies. The Food Authority guides and regulates all persons engaged in manufacturing, processing, import, transportation, storage, distribution and retail of food, on issues of food safety and nutrition with primary responsibility for enforcement largely with the State Food Safety Commissioners.

While several activities were initiated from 2008 onwards, work within the Food Authority effectively began in 2011 after the Rules and six key Regulations were notified.

The Journey so Far...

- 2011**
 - FSSAI Rules and Six Key Regulations notified
 - Food Import Clearance System put in place
 - Licensing and Registration of food businesses started
- 2012**
 - Milk Survey done at the national level
 - Product approval guidelines
 - Process of FSSAI notifying NABL Accredited food testing laboratories initiated
- 2013**
 - Notification and Labelling of FSSAI License Number and logo on every food product label
- 2014**
 - Online Food Product Approval System initiated
- 2015**
 - Standards for NOTS and Crop Contaminants notified
 - India (FSSAI) became the Regional Coordinator for Asia in Codex
 - Operationalization of FSSAI Function at one Port

With the process of licensing and registration of food businesses starting in 2011, the number of food businesses that came under the FSSAI fold has consistently increased over the years. Requirement of FSSAI logo and number on all food products has enhanced visibility of the Food Authority. However, as seen from the journey so far, there has been slow and steady progress until 2015. This was significantly accelerated in 2016 across all actionable areas.

Seven Key Actionable Areas



There has been marked progress across all seven actionable areas in 2016-17. Further, under its mandate to ensure availability of wholesome food, the Food Authority took several new initiatives. A separate chapter on healthy diets ahead in the report is dedicated to these initiatives.

Governance and administration of the Food Authority has been strengthened during the period ensuring that FSSAI now has much higher visibility and control. It now receives a lot of attention in the Parliament, Supreme Court and High Courts and amongst the general public and the media. Social media outreach of the Food Authority has also increased significantly.

While, right from the beginning, the Food Authority has been using technology, it is now being leveraged more effectively to improve efficiency, enhance transparency, objectivity and outreach of the Food Authority.



Global outreach and partnerships of the Authority have increased and India is a more active participant in the Codex Alimentarius Commission. The Food Authority has also focussed on convergence with the activities and work of Central and State Ministries/Departments and agencies through various flagship initiatives. All this has been possible with robust partnerships with a wide range of stakeholders.

The Food Authority commemorated a decade of integrated food safety law in August 2016. A commemorative compendium was released on the occasion. Ten initiatives (10@10) covering a wide spectrum of activities on food safety and nutrition were launched on the occasion. In his message on the occasion, Hon'ble Prime Minister Narendra Modi had asked the FSSAI to take stock of the past work and strategize for the future with greater effort, passion and dedication.

“Safe, wholesome and hygienic food will create ‘Swasth Bharat’. This has to be cornerstone of the efforts of FSSAI. The completion of decade is a good opportunity for FSSAI to take stock of the past work and strategize the way for the future with greater effort, passion and dedication.”

Prime Minister Narendra Modi

Thus, this report essentially reviews the work done in the past, particularly over the last one year, and outlines a strategy for the future for the Food Authority so that it can discharge its responsibility for the citizens more effectively and ensure availability of safe and wholesome food for all citizens.





Governance and
Administration

02



Introduction

FSSAI was established in 2008, as envisaged in the Food Safety and Standards Act, 2006 and marked a shift from a multi-level distributed control system to single line of control with focus on self-compliance rather than being a pure Regulatory driven regime. The administrative authority for FSSAI is the Ministry of Health and Welfare, Government of India responsible for the appointment of the Chairperson and Chief Executive Officer. The Authority comprises of 22 members representing various Ministries and Departments such as Agriculture, Commerce, Consumer Affairs, Food Processing, Health, Legislative Affairs and other stakeholders representing farmers, scientists & technologists, small scale industries and retail organizations, with a minimum composition of one third of the members being women.

The foremost responsibilities of FSSAI include the development of 'Science-based Food Standards' for articles of food and food products and to regulate their manufacture, storage, distribution, sale and import, and to ensure availability of safe and wholesome food for human consumption. To further its mandate, the Authority is assisted and advised by the Scientific Panels, Scientific Committee and the Central Advisory Committee.

Central Advisory Committee (CAC)

The CAC, comprising of representatives of concerned Central Ministries/Departments, State/Union Territory Governments and other stakeholders, provides the connecting bridge among the FSSAI, the enforcement agencies (States) and organisations operating in the field of food through a consultative approach. The primary mandate of CAC is advising the Authority on work programme, prioritisation of work, identifying potential risks and pooling of knowledge.

Scientific Committee

This Committee comprises of Chairpersons of all Scientific Panels and six independent scientific experts, responsible for providing consistent scientific opinion to the Authority while harmonizing working methods of the Scientific Panels. The Committee provides opinions on cross industry and sectoral issues and covers areas which are unique and not covered within the competence of the Scientific Panels.

Scientific Panels

A total of 17 Scientific Panels exist of which eight have been established recently with a clear objective of following a risk-based approach to food safety while providing their expert advice on specific fields such as biological hazards, contaminants, food testing & sampling, water, meats, dairy, cereals, oil, nutraceuticals etc.

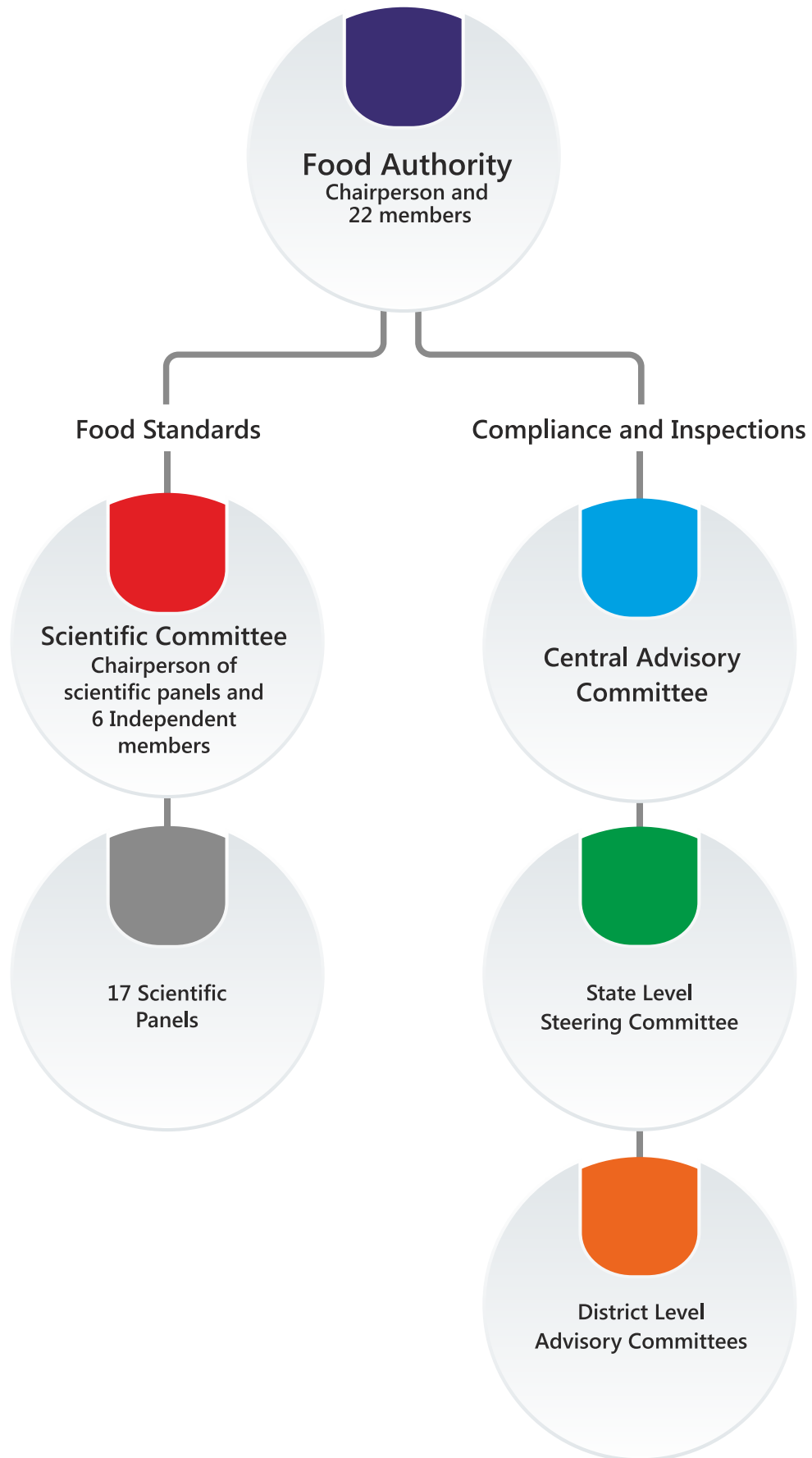
August 2016

Special Joint Commemorative meeting of members of the Authority, Central Advisory Committee, Scientific Panel, Scientific Committee and other stakeholders wherein all the members adopted a Joint Resolution.

Ashoka Hotel, New Delhi



Governance Structure



FSSAI works through 11 divisions

Divisions



Standards Division



Imports Division



Regulation / Codex Division



Risk Assessment and R & D Division



Regulatory Compliance / Surveillance Division



FSMS Division



Quality Assurance / Surveillance Division



General Administration Division



Human Resource, Vigilance and Training Division



Legal Division



Finance Division



August 2016

To commemorate a decade of **Integrated Food Law** i.e. Food Safety & Standards Act, 2006, Shri Jagat Prakash Nadda, Hon'ble Union Minister of Health & Family Welfare, launched the Coffee Table Book during the event in New Delhi.

People Driven Focus

Like any other organisation the Food Authority is centred around its people and is focused on building an agile and high performing team. Keeping the focus on people and sourcing the right talent from various sectors, scientific community, IT and technical experts has helped set up a new learning culture which strives to make FSSAI a young and energetic constantly learning and developing Food Authority.

Organizational Alignment

In 2008 FSSAI began its journey with only 40 full time employees, which has now grown to over 250 people, which includes:

- **Regular/ Deputation staff**
- **Domain Experts and Consultants**
- **Support staff on contractual basis**



The effort of last mile connectivity through new initiatives throws up various implementation challenges consistently. In order to overcome these, a more nimble organization is being developed through redesigning the Recruitment Rules. In order to facilitate the multi-faceted activities in FSSAI, several innovative people approaches have been adopted such as:

- **Cross Functional Teams:**
A way to enhance inter-divisional coordination and broader perspective in a project/ area of expertise.
- **Secondment:**
An initiative to plug in more external talent of the industry through temporary transfer.
- **Internship Scheme:**
A program aiming to provide learning opportunities to the young talent through a mutually beneficial Inter Industry-Academia association.

Eco-system Support

Strengthening Eco-System for People Development has been a key objective of the Authority. Under the consolidated FSS Act 2006, legacy staff has been inherited from various agencies. A constant endeavour to build competencies through training and capacity building is an important focus area. Several enablers have been effected to accelerate individual performance, like:

- **Resource Centre:**
The library provides access to current, global and relevant information
- **Peer - to –Peer Learning:**
A series of interactive sessions where latest books, theories and articles are discussed within teams
- **Capability Building Sessions:**
Workshops to augment essential professional, communication and soft skills
- **Technological Alignment:**
The Information Technology functions of the Authority, which were fully outsourced to NISG, have been taken over in-house. Core functionalities of IT system like FLRS & FICS. E-Office Module has also been introduced to make it a paperless office.



State Food Safety Commissioners

India being a vast country with a population well over a billion, food safety enforcement is conducted through the States/ UTs and therefore the responsibility of compliance of food standards as per Food Safety and Standards Act, 2006 and Rules and Regulations framed there under rests primarily with the State and UT Governments. That being the case, the States/ UTs are responsible for creation and filling up of necessary posts required for the purpose. The Food Safety and Standards Authority of India is however providing some support in the form of imparting necessary training and capacity building of enforcement staff of States/ UTs, the details of which are given in the subsequent paragraphs. The huge differentiation among States/ UTs in terms of size, population, food culture, languages, industry penetration, manufacturing capability and location has its own level of maturity in terms of enforcement capability which is consistently growing and improving.

Administrative Regulations

01

Food Safety and Standards Authority of India (Transaction of Business at its Meetings) Regulations, 2010 prescribe the detailed procedures for conducting meetings of Food Authority, including the powers of Chairperson, responsibility of CEO, quorum, agenda, decisions, closure of debate, record, reimbursement and independence & confidentiality. The Regulations have been amended once to revise the allowances for the members participating in meetings.

02

Food Safety and Standards Authority of India (Procedure for Transaction of Business of Central Advisory Committee) Regulations, 2010 prescribe the detailed procedures for conducting meetings of Central Advisory Committee. These Regulations have also been amended once to revise the allowances for the members participating in meetings.

03

Food Safety and Standards Authority of India (Procedure of Scientific Committee and Scientific Panels) Regulations, 2010 prescribe the procedures for conducting meetings of Scientific Committee and Scientific Panels. The Regulations have been amended to prescribe the revised procedure which includes appointment of members and their working groups, external experts, delegation of responsibilities, requests for scientific advice, quorum and consensus, agenda, access to meeting, reimbursement and independence & confidentiality.

04

Food Safety and Standards Authority of India (Financial Regulations), 2017 are under formulation.

Robust Financial Management and Controls

FSSAI has a centralised expenditure monitoring system for its Headquarters and all its five regional offices and two laboratories. The expenditure and the internal receipts of the Authority are increasing continually and steadily year after year. The expenditure of the Authority has increased from INR 19 crores during 2009-10 to INR 77 crores during 2016-17. The expenditure during the year 2014-15 and 2015-16 has been INR 44.65 crores and INR 45.51 crores, respectively.

Going by the specifics, there is a quantum leap jump in expenditure on Lab infrastructure as an amount of INR 13.50 crores has been spent on strengthening of State Food Laboratories during the year 2016-17; there was no expenditure for the purpose during 2014-15 and 2015-16. The expenditure on salary of employees has gone up from INR 8.65 crores during 2014-15 to INR 12.82 crores during 2016-17.

Similarly, expenditure on professional fees to contractual staff have gone up from INR 4.93 crores during 2014-15 to INR 11.12 crores during 2016-17. While the expenditure on professional fee (Legal and others) has come down from INR 13.40 crores to INR 7.43 crores during same period. The expenditure on civil & electrical works has gone up to INR 3 crore during 2016-17 from INR 0.5 crore in the year 2014-15. The expenditure on IT equipment / software has also gone up to INR 2.4 crores from INR 0.23 crore during the same period. An expenditure of INR 4.11 crores has been incurred on Research and Development projects during 2016-17, a new activity initiated during the year.

It is also noteworthy that the receipts by way of license fee, product approval fee, sample testing fee and interest earned on reserves have gone up from INR 26.45 crores during 2014-15 to INR 34 crores during the year 2016-17. At present, the Authority has a fund of INR 146 crores from internal receipts as cash reserves.

Expenditure has increased to
INR 76.95 crores
in FY16-17 from
INR 19 crores
in 2009-10

Total receipts have increased exponentially from
INR 41 lakhs
in 2009-10 to
INR 34 crores
in 2016-17



Reduced Burden of Legal Disputes

The recent initiatives on simplification and streamlining of existing laws and procedures has resulted in reduction in the number of the new cases being filed in the courts of law, tribunals etc. thereby reducing the overall burden for the judicial system and providing clear legal guidelines for the consumers as well as the Food Business Operators (FBOs).

During 2015 the number of new cases filed were 220 all over India in various courts, tribunals etc. During 2016 the number of these cases came down to 175 and during 2017, the number of new court cases filed are only eight so far (as on February 2017). It is also pertinent to note that the number of new cases on product approval, proprietary food and import related matters have come down considerably.

After amendment of definition of Proprietary Food, notification of the Nutraceutical Regulations and simplification of the import processes by way of operationalizing Import Regulations, the overall compliance level have shown improvement and more holistic approach to the legal framework around food safety has been established for all stakeholders. FSSAI has also issued Guidelines for making available wholesome, nutritious, safe and hygienic food to school children in India and is in the process of framing regulations for the same.

In 2012, Hon'ble Supreme Court directed to undertake awareness campaigns, snap survey to be conducted periodically and the complaint redressal mechanism to be geared up for addressing milk adulteration. FSSAI has launched the Milk Survey portal and Food Safety Voice Portal to improve the connect with consumers and FBOs in order to increase overall legal awareness related to food.

RTI Applications

2013-14

256 applications and 22 Appeals were received and responded.

2014-15

592 applications and 40 appeals were received and responded.

2015-16

1,267 applications and 56 Appeals were received and responded.

Focus in Parliament

Realizing the impact that food safety has on the overall health of the citizens, concerns all. It drew attention of Parliament and its various Committees recently.

The Department related to Parliamentary Standing Committee on Health and Family Welfare examined the working of FSSAI and held discussions with the Secretary (Health & Family Welfare), and the Chairperson and CEO, FSSAI at a meeting held in Delhi. The Committee also had discussions with FSSAI's officers at Bengaluru, Mumbai and Goa between 20th and 25th October, 2016 on implementation of Food Safety and Standards Act, 2006 and Rules and Regulations framed there-under.

The Departments related to Parliamentary Standing Committee on Science & Technology, Environment & Forests are taking up food safety related issues and suggesting technological interventions to combat adulteration in food, particularly in milk, coffee, ghee, khoya, turmeric, chilli, oil, honey, saffron, orange juice, Diwali sweets, ice-cream, apple juice and food grains etc.

The Committee on Subordinate Legislation, Rajya Sabha, held its meetings on 15.07.2016 at Ahmedabad and on 13.10.2016 at Tirupati and discussed the matters concerning Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 with particular reference to Gujarat and Andhra Pradesh. The Committee also had discussions with FSSAI's officers at Lucknow on 18.10.2016 concerning FSS (Food Products Standards & Food Additives) Regulations, 2011 with particular reference to Uttar Pradesh.

The importance of food safety sector in Parliament can also be gauged from the following statistics in comparison to the previous years:

Parliament Questions

2014

50 questions were answered.

2015

96 questions were answered.

2016

114 questions were answered. In addition about 60 parliamentary questions from Ministries/Departments, other than Ministry of Health and Family Welfare were responded to.

**Parliament House
New Delhi, India**



Infrastructure and Facilities

FSSAI is undertaking various initiatives to improve the overall infrastructure and facilities to make the Authority offices more accessible to the public and more efficient and ergonomic for its staff. The improvements have also been focused towards efficiency and environmental friendliness and space optimization and utilization.

Workplace Improvement

- Enhanced modernised facilities with heightened security with tighter access controls and security personnel
- Improved facilities for public and employees with enhanced utilities
- Space optimization through creation of additional office space to increase overall seating capacity and utilization
- Creation of conference facility, library cum training hall and lounge.



The newly renovated facade of FDA Bhawan where FSSAI is housed.

People Related Initiatives and Welfare

- Cafeteria made operational for staff and visitors along with capability to provide catering for smaller events
- Improved ventilation and cooling systems for employees
- Crèche/Day-Care Centre for the facility of employees working in FDA premises and nearby buildings

Technology and Environmental Friendliness

- Provisioning of solar power system – capacity between 40 KV – 50 KV
- Increasing energy efficiency - Replacement of conventional tube lights with LED in the office will result in conservation of energy
- Improved energy efficient lifts being installed
- Video conferencing facilities for better connectivity with distant counterparts.



The newly renovated outdoor cafeteria at FSSAI.

Training Events Conducted for Regulatory Staff



Pictures showing several training events conducted for staff





Food Standards

03



Introduction

Under the Food Safety and Standards Act, 2006 FSSAI is responsible for framing standards for food products and for food safety. The Food Safety standards are reviewed taking into account the latest developments in food science, food consumption pattern, new products and additives, advancement in the processing technology and food analytical methods, and identification of new risks. The development of standards is undertaken by 17 Scientific Panels and a Scientific Committee comprising of more than 220 subject independent experts/scientists of eminence.

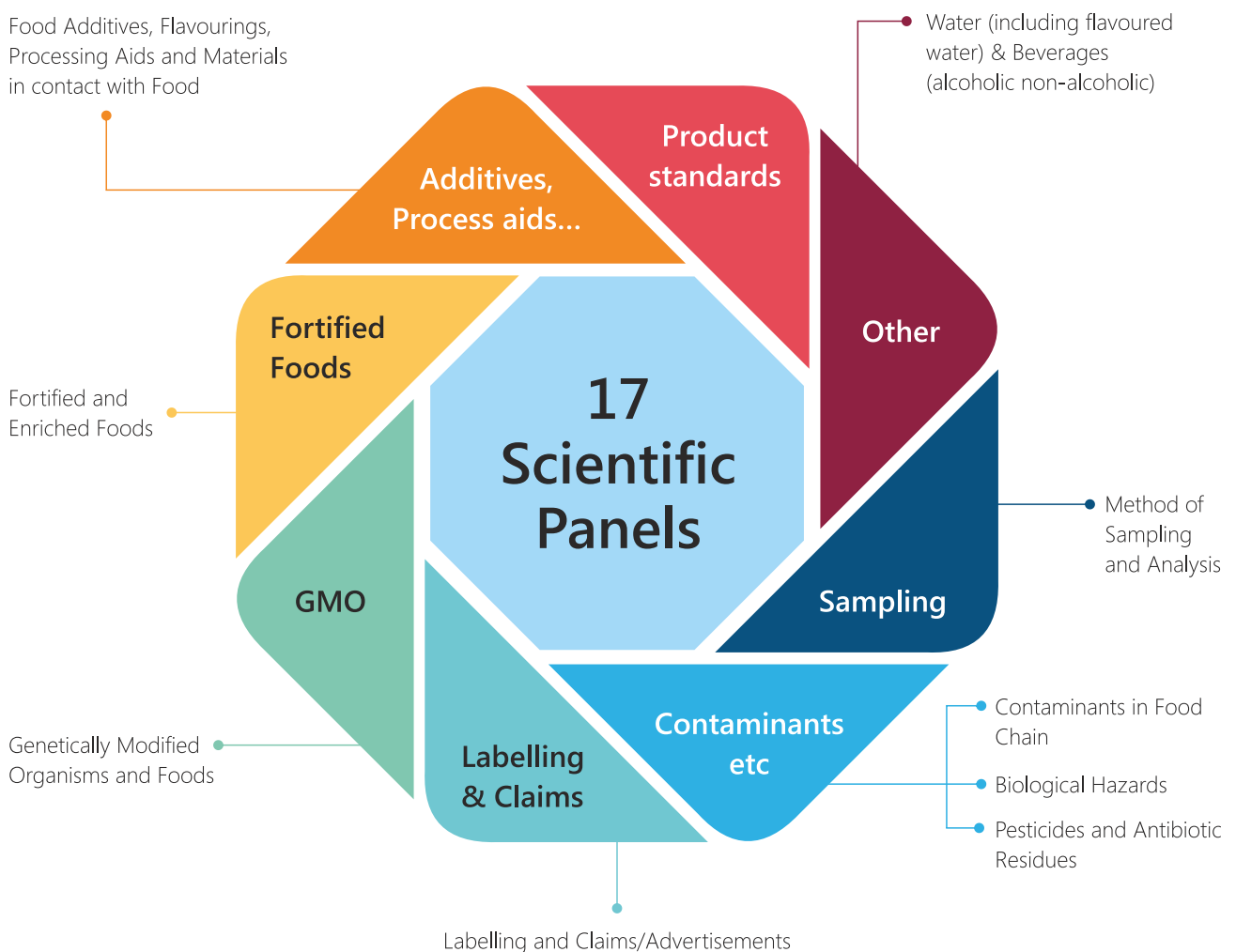
Formulation of standards of any article of food involves several stages. After recommendation by the Scientific Panel, following the due process laid down including validation by the Scientific Committee a standard is then approved by the Food Authority. After which draft notification is issued for inviting public comments and finally notified as standards.

9 Major regulations notified & in place

11,000 Standards of provisions of Food additives adopted

Scientific Panels

The 17 Scientific panels have helped to adopt a risk based approach to Food Safety and Products and support deliberations on the new/modification of standards.



Horizontal Standards

Horizontal standards cut across foods or categories of foods. These standards are covered in two principal regulations.

- 1. Food Safety and Standards (Contaminants, Toxins and Residues) Regulations-2011** The regulations contain maximum levels (MLs) / Maximum Residue Levels (MRLs) of various chemical and toxins, including heavy metal, crop contaminants and naturally occurring toxic substances.
 - The regulations have undergone nine amendments which includes among other:
 - Tolerance limit of antibiotics in honey.
 - MRL's for Histamine and bio toxin in fish and fishery products
 - ML's of for Melamine in milk & milk products.
 - Further, some major revisions have been done to harmonize the existing MLs with CODEX standards, which include ML's of Mycotoxin, Naturally occurring toxic substances (NOTS) and Heavy metals.
 - MRLs for pesticides residues, antibiotic and other pharmacologically active substances are in the process of draft notification.
- 2. Food Safety and Standards (Packaging and Labelling) Regulations-2011** These prescribe general labelling requirements for all pre-packaged foods which includes declaration of list of ingredients, Best before date, date of manufacture, date of packaging on packaged food, use by date, expiry date, vegetarian/ non-vegetarian food etc. It also prescribes some product specific labelling requirements.

