



Food Safety and Standards Authority of India

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Building **healthy** INDIA with **safe** food

सुरक्षित आहार, स्वास्थ्य का आधार



Message from the Chief Executive Officer



We bring to you the fourth edition of FSSAI's e-Newsletter. With the onset of summer, the health risks arising from food-borne diseases are on a high. As consumers, it is our right and responsibility to examine the food products we purchase for their ingredients, nutritional facts, expiry date, etc. so as to ensure that it is fit for consumption.

As the national regulator, FSSAI has over the years of its existence put in place food safety standards for food producers and distributors to follow. Through this newsletter, we seek to update you about the recent initiatives undertaken by the FSSAI.

As a National Contact Point for CODEX, the FSSAI continues to have an excellent collaboration with CODEX. In this endeavour, the 9th Session of the Codex Committee on Contaminants in Foods (CCCCF) was held in New Delhi from 16th to 20th March, 2015. It was co-hosted with Netherlands, wherein the FSSAI was one of the active partners.

Food Safety and Standards Authority of India (FSSAI), WHO Country Office for India, Ministry of Health & Family Welfare (MoHFW) and National Centre for Diseases Control (NCDC) organized a national consultation on 1st April 2015 at New Delhi as a curtain raiser event for World Health Day 2015. The theme of this year's World Health Day is "Food Safety: From Farm to Plate - Make Food Safe". FSSAI also organised an event on the occasion of World Health Day 2015 at Lady Irwin College, New Delhi to encourage safe food habits.

Furthermore, the final notification on amendment of Food Safety and Standards (Food Product Standards and Food Additive) Regulation, 2011 and Food Safety and Standards (Packaging and Labelling) Regulation, 2011 with respect to the use of nutritional ingredients in food items and their labelling requirement was published in the Gazette of India. Standards for limits of Steviol Glycosides, Gluten and non-Gluten foods, maximum levels of Mycotoxin, NOTS and regulation on food recall procedure have also been draft notified.

We strive to constantly improve our newsletter and make it more interactive. We welcome your contributions in the form of paintings, sketches, and drawings on Food Safety, Health & Hygiene (and other related topics) for our 'Painting Gallery' section.

We look forward to your invaluable feedback.

Shri Y. S. Malik
Chief Executive Officer
Food Safety and Standards Authority of India



Regulatory & Informative Sections

STANDARDS

1. The following issues are under consideration of the Food Authority

- 1.1 Fixation of MRLs of 6 Pesticides namely, Fluopicolide; Flusilazole; Pyriproxifen; Pendimethalin; Tembotrione; and Tebuconazole on various food commodities
- 1.2 Revision of the Standards of Cow Milk Fat
- 1.3 Development of Microbiological Standards for Spices, Herbs and Condiments
- 1.4 Development of Guidelines on Microbiological Risk Assessment
- 1.5 Development of Code of Practices for Food Manufacturers

2. Meetings:

SCIENTIFIC PANEL/EXPERT GROUP	Sr. No. of Meeting	Date
Scientific Panel on Biological Hazards	13 th	20 th March, 2015
Scientific Panel on Contaminants in the food chain	9 th	10 th March, 2015
Scientific Panel on Functional foods, Nutraceuticals, Dietetic products and other similar products	24 th	26 th March, 2015
	25 th	23 rd April, 2015
Expert Group for Development of Standards/draft Regulations for Alcoholic Beverages	11 th	7 th & 8 th April, 2015



16th Meeting of the Scientific Committee held on 27th March, 2015



11th Meeting of the Expert Group for Alcoholic Beverages held on 7th - 8th April, 2015

REGULATIONS

1. The FSSAI manual on method of sampling and analysis has been adopted and uploaded on website for Comments/suggestions.
2. The result of 2nd Food Analyst Examination, 2014 has been declared and certificates to qualified candidates have been issued.
3. The final notification on amendment on Food Safety and Standards (Food Product Standards and Food Additive) Regulation, 2011 and Food Safety and Standards (Packaging and Labelling) Regulation, 2011 with respect to use of nutritional ingredients in food items like Trehalose, Phytostanol, Oligofructose, Infant Foods, Fortified Atta and Maida and their labelling requirement was published in Gazette of India.
4. Standards for limits of Steviol Glycosides; Gluten and non Gluten foods; Maximum Levels of Mycotoxin, NOTS and regulation on food recall procedure have been draft notified.

