



Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

Report on FSSAIs participation in Destination Gujarat 2019 2019

18th -20th December,
Surendranagar, Gujarat,



Destination गुजरात 2019

1.0 Introduction:

Food Safety and Standards Authority of India (FSSAI) participated in Destination Gujarat 2019 during 18th, 19th & 20th December, 2019 at Anand Bhawan, Surendranagar, Gujarat. This exhibition was organized by Sansa Foundation which is an NGO engaged in dissemination of knowledge in the Society and information nationwide. One of the Theme Pavilion of the event was *Food Safety and Purity*. The exhibition has received an excellent response from students and local public.

FSSAI had acquired a stall of 18 sqm for showcasing the initiatives under Eat Right India Movement for public awareness, consumer education and to develop strong engagements with various stakeholders. FSSAI in coordination with Food and Drugs Control Administration Gujarat utilized this platform for dissemination of information about FSSAI's regulations, awareness initiatives for social behavior changes and achievements thereof.

2.0 Inauguration of Destination Gujarat 2019

The event was inaugurated by Chief Guest Dr. Mahendra Munjpara, Member of Parliament Lok Sabha and Guest of Honour Shri Dhanji Bhai Patel, Member of Legislative Assembly and Vipin Tolia, Nagar Palika Pramukh. They visited each and every stall including the FSSAI stall and interacted with all the participants.

They appreciated the exhibition & were glad to know about the various Schemes and Programmes offered by the departments.



3.0 Highlights of the event:

- The Main attraction of the Exhibition was the pavilion of Defence Research and Development Organisation for showcasing several models. Four labs of DRDO spread awareness to the masses.
- **Food Safety and Standard Authority of India** imparted knowledge to the students/public regarding food safety, Eat Right India Campaign, Fortification and several other ongoing movements. FSSAI stall got Best Stall for Awareness in Food Safety.
- National Council of Educational Research and Training displayed educational school kits. They demonstrated these various kits to students, teachers and principals visited the exhibition.
- National Research Development Corporation displayed posters consisting of details about Innovative Food Technologies available for commercialization. Innovative herbal and Health care and Agriculture Technologies.
- Indian Council of Medical Research (NIOH) stall exhibits research information on Occupational health issues and emphasized various ongoing health problems of workers in Gujarat region. They also showed ongoing major research activities of council via charts and posters.
- Spices Board of India showcased variety of spices and of different qualities and online availability of the spices.
- Ministry of Agriculture and Farmer Welfare Extension Division explained various programmes, schemes and activities to farmers to get information regarding scientific research and new knowledge in agricultural practices.
- Special Pavilion of Ministry of AYUSH disseminated knowledge of Health and ailments among the youth. Council of AYUSH like CCRH,CCRUM,NMPB,CCRAS,CCRYN participated.
- Coconut Development Board displayed their products and gave information regarding coconut farming, Role of CDB in make in India Programme, coconut cultivation and coconut nursery management etc.

4.0 FSSAI Participation:

FSSAI raised the awareness among the Food Business Operators (FBOs), Corporates and general masses by putting up a stall and through its various creatives and IEC materials on *Licence and Registration*, Hygiene ratings, *Training and Certification (FOSTAC)*, *Eat Right Movement*, *Import Clearance System*, *RUCO*, *Share Food Share Joy*. Prizes were distributed by to the visitors who showed active participation.

FSSAI stall got Best Stall for Awareness in Food Safety.