In these regulations seven amendments have been carried out and these are either new provisions or revision of the existing provision for label declaration.

- Labelling provisions for gluten free food, low gluten food for information of consumer sensitive to gluten based products.
- Further, some revision of existing labelling provision is in respect of Irradiation of foods distinguish the food products which are not irradiated; declaration as to the exact source of vegetable oil/fats used in the products and trans fatty acid content.

Vertical Standards

Vertical standards mainly include identity and compositional standards of specific food products.

- 1. Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011** These regulations contain 377 vertical standards for various types of foods. These Regulations also contain provisions for use of additives in various foods microbiological requirements in respect of several categories of foods.
 - In these regulations seven new provisions or revision of the existing provision have been included:
 - Around 9000 provisions for use of around 400 food additives in various categories of foods have been framed during the course of harmonization in alignment with the globally acceptable practices.
 - Caffeinated Beverages, prescribing the limit of caffeine content, other ingredients for caffeinated beverages and specific labelling requirements.
 - Gluten Free and low gluten products, for making available to person sensitive to gluten containing products .
 - Steviol glycosides as non-nutritive sweetener in various food categories.
 - Use of 5% fruit juice in carbonated fruit beverages.
 - Use of phytosterol, phytostenol, High fibre dextrin; standards for oats and pasta, limit of extraneous matter in raw pulses, and maximum limit of trans fatty acid content in food at 5 % maximum.



- FSSAI also revised the existing standards, the major amendments are as below:
 - Standards for **irradiated food** to align these regulations with provisions related to food provided in the Atomic Energy (Radiation Processing of food and Allied Products) Rules, 2012.
 - Revision of **standards for packaged drinking water** so as to align with the international standards
 - Revision of the **microbiological requirement of milk, meat, fish** and their product consistent with the latest developments and information regarding microbiological safety of foods.
 - Revised standards for **silver leaf** particularly with respect to its manufacturing process to avoid the use of animal products in the same.

2. **Food Safety and Standards (Health Supplements, Nutraceuticals, Food for Special Dietary Use, Food for Special Medical Purpose, Functional Food and Novel Food) Regulations, 2016**

These regulations prescribe standards for eight categories like health supplements, nutraceuticals, food for special dietary use, food for special medical purpose, specialty food containing plant or botanicals, foods containing probiotics, foods containing prebiotics and Novel Food products.

These standards also include the essential composition, requirements related to claims, labelling, permitted use of additives and the permissible limits of contaminants, toxins and residues. The regulations do not allow the use of hormones or steroids or psychotropic ingredients in any of the articles of food. Furthermore, these regulations provide various Schedules dealing with use of vitamins and minerals, amino acids, ingredients of plants or botanical origin, nutraceuticals, probiotics and prebiotics in these products. There were extensive discussions undertaken during the development process of these regulations that extended over a period of around three years and involved multiple stakeholders including government agencies.

3. **Further FSSAI also revised the definitions of proprietary food, which covers the food** and food ingredients which are not standardised, so as to provide for use of those ingredients which are either standardised or permitted in the Food Safety and Standards Regulations in such foods. The above regulations and amendments including the definition for proprietary food has covered a majority of the food products for which NOC/ product approvals were required earlier.
4. **FSSAI is also in the process of finalizing Food Safety and Standards** (Approval for Non-specified food and food ingredients) regulations 2017 for those products still not covered under the above mentioned regulations and amendments including novel food also.
5. **Other major regulations which are being finalized:**
 - **Food Safety and Standards (Alcoholic Beverages Standards) Regulations, 2017:** these regulations prescribe standards for various categories of alcoholic beverages based on OIV standards and certain specific labelling requirements.
 - **Revision of standards for milk and milk products, and chocolates** so as to align these with the Codex standards.
 - **Food safety and Standards (organic food) Regulations, 2017.**

Standards Review Groups (SRGs)

Various Regulations under Food Safety and Standards Act, 2006 were notified in the year 2011 and most of the Standards of food commodities notified in FSSR, 2011 are taken from PFA Rules, 1955 which are very old. Due to technological advancement, changing dietary pattern etc., there is a need to review the existing FSSR standards in line with the global practices, addressing both the needs of consumers and for promoting innovation by Industry. There is a gap between national and international standards also needs of the industry and information available with FSSAI/Scientific Panels on this issue.

Keeping in view of the aforementioned facts, FSSAI has recently set up Eight Standards Review Groups on 8th December, 2016



Keeping in view of the aforementioned facts, FSSAI has created Eight SRGs

These groups will identify the needs and all aspects of existing standards taking into account the Indian and international scenario, propose new broad standards minimizing the regulatory burden, easier to understand and reflecting advancement in scientific knowledge in areas of food processing and technology, nutrition, toxicology and allergenicity and prepare a report on the revision/ addition of Standards.

Adoption of Team Based approach for technical functioning of Food Authority:

To streamline internal working and to build and harness domain expertise a team based approach for technical functioning of the Authority has been adopted. Teams were formulated on the basis of food categories/sectors and consist of Technical Officers of Standards, Regulations and Codex Divisions. Teams were given the responsibility for Surveillance, Risk assessment, Implementation of FSMS and Training and Capacity building of Food businesses in respect of food category / sector assigned to them.



Harmonization of Local Standards with Global Standards

All signatories to the World Trade Organisation (and, in turn, to the (Sanitary and Phyto-sanitary (SPS) and TBT Agreements) are required to frame standards in compliance with these Agreements and, therefore, harmonize with the Codex in the context of food standards. In line with the provisions of the Food Safety and Standards Act, 2006,

FSSAI had not only approved the policy to adopt Codex standards where there are no domestic standards or regulations in place, but has also initiated the exercise of harmonisation of standards with Codex and the process is ongoing. In this context, new food additive provisions, largely in alignment with the Codex standards, have been incorporated in our domestic food regulations lately.



Promoting Research

The Food Authority also collaborates with various relevant national organisations and supports innovative Research and Development proposals pertaining to food safety standards by providing financial assistance. These Research and Development projects help to generate knowledge that would continuously update and upgrade food safety standards and data generation for standards setting benchmarking of MRL / ML fixation.

FSSAI has sanctioned 8 such projects to various ICMR, CSIR and ICAR institutes. Some of the major research projects are:

- Assessment of implication of Khesarei dal on human health and experimental Neurotoxicity in goats – ICMR (NIN)
- Data generation on pesticides residue and metal contaminants in edible vegetable oils – CSIR (IICT)
- Pesticide and antibiotic residues in fish and fisheries projects: Evolving framework for fixation of MRLs-ICAR (CIFT).

ICMR- Indian Council of Medical Research.

ICAR- Indian Council of Agricultural Research.

CSIR- Council of Scientific and Industrial Research.

Food Safety Knowledge Assimilation Network - FSKAN

Brief background

Food Safety Knowledge Assimilation Network (FSKAN) would facilitate assimilation of scientific knowledge in the area of food safety and nutrition, identifying gaps and funding research projects in such gap areas.

The network approach helps to foster the continuous development and learning environment within food industry while creating ways and means of capturing innovative industry inputs.



January 2017

Indian Science Congress- Pride of India Expo - Food Safety Knowledge Assimilation Network (FSKAN), a new initiative of FSSAI was unveiled by CM Sh. N. Chandrababu Naidu.

Tirupati, Andhra Pradesh



Key objectives of FSKAN



Joint projects with research partners

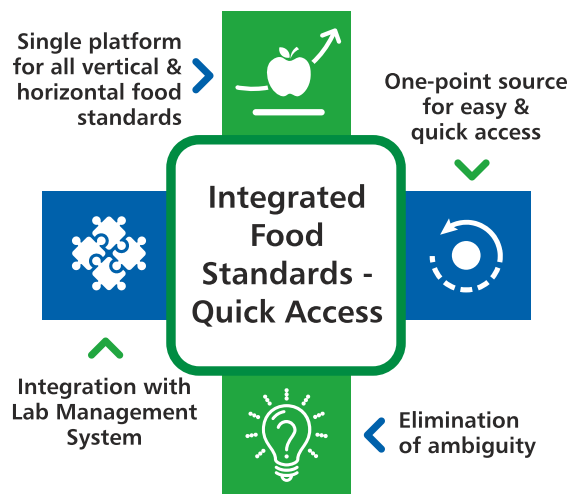


Experts Database	FSKAN would enable a domain repository of enrolled experts – both internal and external coming together to serve as a support group for scientific panels
Institution – Expertise Matrix	Platform aims to form a virtual collection of experts from various institutions including but not limited to government bodies, authorities, educational institutes, premier organisations and industry associations
e-Resources	Network would also house a virtual library of information and literature & e-journals, and supplementing as an archive for historic food safety related news
Discussion Forums	Network would also facilitate as an online window for registration and submission of proposals for research and development related proposals

IFS Quick Access

This system has been developed to integrate all food related standards and provide a quick access to the vertical as well as horizontal standards. This system has been envisaged to provide all the relevant information about any product on a single screen. This will help to improve accessibility and reduce ambiguity. The software has been released in the beginning of April 2017.

The software, would enable a user to access the information relating to food additives. This would be further extending to contaminants, pesticides residues, heavy metals and also the products specific standards in due course.





Safe Food Practices

04



Introduction

With the objective being to foster a culture of Safe food in country with a population of 1.3 billion, FSSAI needed to reach out to the masses in a quick, simple and efficient manner to achieve initial penetration. Further, to achieve success in adoption of the food safety practices, targeted programs are very important to ingrain the principles of food safety in the key stakeholders. Towards this, FSSAI has followed a multi-pronged approach.

Food Safety Management System (FSMS)

It is widely recognized that assurance of food safety cannot be based on finished product testing alone. Rather than relying on end product testing, Food Businesses must implement an efficient Food Safety Management System (FSMS) based on Hazard Analysis and Critical Control Point (HACCP) and suitable pre-requisite programs to ensure food safety. It primarily includes procedures and practices to be followed by food businesses so as to prevent the occurrence of food-borne illnesses by actively controlling hazards throughout the food chain starting from food production till final consumption

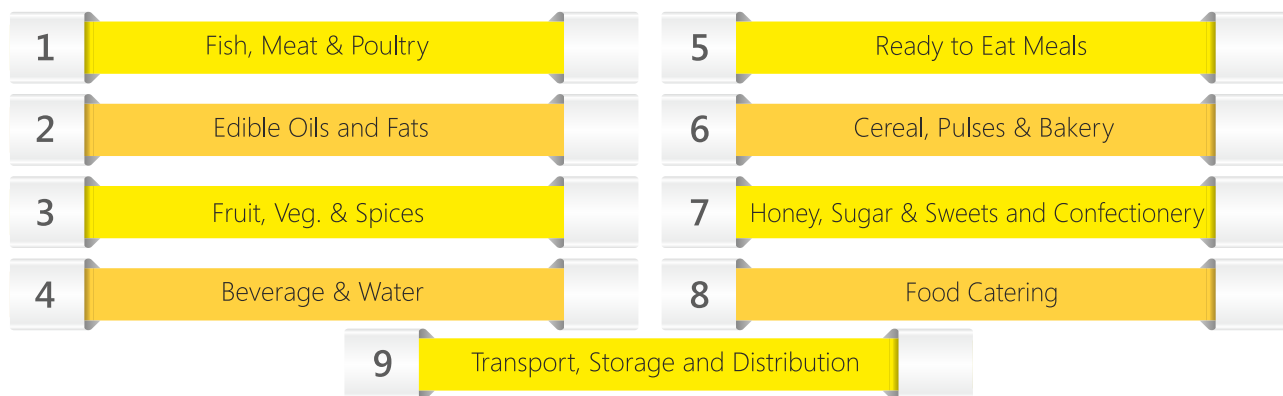
.As per the condition of license under FSS (Licensing & Registration of Food Businesses) Regulations 2011, every Food Business Operator (FBO) applying for licensing shall have a documented FSMS plan and shall comply with Schedule 4 of the regulations. Schedule 4 introduces the concept of FSMS based on implementation of Good Manufacturing Practices (GMP), Good Hygiene Practices (GHP) & HACCP in various food sectors.

However, these requirements have not been fully implemented by FBOs even after obtaining the license primarily due to complexity in understanding the regulatory requirements, lack of understanding and awareness about the importance of food safety amongst the personnel employed in food industry and less emphasis paid to implementation and usefulness of the FSMS plan by the food inspectors in general. This, results in a gap between the implementation of requirements by the industry to that specified under the regulations.

In order to ensure consistent implementation of FSMS across various food categories and kind of food businesses, FSMS Division was created in FSSAI to comprehensively review and reframe Schedule 4 requirements to provide sector specific GHPs and GMPs for various types of food businesses covering the entire food chain. Given the scale and complexity of the global food system, the schedule 4 requirements are being reframed into following five categories:

Schedule 4	General Requirements
Part 1	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for Registration
Part 1(a)	Requirements for Street Food Vendors
Part 1(b)	Requirements for Petty Food Operators
Part 2	General Hygienic and Sanitary Practices to be followed by Business Operators applying for License-Manufacturing/Processing. In addition to general requirements sector-specific requirements will be prescribed.
Part 3	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License-Catering
Part 4	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License-Retail and Distribution (including food brokers/traders) In addition to General requirements, following sector specific requirements will apply.
Part 5	General Hygienic and Sanitary Practices to be followed by Food Business Operators applying for License-Transport and Storage

Nine technical panels and groups were constituted with participation of experts who are Food Safety practitioners from industry, trade associations, auditing bodies etc.



Technical Panel Responsibilities

1. Revision of Good Hygiene Practices (GHP) & Good Manufacturing Practices (GMP) requirements under Schedule 4 of Food Safety and Standard (Licensing and Registration of Food Businesses) Regulation, 2011
2. Development of sector specific FSMS guidelines including Model FSMS plans
3. Development of sector specific Inspection Report Formats with Inspection Checklist
4. Development of Training Content for food handlers and supervisors.

Draft FSMS documents have been developed by the technical panels

01	FBO's engaged in seed storage and selling of raw expeller & solvent extracted oil in bulk
02	FBO's engaged in manufacturing and packing of expeller & solvent extracted oil
03	FBO's engaged in storage, warehousing & transportation of packed and bulk oil
04	FBO's engaged in production, packing & selling of table eggs
05	FBO's engaged in processing, storing & selling of poultry meat & its products
06	FBO's engaged in catering establishments
07	FBO's engaged in slaughtering of meat and poultry



Food Safety Compliance

05



Introduction

Regulatory Provision

- Food Business Operators in the country are required to be registered or licensed under the Food Safety & Standards Act, 2006 (Section 31 of Act). The Food Safety and Standards (Licensing and Registration) Regulations, 2011 regulate the procedure for food license and registration.
- "Food business" means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of manufacture, processing, packaging, storage, transportation, distribution of food, import and includes food services, catering services, sale of food or food ingredient.
- The licenses/registrations are issued to Food Business Operators to commence or carry on any food business as per eligibility criteria for Central License, State License and Registration.
- A Unique License Number is granted for different Kind of Business for carrying out food business at a particular premise for which license has been granted.
- The FBOs are required to buy and sell food products only from, or to, licensed/registered vendors and maintain record thereof.

Eligibility Criteria for License/Registration

Registrations

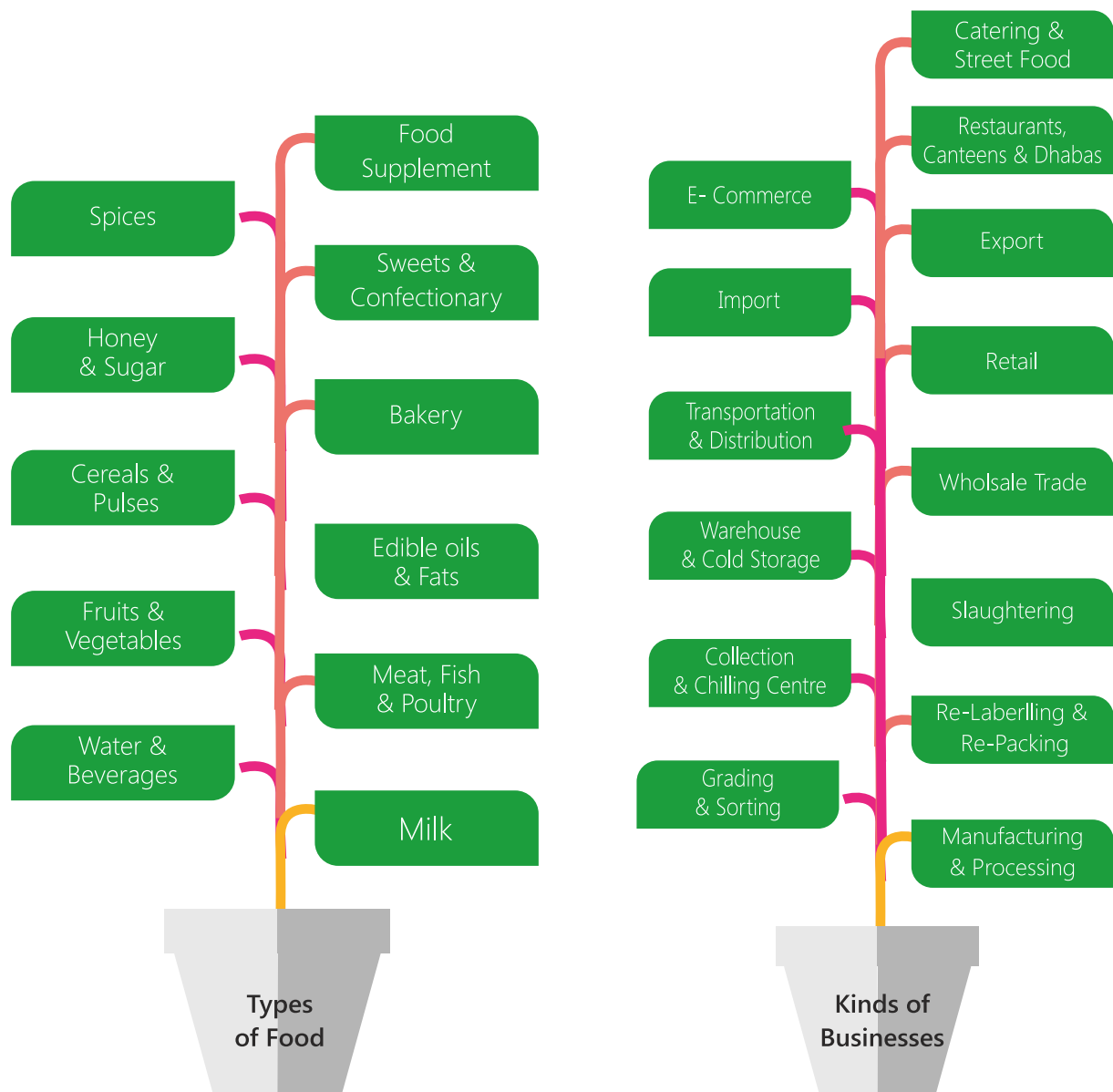
- Petty Manufactures, seller retailer, hawker, itinerant vendor or temporary stall holder
- Small food businesses with an annual turnover not exceeding INR 12 lakhs
- Production capacity of food not exceeding 100 kg/ltr per day
- Procurement or handling and collection of milk up to 500 litres per day or less
- Slaughtering capacity 2 large animals or 10 small animals or 50 poultry birds per day or less.

Central License

- Dairy units with more than 50,000 litres of liquid milk/day or 2500 MT of milk solid per annum.
- Vegetable oil processing/ producing units having installed capacity more than 2 MT per day.
- Slaughter houses equipped to slaughter more than 50 large animals/150 small animals/ 1000 poultry birds per day
- Meat processing units equipped to handle or process more than 500 kg of meat per day/ 150 MT per annum.
- Food processing units having installed capacity more than 2 MT/day except grains, cereals and pulses milling units.
- 100 % Export Oriented Units.
- All Importers importing food items including food ingredients and additives for commercial use.
- All food business operators manufacturing/ processing/ importing any proprietary food for which NOC has been given by FSSAI.
- Registered/ Head office of FBOs operating in two or more states.
- Food catering services in establishments and units under Central government Agencies like Railways, Air and airport, Seaport, Defence etc.
- Hotels with 5 Star and above accreditation.
- All E-commerce food businesses.

State License

- All FBOs other than those eligible for Registration/Central License
- All grains, cereals and pulses milling units.



State wise trends on appointment of Staff, Licensing and Registration

Appointment of enforcement staff

- In the States/UTs certain States like Jharkhand, Tamil Nadu, Goa and Uttar Pradesh have shown progress over the past three years
- In several States/UTs such as Himachal Pradesh, Andhra Pradesh, Odisha, Rajasthan, Karnataka, Kerala & Delhi a declining trend was observed.

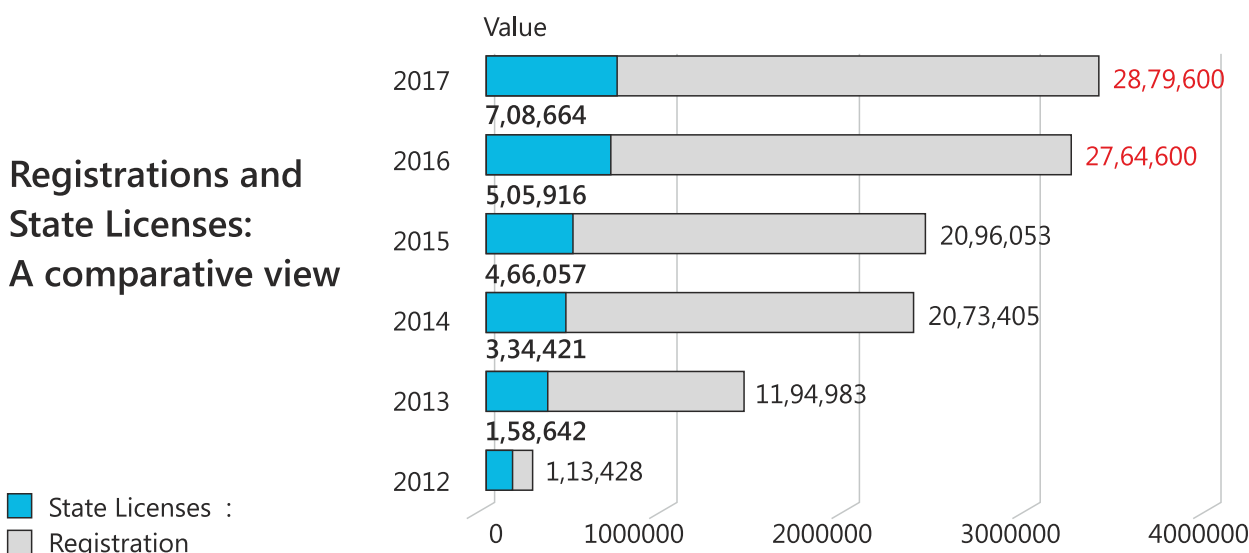
Licensing / Registration

- Goa, Himachal Pradesh, Sikkim, Maharashtra Jammu and Kashmir and Madhya Pradesh were among the top states performing better than national average of licensed/registered FBOs
- Bihar, Assam, Jharkhand, West Bengal and Telangana were among the states with less than national average of licensed/registered FBOs

Central Licences as on 31st March 2017

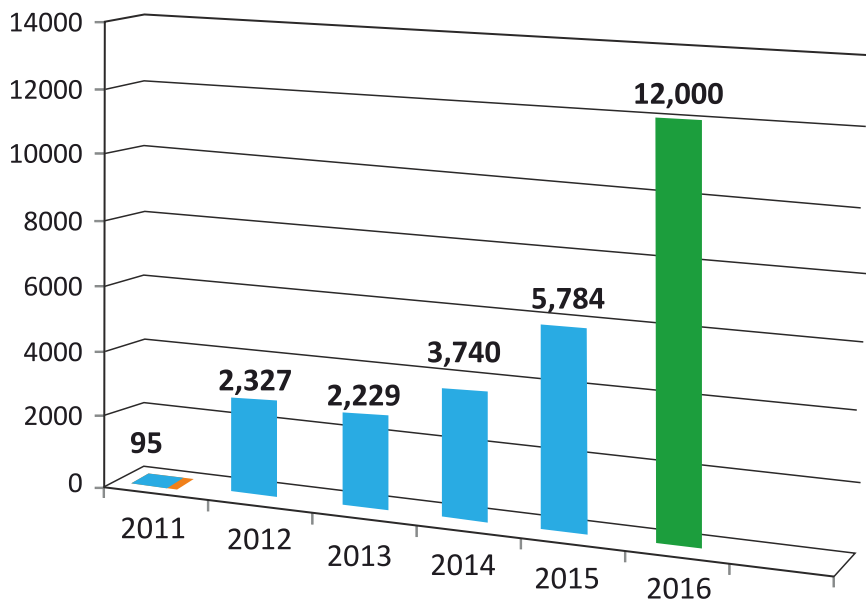
Regional	Area of Jurisdiction	No. of License
Delhi	Delhi, Haryana, Uttarakhand, Rajasthan, Himachal Pradesh, Punjab, Jammu and Kashmir, Chandigarh, Uttar Pradesh	9846
Chennai	Kerala, Tamil Nadu, Karnataka, Andhra Pradesh, Telangana, Puducherry, Lakshadweep	7237
Guwahati	Assam, Arunachal Pradesh, Tripura, Manipur, Mizoram, Meghalaya, Nagaland	1100
Kolkata	West Bengal, Orissa, Bihar, Jharkhand, Chhattisgarh, Sikkim, A & N Islands	2856
Mumbai	Maharashtra, Gujarat and Madhya Pradesh, Dadra & Nagar Haveli, Daman & Diu, Goa	9374
Total		30,413

Registrations and State Licenses: A comparative view



Central Licenses

2015-16 witnessed a steep rise in the number of central licenses being issued, a testament in itself towards the efforts of FSSAI's efforts towards licensing and enforcement.