ENFORCEMENT

1. As on 06.04.2015, FSSAI has granted **19,365** central licenses while the States/UTs have granted **5,52,411** licenses and registered **23,80,092** Food Business Operators (FBOs) under the Act.
2. The Food Safety and Standards (Procedure for Transaction of Business of the Central Advisory Committee) Regulations, 2010 has been amended and the same has been notified in Gazette dated 12.03.2015.
3. **Introduction of Self declaration system to substitute affidavits in the Licensing and Registration of food businesses:-** Notarized Affidavits required to be submitted along with the application for licensing and registration has been substituted by a system of Undertaking by way of self-declaration. **(Order No. 1(56)2012/ Advisory/ FSSAI dated 26th March, 2015)**
4. **Notification of Designated Officers at Ports Health Organization (PHO) and Airport Public Health Organization (APHO) under Section 36 of FSS Act, 2006 read with Section 1.2.1 (1) of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011:-** As per the order 09 officers have been appointed as Designated Officers for Port and 11 have been appointed as Designated Officers for Airports. **(Order no. 1(69)2012/ Port-Airport-DGHS/ FSSAI dated 23rd April, 2015)**
5. **Notification of Additional Food Safety Commissioner for Indian Railways:-** As per notification the Executive Director, Health (G), Indian Railways, has been appointed and notified as Additional Food Safety Commissioner for the Indian Railways for effective implementation of provisions of FSS Act, 2006 within Indian Railways. **(File No. 1 (42) 2011/ Railway/ FSSAI dated 24th April, 2015).**

IMPORTS

1. Food Import Clearance System (FICS) is being implemented at five locations namely at Mumbai, Chennai, Delhi, Kolkata and Cochin.
2. During March-April, 2015, a total of 7850 consignments weighing 1089981.06 MTS worth Rs. 6015.21 Crores were cleared by FSSAI.
3. The top categories of food imports in terms of quantity are Pulses, Bulk Oil, Oil and Fresh Fruits in descending order.
4. The top countries in descending order from where India imported food in terms of value are Myanmar, Indonesia, Ukraine, Malaysia and Canada
5. The FSSAI has already started 24x7 Food Import Clearance at Delhi and Mumbai and is in process of operationalizing the same at other locations also.
6. FSSAI has also started Single Window Clearance in coordination with Customs Authorities.

LABORATORY

1. The FSSAI has Gazette Notified 82 NABL accredited food testing laboratories dated 10.04.2015
2. A meeting of senior laboratory experts/ assessors was held on 15.04.2015 to discuss on designing the training modules for capacity building of the laboratory personnel. The work of preparing the modules is under progress
3. Completed the work on finalizing the parameters for the analysis of all food product categories during the month of April, 2015. The same would be discussed and finalized in meeting of the parameter sub-committee scheduled to be held on 19.05.2015 at FSSAI, HQ
4. Initiated the work on the proposal of FSSAI to launch an awareness and regulatory drive in the markets of Delhi in partnership with the Ministry of Consumer Affairs, Food and Public Distribution, G.N.C.T of Delhi and NABL accredited food testing laboratories in Delhi during the month of April, 2015.
5. A meeting of NABL Accredited Food Testing Laboratories notified by FSSAI of Delhi region was held on 17.04.2015 to finalize the parameters, test method, reagents, equipment, manpower, sample quantity and the cost for analysis for the food products mainly Milk & Milk Products, Edible Oils & Fats and Packaged Drinking Water.
6. A meeting was held under the Chairmanship of Shri. G. Gurucharan, Additional Secretary, Department of Consumer Affairs on 05.05.2015 to finalize the above proposal.

SURVEILLANCE

1. After release of funds vide letter dated 16th Jan, 2015 for Active Surveillance of Fats, Oils and Fat Emulsions from various brands, emails dated 20th March, 2015 have been issued to DO Kolkata and DO Chennai to submit the surveillance activity reports.
2. Directions have been issued to State Government from time to time for implementation of effective Surveillance. Letter issued to State Food Safety Commissioners on 27th April, 2015 to conduct Food Safety Surveillance of seasonal fruits and vegetables and other food commodities. States have been requested to submit reports in the prescribed format.

TRAINING

1. **Crash Course organized for newly notified Food Safety Officers** - Recently the Crash Courses were organized for Food Safety Officers in the State of Chhattisgarh from 16th to 20th March, 2015 and for the State of Telangana from 20th to 24th April, 2015.
2. **Technical Officers Training at Regional Offices of FSSAI** - The training of Technical officers have been organized for the Technical Officers (TOs) posted at the Regional Office of the Food Safety and Standards Authority of India at Mumbai from 14th to 15th March, 2015 at FSSAI-Mumbai.