4.1 Stall description:

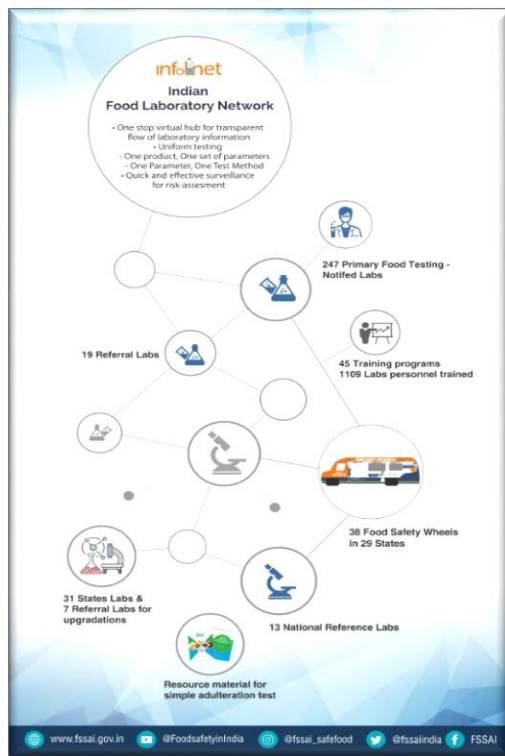
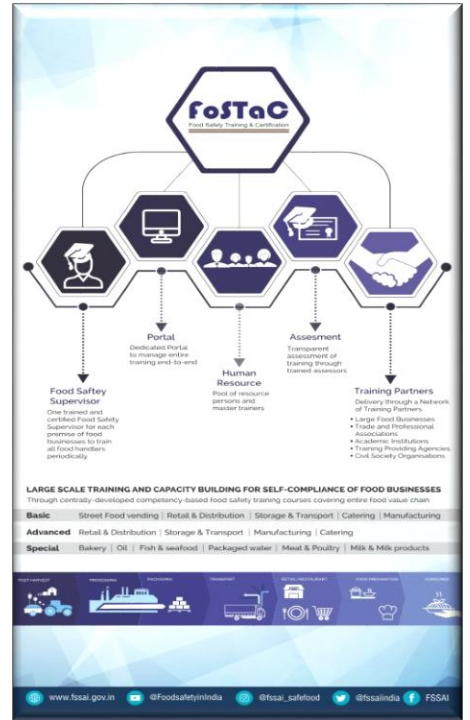
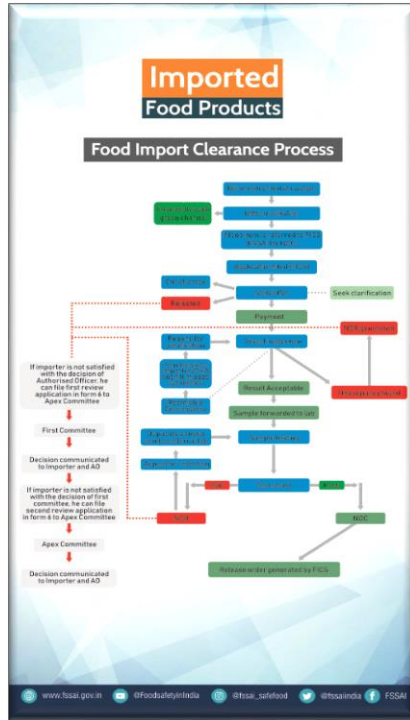
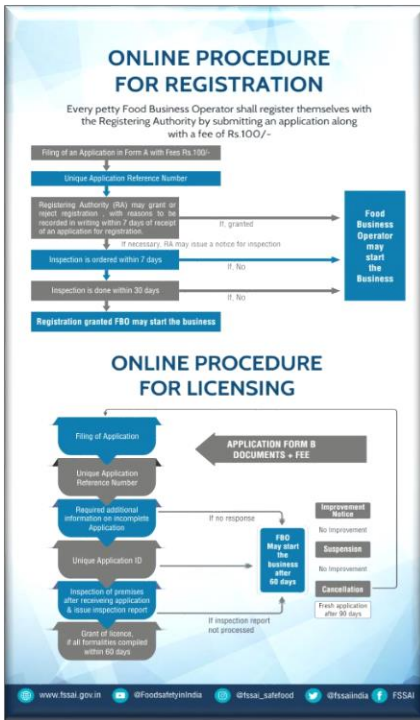
- FSSAI had acquired the booth space of **18 sqm** to showcase the FSSAI initiatives such as Eat Right India Movement, Share Food Share Joy, Repurposed Used Cooking Oil (RUC), Hygiene Rating etc. Also, information regarding FSSAI Licensing and Regulation, Import regulations and guidelines, Food Safety, Training and Certification (FoSTAC), and other relevant FSSAI initiatives were shared to the visitors by FSSAI Officials.
- The stall had display panels exhibited the clear features in a simplified manners.



FSSAI Stall

4.2 The Key Panels highlighted

- The following backlit panels were displayed in the stall keeping in mind the visitor and exhibitor profile of the fair: -
 - Procedure for Licensing & Registration
 - Food Import Clearance System
 - Food Safety Training and Certification (FoSTaC)
 - Indian Food Laboratory Network (InFoLNet)
 - Repurposed Used Cooked Oil (RUCO)
 - Food Fortification
 - Food Safety Display Panel
 - Eat Right India (Celebratory endorsement)



We support Eat Right India

सही भोजन, सैदास जीवन.

www.fssai.gov.in



**LOOK FOR
FOOD SAFETY
DISPLAY BOARD**

Consumer may connect with *fssai*
for any concerns when eating out

License/Registration Number

fssai (Please Mention Your License no.) Restaurant
License No.