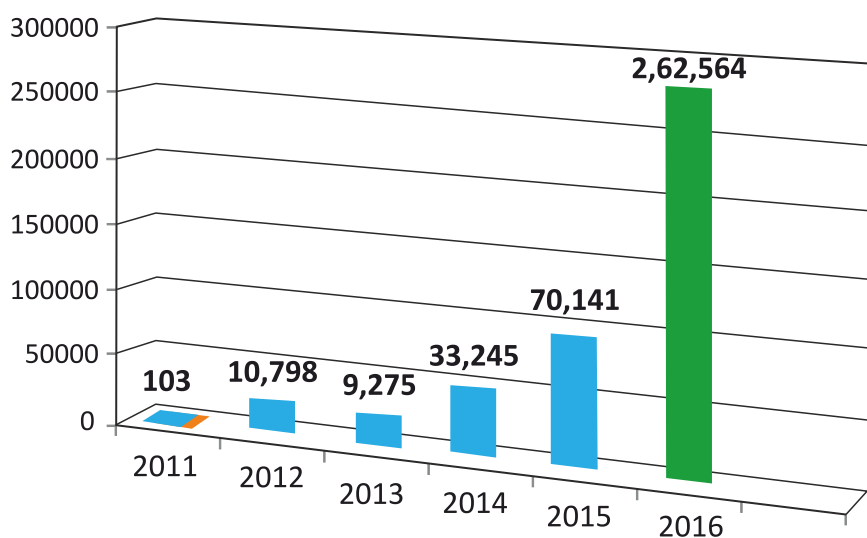
65% increase in total number of central licenses in 2015-16

Licenses for over **30** Kind of businesses

Nearly **7,000** central licenses were issued within a year

State Licenses

2015-16 witnessed a mammoth change in the number of state licenses for over 26 Kind of Businesses (KoBs).



73% increase in total number of state licenses in 2015-16

Licenses for over **26** Kind of businesses

Nearly **200,000** state licenses were issued within a year



Food Registration and License System (FLRS)

- To facilitate the procedure for license and registration, the manual procedure was replaced with an online Food Registration and License System (FLRS) by FSSAI in 2012 to serve as a single window for registration, central license and state license.
- The FLRS has been constantly improved to make it more user friendly and easy for doing business. FLRS has helped in reaching out to the FBOs and during the last couple of years, the number of FBOs applying for registration and licensing has increased manifold.
- In addition to FLRS, FSSAI is also leveraging Common Service Centres (CSC-SPV) to ease the process of registration for small scale FBOs. The service is available through all CSCs Pan India.
- Till 31-03-2017, 30,19,136 Registrations, 7,85,588 State Licenses and 30,413 Central License have been issued.

Initiatives for Simplifying Licensing and Registration and Ease of Doing Business

IT related initiatives

- In an effort to bring in transparency & efficiency, FSSAI has developed an online IT Food Licensing & Registration System (FLRS) in all states except Nagaland. Initiated the process of developing FLRS version 2.0.
- Rolled out FLRS in Airport/ Seaport. Konkan Railways has gone online in June, 2016 and have initiated the process of rolling out FLRS in Indian Railways.

Simplification of Forms and Process related initiatives

- Self declaration system has been introduced to substitute affidavits in the Licensing and Registration of food businesses.
- The inspection of premises before issuance of license has been waived off. Further, exemption from registration of individual members of the Registered Cooperatives as FBOs has been extended to the registered members of all the Cooperative Societies registered under the Cooperative Societies Act from Registration as independent FBOs under the FSS Act, 2006.
- Creation of separate distinct category of "Exporting FBOs" for grant of Licenses under the applicable regulations, without requiring submission of a certificate of conformity to the prescribed Indian Standards or insisting on Product Approval from such manufacturers qua such products has been introduced.
- FSSAI in collaboration with national Centre for Good Governance (NCGG) has taken up the initiative of simplification of forms for licensing & registration.
- Further simplification of the process of licensing & Registration is proposed by amendments in FSS (Licensing and Registration of Food Businesses) Regulations, 2011 and FSS Act, 2006.

Other initiatives proposed

Helpline Extension

FSSAI is strengthening its consumer care cell by extending its helpline centre activities. FSSAI is currently operating a contact centre which is available through a toll-free number. This helpline will now be available round the day & it will be dedicated for addressing consumer grievances, Food Import Clearance System issues, Food Registration and Licensing system issues, queries on website & FSSAI initiatives sites etc.

Manual for DOs, FSOs and AOs

In order to better understanding of provisions of FSS Act, Rules and Regulations made thereunder to Designated Officers (DOs), Food Safety Officers (FSOs) and Adjudicating Officers (AOs), FSSAI is in process to develop a manual for DO, FSO and AO which includes all the relevant provisions at one place.

Compliance (Enforcement and Surveillance)

Regulations related to Inspection and Procedure:

Certain regulations are made under the FSS Act, 2006 that prescribe procedures to be followed by Food Authority as well as Food Business Operators. These regulations are:

Food Safety and Standards (Prohibition and Restriction on Sales) Regulations, 2011

These Regulations provide for certain restrictions and prohibitions on sales or use/storage for sale of some food products, sales of certain admixtures, use of certain ingredients etc. Some important restrictions under these regulations are:

- Admixtures of butter and ghee
- Provision for mandatory BIS certification in case of packaged drinking water, natural mineral water, infant milk food, infant formula, milk cereal based weaning food and follow up formula and certification of AGMARK in blended edible oils, milk powders, condensed milk
- Prohibition of use of carbide gas in ripening of fruits
- Restriction on sale of common salt without iodization
- Prohibition on the use of tobacco and nicotine as ingredients in any food product
- Prohibition on sale of food articles coated with mineral oil
- Total three amendments have been done in this regulation. A major new insertion to the regulation relates to use of ethylene gas in ripening of fruits as a legal process in place of the otherwise illegal use of calcium carbide in the ripening of fruits.
- Food Safety and Standards (Licensing & Registration of Food Business) Regulations, 2011: The regulations contain detailed provisions relating to licensing or registration of various categories of food businesses and sanitary and hygiene requirements to be followed by food businesses of various categories.

A comprehensive revision of these regulations to simplify the process of licensing and registration is underway and also includes revision of the sanitary and hygiene requirements.

- Food Safety and Standards (Third Party Auditing) Regulations, 2017- FSSAI is in process to develop a regulation on third party auditing of Food Businesses.

Enforcement Agencies

Food safety and enforcement is carried out through the State Food Safety Commissioners. The team comprises of designated officers and food safety officers, overall the states have seen a very positive change towards the increasing number of food safety officers over the last three years. Overall the number of Food Safety officers have seen a significant rise of above 35% with nearly 3,000 FSOs in various States and UTs.

A total of 36 Food Safety Commissioners for various States and UTs deploy enforcement through Food Safety Officers (FSO) and Direct Officers (DO) and Additional Officers (AO).

Some of the states where there has been considerable increase in enforcement activity with a rapid increase in the number of FSOs are:

- Arunachal Pradesh
- Bihar
- Delhi
- Goa
- Gujarat
- Maharashtra
- Tamil Nadu
- Uttar Pradesh
- West Bengal

Other States/UTs which require further development in Food Safety include:

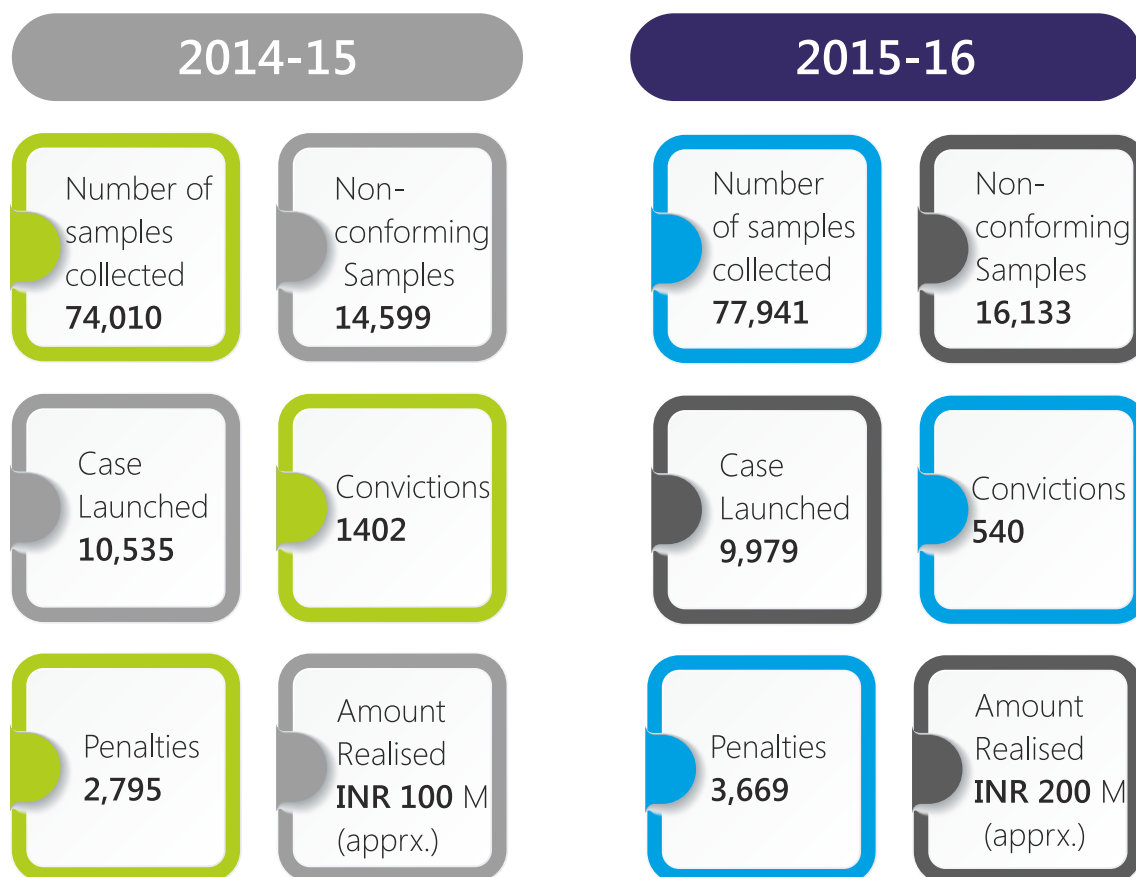
- Bihar
- Haryana
- Himachal Pradesh
- Odisha
- Sikkim



Inspection and Sampling

Inspection is one of the key monitoring activities of FSSAI for ensuring compliance by the Food Business Operators. Inspection of the premises by a Food Safety Officer is carried out in multiple instances. The first inspection is typically during the grant of license, which however is mandatory for only a few product types. Inspections form a major tool for surveillance activities.

The Food Authority maintains a system of control and other activities as appropriate to the circumstances, including public communication on food safety and risk, food safety surveillance and other monitoring activities covering all stages of food business.



Adjudicating machinery in States/UTs

- **Adjudicating Officer**
State Governments to notify Adjudicating Officer not below the rank of Additional District Magistrate
- **Appellate Tribunals**
Central or State Govt. may notify one or more food safety appellate tribunals
- **Special Courts**
Central or State Govt. may notify special courts for trial of offences where grievous injury or death of the consumer
- **Ordinary Civil Court**
Will have jurisdiction for cases not triable by special court. Summary trial procedure U/s 262-265 of CRPC will be followed

Compliance Order/Guidelines

- In order to ensure safety, FSSAI has come out with guidelines for the e-commerce food business players in the market. As such, all applicable provisions of the Act and the Rules & Regulations made there under are to be complied with by e-commerce entities in food business.
- In order to ensure food safety, it is necessary to address all ways in which food is supplied to consumers, including sale of food by direct selling companies. Although it is clear that any food supplied through direct selling should meet the same requirements as food sold in shops, it is necessary to ensure that direct selling FBO should have mechanism to help the general public to address the issues to consume safe and wholesome food supplied through operation of these Guidelines.
- In order to ensure safety, FSSAI has come out with an order/advisory for restricting the use of newspaper as foodpackaging material.
- For ease of doing business, FSSAI allowed use of old inventory of packaging material containing the old name, address or License number of the FBO, for a period of six months at nominal fee on receipt of formal request from FBO.
- In order to promote and scaling up the edible oil fortification, FSSAI allowed use of old inventory packaging material for the period of six months.

Improved Interface

IT related initiatives

- Under Section 11 of the FSS Act, 2006, the Central Advisory Committee (CAC) has been established. The Central Advisory Committee comprises of Commissioner of Food Safety of all States/UTs, representatives of different Ministries, Farmer's Associations, Consumer Associations, Industry Association and other related stakeholders to discuss various issues related to food and food business. Till date, 18 meetings of CAC have been conducted and decisions taken for the better implementation of FSS Act, 2006 and ensuring food safety. The frequency of CAC meetings has been increased in recent year.

Video Conferencing

- In order to improve interface with the States/UTs, FSSAI has initiated Video Conferencing (VC) session with Food Safety Department of States/UTs. Various State specific issues are discussed during the sessions and workable solutions to these issues are taken during the session. During the year 2015-16, video conferencing has been conducted with 12 States/UTs.



New Initiatives for Compliance

Risk Based Inspection System (RBIS)

- Risk-Based Inspection (RBI) is a process that identifies, assesses and maps industrial risks which can compromise food safety. RBI addresses risks that can be controlled through proper inspections and analysis. Instead of end product testing and compliance of a product or premises, it focuses on assessment of controls put in place in operations to address risk factors that could put food products at risk
- To evolve the overall approach to compliance, FSSAI is adopting a Risk Based Approach (RBA) towards inspections and surveillance aligning to global standards. RBIS will strengthen and protect safe food supply and fair trade practices and will prevent fraudulent practices.

Objectives



Prevent unsafe food to be placed on the domestic market, in order to protect food consumers in India.



To draw a food inspection system from a product-based process to a risk-based process that can be used by food inspectors across the entire food sector, regardless of the specific product(s) handled or manufactured



Linking "Risk grade" with Licensing & Registration System

RBIS procédure

- Targeting efficiently Food Business Operators (FBOs) at risk
- Scheduling regular inspections based on a risk classification (using a risk grade) of food establishments (implemented at FSSAI at State FDA levels)
- Conducting inspections following a risk-based process control approach and using appropriate inspection grids (implemented by officers at local level).
- Optimizing inspections tools & outputs.

Third Party Auditing

- Under Section 44 of FSS Act, 2006, FSSAI is empowered to recognise an Organisation/Agency for carrying out Food Safety Audit and checking compliance with the Food safety management systems.
- FSSAI is framing a regulation on third party auditing of food businesses in consultation with stake holders to introduce a third party audit process to boost the overall audit conducting capacities within the country. This will cultivate the compliance culture among FBOs and bring in private players for audit purpose.

Objectives



Encourage self-compliance



Develop a self sustaining ecosystem for ensuring compliance of the FBOs



Reduce the gap between regulator led enforcement & field level non-compliance

Key Aspects of the Draft 3rd Party Audit

- The process guidelines and pre-requisites would be devised by an expert panel would devise.
- Inspections would be made on risk based identification of products and FBOs.
- The Auditors and Auditing agencies would be registered and/or accredited by FSSAI and a robust framework of performance management would be implemented leveraging Web based technology and IT infrastructure, to monitor their conformance.
- Based on the audit results the auditing agencies would be suggesting corrective measures which would be tracked to instil continuous improvement and compliance by the FBOs.



Training Policy for Regulatory Staff

The Food Safety and Standards Act, 2006 emphasizes the need of training for Designated Officers and Food Safety Officers. FSSAI has designed following types of training programs for each level of Regulatory Staff [includes Railway Food Safety System].

- Induction Training for Food Safety Officer [Duration: 40 days]
- Training for Designated Officer [Duration: 5Days]
- Refresher Training for Food Safety Officer [Duration: 7 days]
- Need based refresher on specific subject like FLRS, Milk Survey, FSSAI Initiatives, Fortifications, New Regulations etc. [Duration for each training: 3days]
- Training of Adjudicating Officer [Duration: 2 days]
- Training for Food Safety Commissioner/ Joint Food Safety Commissioner/Authorized Officer [Duration: 1 Day].

Dissemination of Training

- Training Content: Reading material will be available in two versions; e-learning module and Handbook.
- FSO Guide, Handbook for Adjudicating Officer, Manual for Designated Officer, Manual on FLRS have been developed to be used by Regulatory Staff as ready reckoner.
- Empanelment of Trainers: National Level Resource Pool has been created with the Subject Matter Experts from Industry, Regulators, Academia. Region wise trainers has also been identified and trained by FSSAI in three regions already (Mumbai, Delhi, Bangalore) to maintain uniformity in terms of capacity building across the nation. List attached for information of the State.
- Recognition of Training Institutes in State/UTs: FSSAI has recognized 20 training institutes in the States as per State's nomination and recommendation by the FSSAI representative visited the Institute.
- Training Calendar: FSSAI is going to develop a Training Calendar as follows:



Expectation from State/UTs

- States may submit the Training proposal
- The States who still have not identified Training Institutes in their State may identify and nominate one
- States may review the list of the Training Institute and nominate more Institutes if they feel necessary
- State may nominate Subject Matter Experts of various domain to enrich the National Resource Pool.

Training completed after September 2016

- Training on RTI@ New Delhi-7th October 2016
- Training of Designated Officer Railway @ Kolkata-21st November-25th November 2016
- Training of Joint Food Safety Commissioner of Railway @ Kolkata-25th November 2016
- ToT @ Delhi – 26th December– 28th December, 2016 at India Habitat Center, New Delhi
- ToT @ Mumbai – 9th January – 11th January, 2017 at FDA, Mumbai, Maharashtra
- EU- CITD training on FSMS & Audit @ New Delhi 16th January to 20th January 2016
- ToT @ Bangalore – 7th February –9th February, 2017 at Executive Development Centre, Bangalore, Karnataka
- Induction Training of FSO @Kerala- 13th February-3rd April 2017
- Training of Adjudicating Officer@Kerala-6th March-7th March 2017
- Training of Designated Officer@Karnataka -27th to 31st March 2017
- Training of Designated Officer of Railways@Kolkata- 25th to 26th April 2017 on FLRS



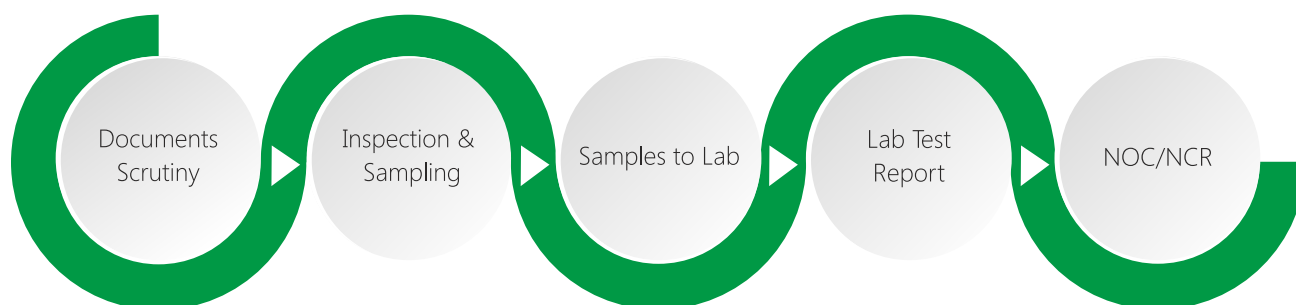
Import of Food Products

As per section 25 of the Food Safety and Standard Act, 2006, all imports of articles of food are subject to this Act. It stipulates that no person shall import into India any article of food in contravention of any provision of this Act or any rule and regulation made there under.

Food Import Clearance Process

- FSSAI has integrated its online Food Import Clearance System (FICS) with ICEGATE system (Indian Customs and Central Excise Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) of Department of Custom under Single Window Interface to Facilitate Trade (SWIFT).
- Food Importer files the application on SWIFT at ICEGATE. ICEGATE refers it to FSSAI on FICS.
- Application passes through the stages of documents scrutiny, inspection/sampling and culminates into the issuance of No objection certificate / Non-conformance report.
- NOC/NCC is transmitted to the ICEGATE online. On the basis of NOC/NCR, Authorities of the Custom department take the decision on the release of consignment.
- For Importing Food into India, the importer should have a valid FSSAI license and Import- Export Code from DGFT.

Illustration depicting the Import clearance process



At present FSSAI is present at six ports namely Chennai, Kolkata, Mumbai, Delhi, Cochin and Tuticorin covering 23 Locations. To maintain parity of testing and import clearance at ports where FSSAI is not present, officials of custom department have been notified as Authorised Officers on 135 locations and official of Kandla SEZ or KASEZ (INKDL6) is notified as the Authorized Officer AT Kandla.



Import of Food Products
Fresh Apples
Crude Oil (Palm, Sunflower, RBD Palmolein etc.)
Pulses (Black Matpe, Lentils, Toor/Arhar)
Peas (Yellow Peas, Chick Peas, Peas (Pisum sativum))
Green Mung Beans
Almonds
Alcoholic Beverages

Major Exporting Countries to India	
Canada	China
Australia	Germany
Russia	New Zealand
USA	United Kingdom
France	Indonesia

Initiatives for Streamlining Import Clearance Process

- To minimise the sampling size and time, risk based sampling system called Risk Management System (RMS) has been introduced under Single Window Interface for Facilitating Trade (SWIFT) on the basis of high risk and low risk categories food items.
- Resolution of matters through two stages of review process. At first stage, Director (Imports) disposes off the appeal filed by the importer, aggrieved by the decision of Authorised Officer. At second stage, Chief Executive Officer (CEO) reviews the decision of Director (Imports) on the request of the importer. The decision of CEO is final.
- FSSAI has shared the common testing parameters (CTH) for analysis of food import samples with Department of Animal Quarantine (Ministry of Agriculture) to avoid repetition of testing.
- Provisional NOC (PNOC) is issued immediately for imported food items having very short Shelf-life (less than 7 days) such as fresh fruit, processed cheese etc.
- FSSAI has issued instructions related to re-sampling and re-testing of imported food grains permitting cleaning and sorting of grains at Custom bonded warehouses.
- For primary agricultural products, labelling requirements at the time of imports have been minimised wherein name and address of the importer can be verified from accompanying documents of the consignment.
- To reduce the multiple sampling and testing from same cargo and to facilitate the import clearance, FSSAI has allowed drawal of one homogenous sample out of the commingled cargo of pulses, other cereals and oils for multiple importers at the first port of discharge. The analysis report of the sample at the first port of discharge shall also remain valid at other ports of discharge.





Food Testing & Surveillance

06



Introduction

One of the key mandates of FSSAI as per Chapter VIII, Section 43 of the Food Safety and Standards Act, 2006 is to foster an ecosystem for testing of food at labs for compliance with the Food Safety standards.

