

Eateries must maintain record of oil usage: FSSAI

Dated: - 25th February 2019 (Monday)

E-Paper

From now onwards, the Food Safety and Standards Authority of India (FSSAI) will keep a track record of usage of oil. According to the latest circular by FSSAI, all food business operators whose consumption of edible oil for frying is more than 50 litres per day are liable to maintain records and dispose of used cooking oil to agencies authorised by the FSSAI from time to time.



In order to curb the consumption of ‘frying fats’ or total polar compounds formed in oil during frying, the FSSAI and the Food and Drug Administration (FDA) have brought in a restriction for eatery owners, prohibiting them from using the same batch of edible or cooking oil more than thrice. The order also states that the oil that has more than 25 per cent of total polar component is

bad for health.

As per the directives issued by the FSSAI, from March 1 onwards food joints and hotels using more than 50 litres of oil for frying will have to maintain records on a daily basis.

The central body has sent notices to the FDA departments of all states asking them to ensure that the practice is implemented by March 1. In its notice, the FSSAI has asked FDA to ensure that the new rule is imposed and adhered to by restaurant and eatery owners before stipulated deadline.

Chandrakant Pawar, FDA joint commissioner, said, “This rule will apply to all eateries and restaurants using more than 50 litres of oil per day. The rule has been brought into effect as per Section 16 (5) of the Food Safety and Standards Act, 2006.”

An officer from the FSSAI also said that starting March 1, it would conduct inspections across the country to ensure that eatery and restaurant owners are adhering to the rule. These owners have been asked to prepare and maintain a daily chart recording their daily consumption of oil in addition to keeping a log of their purchase of edible oils.