LEGAL

Summary of Court Cases

1. **Writ Petition No.4124 of 2015- RMB Chemicals Pvt.Ltd. & Anr vs.Union of India & Ors, Before Hon'ble High Court of Kolkata**
 - 1.1 A Writ Petition No.4124/2015 was filed before the Hon'ble High Court of Kolkata by the petitioner who has imported 23 M.T. Monosodium Glutamate from China, challenging the order of FSSAI informing the petitioner that the samples cannot be drawn for analysis on the ground that the imported goods of the petitioner did not indicate the name and complete address of the manufacturer/packer as required under Regulation 2.2.2:6(i) of the Food Safety and Standards (Packaging and Labelling) Regulation, 2011.
 - 1.2 On 23.03.2015, after hearing the submissions of the learned counsels, the Hon'ble High Court of Kolkata dismissed the Writ Petition observing that the matter related to food safety and health and, admittedly, the impugned consignment at the time of import did not satisfy the labelling requirements as provided under the Regulation. Hence, the order directing affixation of the name and address of the manufacturer cannot be passed.

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2. Writ Petition No. 33478 of 2014-M/s Amrut Distilleries Ltd vs. A.O Chennai and Ors before Hon'ble High Court of Madras

2.1 A Writ Petition No. 33478/2015 was filed by the petitioner challenging the order passed by first respondent i.e, A.O Chennai on 15.10.2014, informing the petitioner that the samples cannot be drawn for analysis for the reason that the “ Best before date ” and the “Expiry Date “ mentioned in the petitioner’s consignment was same.

2.2 The petitioner’s prayer to the Hon’ble High Court of Madras was to issue a writ of Certiorari and Mandamus, to call for the records pertaining to the impugned order passed by the first respondent, quash the same and consequently direct the first respondent to send appropriate report to 2nd respondent (The Deputy Commissioner of Customs) to enable the petitioner to clear his goods.

2.3 On 19.03.2015, after hearing the submissions of the learned counsels, the Hon’ble Court dismissed the said Writ Petition by imposing cost of Rs. 30,000 on the petitioner with the observation that it is not mandatory for wholesale packages to have both ‘best before’ and ‘expiry date’, the choice is left to the manufacturer either to declare the ‘expiry date’ or ‘best before’ date or to give both dates, but when both dates are given, they should be mandatorily mentioned as different dates and not as same date.

2.4 Following is the link of the judgment referred above.

http://judis.nic.in/judis_chennai/Judge_Result_Dispatch.asp?MyChk=217123

3. Complaint against Amway India Pvt. Ltd. under Section-24 of Food Safety and Standards Act, 2006 (Complaint Case No.17 of 2012) decided by the Hon'ble Court of Adjudicating Officer (FSSAI) cum Additional District Magistrate (E), Gautam Budh Nagar, Greater Noida, U.P

3.1 A complaint case bearing no. 17 of 2012 was filed by the Designated Officer of Lucknow, Dr.Manisha Narayanan, on behalf of FSSAI in year 2012 before the Adjudicating Officer in Greater Noida in respect of entire label/advertisement of the respondent’s product **Nutrilite Daily** which was found in violation of Section-24 of the Food Safety and Standards Act, 2006.

3.2 After several hearings, the Hon’ble Adjudicating Officer referred a finding that Amway India Pvt. Ltd. was circulating false information to the general public through labelling on its products which is a flagrant violation of Section-24 of FSS Act, 2006. A penalty of Rs. 10, 00,000/- (Rupees Ten Lakh Only) was imposed on Amway India Pvt. Ltd. under Section 53 of the FSS Act, 2006 for violating sub-Section (1) and (2) of Section 24 of FSS Act, 2006. It was also mentioned in the order that penalty mentioned supra would be recovered as arrears of land revenue.

4. Writ Petition No.5285 of 2015– GandourIndia Food Processing Pvt.Ltd Vs. Union of India Before Hon'ble Madras High Court

4.1 A Writ Petition No.5285/2015 was filed before the Hon’ble High Court of Madras by the petitioner challenging the order passed by the 4th respondent AO Chennai on 09.07.2015, informing the

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petitioner that the samples cannot be drawn for analysis as the name and complete address of the manufacturer/packer was not mentioned as required under Regulation 2.2.2:6(i) of the Food Safety and Standards (Packaging and Labelling) Regulation, 2011.

- 4.2 The petitioner's prayer to the Hon'ble High Court of Madras was to issue a writ of declaration to declare the impugned rejection order issued by the fourth respondent as illegal, arbitrary, unconstitutional and violative of fundamental right guaranteed under the Constitution of India and to direct the respondent to release the consignment.
- 4.3 On 23.03.2015, after hearing the submissions of the learned counsels, the Hon'ble High Court of Madras dismissed the Writ Petition observing that the impugned consignment did not satisfy the labelling requirements as provided under the Regulation and no grounds were made to interfere with the impugned rejection report.
- 4.4 Following is the link of judgment referred above.

http://judis.nic.in/judis_chennai/qrydisp.aspx?filename=218362

INFORMATION, EDUCATION AND COMMUNICATION (IEC)

- 1. The FSSAI released two advertisements, one on 'food adulteration' and the other on 'food labels' in newspapers in PAN India under the aegis "Jaago Grahak Jaago" a joint campaign with the Department of Consumer Affairs, Government of India.