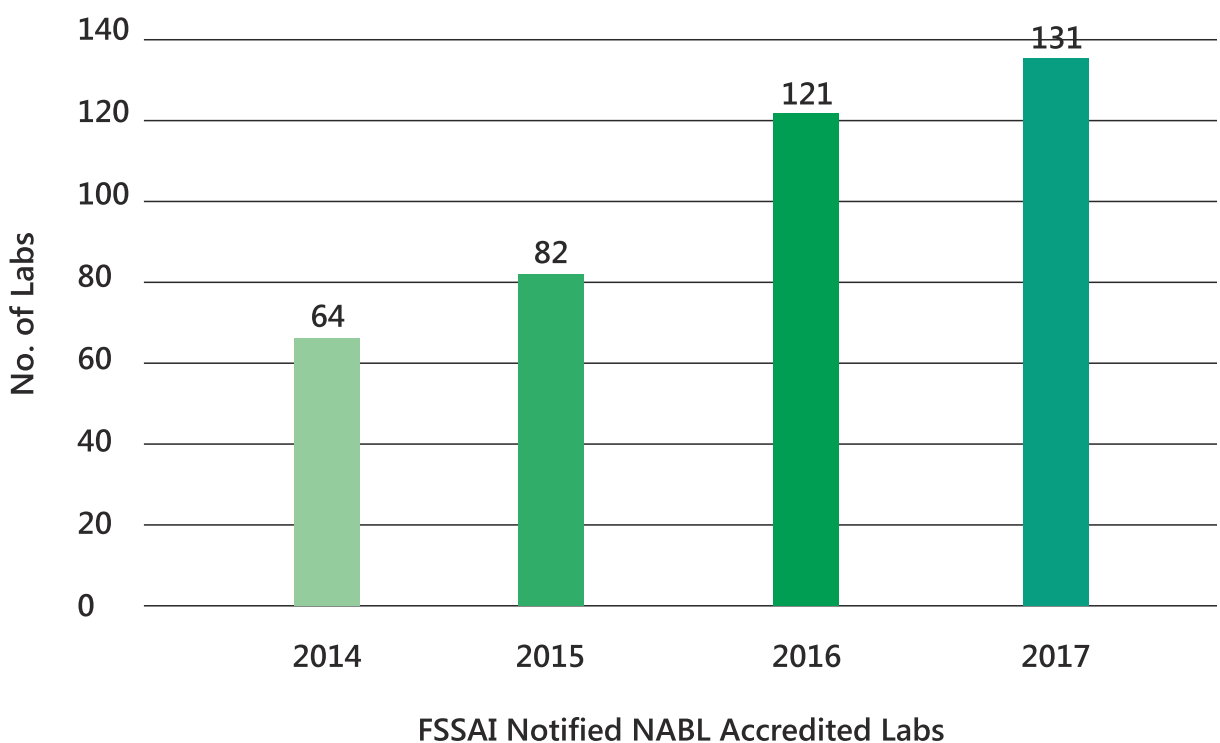
The Food Authority notifies food laboratories and research institutions accredited by National Accreditation Board for Testing and Calibration Laboratories or any other accreditation agency for the purposes of carrying out analysis of samples by the Food Analysts under this Act. As per the FSS Act, 2006, the Food Authority shall, establish or recognise by notification, one or more referral food laboratory or laboratories to carry out the functions entrusted to the referral food laboratory by this Act or any rules and regulations made thereunder.

Framing of the regulations specifying the following has been a key step

1. The functions of food laboratory and referral food laboratory and the local area or areas within which such functions may be carried out;
2. The procedure for submission to the said laboratory of samples of articles of food for analysis or tests, the forms of the laboratory's reports thereon and the fees payable in respect of such reports; and
3. Such other matters as may be necessary or expedient to enable the said laboratory to carry out its functions effectively.

As against 64 NABL Accredited food testing laboratories and research institutions notified by FSSAI in 2014, presently there are 131 NABL accredited food testing laboratories and research institutions. Similarly FSSAI notified Referral Laboratories' have increased from 12 in 2014 to 16 at present. This is a perpetual activity and the number of notifies laboratories would keep on increasing in the coming years.

Key milestones of the laboratory network across India



The number of FSSAI notified NABL Accredited Labs have doubled since 2014 to 2017 with a total of 131 Labs around the country.

Food Testing Network

In the last one year, the number of FSSAI notified NABL accredited laboratories increased from 98 to 131 and FSSAI Notified Referral Laboratories increased from 14 to 16.

Currently there are 213 food testing laboratories in the country under the FSS Act 2016, Rules and Regulations. Following is the classification of these [Map provided on next page.

1. State Food Laboratories: 72 laboratories are State/Public food laboratories functioning under the State/ Union Territory Government (utilized for primary analysis of sample by the Food Analyst under FSS Act, 2006).
2. NABL Accredited Laboratories: 131 laboratories are NABL (ISO 17025) accredited laboratories notified by FSSAI for primary analysis of food sample.
3. Referral Laboratories: 16 laboratories are referral laboratories notified by FSSAI. The referral laboratories exercise a referee function under the FSS Act in the event of a disputed analytical result. This referee role assumes that the designated laboratory is more experienced, better equipped and more likely to produce a definitive result than the initial analysis undertaken by the control laboratory. Referral Laboratories also have a role to play in detection and quantification of new chemical substances and in development of analytical methods.

FSSAI proposes to encourage and notify private food testing laboratories in states where none is available as well as increase the number of state food laboratories or notified laboratories where minimum number exists.

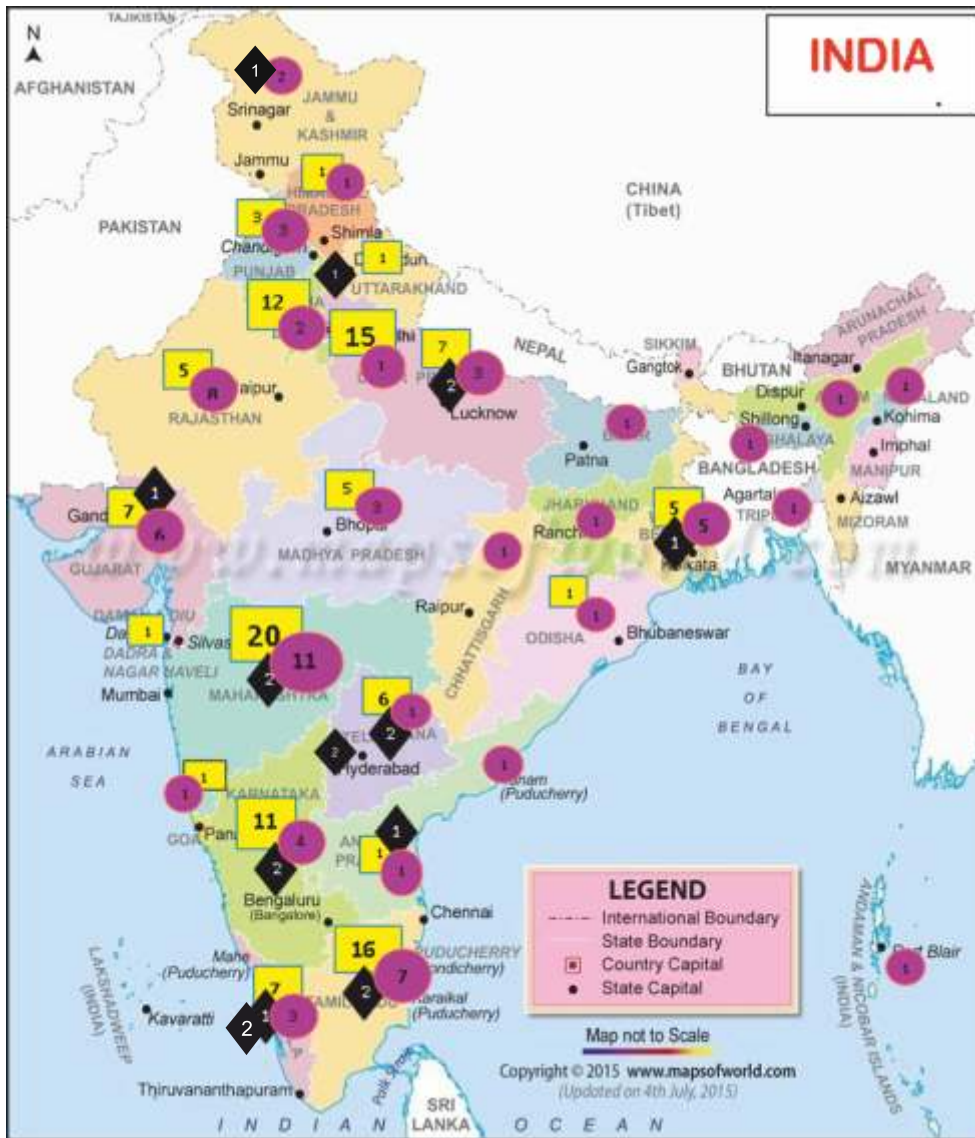
3 manuals under review

- Beverages, Sugars and Sugar Products and Confectionery Products (Under Process)
- Alcoholic Beverages
- Microbiological Testing in Foods

13 manuals for methods of analysis finalised

- Milk and Milk Products
- Oils and Fats
- Fruit and Vegetable Products
- Cereal and Cereal Products
- Food Additives
- Mycotoxins
- Spices and Condiments
- Metals
- General Guideline on Sampling
- Antibiotic and Hormone Residues
- Pesticide Residues
- Meat & Meat Products and Fish & Fish Products
- Water Analysis





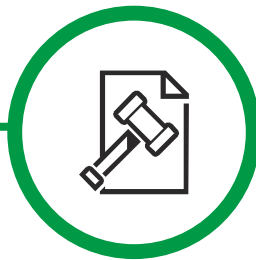
● State/Public Labs

● Referral Labs

● FSSAI Notified Labs



72 labs
State/Public food laboratories functioning under the State/ Union Territory Government



16 labs
Referral Laboratories notified by FSSAI for the purpose of referral testing



131 labs
NABL accredited/ notified by FSSAI

Capacity Building of Food Testing Laboratories Personnel

The main objective of Capacity Building initiatives is to ensure continuous up-gradation of technical skills of food analysts and other laboratory staff so that they are well acquainted with latest analytical techniques and methods.

FSSAI conducts regular training programmes to be organized for the scientific and technical staff working in Food Testing other state-of-the-art laboratories in the country. 150 trainings on "Good Food Laboratory Practices", are planned to train 5000 laboratory personnel working in Food Testing Laboratories across the country. Four "Training of Trainers" (T-o-T) programs would also be conducted as a follow up of "Master Trainers Program" in 2017." Besides this, NABL awareness programmes are also being conducted across the country. Total eight training programmes have been organised by FSSAI since November 2016, which include the below:

- Two Master Trainer Programmes organized in collaboration with Global Food Safety Partnership (GFSP) for the analysis of pesticide residues & mycotoxins and veterinary drug residues in Singapore and Maryland, USA, respectively, for the State food laboratory personnel
- One training of trainer (T-o-T) program on analysis of pesticide in National Institute of Plant Health Management (NIPHM), Hyderabad
- Four NABL Awareness programmes, one each at Delhi, Chennai, Kolkata and Mumbai for the State food laboratories
- One training program on Good Food Laboratory Practices was conducted in Mumbai.

1st Phase of training programme, that is, Training of the Trainers, would be concluded by June 2017. 2nd Phase of training program would commence in which training would be imparted to laboratory personnel. Additionally, 15 Good Food Laboratory Practices Programmes would also be conducted in 2017.



General

Good food laboratory practices
Sample handling and chain of custody
Waste management/disposal
Steps in testing & reporting of result
Factors affecting testing
Physical testing
Chemical testing
Microbiological testing

Sophisticated

GC-MS/MS
LC-MS/MS
ICP-MS



Food Analysts

In order to build to increase the overall pipeline of certified food analysts FSSAI conducts Food analysts exam. The objective is to identify and encourage qualified technical manpower for the food testing laboratories across the country. Only certified candidates are appointed through a rigorous selection process as per the FSS Act, 2006. A total of 19 and 29 candidates were chosen through two rounds of Food Analysts Exam conducted in 2012 and 2014 respectively, with a third round recently completed in 2017 where in 127 candidates were declared qualified as Food Analysts by the Board. Another round of these examinations is being planned for later in the year.

Junior Food Analyst Examination

To encourage professionals to take Food Analyst as a career option, Junior Food Analyst Examination is also proposed to be conducted by FSSAI in 2017. The certified candidates would have an additional qualification which would provide them with an additional edge while seeking jobs within the food industry.

Research and development within food testing

FSSAI has taken up a number of research & development projects in associations with various research institutes like ICMR, CSIR and ICAR, in order to undertake study in various areas focusing on improvisation of existing analytical methodologies or developing novel technologies in the area of analysis.

FSSAI has sanctioned eight projects to various CSIR and ICAR institutes, some of the major research projects are:

- Species identification to check adulteration of cheaper quality meat in meat- ICAR
- Validation and standardization of the GC analysis method for determination of milk fat purity –ICAR
- Occurrence of acrylamide in processed food products of India. - CSIR
- Development of novel methodologies for the identification and quantification of oils - CSIR.

Lab Upgradation and Lab Network

Up-gradation Of Food Research And Standardization Laboratory (FRSL), Ghaziabad

The authority has undertaken various steps to upgrade its referral laboratory - FRSL, Ghaziabad – through a public-private-partnership (PPP) mode. Under this initiative, it is proposed that the private partner will provide infrastructure, manpower, install & commission the testing equipment followed by operation and maintenance of facilities including food testing as per FSSR 2011. In this regard a tender was floated and bids received are under evaluation.

National reference laboratory network

FSSAI, as a national regulatory authority for ensuring safe and nutritious food, proposes to develop and implement a network of laboratories that produce analytical results used in support of the regulatory activities (including, compliance, surveillance and risk assessment). This network will be designated as the National Reference Laboratory Network. The vision of the National reference laboratory network is (i) to ensure that our laboratory system meets the national and international regulatory requirements and obligations, (ii) ensure that the laboratory results on which the regulator(s) make decisions are valid and reliable, (iii) ensure greater availability of competent laboratories with best practices in line with the global trends, and (iv) to provide guidance and flexible but consistent solutions for the different stake holders.

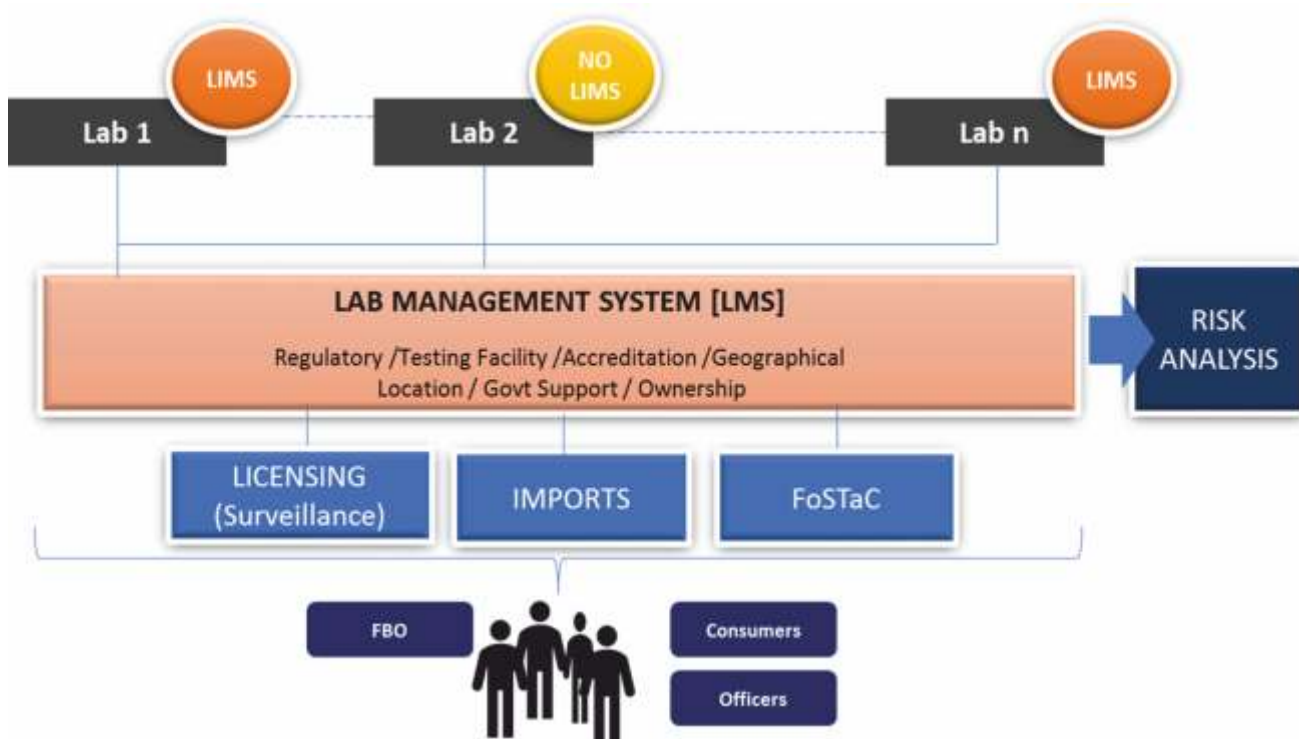
The mission of the National Reference Laboratory Network would be to set up country wide standards for routine procedures, reliable testing methods & validation of such standard procedure/testing methods, development of new methods and ensuring proficiency in testing across the food laboratories. with special reference to the risks or food categories.

Creation of the national reference laboratory network would enhance reliability of results and continuous adherence to international laboratory practices, results in greater availability of competent laboratories and proficient personnel, allows uniformity in protocols and procedures across the laboratory network, reduces litigations among the stake holders/trade partners and finally allows effective utilization of existing laboratory infrastructures.

INFoLNET (Indian Food Laboratory Network)

FSSAI is developing an IT Solution for Indian Food Laboratory Network called INFoLNET. This system will be integrated with FSSAI core IT systems , such as, FLRS (Licensing & Registration), FICS (Import Clearance), Quick Access, Fostac, Surveillance system etc.

Once the system is in place and all the data is centrally located, it can be used for Risk analysis, Standards improvement, Training & Capacity building.



INFoLNET will have a network of labs connected to a centralized system called **Lab Management System (LMS)**. Based on the information collected, all national labs can be further categorized based on:

- Regulatory Purpose
- Availability of Testing Facility
- Ownership of Laboratory
- Basis of Accreditation/Approval
- Geographical Location
- Government Support
- Mobile Labs and more

The LMS will act as a backbone of the network, which will also be integrated to other FSSAI core IT systems, such as, FLRS (Licensing & Registration), FICS (Import Clearance), Quick Access, FOSTAC, Surveillance system etc.

The centralized information can be used for Risk Analysis, Enriching Standards, Training & Capacity Building. Following would be the major benefits of the system:

- Uniform Parameter Testing based on Product
- Better Surveillance
- Enriching Standards
- MIS Reporting
- Sample Tracing
- Centralized Data



Strengthening Food Testing Infrastructure - SOFTeL

Central Sector Scheme For Strengthening Of The Food Testing System In the Country Including Provision For Mobile Food Testing Labs

FSSAI has rolled out a Central Sector Scheme for “Strengthening of the Food Testing System in the country including provision for Mobile Food Testing Labs” (SOFTeL). The Scheme was approved on 31.8.2016 by the MoH & FW with an outlay of INR 481.95 crore (INR 400.40 crore - Non recurring Plus INR 81.55 crore – Recurring). The Scheme is to be completed within a period of three years starting from 2016-17.

The Scheme consists of following six components -

I. Strengthening of State Food Testing Labs

II. Strengthening of Referral Food Testing Labs

III. Support for Mobile Food Labs

IV. Capacity building of food testing Labs

V. Incentivising States to utilise facilities in FSSAI Notified Labs

VI. School Food & Hygiene Programme

There is an empowered committee constituted under the Chairperson FSSAI to guide and maintain oversight of this implementation.

I. Strengthening of State Food Testing labs

- Create a network of modern Food Testing Laboratory in the country with at least 1 lab per state and 2 labs in larger states
- Nearly 45 state labs would be strengthened across the country besides support for establishing new in four NE States viz. Arunachal Pradesh, Manipur, Mizoram & Sikkim.
- 3 major equipment covered ICP-MS, GC-MSMS and LC-MSMS, setting up of Microbiology Lab and Infrastructure for sophisticated equipment

One time grant of the INR 7 crores for three high end equipment and setting up a Microbiology Lab would be provided to the States / UTs. Additionally, a recurring grant of INR 1.05 crore per year would also be provided for professional services, consumables and contingency planning.

II. Strengthening of Referral Food Testing Labs

Strengthening of Referral Food Testing laboratories with a view to develop apex level referral labs with high end testing facilities as per FSSR by utilizing the existing testing facilities in various established laboratories under the Government/Public sector to enable them to carry out the referral and appeal testing functions under the FSSR. There are at present 14 Referral labs notified by FSSAI other than two referral labs directly under the control of FSSAI namely CFL, Kolkata and FRSL, Ghaziabad. Under this component, one-time assistance of INR 3.00 Crore would be provided to each lab on requirement basis. So far financial assistance has been provided to one referral laboratory. year would also be provided for professional services, consumables and contingency planning.

III. Support for Mobile Testing Labs

A fully functional Mobile Food Testing laboratory, equipped with basic infrastructure which would serve the function of quick qualitative testing for detection of adulteration in various food commodities in general, and milk-milk products, edible fats & oils, water, spices in particular. It will be executing functions on spot qualitative testing of common adulterants, ease of access to consumers/ sellers, awareness to common public including school children, transportation facility for quantitative testing, if required and provide targeted surveillance and enforcement. Under this component, one time assistance of INR 20 Lakh would be provided to each mobile food testing laboratory, besides INR 5Lkh recurring amount towards maintenance and consumables.

To begin with, it is proposed to provide one mobile lab in every 20 districts (with at least one Mobile lab in each State/UT) i.e. establishment of 62 Mobile Food Testing labs. Cluster of districts would be decided in consultation with the respective State/UT and MoU would be signed with them for provision of requisite staff and future O&M costs. The mobile labs would be run by respective State/UTs Governments or their agencies or reputed NGOs/ Trusts/Societies working in related area. The proposed list of test parameters, list of equipment along their specification and the specification for the vehicle and its fabrication has been prepared. The tender document has been floated in April, 2016.

IV. Capacity Building for Food Testing

The program objective is to ensure that all the State Food testing laboratories attain the NABL accreditation and bring them at par with best of the laboratories in the country. This would be done by providing them regular training on latest analytical methods and techniques. Under this initiative approximately INR 15 crores has been earmarked for three years.

V. Incentivising States to utilise FSSAI Notified Labs

FSSAI has already notified 131 NABL Accredited private labs under FSS Act, 2006. Utilisation of these labs in the enforcement activities would cut down delays and promote transparency. This will also help in reducing burden on Government infrastructure and also bring down costs. For this purpose, States/UTs would be incentivized to meet the cost towards the testing charges of testing labs as notified by FSSAI. INR 100 million has been earmarked for this initiative over a period of 3 years.

VI. School Food and Hygiene Programme

FSSAI is proposing to create food testing facility in school/colleges to disseminate awareness amongst young people about FSSR, General Hygiene & Safety practices, by involving school & college youth in our endeavour to ensure safe & wholesome food. Under this initiative, the following scheme is proposed

- The Scheme will cover 1,500 schools/colleges across the country for establishing basic food testing capability.

Stages of Implementation

Award Grants at two levels - Level 1 & 2 (Budget allocated: INR 250 million). The scheme aims for Basic food testing facilities / Kits (Upgradation of Lab / infrastructure for Lab (Basic), Food Testing Kit with demonstration) within educational institutions around the country.

Level-1 Grant of INR 300,000 each for 500 Schools / Colleges

Level-2 Grant of INR 100,000 each for 1,000 Schools / Colleges



Combating Adulteration

Food adulteration is an Economically Motivated Adulteration (EMA). EMA generates higher revenue by deceiving consumer from safety, quality and valuable ingredients. Food Adulteration takes into account not only the intentional addition or substitution or abstraction of substances which adversely affect nature, substances and quality of foods, but also their incidental contamination during the period of growth, harvesting, storage, processing, transport and distribution.

For combating adulteration, FSSAI is in process of creating awareness amongst the consumers through developing a Manual on Quick Tests for Detection of Food Adulterants within their own household. There are more than 50 self tests that can be done within households by the consumer themselves and more than 80 tests that can be done both at the Mobile laboratories and Notified labs.

As part of this initiative, FSSAI has released a book/manual titled 'DART - Detect Adulteration with Rapid Test' listing the common methodologies available for adulterants generally found in India.

The manual lists 41 common tests for adulteration with simplified images for explaining the tests/results for products such as:

- Milk & Milk Products
- Oils & Fats
- Sugar & Confectionery
- Food Grains and its Products
- Spices and Condiments
- Miscellaneous Products like Tea, Salt, Coffee etc.



The Dart Book.

The manual also lists quick tests for establishing tentative authentication of food products by sensory evaluation.