**With Us You Will Get Safe Food
We Follow These 12 Golden Rules**

Hygiene Rule Codes	Hygiene Rule Codes
1. Keep premises clean and have regular pest control	7. Wash clean clothes uniformly
2. Use potable water for food preparation	8. Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.
3. Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C	9. Use water proof bandage to cover cuts or burn wounds
4. Store veg & non veg food, eat & cooked food in separate containers	10. Do not handle food when unwell
5. Store cold food below 5°C and frozen products at -18°C or below	11. Use clean and separate dusters to clean surfaces and range extractors
6. Use separate chopping boards, knives, etc. for raw meat & veg/ non veg food	12. Keep separate & covered dustbins for food waste

Call toll free 1800 112 100
Chat on Whatsapp 9868686868
Download FSSAI APP

Company Name (Contact Details)

You can register your complaint through various channels
Consumer Feedback

As per the FSS Regulation, Food Display Board is mandatory to display at food premises

I am **RUCO**
REPURPOSE USED COOKING OIL

Compliant



**Avoid reusing cooking oil.
Guard your health.**

- Use vegetable oils for frying
- Ideally, use cooking oil only once for frying
- Used frying oil can be filtered and reused once for making curries.
- Consume used frying oil within two days.
- Fry at the lowest frying temperature. Oil should not give off smoke.
- While frying, remove food particles frequently from the oil before they turn black.
- Use a fryer or utensils made of material such as stainless steel for frying.
- Avoid iron pans for frying to prevent unpleasant taste or colour.



Eat Right India
सही भोजन, बेहतर जीवन.

Simply 3 Things





Eat Safe

- Food Hygiene & Safety Practices
- Capacity building of FBOs
- Avoid reuse of used cooking oil
- Empowering consumers & promoting transparency



Eat Healthy

- India@75: Freedom from Trans Fats
- Limit Salt, Sugar and Fat. Eliminate Trans Fat
- Balance Diet & Diet Diversification
- Use fortified staples to address micronutrient deficiencies



Eat Sustainable

- Use local & seasonal ingredients
- Prevent Food Loss & Promote Surplus Food Donation
- Reduce, recycle & Reuse plastic
- Reduce & Conserve water in food processing

4.3 Distribution Material: The following leaflets/pamphlets/booklets were distributed to the visitors at the stall:-

- Procedure for Licensing & Registration
- FSSAI Import Procedure
- Aaj Se Thoda Kam- Tel Kam, Cheeni Kam, Namak Kam
- Food Fortification
- Food Safety and Training and Certification (FoSTaC)
- Share Food Share Joy
- Hygiene rating
- Eat Right India Initiatives
- Repurpose Used Cooking Oil (RUCO)

5. Experience and Take away:

The FSSAI stall was visited by a large number of people which included Food Business Operators, Consumers of various groups like women, youngsters, school children, college students etc. The visitors discussion with the Food Safety Officials of Gujarat FDA was on various sectors of FSSAI and state food safety roles and functions. Clarifications on all the aspects were addressed by the officials deputed on the stall. The major concerns were on

- Eligibility and documents required for FSSAI license and registration
- Food Regulatory Compliance,
- Import Regulations,
- Hygiene Ratings
- FOSTAC Trainings
- Eat Right Initiatives.



Queries of visitors being addressed

6. Conclusion:

Various visitors including VVIPS, VIPS, Government Officials, restaurant handlers, industries people, students and general masses visited the FSSAI stall. The exhibition provided an excellent platform to FSSAI to engage with these diverse stakeholders. The platform was successfully utilized for developing strong engagements with stakeholders and for public awareness.

FSSAI's effort to make FBOs and consumers understand about FLRS, Food Import Clearance (FICS), Hygiene ratings and FOSTAC Trainings, RUCO and Eat Right initiatives were highly appreciated by the visitors. The design, concept and information available and provided in the stall were appreciated by various visitors who visited the stall. Overall Destination Gujarat 2019 was a great platform where FSSAI showcased its work and initiatives to ensure food safety in India.

PHOTO GALLERY



