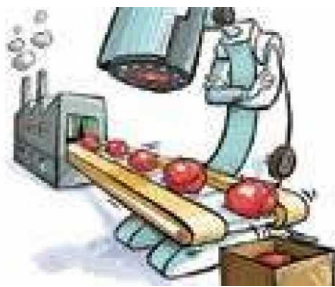




Training to bring in hygienic practices in food industry

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Those into food business in the district are undergoing training on good hygiene and manufacturing practices under the Food Safety Training and Certification (FoSTaC) programme. “The FoSTaC training programme is mandated by the Food Safety and Standard Authority of India (FSSAI). Under this, the food business operators will be made aware of Food Safety and Standards Act, Rules and Regulation,” said an officer of the FSD. According to the officer, it is mandatory for the food business operators to participate in the training programme and clear the exam. Alex K Isaac, Assistant Food Safety Commissioner Thiruvananthapuram, said FSSAI recommends that all licenced food businesses must have at least one trained and certified food safety supervisor on every food business premises.