Surveillance Initiatives

The Food Authority maintains a system of control and other activities as appropriate to the circumstances, including public communication on food safety and risk, food safety surveillance and other monitoring activities covering all stages of food business

National Milk Quality Monitoring

- NMQS is being carried out by FSSAI across India covering all the States and Union territories in the country for assessing the quality of milk available to the consumers with focus on unsafe/adulterated milk
- Milk Survey Portal is available for details, queries & complaints with Login facilities for FSC's, Nodal Officers & Laboratories
- 1,664 Samples from 33 States were collected and analysed for 14 adulterants; and, results uploaded online.
- The report with rest of the data will be soon compiled and launched by FSSAI.

Survey of Packaging Material

The Food Authority maintains a system of control and other activities as appropriate to the circumstances, including public communication on food safety and risk, food safety surveillance and other monitoring activities covering all stages of food business

- FSSAI is undertaking a research project on "Study of the Chemical contaminants in Food from Packaging Materials" in association with National Test House (NTH) and Indian Institute of Packaging (IIP)
- Approximately 1,500 samples from 4 zones will be collected individually by IIP and 2,500 by NTH both with/without the help of regional offices of FSSAI.
- Approximately 728 samples have been tested by IIP and 1,340 samples have been tested by NTH. The details would be compiled and released by FSSAI after the completion of study.





Food Safety Training

07



Introduction

Training of personnel in food businesses is a pre-requisite for ensuring food safety and hygiene. Section 16 (3) (h) of the FSS Act 2006 prescribes that the Food Authority shall, 'provide whether within or outside their area, training programmes in food safety and standards for persons who are or intend to become involved in food businesses, whether as food business operators or employees or otherwise'.

Food Safety Training and Certification

A Food Safety Training and Certification (FoSTaC) ecosystem has been set-up to ensure widespread and effective delivery of training to target groups in food businesses. FoSTaC is a participatory program of training and capacity building, designed to enhance public awareness while simultaneously training food handlers across the value chain. Its success would rest on forging of partnerships amongst all stakeholders, since food safety has to be a shared responsibility.

FoSTaC would also be the delivery platform for capacity building for Health and Wellness Coordinators under various initiatives for "Safe and Nutritious Food (SNF) – A shared responsibility."

For ensuring the widest outreach and participation in training, the modules under FoSTaC would be disseminated through TPs from the following broad categories of organizations.

Target audience falls under three broad categories

- Food handlers/Food Safety Supervisors involved in any kind of food business
- Students/professionals/other persons intending to enter the food industry
- Citizens and consumers

Training Partners (TP)

For ensuring the widest outreach and participation in training, the modules under FoSTaC would be disseminated through TPs from the following broad categories of organizations.

Associations:

Trade, Professional and Scientific Associations in the food sector at National, State or Regional level with a membership of at least a 100 members.

Licensed Food Businesses:

Large FBOs can train other smaller FBOs, including FBOs they work with either upstream/downstream, contractual manufactures and their own staff

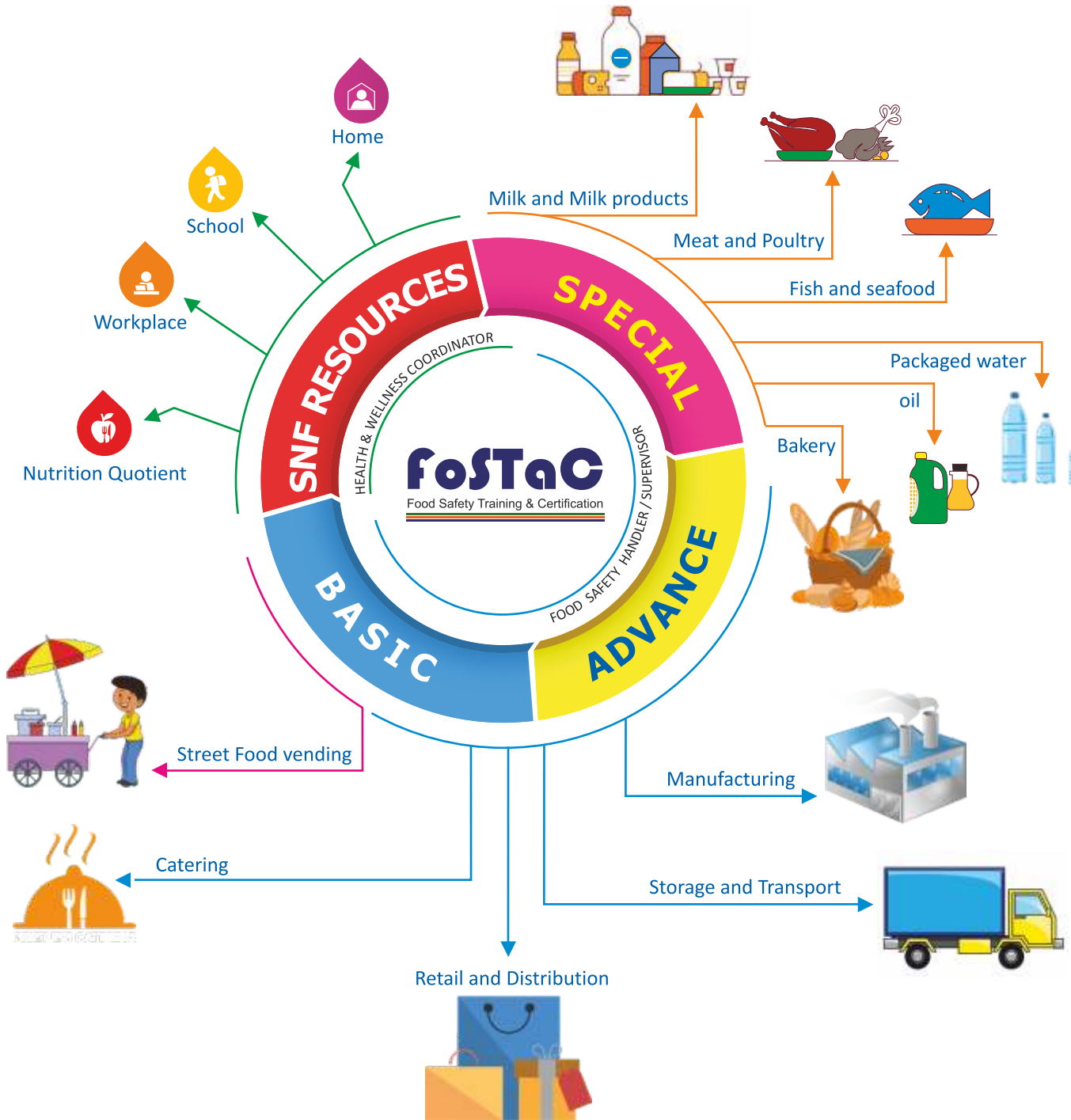
Recognized Academic and Vocational Institutions:

Academic Institutes of relevant sectors can either integrate the FoSTaC course curriculum in their existing courses or offer these as specific courses.

Training Partners approved by various Sector Skill Councils & other Government Schemes

Other Training Agencies with at least three years of experience at national or international level in training on food safety and/or nutrition.

FOOD SAFETY TRAINING AND CERTIFICATION



The content for FOSTAC has been created by domain experts to address the specific needs of each of these identified groups. In addition to the online SNF resources, the training modules can be categorized into three main groups.

LEVEL 1	LEVEL 2	LEVEL 3
Industry Focus: Street Food vending; Catering; Manufacturing; Storage and Transport; Retail and Distribution.	Industry Focus: Catering; Manufacturing; Storage and Transport; Retail and Distribution.	Industry Focus: Specialized manufacturing sectors like Milk & Milk products; Meat & Poultry; Fish & seafood; Packaged water; Bakery & Oil
5 courses of short duration (4 to 6 hour programs spread over 1 to 2 days)	4 courses which would build on the foundation imparted at level 1 (8 hours each)	6 courses for niche requirements (4 to 8 hours each)

*More courses would be added based on emerging requirements



Delivery Mode – Two primary modes

1. Classroom trainings

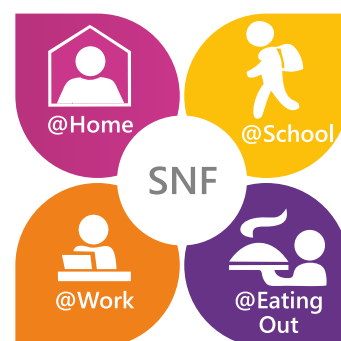
The training programs for the Food Safety Supervisors at all 3 levels (viz. Basic, Advanced and Special) would be conducted through the classroom. Options for classroom training will also be available for SNF programs

2. Online trainings through portals and websites.

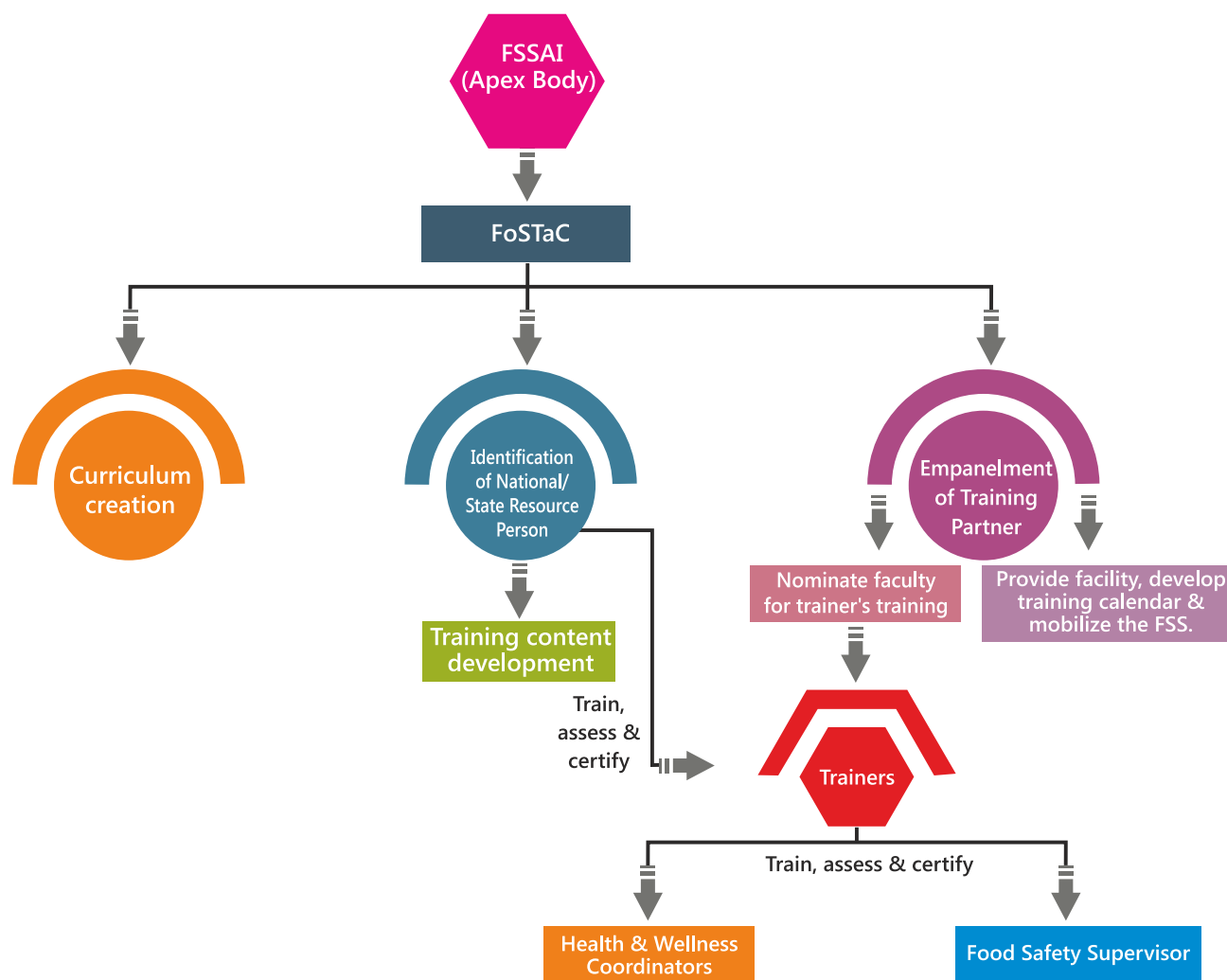
Nutrition Quotient and SNF Health & Wellness Coordinator Courses:

Since assuring safe and wholesome food requires a holistic approach, FSSAI has initiated the 'SNF' (Safe and Nutritious Food) programmes

The FOSTAC portal would host online "SNF Resources" for capacity building on each of these, in addition to hosting a Nutrition Quotient (NQ) module. Persons successfully completing these modules would be designated as 'Health and Wellness Coordinators' in their respective domains.



Implementation Framework for FOSTAC



Resource Persons/Trainers

National Level Resource Persons (NLRPs) and State Level Resource Persons (SLRPs)

The domain experts who have created and compiled the content for the FOSTAC training programs would be NLRPs (National Level Resource Persons). At the State level, SLRPs (State Level Resource Persons) would be designated by each state. These NLRPs/SLRPs will be responsible for developing or revising the course content from time to time, translating it into regional language wherever required, developing tools for assessment and certification and training of trainers identified by training Partners.

Trainers

Trainers will be identified by the Training Partners for various training courses and will undergo training and certification by NLRPs or SLRPs in ToT programs. They will be responsible for providing training to the target group of FoSTaC.

Health and Wellness Coordinators and Food Safety Supervisors

The trainers would in turn impart training to persons who on successful completion of the program, would be designated as Food Safety Supervisors/Health and Wellness coordinators.





Social & Behavioural Change

08



Introduction

Setting of standards, enforcement and compliance are the traditional regulatory tools which have hitherto been the focus of FSSAI's activities. However, if safe and wholesome food to every Indian citizen is to be ensured on a sustainable basis, reliance on these traditional regulatory tools alone would not suffice- it is imperative to actively work towards social and behavioural change.

Project SNF (Safe and Nutritious Food) is based on this philosophy. It adopts a 360 degree approach for citizen guidance and behavioural change in every sphere- at home, school, workplace or eating out. Awareness and capacity building are key to usher in a culture of safe and wholesome food. Through focussed interventions, FSSAI would share and reiterate the message that safe and nutritious food has to be a way of life.

SNF@Home

SNF@School

SNF@Workplace

SNF@Eating Out



SNF@Home

In India, the majority of people still eat food prepared at home. Yet, with a growing number of nuclear families and our fast-paced lifestyles, we neglect our health and have forgotten our age old wisdom of eating safe and wholesome food.

Partners

- Resident Welfare Associations
- Home Science Colleges
- Consumer Organisations
- State Governments
- Indian Dietetics Association
- Nutrition Society of India
- Civil Society Organisations
- Municipal Corporations



Salient Features:

Creating Resources on Safe and Nutritious Food

- **Pink Book** : A trusted guide for every Indian household, with valuable information, methods, practices, tips, dos and don'ts.
- **SNF Portal** : A digital resource platform with interactive guides to learn about safe & nutritious food practices, making healthy choices, connecting with experts and sharing experiences

2017 March: Pilot launch of SNF@Home

Pilot launch of SNF@Home initiative organised in association with Central Government Employees Resident's Welfare Association (RWA). Pink Book was launched during the event to promote food safety, hygiene and healthy nutrition in the Indian households.



Outreach and Dissemination

- Connecting with Resident Welfare Associations (RWAs), Municipal Corporations and Civil Society Organisations to mobilize people.
- Training Health and Wellness Coordinators in residential areas through RWAs or Societies to promote SNF in the community.
- Distributing the Pink Book and publicizing the SNF Portal through our partners to reach households across India.
- Connecting people to experts on nutrition and food safety through our network of partners through email or a helpline to answer their queries.

Training and Capacity Building

- Providing training and certification to Health and Wellness Coordinators through an online platform and workshops on food safety and nutrition.
- Providing training modules for domestic workers on food safety practices and cooking healthy food to be implemented by Health Wellness Coordinators.



NEW DELHI - Training program was conducted for domestic workers in association with the NGO Prayas and Resident Welfare Association, under the aegis of the PM Kaushal Vikas Yojana, Skill India. Star performers of the training program were felicitated at the event.

SNF@Workplace

In India, the cost of loss of productivity due to illness or death as a result of lack of safe and nutritious food is 3-9% of the Gross Domestic Product. Nowadays, the majority of employees eat at least one meal at the workplace on a regular basis. Healthy and productive employees are key to the success of any workplace.

Partners

- State Governments
- Employee Welfare Associations
- Civil Society Organisations
- Corporates



Salient Features:

Building a Policy Framework

- A guidance document on best practices for all workplaces to ensure safe and nutritious food at the workplace.
- Highlight and enforce Best Practices
- Provide support for training personnel
- Provide material on awareness of SNF at the workplace

Enforcing best practices

- All departmental canteens and cafeterias to be registered/licensed with FSSAI
- Food Safety Management Systems (FSMS) Guidelines for in house and external food catering services.
- Food Safety Supervisors at every workplace
- Periodic testing of kitchens, water, equipment etc.
- Third party audits of workplace canteens.
- A star-rating system to recognize workplaces following Best Practices
- "Model Cafes" at companies to be identified, promoted & replicated at other workplaces.

Providing training

- Trained Health and Wellness Coordinators at every workplace through FSSAI certified Master trainers.
- In-house training for food handlers best practices on food safety and nutrition through FSSAI certified Master trainers.
- FSSAI online certification for trained personnel.

Creating awareness

- The Orange Book, (in final stages of drafting and to be launched soon) on safe and nutritious food for employees containing practical tips for ensuring safety of food, making healthy food choices, nutrition information, good eating habits to be disseminated at workplaces.
- Provision of an in-house nutritionist or counseling sessions or helpline by experts.
- An online platform for detailed information and additional resources.



Creating an enabling environment

- Healthy Menus in workplace canteens with nutrition information for food items and at least 50% of items in the “health food category”
- Fortified rice, wheat, flour, oil, milk and salt to be used for preparing food at workplaces.
- Nudging employees towards healthier choices through behaviour change communication

SNF@School

Children are powerful change agents. Messages delivered to, and through children, have the potential to usher in behavioural change and a culture of safe and wholesome food.

Project SNF@school is based on a three-pronged approach, at the school, state and national level, as under:

- Creating Health & Wellness Coordinators and teams in each school.
- Delivering and reinforcing the message of safe and nutritious food through both curricular and co-curricular activities.
- Ensuring an enabling legislative and regulatory framework to promote safe and wholesome food in schools.



Partners

- State education departments
- National and State Education Boards
- Associations/Chains of schools
- Other aggregators dealing with schools- including Industry Associations, school promoters, large NGOs etc.
- Corporates under CSR and other voluntary initiatives

Salient Features:

Capacity Building

Health and Wellness coordinators

They would be the driving force for promoting a culture of safe and nutritious food in schools. FSSAI would encourage and facilitate the creation of a Health & Wellness coordinator and a Health & Wellness team in each school.

- Training to teachers and/or senior students as Health & Wellness Coordinators.
- Training and capacity building content developed by domain experts.
- Content sharing through classroom programs and an online portal FOSTAC (Food Safety Training and Certification).
- Master Trainers empanelled by FSSAI to deliver training to trainers/Health & Wellness coordinators.

Healthy eating patterns in childhood and adolescence ensure optimal childhood health, growth and intellectual development; prevent macro and micronutrient deficiencies and eating disorders.

Engaging with schools can help provide children with the knowledge, social support, and environmental reinforcement to adopt sustainable healthy eating behaviours.



Curricular and Co-curricular Activities

- Curriculum review

Reviewing the curriculum for classes 1 to 12 to identify gaps/new areas, to embed a more holistic approach to food safety and nutrition in the curriculum, by interacting with the concerned school board.

- Yellow Book- manual with age appropriate content for 3 levels, with simple messages and activities to be carried out within schools.
- A nation-wide IVRS quiz in 8 languages, covering all States.
- Mascots - 'Miss Sehat' and 'Master Sehat', which children can relate to and for instant visual recall. The mascots have been used extensively in the training content and a mascot activation program in malls, schools and other public places is on the anvil.



Enabling Legislative and Regulatory Framework

- Mandatory registration of school canteens/ hostel mess
- Training modules for school canteen and mess staff
- Discouraging sale of HFSS foods in school premises
- Encouraging voluntary labelling of foods in school canteens through green, yellow and red labels to nudge consumption of healthier foods.



SNF@Eating Out- Clean Street Food

India has a rich tradition of street food that often reflects local culture. Easy availability of street food coupled with its wide variety and delicacy of the offerings have made street food popular with all sections of society, including the elite and foreign tourists.

However, street food is often perceived as unhygienic and a major health risk. Hence there is a need for capacity building of street food vendors that should lead to their behavioural change.

Partners

- Ministry of Skill Development and Entrepreneurship (MSDE)
- Department of Consumer Affairs
- NASVI
- Other NGOs
- Private organisations involved in empowerment of Street Vendors



Salient Features:

FSSAI has launched Project Clean Street Food with following broad objectives:

- To ensure health, hygiene and safety standard of street food for all consumers
- To ensure social and economic upliftment of street vendor community by helping them in improving quality of offerings thereby attracting more customers
- To enhance the popularity of street food by transforming it into a global brand by itself.
- **In March 2016**, a pilot was launched in Delhi in association with Ministry of Skill Development. This project resulted in 23,000 street food vendors being trained on food safety and hygiene. After successful completion of training, vendors were provided with FSSAI registration along with Skill India Certificates and food safety kits.
- **In October 2016**, project was also launched in Goa, where training of trainers took place for this project. Subsequently about 700 street food vendors were trained on food safety and hygiene.



Key events through FSSAI - NEW DELHI

March, 2016

Launch of 'Clean Street Food- Delhi Project' during the Street Food Festival Shri Sh. Jagat Prakash Nadda, Hon'ble Union Minister of Health & Family Welfare and Shri Rajiv Pratap Rudy, Hon'ble Union Minister of State Skill Development & Entrepreneurship recognizing a street food vendor.



March, 2016

Training of Street Food Vendors on Food Safety & Hygiene during the Clean Street Food- Delhi Project.



December, 2016

Training of Street Food Vendors on Food Safety & Hygiene during the Clean Street Food- Delhi Project.



SNF@Eating Out - Serve Safe

A program aimed at restaurants, the aim is to empower and educate both the food handlers as well as customers to bring a behavioural change towards food safety & hygiene. Serve safe is being ensured through 3 major activities:



- Food Safety Supervisor (FSS), will be trained and certified by FSSAI.
- To inculcate and sustain a food safety culture in food businesses, it is envisaged that there would be at least one trained and certified Food Safety Supervisor (FSS) in Food Service Establishments (including catering industry). The FSS will be trained by a Master Trainer and assessed. Upon successful assessment, FSS will be awarded a joint certification by FSSAI & the Training Partner.

Partners

- Hotel & Restaurants Association
- Hotel Management & Catering Technology Institutes
- Halwai Associations
- Event Catering Associations

Food Safety Display Boards:

- Food Safety Display Boards are basically informative boards which primarily display food safety and hygiene practices to be followed by FBOs in their establishment. FBOs would be required to display them at a prominent location.
- Food Safety Display Boards are envisaged to replace the existing requirement of displaying FSSAI license.
- **Colour Coded FSDB have been introduced for six sectors namely -**

1. Milk Booths (Blue)
2. Restaurants (Purple)
3. Retail Store (Grey)
4. Meat Shops (Red)
5. Street Food Vendor (Purple)
6. Vegetable & Fruit retail (Green)

1. Features of FSDB

- FSSAI registration/license number of FBO will be visible to consumers, which can be verified/tracked at FSSAI website.
- It informs the consumers and the food handlers about important food safety and hygiene practices to be followed.
- It provides a more effective consumer feedback system. Consumers may send their comment/feedback to either FSSAI or FBO.

2. Safe and Hygienic Food (SAHF) Rating: Hygiene rating of restaurant to inform Consumers.

How to decode Food Safety Display Boards?

License/Registration No. of Food Business Operators (FBO)

Food Safety & Hygiene practices to be followed by FBOs

Colour coded for different sectors

Consumer Feedback details for concern/feedback/queries

SNF@Eating Out-BHOG (Blissful Hygienic Offering to God)

FSSAI is working to strengthen the food safety and quality control systems in Places of Worship by promoting good hygiene and manufacturing practices and educating the food handlers about appropriate food handling practices as an essential factor to ensure the health and welfare of the devotees. Siddhivinayak temple in Mumbai & Shirdi temple have already embraced the initiative and are standing as examples for others. Primary objectives of the initiative are:

- Ensure hygienic preparation, packaging & serving of prasad and/or food served in compliance with the Food Safety Standards Regulations, 2011 in the places of worship.
- Training and capacity building of the food supervisors & food handlers involved in preparation of prasad and food served in places of worship



Partners

- Food Safety Officials of States/ Concerned state Departments
- Officials from Places of Worship
- Members from different chapters of Association of Food Scientists and Technologists (AFST)
- Students of Food Science/ Food Technology/Home Science Colleges

Salient features:

- Implementation of FSMS in places of worship to be done in three steps:
 1. Training of food safety supervisors in Places of Worship in safe food practices.
 2. Handholding of food safety supervisors by the trainers, who would audit and support them in FSMS implementation.
 3. Monitoring by State FDAs.
- The training document (tool kit) detailing the GHP/GMP to be followed by food supervisors and Handlers in places of worship



SNF@Eating Out- Safe Food on Track

Safe Food on track is a collaborative initiative with Indian Railways and Ministry of Skill Development and Entrepreneurship (MSDE) to train and certify approximately 11,000 licensed FBOs in around 70,000 food establishments.



Partners

- Indian Railways
- Ministry of Skill Tourism and Hospitality Skill Council
- IRCTC



Salient features:

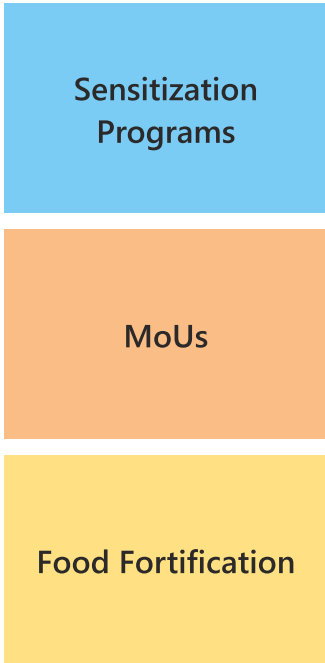
Benefits of Implementation

- Opportunity for the small scale vendors to enhance their skills and increase sales
- Food Safety Supervisor (trained & certified by FSSAI) on each premise.
- Display of Food Safety Display Boards



Other Collaborations

- Hotel and Restaurant Association of Northern India (HRANI) - Empanelled as the first training partner for the restaurant sector
- NASVI, PRAYAS, RIMS, GRAS Academy, SSDH, IL&FS, Daksha Academy, Prabhaav Learnings – Training Partners for implementation of street safe food
- Food & Agriculture centre of excellence (CII) – Promoting food science based food safety Initiative in India
- ASCI (Advertising Standard Council of India) - address misleading advertisements in the F&B sector
- CII & HUL – strengthen protection for consumers and enable a science based innovation environment for the industry
- Government Partners - Ministry of Health & Family Welfare, Women & Child Development, Industrial Policy & Promotion, Animal Husbandry, dairying and Fisheries, Food Processing Industries
- Development Partners – Bill & Melinda Gates Foundation, Clinton Health Access Initiative, Coalition for Food & Nutrition Security, Food Fortification Initiative, Global Alliance for Improved Nutrition, Iodine Global Network, UNICEF, WFP, WHO



SNF@Eating Out - @Hospital

Hospitals have been identified as high food safety risk points because of the risk of infection, contamination and the requirement for ensuring high levels of food safety and hygiene. These people are more susceptible to food-borne illnesses than the general population and consequently food contamination by pathogens could be particularly harmful. In fact, small numbers of enteric pathogens that may be innocuous to most healthy people can cause disease and even death in highly susceptible patients, especially in immunocompromised subjects.

Food hygiene in hospital poses peculiar problems, given the presence of patients who could be more vulnerable than healthy subjects to microbiological and nutritional risks. Moreover, in nosocomial outbreaks of infectious intestinal disease, the mortality risk has been proved to be significantly higher than the community outbreaks and highest for foodborne outbreaks. This makes it imperative to train food handlers, about food hygiene and HACCP.



Salient features:

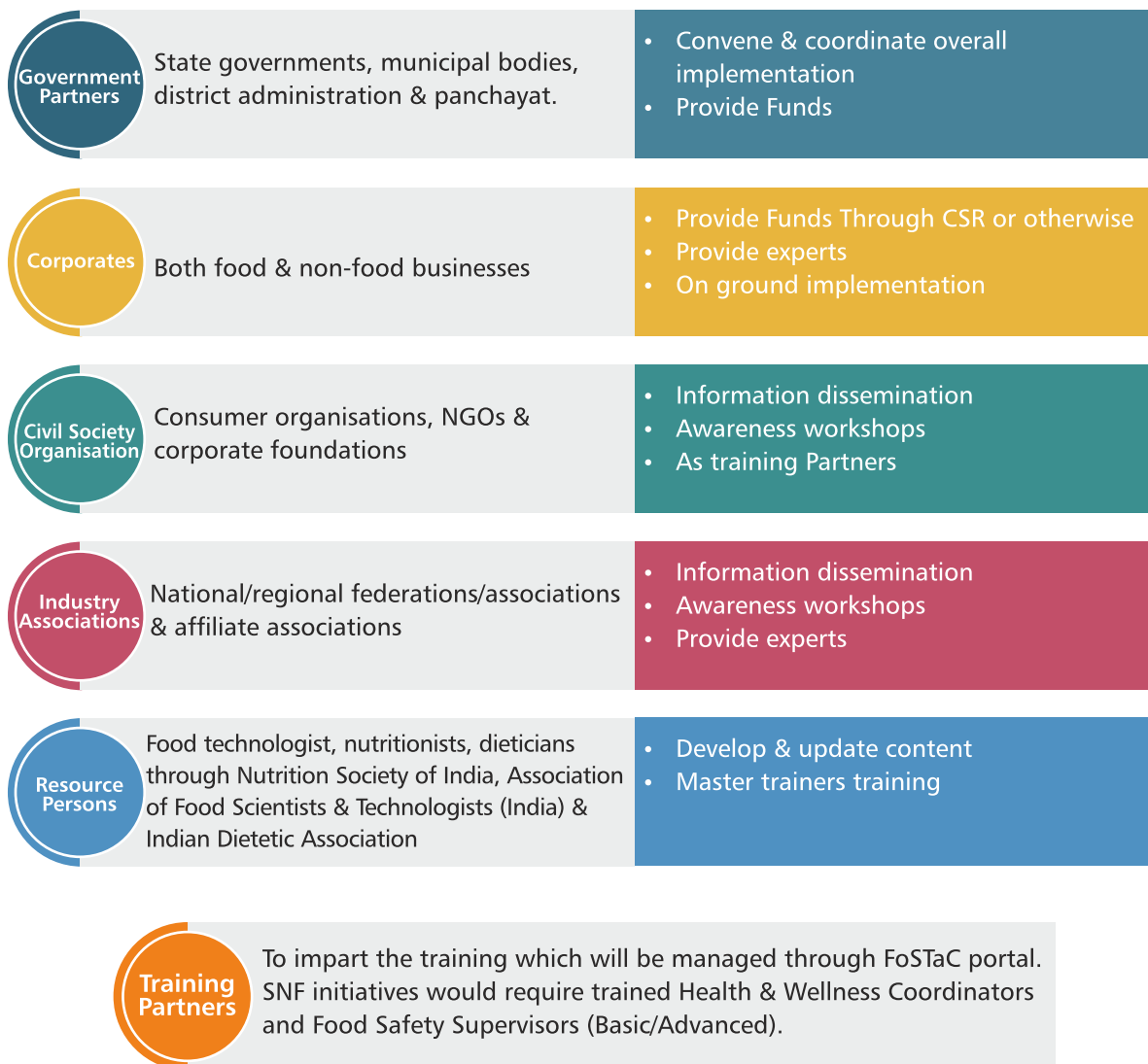
Key Avenues for Implementation

- Through dieticians introduce basic awareness and education on food safety and nutrition.
- Training to canteen staff and caterers at hospitals.
- Handbooks such as the Pink Book can made available at hospitals
- For hospital canteen staff, guidelines for their canteens as per FSSAI's FSMS guidelines to be implemented
- Workers at the hospitals to be given the Employee Handbook-The Orange Book
- Fortified food could be served to hospital workers at the canteens
- For children (patients) or others who visit the hospitals, child-friendly material/messages on safe and nutritious food.

Engaging with a variety of Stakeholders for a 360 degree approach

Safe and Nutritious Food Initiatives include **Information dissemination, Awareness workshops and Training & capacity building.**

These activities would be taken up by the following working together:



Health & Wellness Coordinators (HWC)	Food safety Supervisors (FSS)
<ul style="list-style-type: none"> • Nodal point in SNF@Home, @School, @Work. • Responsible for driving the initiative. • Undergo 1-2 days of training • Especially relevant for homemakers & cooks, Teachers & school staff, HR & Employees. 	<ul style="list-style-type: none"> • Responsible for ensuring safe & hygienic food & training others working on the premises in SNF@Eatout and Hospital. • Undergo 4-6 hours of training • Especially relevant for vendors, individual intending to enter catering industry, students & professionals.





Consumer Focus

09



Introduction

Consumers have a right to information, informed choice; right to education, safe and nutritious food; right to be protected from unfair trade practices and the right to redress their grievances.

In recognition of these rights, FSSAI has taken seven key initiatives, aimed at empowering consumers and protecting their interests.

Exclusive Consumer Education Portal

In order to educate consumers on all issues pertaining to food safety, the FSSAI has created an exclusive, interactive portal dedicated totally to converting all food purchasers into smart, alert and aware consumers. The portal tells them how to make an informed choice, whether they are buying raw food, processed foods or eating out. It also provides consumers with a forum/platform providing an opportunity to express their views, ask questions and register their complaints.



Food Safety Display Boards

To create consumer awareness about food safety and hygiene, FSSAI has introduced colour-coded 'Food Safety Display Boards' for six sectors-restaurants, street food vendors, meat shops, fruit and vegetable retail, milk booths and other retail stores.

These boards not only display the FSSAI registration/license number, but also convey to the consumers about the appropriate food safety and hygiene practices to be followed by the Food Business Operators (FBOs) in their establishment. They further also provide consumers with contact numbers for feedback, queries and complaints.

RESTAURANTS

STREET FOOD

MILK RETAIL

FRUITS & VEGETABLES RETAIL

RETAIL STORE

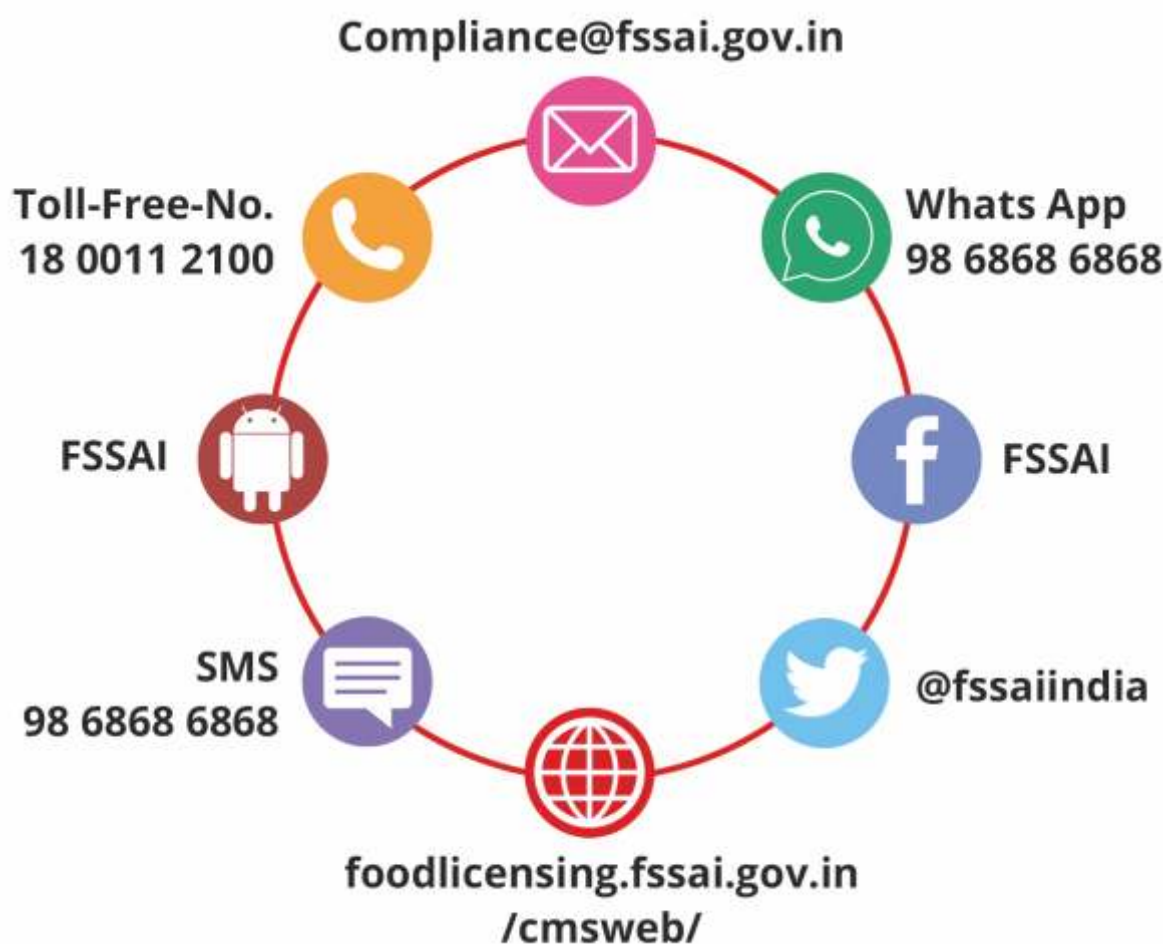
MEAT RETAIL

Consumer feedback and Grievance Redressal

FSSAI has facilitated consumer feedback/complaints through a number of channels thereby creating a credible and robust information and feedback mechanism to enable a responsive ecosystem.

Besides a toll free Number (1800112100) on which consumers can call between 10 AM and 6 PM (on all business days). Additionally consumers can also WhatsApp their comments, queries and complaints on a Mobile number (+91 98686 86868) or send a message using the Short Messaging Service (SMS).

Food Safety Connect Redressal Mechanism



They can also interact with FSSAI via the social networking sites (Face Book and Twitter) or can e-mail their complaints. Those who are not technology inclined can also send their comments and complaints via snail mail or walk in to the Regulatory Compliance Division (4th floor, FSSAI, FDA Bhawan, Kotla road, New Delhi-110002).

The FSSAI team handling these complaints sift through them, categorize them and depending on the nature of the complaint, refer them to the food business operator or the state enforcement agency for appropriate action within clearly defined timelines. Overall the Food Safety Connect initiative has facilitated an efficient connect mechanism across various channels as to make citizens, smarter consumers.



Smart Consumer App

The Ministry of Consumer Affairs launched a “Smart Consumer” mobile app in December 2016 to educate & empower consumers, as part of the government’s mission to promote Digital India. This app enables consumers to use their mobile phones to access information required to be provided by manufacturers/importers under the Legal Metrology (Packaged Commodities) Rules 2011. These include information such as the name & address of the manufacturer, maximum retail price (MRP), net weight or volume and the consumer care number.

FSSAI intends to use the same ‘smart consumer’ mobile app to additionally capture information related to FSSAI licence numbers, food product test certification details, whether the product is under recall, etc. This information, along with the requirements under the Legal Metrology Rules, will have to be provided by each FBO with the corresponding Global Trade Item Numbers (GTIN).



Thus, with this ‘Smart Consumer App’ powered by GS1 India, consumers across the country can get, with a simple scan of the barcode, complete product details, along with the option to directly register their complaint. This would assist to move to a more self regulatory environment where citizens would fill the gap of limited inspectors for sustainable and effective monitoring.

Enhancing regulatory work and empowering consumers

In order to improve the overall efficiency of the grievance redressal system and to sensitize the food safety officers (FSOs) in all the states and union territories towards consumer rights, FSSAI regularly organises training workshops for FSOs.

Another important initiative in this regard is the establishment of an exclusive ‘Food Safety Phone Network’, which allows all food regulatory authorities to operate in a Closed User Group (CUG) across the country, thereby bringing more coherence in the enforcement of food safety standards. It also reduces the response time to any exigencies emerging out of food safety issues. The network also gives the consumer, direct access to the safety officers in the field, thereby promoting a direct and meaningful interaction between them, leading to a shorter response time to consumer complaints. For this purpose a mobile app is being developed. The app will capture the geo-location of the consumer and will guide them to connect to the concerned FSO.

Sensitization of FBOs to consumer rights

For timely and effective redressal of consumer complaints FSSAI has formulated standards and turn around times, and has ensured that food business operators nominate ‘Nodal Officers’ to deal exclusively with consumer complaints and concerns. Besides monitoring their work, FSSAI regularly holds workshops for nodal officers, these workshops are also aimed at strengthening and improving the grievance redressal system at the FBO level, while at the same time, promoting responsive and responsible business practices in the FBOs.

Safe Water Portal

FSSAI has launched a safe water portal where consumers can validate test report of packaged drinking water/mineral water using FSSAI, or BIS License No. Consumers can access and verify information on manufacturing/processing of packaged drinking water/ mineral water (physical, chemical & microbiological) through this online web portal.

The initiative aims to use this portal as a 'confidence building exercise' for the packaged drinking water emphasizing that the consumers have the right to expect that the packaged drinking water/ beverage they purchase should be safe and of high quality.

Misleading Advertisements and Labels

The FSS Act prohibits false and misleading advertisements and labels. Similarly, the Consumer Protection Act gives the consumer the right to be protected against such advertisements, described as an 'unfair trade practice'. In order to detect and curb violations of the FSS Act in respect of advertisements, FSSAI has signed a Memorandum of Understanding (MOU) with the Advertising Standards Council of India (ASCI), as per which ASCI will comprehensively monitor cases of misleading advertisements in the food and beverage (F & B) sector across various media channels.

It will also process complaints against misleading F&B advertisements received through various sources, including the GAMA (Grievances against Misleading Advertisements) portal of the Ministry of Consumer Affairs. The MoU also requires ASCI to report to FSSAI, non-compliance by any FBO, of ASCI's directions on the advertisement, for further action as required under the provisions of FSSAI Act.





Healthy Diets

10



Introduction

Today, we are facing three major health challenges. The first challenge is the threat of food borne diseases and infections such as dysentery, typhoid, and diarrhoea. The second challenge is the increasing incidence of non-communicable diseases such as cancer, cardiovascular diseases and diabetes. Last but not the least, the third health challenge is the triple burden of malnutrition—under nutrition or hunger, micronutrient malnutrition caused by the deficiency of key vitamins and minerals in the diet and over nutrition, resulting in obesity. These problems are not restricted to certain sections of the society; rather they cut across social and economic strata, gender, age and geographical locations. In other words, everybody is affected. Moreover, all are linked to the food we eat. Furthermore, these diseases are largely preventable by ensuring safe food, good nutrition and healthy eating habits.

The Threat of Food Borne Diseases

Eating food that is unsafe and unhygienic causes food borne diseases. The global burden of food borne illnesses and infections is substantial. According to the World Health Organisation, each year, food borne diseases cause one in ten people to fall ill around the world. This amounts to 33 million 'healthy years' lost. Thus, these diseases take a tremendous toll on the health and productivity of people.

Food borne diseases, in many cases, particularly for young children under five years of age, can even cause death. Each year 4,20,000 lives are lost due to food borne illnesses globally. A third of these deaths are of children under 5 years of age. India is responsible for a significant proportion of death and disease globally.

India has a significant burden of **mortality** and **morbidity** due to **food-borne diseases**.



Increasing Incidence of Non-communicable Diseases

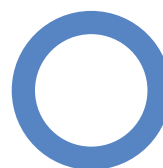
Non-communicable diseases such as cancer, cardiovascular diseases, diabetes and chronic respiratory diseases are rising rapidly. These diseases are responsible for 5.87 million deaths in India, which account for 60% of all deaths in India. The main causes linked to these diseases are unhealthy diet, lack of physical activity, alcohol and tobacco abuse. It is possible to prevent the onset of these diseases.

5.87 million deaths

60% of all deaths



Cardiovascular diseases



Diabetes



Cancer



Respiratory diseases

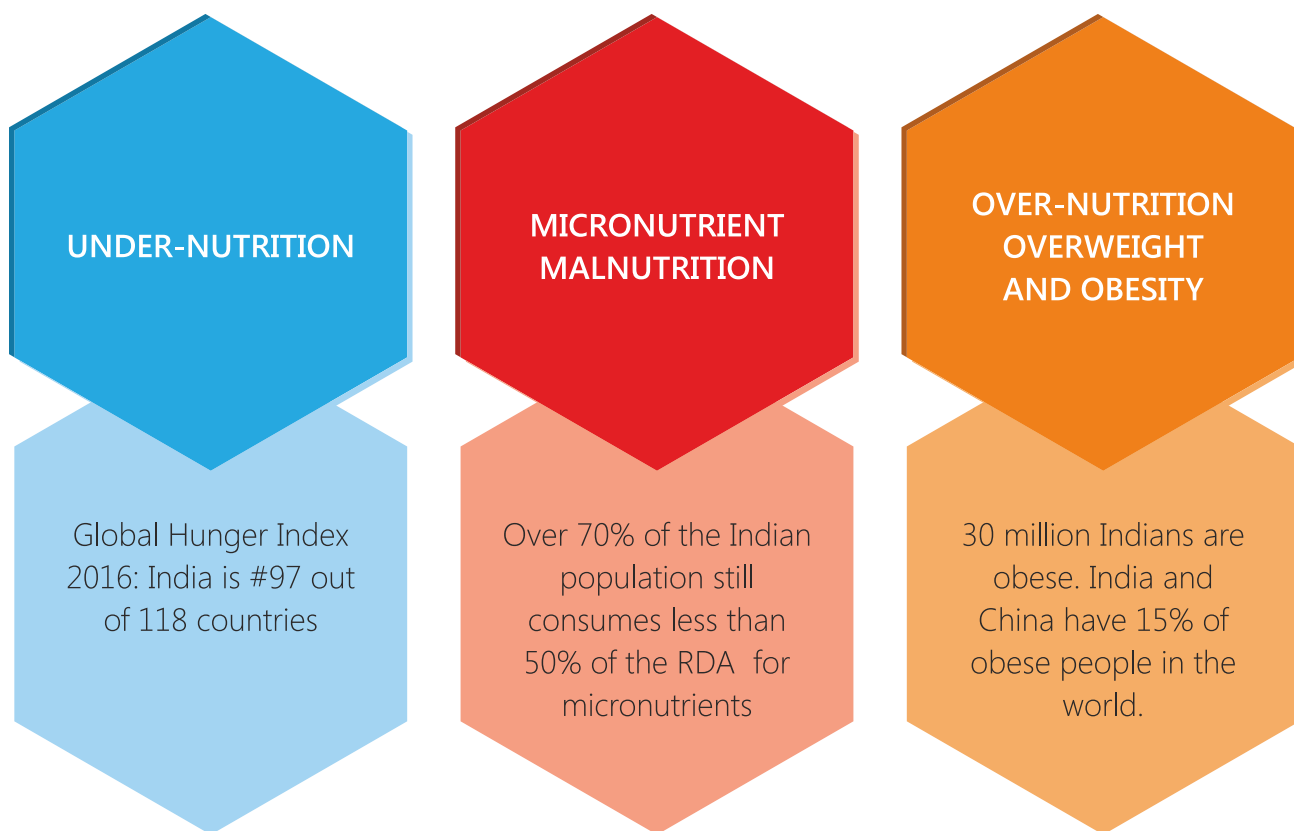
- ◆ Unhealthy diet
- ◆ Physical inactivity
- ◆ Alcohol abuse
- ◆ Tobacco use



Nutrition Issues

India suffers from the triple burden of under-nutrition, micronutrient deficiencies and over-nutrition. On one hand, large sections of the population do not get sufficient food to eat. According to the Global Hunger Index, 2016, India is ranked #97 out of 118 countries. Moreover, there is widespread micronutrient malnutrition. Over 70% of Indians suffer from at least some form of deficiency of key vitamins and minerals and are unable to meet 50% of the Recommended Dietary Allowance (RDA) of micronutrients.

This results in a spectrum of disorders such as anaemia, brain damage, stunting, neural tube defects, blindness etc. This incurs huge costs to the Indian economy in terms of human resources and hampers the productivity and growth of the country. On the other hand, in recent years, there has been an increase in over nutrition as well, resulting in overweight people and obesity. At present 30 million people in India are considered obese. India and China account for 15% of the world's obese population.



Role of FSSAI

FSSAI has taken several steps to address these health challenges. To reduce food borne illnesses and diseases caused by poor nutrition and unhealthy eating habits, FSSAI has launched the Safe and Nutritious Food (SNF) initiatives. To address the rise of non-communicable diseases and obesity, FSSAI has formulated guidelines on HFSS-High Fat, Salt and Sugar Foods, which are strongly linked to non-communicable diseases. To address the problem of micronutrient malnutrition, FSSAI is steering large-scale fortification of food in the country.

Food Fortification Programme & Food Fortification Resource Centre

FSSAI has taken the lead in enabling large-scale fortification of staple foods to combat widespread micronutrient deficiencies in the country. The addition of key vitamins and minerals such as iron, iodine, Vitamin A and D to staple foods such as wheat flour, rice, oil, milk and salt can ensure that the nutritional needs of a large section of the population can be met easily, in a cost-effective and sustainable manner.

On October 16th, 2016, World Food Day, FSSAI released and operationalized comprehensive standards of fortification for five staple foods-wheat, rice, oil, milk and salt. It also released a logo +F for fortified foods. On November 17th, FSSAI launched the Food Fortification Resource Centre along with several partners, during a special meeting with Mr. Bill Gates. An online portal for knowledge dissemination and collaboration was also launched. FSSAI is currently reviewing the Standards and also formulating standards for packaged foods.



Release of the logo for fortified foods at the National Summit on Fortification of Food by Hon'ble Minister of Consumer Affairs, Food and Public Distribution, Shri Ram Vilas Paswan and Hon'ble Minister of State, Ministry of Health and Family Welfare, Smt. Anupriya Patel.



FSSAI(H.Q.), New Delhi, November, 2016

Special meeting on large scale food fortification with Secretaries from eight key central ministries/departments and Mr. Bill Gates, Trustee and Co-Chair of the Bill and Melinda Gates Foundation as a special guest at FSSAI (HQ).



Food Fortification Resource Centre (FFRC) was established to promote large-scale fortification of food across India and adopt as an 'Industry norm'. **An online portal of FFRC for knowledge dissemination** and collaboration for food businesses, Government and development partners was launched in November, 2016.



India: a beacon for the world's food fortification. There is a great deal of enthusiasm for fortification in India right now. This is a big deal because India is one sixth of the world's population. The drivers are the Food Safety and Standards Authority of India and its Leadership

Lawrence Haddad, Executive Director, Global Alliance for Improved Nutrition (GAIN)



I am encouraged by the government's new initiatives to advance India's nutrition goals. In particular, I congratulate FSSAI on the launch of the Food Safety and Standards (Fortification of Foods) Regulations (2016)

Bill Gates Co-Chair and Trustee, Bill and Melinda Gates Foundation



Objective

This collaborative partnership with development partners, the government and industry partners is working towards scaling up fortification of staple foods. Through strong advocacy, it has mobilized state governments to adopt fortified foods in government programmes.



Food Fortification Resource Centre

With technical support from development agencies it has prepared material for awareness on fortified foods and its benefits through handbooks, FAQs, posters as well as conducted several outreach events to engage and inform the public such as during the Street Food Festival in Delhi from December 23-35th, 2016. It is a recipient of the SKOCH Award for the most promising public health initiative in March 2017. It has brought industry partners together and provided them technical support to begin fortification of their food commodities. Through training workshops of regulatory staff it will ensure enforcement of the Standards and assure quality to consumers.

Key Activities of FFRC

1. Adoption of fortified foods in Government programs such as:
 - Mid-day Meal Programme
 - PDS (Public Distribution System)
 - ICDS (Integrated Child Development Scheme)
2. Facilitating the industry to begin fortification of their products by connecting them to development partners for technical support.
3. Public awareness campaigns to educate people about benefits of eating fortified foods.



Smt. Anupriya Patel addressing delegates at the National Summit, October 2016



National Food Fortification Summit



Release of the logo for fortified foods at the National Summit on Fortification of Food by Hon'ble Minister of Consumer Affairs, Food and Public Distribution, Shri Ashish Bahuguna welcoming Hon'ble Minister of Consumer Affairs, Food and Public Distribution, Shri Ram Vilas Paswan at the National Summit.

Partners

- Bill and Melinda Gates Foundation
- Clinton Health Access Initiative
- Food Fortification Initiative
- Global Alliance for Improved Nutrition
- Iodine Global Network
- Micronutrient Initiative
- PATH
- Tata Trusts
- UNICEF
- World Food Programme
- World Health Organization



Government Bodies Partners

- Ministry of Health & Family Welfare
- Department of Food & Public Distribution
- Ministry of Women & Child Development
- Department of School Education Department of Health Research
- Department of Industrial Policy and Promotion
- Department of Animal Husbandry, Dairying, and Fisheries
- Ministry of Food Processing Industries
- Department of Biotechnology
- Coalition for Food and Nutrition Security in India

Industry Partners

- Oil Millers
- Wheat Flour Millers
- Milk Federations and Processors
- Salt Processors
- Rice Millers

High Fat Sugar Salt (HFSS) Report

FSSAI is also formulating guidelines on foods that contain high amounts of fat, salt or sugar, particularly in the light of the alarming increase in obesity and deadly diseases such as diabetes, cardiovascular diseases and cancer. Young children are particularly at risk because of the high consumption of HFSS food and sugary drinks that are targeted at children. These guidelines inform the public about the recommended daily allowance for fat, sugar and salt, which foods contain high quantities of fat, salt and sugar and how to limit the intake of such food.

The HFSS report is a guidance document for all stakeholders and the consumer, aimed at enabling informed choices in consumption of fat, sugar and salt by every citizen.



Diet 4 Life

In an effort to provide safe and nutritious food to citizens of India, FSSAI has entered into a partnership with professional organizations like IDA, healthcare professionals and industry bodies to address the unique challenges that a small section of society faces in India. Inborn Errors of Metabolism (IEM) is a life threatening condition that affects many infants in India. Treatment of these metabolic disorders requires early intervention, including dietary management. In view of the seriousness of the issue, FSSAI is taking expedient actions to provide a unique platform for parents to find timely medical support and treatment.



Key highlights:

- Notification released: Direction under FSS Act, 2006 regarding import of speciality foods for IEM disorders
- Facilitating import of reputed and clinically tested FSMP products for IEM through a special import notification for 15 IEM conditions identified under this project.
- Training health care professionals and continuous development workshops from all over the country to identify children with IEMs
- Awareness programs for parents and a dedicated website for information.

Partners

- IYNCI - and Infant and Young Child Nutrition Council of India
- ISIEM
- IDA
- Indian Academy of Pediatricians
- MERD India
- ISPGHAN





Leveraging Technology

11



Introduction

Large scale adoption of technology is the key to ensuring efficiency, transparency, enhanced outreach and more effective compliance and control. Technology adoption has been the turning point for organisations around the globe, enabling effective engagement with the end user and driving performance. Given the critical importance of technology for a regulatory body with a mandate as broad and overarching as FSSAI, an Information Technology (IT) division has been set up in-house, moving away from an earlier outsourced model.

This move was imperative to reduce the dependence of FSSAI on external agencies for critical IT systems like FLRS and FICS, which form the backbone of FSSAI's Licensing, registration and Import systems. 2016 also witnessed the launch of various initiatives like Safe and Nutritious Food (SNF), Safe Water, Milk Survey, Consumer Connect among many more. All these initiatives are supported intensively through IT platforms and systems. This has enabled FSSAI to roll-out the related implementation plans faster and more effectively.

Full-fledged IT Division Established

Until recently, all IT-related activities in FSSAI were carried out through National Institute of Smart Governance (NISG). With a view to build internal capacity, a full-fledged IT Division has been established. All IT operations have been gradually taken over by the internal IT division which currently has 33 employees with a variety of skill sets such as, developer, data center etc.

In addition, vendors have been empaneled to provide IT resources on wet-lease basis for desired skill set. Vendors have also been empaneled to undertake pre-defined projects and development activities. This has helped in improving efficiency and effectiveness of the IT Division and reduced turnaround time for new IT projects. Overall IT-related costs have also been brought down substantially.

IT Infrastructure Strengthened

IT infrastructure has been significantly strengthened both at New Delhi headquarters and the Regional Offices. Bandwidth for internet connectivity has been increased from 10 MBPS to 50 MBPS at Delhi headquarters and from 2 MBPS to 10 MBPS at the regional offices.

All FSSAI offices are now equipped with video conferencing facilities. Regular video conferencing sessions are being held with State Food Safety Commissioners, ensuring better co-ordination and reducing need for travel.

A server room has been created at the Delhi headquarters for archival and backup of data for various online services. This is also used for system development and testing purposes. FSSAI has adopted "Cloud First" strategy to host new applications which is both cost effective and saves time.

Online Services for Food Businesses

The Authority has an web based licensing/registration of food businesses and electronic clearance of food imports right.

Food Licensing & Registration System (FLRS)

Electronic Food Licensing and Registration System (FLRS) is now operational in all States and Union Territories except Nagaland (pending because of infrastructure issues). FLRS captures pre-inspection and post inspection details. Online payment facility is being introduced across the country. Four States have completed the process of paperless grant of licenses. More banks have been integrated to facilitate online payments for licenses. Many states however continue with offline challans for payments. Efforts are being made to introduce online payments in all States.

Petty food businesses can now register themselves at over three lakh Common Service Centres (CSCs) that are operational in the country. FSSAI has entered into an agreement with CSC-SPV for the purpose. About one lakh food businesses have so far been registered through CSCs. In the initial period, service charges of CSCs are being paid by the FSSAI so as to encourage registrations.

As the current system has limited functionality of handling licensing and registration, a new FLRS is being planned, which will also have functionalities like filing of annual returns, parameterization of inspection details, generation and tracking of improvement notices.



As a part of this system, form simplification has been initiated in collaboration / consultation with National Centre of Good Governance (NCGG). Two rounds of stakeholder consultations has been done as a part of this initiative.

Food Import Clearance System (FICS)

Food Import Clearance System (FICS) has been integrated with Single Window Interface for Facilitating Trade (SWIFT) of Custom Department. The importers/CHA are required to file their Bill of Entry through an Integrated Declaration Form only once with SWIFT.

As part of FICS, all clearance sub-processes are handled electronically which includes document scrutiny, sampling, payment of fees, testing of samples and final clearance. Risk based sampling of import consignments has been introduced. A new initiative of pre-arrival document review is in process of being implemented as part of ease of doing business.



Food Product Approval System' (FPAS)

As new regulations on food products approval have been finalized, a new online service - the 'Food Product Approval System' (FPAS) is under development. This service would guide the FBOs on whether product approval is required or not and if required, the system will help in successful submission of application and subsequently will help the FBO in the tracking and communicating with FSSAI.

Indian Food Laboratory Network (INFOLNET)

This is an IT solution for integrating all categories of Labs which are involved in any type of food sample testing. The system would assist to monitor sampling & testing activities, capture test results at labs through various mechanisms. This system will also help in planning and execution of surveillance activities by the states. The data repository created as a part of Infolnet will help in risk analysis, improvements in food standards, training and capacity building. This system is being implemented through a technology partner and is currently in advance stage of development.

The intent is to create an Integrated Food Safety Management system for the country. This will include systems like Indian Food Laboratory Network (INFOLNET), Quick Access, Risk based Sampling etc. Under this all systems will be brought on to a common platform where they can exchange information seamlessly and end user will get a unified view of information and integrated services.

Training and Certification

Training and certification has now become a key function of FSSAI. This includes training of regulatory staff, training of food laboratory staff and training of food supervisors and food handlers in food businesses. A training portal has therefore been established to manage all these training programmes. Right from training calendar, facility for registration, assessment and finally certification can be managed through portal.

Big Data Analytics

Big Data Analytics is being applied to Imports, Registration & Licensing and Complaints data and is being applied through the Digital India Analytics Service (DIAS) platform created by National eGovernance Division (NeGD) under Ministry of Electronics and Information Technology. Various dashboards have been created for this purpose. Analysis of imports data has helped in taking strategic decisions by which time taken for clearing an import consignment has been reduced from 12 days to 8 days. Lab test report data analysis has helped identify focus areas like turn around time for tests, consistency of test parameters etc. which is now being taken care of in INFOLNET project.

Based on analysis of Licensing data, the process of User Clarification has been now modified. Additionally, escalation mechanism has also been introduced recently and it is expected that User Clarification process will be streamlined. Sentiment analysis is also being carried out on complaints and Social Media Platform. This will help us in having more meaningful engagement with various stakeholders.

Social Outreach / Digital Connect

In the last one year, new communication channels have been introduced to reach end consumers directly. In today's scenario, social media platforms can act as a direct link between consumer and the Authority. Presence on social media is now being managed with a dedicated team, which engages with stakeholders and helps in information dissemination. FSSAI is now connected to over 66,000 consumers actively with the help of social media channels.

FSSAI has a considerable presence on Facebook and Twitter – two of the most widely used social media platforms. There are multiple users at FSSAI on Facebook from every department to handle queries and issues from consumers. The approach has enabled the Authority to connect and engage with over 700 consumers on an average every week. FSSAI toll-free helpline has been circulated through the connect mediums above and are receiving over 150 calls per day.

All the complaints coming from the above mentioned multiple channels are being auto-redirected to web portal/ mobile app. In addition to receiving issues/complaints and suggestion, the social media platform has been used for the information dissemination about the activities, initiatives and workshops/events being carried out by FSSAI in the interest of respective stakeholders.

A mobile app for the Consumer Connect initiative has been rolled out. Under this initiative a consumer can reach the Authority through multiple channels like mobile app, WhatsApp, Toll-free number, website etc.

New FSSAI Website Launched

A new FSSAI website has been developed looking into latest trends in website design. Information has been structured in a more convenient manner for citizens/FBOs/other stakeholders.

Safe and Nutritious Food

FSSAI has identified that fostering an ecosystem of trust is key to achieving the goal of Safe and Nutritious Food. Various initiatives have been started by FSSAI to cover as many different consumers with different demographics. A website is being developed for the SNF initiative to bring all stakeholders onto a common platform. All relevant information about the schemes can be found on the portal.

In addition, this two special initiatives have been started by FSSAI to provide safe & nutritious food to citizens of India.

- 1. Diet for Life** - A dedicated website has been developed with all the relevant information about Inborn Errors of Metabolism which is a life threatening condition that affects many babies in India.
- 2. Food Fortification Resource Centre** - to promote large-scale fortification of food across India and adopt as an 'Industry norm'. An online portal of FFRC for knowledge dissemination and collaboration with food businesses, Government and development partners was launched in November, 2016.





Global Outreach

12



Introduction

With the exponential growth of international food trade and the industry becoming global in terms of sourcing ingredients, manufacturing finished products and seeking markets for the products they produce domestically, it becomes important for FSSAI to promote international collaboration in various areas to effectively to fulfil its responsibility of ensuring safety and quality of foods produced and consumed domestically or traded internationally. Such collaboration by and large spans participation in global food safety initiatives through multilateral and bilateral engagements with relevant international agencies and countries.

India's contribution in international food standards formulation is evident through its active involvement in the work of Codex Alimentarius Commission, the apex international food standards body of the FAO and WHO, whose standards are recognized as reference standards for international trade of foods under the WTO agreements.

Other bilateral engagements in the area of food safety, primarily intended for collaboration on technical and scientific areas of mutual interest and to comprehend food regulatory mechanisms of various countries, include exchange of scientific information; capacity building through visits of scientists/technicians under various projects and organizing workshops/training etc.

Codex India



The Codex Alimentarius Commission is a joint intergovernmental body of the Food and Agriculture Organization of the United Nations (FAO) and WHO with 188 Members (187 Member countries and one Member Organization (EU)). Codex has worked since 1963 to create harmonized international food standards to protect the health of consumers and ensure fair trade practices.

India is a member of Codex Alimentarius Commission since 1964 and continues to be a partner in the international food standards development process. India's participation and role has grown over the years, actively participating in the Codex meetings, hosting and co-hosting Codex Committee meetings, Chairing and co-chairing various electronic and physical working groups.

- Chaired 14 and co-chaired 7 Electronic working groups
- Participated in 4 physical working groups.

India exports several food products; thus it is imperative to have Codex standards for such products that are aligned to Indian realities so as to avoid difficulties in exports. Accordingly, India has proposed new work in the following areas:

- Standards on aubergine, ware potato, fresh date palm and curry leaves.
- Standards for dried chilli pepper and dried garlic, black white green pepper, rose-mary, cumin and thyme.
- Guidance for the labelling of non- retail containers of foods in the Codex Committee on Food Labelling,
- Maximum level for total aflatoxins in ready to eat peanut and associated sampling plan, establishment of maximum levels of aflatoxins in spices.

In many Codex Committee meetings, India had made their view points based on the Indian scenario and the same has been approved by the CAC (Okra, MLs of Inorganic Arsenic in Husked Rice, MLs of Lead in Fruits juices and nectars, jams and jellies, mango chutney)

India is the biggest producer and exporter of spices in the world and hence India has initiated a move to have international standards for spices. Codex Committee on Spices and Culinary Herbs (CCSCH) was proposed by India and established in 2013. Its first session was held in Kochi in 2014 and thereafter CCSCCH has met thrice. Work has been taken up to develop standards for cumin, Black White and Green pepper, thyme, dried garlic and chilli pepper and paprika.

India is the current coordinator for FAO/WHO Coordinating Committee for Asia. India has been chairing the informal CCASIA meeting at the various Codex committee meetings so that consensus could be made on various codex agenda items among the CCASIA members for the plenary sessions. The 20th Session of CCASIA was chaired and hosted by India in New Delhi.

- India's proposal on the Code of Hygienic Practice for street vended foods (ASIA region) got approved by the Committee and forwarded to CAC for adoption.
- India's proposal on the conversion of regional standard for Chilli sauce to global standard was supported by the committee.



Lighting of the lamp at the CCSCCH event.

Functions of FSSAI as NCCP(National Codex Coordination Point):

- Act as an interface between CAC and India as a member country.
- Coordinate all Codex related work at the national level including shadow committee meetings to develop/ formulate India's position in various codex committee meetings.
- Collaborate with other relevant organizations at national level for generating scientific data necessary to support India's intervention in Codex meetings.



With regard to Capacity building workshops, FSSAI had organized workshops at the national level for capacity building of domestic stakeholders in respect of Codex work. These workshops have connected a wider network of professionals/student from relevant educational/research institution to build capacity for, and sustain activities pertaining to Codex related work in the country.



WTO-SPS National Enquiry Point

In India, FSSAI is the National Enquiry Point for WTO-SPS in matters related to food safety. While notifying all the new regulations and amendments to existing regulations to WTO member countries, FSSAI has also developed an internal mechanism to examine and respond objectively to the SPS/TBT notification of other countries by way of utilising internal expertise and, where required, external expertise too.

The system is driven by a full time nodal officer for overall coordination, and in-depth examination of the notifications by specific commodity/ subject matter expert groups within FSSAI so as to provide appropriate inputs for development of a comprehensive India's position on such notifications.

**Codex Alimentarius Commission
approved several new work
proposed by India**

**India has also helped Codex
fraternity to setup the new CCSCH
(Codex Committee on Spices and
Culinary Herbs)**

GFSP – Global Food Safety Partnership

FSSAI is actively engaged with GFSP which is a unique public-private initiative of World Bank dedicated to improve the food safety in middle-income and developing countries.

The meeting of the members of Governing Council (GC) of GFSP represented by World Bank, UNIDO, FAO, FDA, FIA, USAID and Waters Corporations was held in New Delhi on 22nd February, 2017 in New Delhi.

On the side lines of this meeting, the GC members of GFSP had a meeting with FSSAI and other stakeholders of food safety in India on 21st February, 2017. From India, apart from senior officials of FSSAI, industry majors including CEOs of HUL, Nestle, Tata Sons, Patanjali, the representatives from consumer organizations CII, FICCI and scientific community from ICMR, ICAR and Centre for Science & Environment were also present in the meeting.

The meeting concluded with belief from both sides that the collaboration of FSSAI with GFSP which has began with activity around training in food safety would expand in coming years and would help India in ensuring food safety for all over the world. The Regional Council meeting of GFSP is scheduled on 17th May, 2017 in New Delhi.

EU – CITD

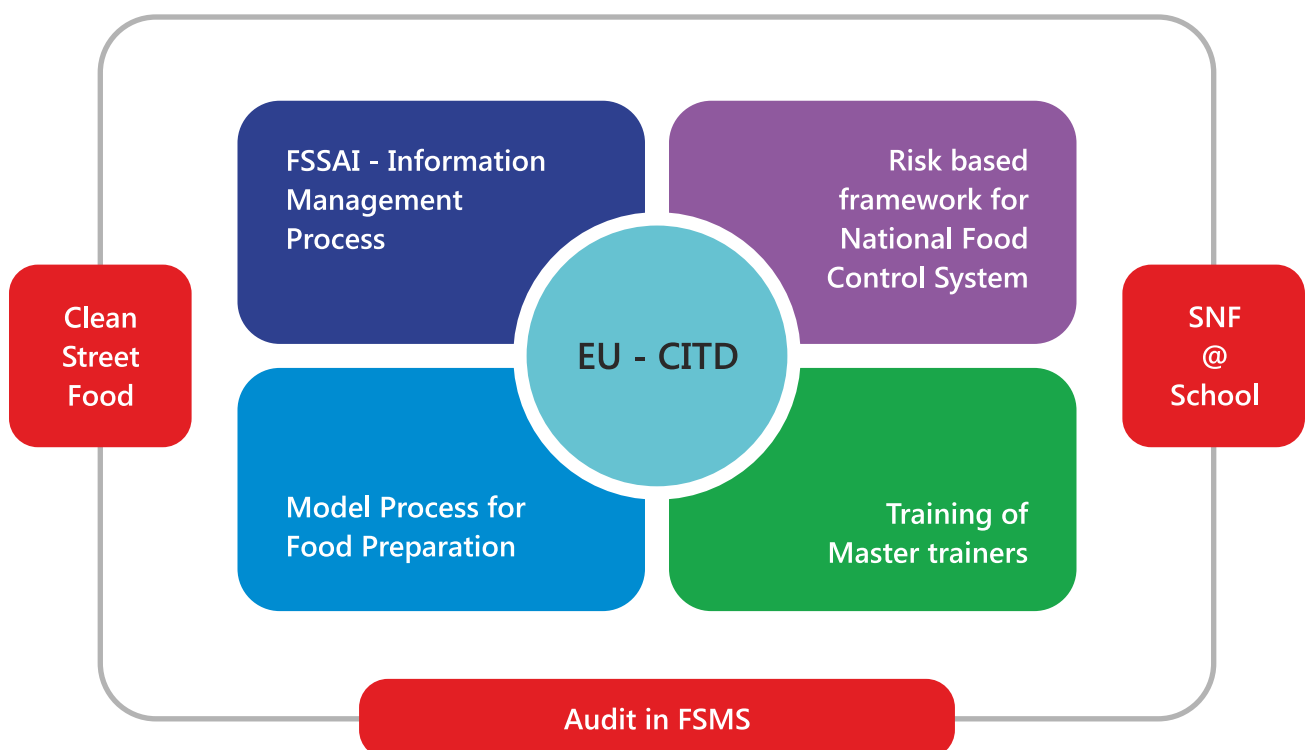
FSSAI has engaged with EU CITD (European Union India Capacity Building Initiative for Trade Development) to strengthen India's capacity for Food Safety. The key objective of the initiative is to increase the quality of products and by reducing costs and impediments to trade leading to economic growth and sustainable development and ultimately poverty reduction through integration into the global trading system. The first phase of this initiative included activities towards food safety, technical regulations and standardization and support to PCA/OSPCA (Post Clearance Audit/Onsite Post Clearance Audit) in Customs.

Various activities with EU CITD involve:

1. Training of Food Safety Regulators in various States of India
2. Training of master trainers to deliver food safety and nutrition knowledge to schools
3. Scaling up and sustainability of Clean Street Food Project.

Continued initiatives under EU CITD:

- ☑ Developing a Risk Based Framework for National Food Control System in March, 2017 which will help in various stages of inspection- now testing in pilot stage is being planned.
- ☑ The sessions under training of master trainers for SNF at school (Safe and Nutritious Food) are also going on, with over 150 resource persons trained.
- ☑ EU CITD is also helping FSSAI in designing a model process for food preparation, identifying critical points under project midday meal program. A Mid-Day Meal Guidance Document (Pushtaahaar) has been prepared by FSSAI. This would help in educating NGO's in food preparation and inspectors in surveillance.
- ☑ The study of process of information management within FSSAI has been undertaken by EU CITD identifying gap areas thus enabling us to plan interdepartmental capacity building initiatives.



Bi-lateral Engagements

FSSAI has deepened its engagements with other countries and has the following collaboration activities:

Recent initiatives of FSSAI with Canada - Workshops held with Canadian Food Inspection Agency (CFIA)

Interactive workshops were held with Canadian experts in February, 2017 which focused on overview of Canada's Food Safety System, Laboratory System and Food Product Import System, Canadian experience with Food Allergens and Food Safety Investigations & Recalls.

The workshops helped FSSAI officials as well as other stakeholders to learn about Canadian best practices and helped in idea sharing and knowledge dissemination.



February 2017

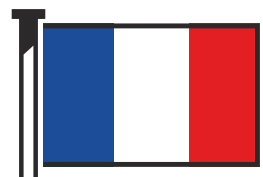
Arrangement on food safety cooperation signed between FSSAI and New Zealand Ministry for Primary Industries

The objective of this Arrangement is to enhance cooperation and alignment of understandings between the Participants so as to better manage risks to human health, while reducing any duplicative or unnecessary food safety related regulation affecting trade between the two countries.



October 2016

Cooperation Arrangement signed between ANSES, France and FSSAI on 25th January, 2016 in the areas of food safety and capacity building.



January 2016

Joint Statement of Intents signed between German Agencies BfR (Federal Institute of Risk Assessment) and BVL (Federal Institute of Consumer Protection and Food safety) in October 2015.

To understand the German food safety regulatory system, a delegation from FSSAI visited the BfR and BVL facilities in Germany in June, 2016.



October 2015

Delegates of Various Countries have Visited India & Engaged with FSSAI

A visit of experts from RIKILT Laboratories, Netherland to conduct a "Scoping Mission on detection methods, present and future for antibiotic residues" is in progress.

Netherlands

FSSAI has tied up with GFSP for training of its lab personnel on high end testing of mycotoxins, pesticide residues, veterinary drug residues in food. In this regard, the training program for 10 trainers on Pesticide Residues and Mycotoxins was organized in collaboration with GFSP in Singapore. These trainers would now act as master trainers and conduct training for food testing personnel in the country. GFSP has also agreed to provide similar training to identified master trainers on veterinary drug residues which is proposed to be held in University of Maryland, US.

Singapore

US

A delegation from FSSAI participated in a technical exchange program with US Dept. of Agriculture (USDA) from 14th July to 22nd July, 2016. The objective was to get an overview of the US Food Safety Regulatory System including US Risk Assessment procedures. The visit included a tour of Food and Drug Administration (FDA) facilities, a port tour and visit to US Food Production facilities.



Australia

A delegation from TAFE, Sydney visited India to gain insights into the Indian Food Safety System and Hygiene Practices followed at catering establishments, for the amalgamation of Australian and Indian Food Safety standards to develop an e-booklet for Hospitality Industry. A delegation from FSSAI visited the facilities in TAFE, Sydney in June, 2016.

Sri Lanka

A delegation comprising representatives from Commonwealth Secretariat, Export Development Board (EDB) of Sri Lanka and FISME (Federation of Indian Micro and Small & Medium Enterprises) met CEO, FSSAI on 1st July, 2016 at FSSAI, New Delhi.

As discussed in the meeting, Commonwealth Sect. in partnership with Export Development Board (EDB) of Sri Lanka organized a High Level Stakeholder Consultation Workshop in Colombo, Sri Lanka in Oct. 2016 to discuss the issues relating to Standards in Exports of Agro-Processed Products and boosting exports to India where CEO, FSSAI participated as a speaker.





Partnerships and Convergence

13



Introduction

Food plays a key role in our daily lives and touches some of today's most pressing social, economic and environmental issues. From foodborne illnesses and obesity to food poverty and waste, climate change and biodiversity loss to declining prosperity and social dislocation, food is not only at the heart of some of our greatest problems but is also a vital part of the solution. Designing a robust food system thus requires taking a partnered approach with a coordinated action plan.

Action is needed on several fronts right from facilitating agriculture and food processing that minimize health and environmental impacts; new technologies to reduce waste; improved supply chain efficiency; effective environmental and health regulations; interventions to improve nutrition; innovative approaches to shifting consumption; reducing poverty through food systems; and population-level education on food, health and sustainability.

Not surprisingly nearly all the 17 Sustainable Development Goals (SDGs) calling for action by all countries to improve the lives of people everywhere adopted by the United Nations in 2015 as 2030 Agenda for Sustainable Development relate to food and nutrition. Several of these SDGs such as zero hunger, good health and wellbeing clean air and sanitation, life on land and life below water and responsible consumption and production are directly related, most others have indirect bearing on food and nutrition.

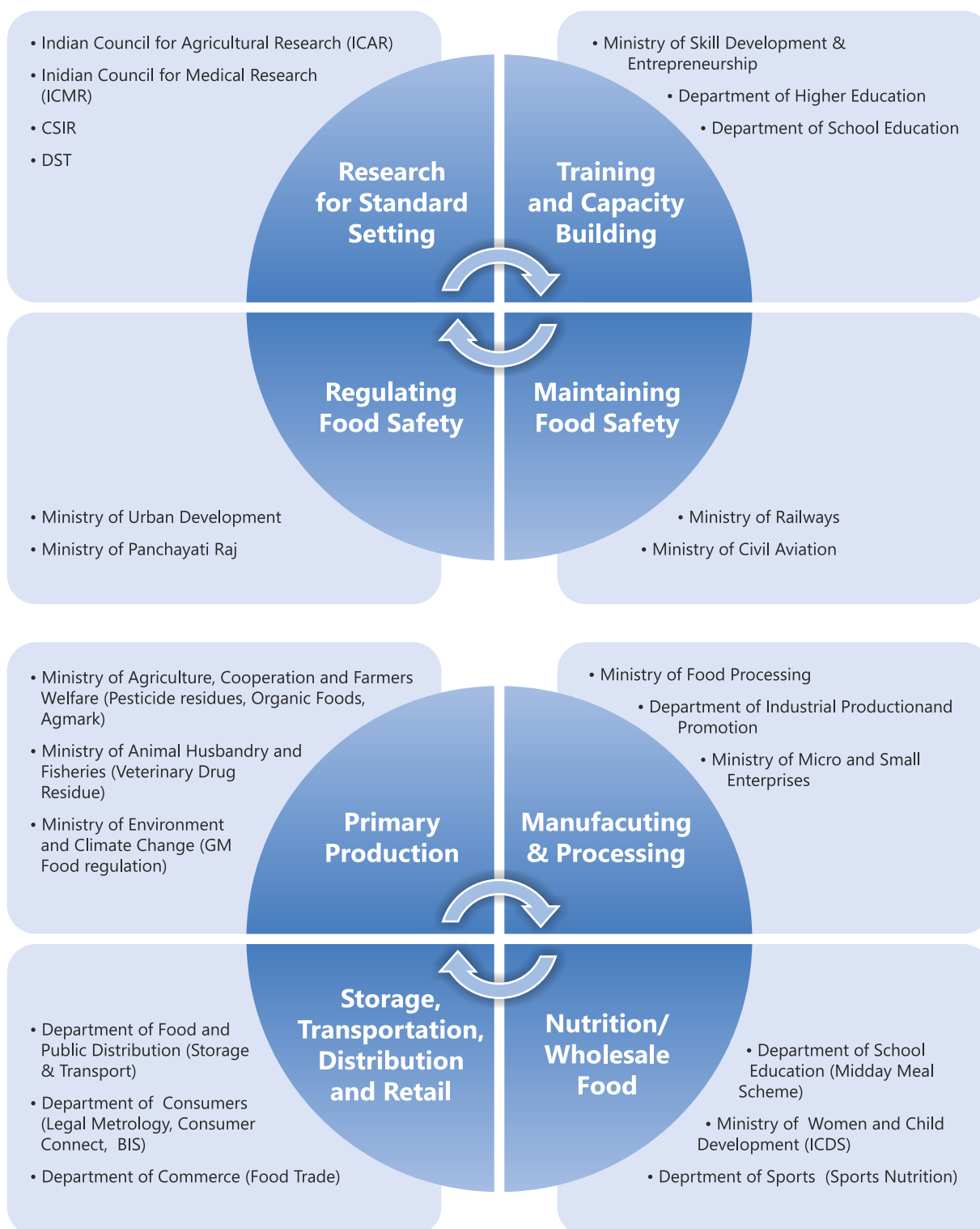


DR Directly related IR Indirectly related

Issue of food safety and nutrition requires cross-sector partnerships of national and state governments, local bodies, consumer and civil society organizations, businesses, scientists and researchers. Only with a holistic perspective it is possible to identify solutions and innovations that promote diets that enhance human health. In order to achieve this broad view, interconnections between food and agriculture, health and nutrition, environmental sustainability, and socio-economic factors need to be recognized.,

Convergence

The Food Authority was created in recognition of this interconnectedness. It was set up to address the confusion in the minds of consumers, traders, manufactures arising from multiplicity of food regulations administered by different agencies. Thus, convergence is in the DNA of the Food Authority. FSSAI ensured an integrated lien of control and single reference point for all matters relating to food safety and nutrition, standards, regulations and compliance. FSSAI works with various Central Ministries / Departments. An illustrative list of Central Ministries and work related to each of them is give below.



An integrated and all pervasive law on food safety and nutrition meant that the mandate of FSSAI become huge and very challenging. This has been addressed in new law by decentralizing significant powers on food safety to Commissioner of Food safety and his officers. Responsibility of food safety shifted from government / regulator to food business operator. It is expected that all food businesses will practice self-compliance through food safety management system. Working in partnerships has become an imperative for FSSAI to fulfil its huge mandate. Earning trust of all stakeholders, where global stakeholders, food businesses, state commissioners of Food Safety and scientists and citizens is the expectation from FSSAI.

Five Levels of Trust



Global Trust:

Standards harmonised to global standards for easy trade and uniformity in regulatory treatment



Food Businesses Trust:

Regulator does not adversely affect their interests while ensuring regulatory compliance



Local Trust:

Win the trust of local stakeholders to ensure effective compliance without prejudice



Scientists:

To set science based standards



Citizens:

Earn trust of consumers whose health, safety and trust in the regulator is key requirement

Partnerships

The spirit of FSSAI's efforts is to set up sustainable and safe practices, infrastructure, procedures, regulations and framework, which emphasizes on shared responsibility amongst various stakeholders such as the various states, industry, central government, food businesses etc. Only together these goals can be achieved and a sustainable food safety culture can be instilled within the country.

FSSAI is small and nimble organization. In order to fulfil its large mandate, it has built effective alliances with other organizations and created network of relationships to get things done. Responsibility for enforcement and inspections is with the Commissioners of Food Safety in States. Food testing is done by State food labs and NABL accredited labs notified by the Food Authority. Referral food labs are labs under central ministries and agencies. Members of Scientific Panels and Scientific Committee that play a key role in standard setting come from the university system and the public research institutions and agencies.

Industry associations play a role in the Food Authority's work in a broad range of areas. Consumer organizations provide insights on work related to consumer concerns. FSSAI works closely with the Nutrition Society of India and Indian Dietary Association for expert advice and support.

Food Fortification Resource Centre (FFRC) has been established with the support of Tata Trusts to drive fortification in safety net programmes and open market in the country. FFRC also works with POSHTIK – A network of Development Partners and UN Agencies working on food fortification.

CHIFSS (CII-HUL Institute for Food Safety Sciences) for work on FSMS Guidance Documents, developing a blueprint for risk management of specific food borne illnesses, develop sector specific training programs and arrange public lectures on food safety.

MoU Signed with US-based Decernis Ltd to have access to online platform with standards database covering over 90,000 standards for food additives and contaminants etc. from over 170 countries. The Food Authority is also working with Advertising Standards Council of India (ASCI) for scrutiny of claims in advertising by various food companies. FSSAI provides opportunities to corporates both from the food and non-food sector to participate in safe and nutritious food initiatives both through CSR and Non-CSR funds. Eradicating malnutrition, promoting healthcare and skill training are specifically included in the eligible activities under CSR.



FSSAI plays a key role in various flagship programmes of the central government, viz. Swachh Bharat Abhiyan, Make in India, Digital India, Smart City Mission and so on.

New Convergence Initiatives

FSSAI is also leveraging its convening power for initiating action of issues related to food that do not specifically fall within the domain of FSSAI, but are indirectly related to food safety and nutrition. to New initiatives



Prevent and Manage Food Waste

This is a national initiative to prevent food waste, recover surplus food and distribute it and finally safe disposal of food waste. This initiative assumes significance considering that a large volumes food loss and food waste that takes place across the supply chain. If such waste is prevented or food recovered just before being wasted, it can potentially address all chronic hunger and malnutrition worldwide. Such efforts have shown promising results worldwide.

In India as well, there are such efforts like the India Food Banking Network, Annakshetra Foundation and Robinhood Army, but much more is required and existing efforts need to be supported for scale up. In order to promote and provide regulatory support for such efforts, the Food Authority has drafted the Food Safety and Standards (Recovery and Distribution of Surplus Food) Regulations. These regulations would encourage such donations and protect organizations and individuals when they donate food. FSSAI would establish an online platform for matchmaking of donor businesses, agencies and individual and organizations that are engaged in distribution.

Preventing and managing food waste and food loss would be integrated in safe food practices across the food sector and also in social and behavioral change efforts under the umbrella of Safe and Nutritious Food initiatives.



Food Smart Cities

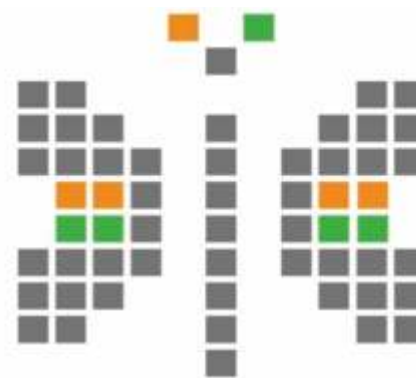
Building on the Smart City Mission, the Food Authority is developing a framework for Food Smart Cities that would include end-to-end solutions for food systems in urban setting. Food, like air and water, is often taken for granted and largely ignored in city planning, despite being a central piece around which life revolves.

Looking through the food lens provides modern cities many interesting opportunities to develop institutional, social and economic infrastructure to ensure the health and happiness of their citizens through safe and nutritious food.

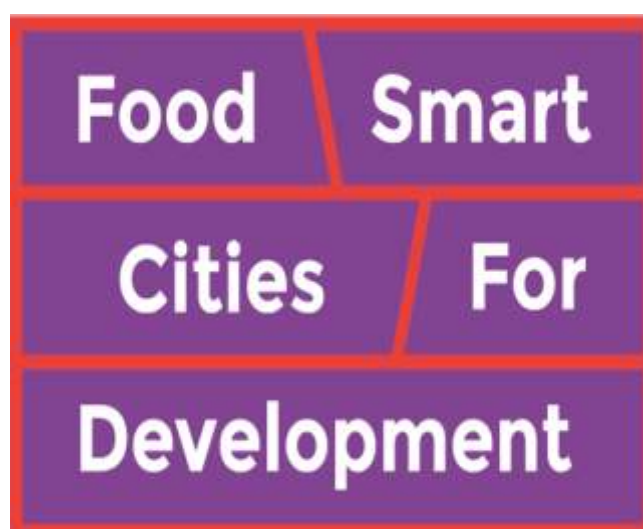
Rapid urbanization has led to a number of key issues - namely food sufficiency, food quality and environmental concerns. One of the ways to address this is to integrate sustainable food safety and nutrition systems within the smart city design and create Food Smart Cities. Even internationally, the concept of a Food Smart City is in the initial stages of development and India has the opportunity to play a pioneering role in shifting thinking around this critical issue, which is why FSSAI has partnered with thought leaders in this domain, such as Food Foundation from United Kingdom and EAT Foundation from Sweden and Norway.

This concept is being co-developed with the Ministry of Urban Development and some of the smart cities including Ludhiana, Ajmer, Bhubaneswar, Jaipur, New Delhi, Gurgaon.

There is four-pillar approach to Food Smart City. This includes, ensuring safety and hygiene across the supply chain, improving diets, triggering social and behavioral change in consumers and managing excess food and food loss recovery. Campaigns, processes and practices around each of these pillars can create a change model for all cities across the country to emulate.



Smart City
MISSION TRANSFORM-NATION



Rediscover India's Rich Culinary Heritage

India has a rich culinary heritage that has evolved over centuries. Local food habits were primarily based on a holistic approach to nutrition as required by local people. Use of locally available ingredients and additives has its own region-specific value for local diets, and even has therapeutic or medicinal benefits. However, with rapid urbanisation, the eating habits of Indians are changing, and we run the very real danger of losing our local food heritage, built over the wisdom of centuries.

Not only from nutrition point of view, high quality, local food can potentially be a key driver for new age concepts in tourism and hospitality industry, building local, regional and national economic development. This has natural convergence with initiatives of Ministry of Tourism, Ministry of Culture and others. In a collaborative effort to celebrate India's unique food identity, FSSAI is working on to protect and preserve India's traditional foods and create widespread awareness about the nutritional value of such foods with a three pronged strategy:

1. Online Portal for Traditional Food Recipes bringing diverse submissions of content and pictures from urban and rural regions of India. The portal would be unique in bringing out the historical background and origin of the recipe, ingredients and additives used in Indian cuisine and nutritional aspects of the cuisine. Recipes would be sourced from every region of the country, from professional chefs and through crowd sourcing.
2. Possibility of curating a Virtual Food Museum (potentially a brick and mortar in due course) that would depict food history and generate appreciation and awareness. Develop a model Food Hub concept would be created and integrated with Food Smart City approach for promotion of national and regional cuisines.
3. The Model Food Hub could then be replicated by interested State governments if they wish to take it up.

These strategic insights are being developed through stakeholder consultations, based on which an Action Plan will be created to focus on delivering outcomes and achieving the key objectives which will ensure that the FSSAI vision of reviving the culinary heritage of India is achieved.





Roadmap for the Future

14



Overall Roadmap

Ever since in 2013, when the printing of the FSSAI logo and license number on food labels was made mandatory, FSSAI has become more and more visible. FSSAI logo has begun to inspire trust in consumers. Now, the main challenge for FSSAI is to reinforce this trust and support it with robust backend systems and processes. Five key elements of such a system would be –

1. Unambiguous food safety standards based on robust methodology of risk assessment.
2. Safe storage and transportation, manufacturing and processing, distribution and retail practices that food businesses should follow.
3. Reliable food testing laboratories to estimate food safety levels.
4. Transparent, effective and light-touch compliance verification system through risk based inspections.
5. Regular food safety surveys to assess impact and provide insights for continuous improvement in the system.

Developing a credible food safety system is a huge task and becomes a humongous responsibility when millions of food businesses are involved and many of them are quite small and tiny. This obviously requires coordinated efforts of many stakeholders in large numbers. FSSAI has to build effective partnerships across ministries in the Central and State governments, municipal and panchayat bodies, public and private entities, civil society, academic and research institutions. By using its convening power, the FSSAI has to build effective alliances with other organizations and create network of relationships that help get things done.

Rapid advances in science and technology provide many new opportunities. FSSAI needs to establish a scientific cooperation network across scientific ministries and agencies for research coordination, data sharing and new food testing technologies. In order to address the issue of contaminants that come from primary production, codes of practices need to be developed in partnership with related ministries and agencies. These need to be widely disseminated for adoption. Many areas such as combating antimicrobial resistance, issues related to pesticide residues, heavy metals and ensuring the identity of organic food require closely-coordinated action plans across ministries and agencies.

An institutional mechanism needs to be developed to enhance coordination between domestic and export agencies. Better coordination arrangements are needed with agencies like BIS, Agmark, and Legal Metrology to ensure synergy and avoid duplication of efforts.

Food businesses have to be facilitated to ensure self-compliance, through training and capacity building, more transparent licensing and enforcement systems and regular third party audits. Collaboration with various field agencies, including State and District authorities, municipal and panchayat bodies is also required. This could be done by energising the State and District Level Steering Committees. To nudge social and behavioural change and maximise outreach, we would work with civil society organisations, academic and research institutions, corporates (food or non-food) and every other stakeholder in the system. At the centre of our vision for safe and wholesome food is a “Smart Food Consumer,” who is empowered to make healthy and safe food choices through capacity building, more information sharing and more robust response systems to address every concern voiced by them.

Overall a lot more is required to be done to “Inspire Trust and Assure Safe and Nutritious Food.” Success would lie in looking at the whole system and all of its parts in a holistic manner. With the overarching of better coordinated action, roadmap for each part of the Food Authority is in the next part of this chapter approach.

Roadmap by division



Governance and Administration

- To serve public health goals through accountable, transparent and responsive Governance.
- To create an effective and efficient administrative system that focuses on consumers and food businesses as our key stakeholders.
- To build a strong, open, ethical and collaborative work culture through peer to peer learning, training and capacity building.



Food Standards

- To complete the ongoing standard setting work in the next six months and to take up a comprehensive review of the old standards based on inputs received from Standards Review Groups. Using these inputs, the existing standards would be revised to make them user friendly, easy to understand and allow product innovations without compromising the safety.
- To develop a robust risk assessment system which suits our needs and is comparable with the international best practices. Improve food safety by identifying food hazards, development of effective risk reduction methods and techniques across the food chain. Also to put a system in place to identify emerging food safety issues across the world, anticipate and undertake appropriate risk management measures.



Safe Food Practices

- To develop easy to understand guidance documents, sector wise, on food safety management practices to facilitate food businesses in implementation of regulations.
- To use these documents to aid the regulatory staff for assessing compliance with regulations, thus serving as a common reference point for both the regulator and food businesses.



Food Safety Compliance

- To simplify and rationalize licensing & registration processes and develop a more robust IT system to support FBOs.
- To establish a wide network of accreditation and certification agencies for audit and checking compliances with FSMS.
- To move from a sample-based approach to a systems-based approach through risk based inspection techniques.
- To optimise the time gap in the internal processes of authorities through systematic monitoring at different stages.
- To bring out a single point reference master circular of regulatory compliance orders.
- To proactively incorporate and respond to the emerging business models i.e. e-commerce, direct selling etc. to ensure accountability of Food Business Operators in the entire supply chain.
- To reach out to all Central Institutions having food related business activities/canteen etc. to bring under licensing and G.H.P.
- To lay down well defined procedure and SOP for recall of food products and to develop a Central Food Recall Portal for monitoring.





Compliance in Food Imports

- To reduce the time being taken in clearance of food imports, minimize the manual interference in clearance of food import consignments.
- To bring more transparency in the operations of Risk Management System in coordination with Department of Customs.



Food Testing and Surveillance

- To support and facilitate State food laboratories and referral laboratories to upgrade their testing facilities.
- To enlarge the network of notified laboratories to augment the food analytical capacity.
- To empower the laboratories system through capacity building, assisting in accreditation and higher trainings on critical parameters.
- To establish and validate methods for food testing and analysis in the areas of emerging risk through a proposed network of reference laboratories.
- To engage in planned surveillance activities based on the risk levels of food categories and in areas of concern as per public perception.
- To enable citizens through awareness on reliable testing facilities, communication on common adulterants and through detection through rapid test.



Food Safety Training

- To have one Food Safety Supervisor in every business premise.
- This Food Safety Supervisor in turn to train all food handlers in the business premise.
- To facilitate self-compliance and responsible practices through training and capacity building.
- To achieve this by leveraging on existing research of all stakeholders for maximum participation.



Social and Behavioral Change

- To inculcate a habit and culture of safe and wholesome food through social and behavior change.
- To reach out through food safety and nutrition campaigns at home, school, workplace and places of eating out.
- To create a pan-India dissemination framework through State governments, municipal authorities, consumer and civil society organizations and industry.



Healthy Diets

- To ensure availability of healthy diet options and promote healthy eating by integrating with the safe and nutritious food campaigns.
- To ensure universal availability of fortified staple foods in the open market and the government's food safety programmes.
- To take up time-bound programmes with suitable partners to reduce the consumption of high fat, salt and sugar foods.
- To create a network for citizens across India to act as helplines to address people's questions on healthy eating.



Leveraging Technology

- Seamless migration from Food Licensing & Registration (FLRS) and Food Import Clearance System (FICS) to a Simplified FLRS and FICS built over Open Source Technologies;
- To build Indian Food Laboratory Network (InFoLNet) which will bring in all food testing laboratories on a common platform. This will function as single stop shop for matters related with food testing like Lab capabilities, testing standards and methodologies, test results etc.
- To leverage the latest social media tools for stakeholder outreach
- To develop an efficient and effective mechanism for Electronic governance of various initiatives like, Capacity building, Food Fortification, Safe & Nutritious Food and Citizen Connect.



Global Outreach

- To be a food safety regulator at par with the best in the world and emerge as a trusted partner in the global food safety network through multilateral and bilateral engagements focussed on technical and scientific areas of mutual interest, exchange of scientific information, implementing international best practices, capacity building through visits of scientists/technicians and organizing workshops/trainings.
- To actively participate in the work of the Codex Alimentarius Commission while taking the country's needs and interests into consideration.
- To be a leader in the region and mentor other countries in establishing their food safety systems and representing the region's interests in the Codex fraternity in the capacity of the Codex Regional Coordinator for Asia.

Even though, ensuring availability of safe and nutritious food for our citizens appears to be a humongous task, we can accomplish this with proper strategy and a clear roadmap. The food that we eat, can either be the safest and most powerful form of medicine or the slowest form of poison. Thus, availability and consumption of safe and nutritious food is critical for all to prevent diseases and promote good health. It is the foundation of the first of the seven pillars of the recently announced 'National Health Policy' and is at the heart of the inter-sectoral action plan and peoples' campaign under 'Swasth Nagrik Abhiyan'. This would enable us to build 'A New India, a Healthy and Happy India'.






FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Food Safety Connect





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