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- 2. Hoardings on the various aspects of food safety were put up/displayed during the 1st Agri Leadership Summit – 2015 held at Gurgaon organised by Govt. of Haryana during 13th to 15th March, 2015.

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3. The FSSAI Participated in the Agmark Exhibition held at Kolkata during 13th to 15th March, 2015 by putting up a stall wherein posters on various aspects of food safety were displayed as well as the IEC materials on food safety were distributed to the stakeholders.

4. National Consultation in connection with the World Health Day

4.1 Food Safety and Standards Authority of India (FSSAI), WHO Country Office for India, Ministry of Health & Family Welfare (MoHFW) and National Centre for Diseases Control (NCDC) organized a national consultation on 1st April 2015 at New Delhi as a curtain raiser event for World Health Day 2015. The theme of this year's World Health Day is "Food Safety: From Farm to Plate - Make Food Safe".



Welcome Address by Dr. Nata Manabde, WHO Representative to India

4.2 Aimed at encouraging policy makers and relevant stakeholders to integrate 'food safety' into the broader food policy and inform consumers about having safe food, the national consultation was addressed by Mr Bhanu Pratap Sharma, Secretary (Health & Family Welfare), Government of India and Chairperson, Food Safety and Standards Authority of India (FSSAI). Mr Keshav Desiraju, Secretary, Department of Consumer Affairs, Government of India, Dr Jagdish Prasad, Director General Health Services, MoHFW; Mr Anshu Prakash, Joint Secretary, MoHFW; Mr Sudhanshu Pandey, Joint Secretary, Ministry of Commerce; Mr Utpal Kumar Singh, Joint Secretary, Ministry of Agriculture; Mr Y. S. Malik, CEO, Food Safety and Standards Authority of India (FSSAI), MoHFW, and Dr S. Venkatesh, Director, National Centre for Disease Control (NCDC), MoHFW also addressed the session.



Chief Executive Officer, FSSAI addressing the Consultation

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4.3 The panel discussion at the national consultation emphasised on the need for multi-sectoral collaboration from food production to consumption and cooperation from all sectors for compliance of food standards. Dr. Shiv Lal, Ex-Director, National Centre for Disease Control (NCDC) and Smt. Vinod Kotwal, Director (Codex), FSSAI co-ordinated the above panel discussion. Dr. Sandhya Kabra, Director (PA/QA), FSSAI represented the Authority in the discussion.



Panel Discussion

5. Awareness Programme in Lady Irwin College, New Delhi

5.1 The Authority organised an awareness programme in the Lady Irwin College, New Delhi on the occasion of World Health Day 2015 on 07th April, 2015 in order to make the students aware about the various aspects of food safety. The theme of the WHD 2015 is “Food Safety” with the message “From Farm to Plate-Make Food Safe” and the FSSAI through various IEC initiatives is proposing to propagate the message on food safety.



5.2 Dr. Sandhya Kabra, Director (Quality Assurance), Food Safety and Standards Authority of India gave a broad presentation covering the broad spectrum of food safety. A quiz contest was also organised on food safety. More than 80 students from the Lady Irwin College participated in this programme. 38 students were given the prizes based on their performance in the quiz.



CODEX

1. 9th Session of Codex Committee on Contaminants in Foods (CCCF):

1.1 India successfully co-hosted the 9th Session of Codex Committee on Contaminants in Foods (CCCF) in New Delhi from 16th to 20th March, 2015 with Netherlands. The event was attended by more than 200 participants from 55 member countries, one member organization and observers from 13 international organizations.

1.2 The Session was opened by Mr Alphonsus Stoelinga, Ambassador of the Kingdom of The Netherlands, Mr Yudhvir Singh Malik, CEO, Food Safety and Standards Authority of India

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(FSSAI), and Ms Nata Menabde, WHO Representative to India, on behalf of WHO and FAO. CEO, FSSAI mentioned that India is happy to co-host the 9th Session of CCCF and will look forward to more such opportunities as these co-hosting opportunities provide a platform to other Countries to generate interest among their stakeholders and are a live capacity building exercise of their stakeholders.

1.3 The meeting was particularly successful from the Indian perspective as the points of importance to India were considered and it was agreed that India would submit data to GEMS database for arsenic in husked rice in time for consideration by the Electronic Working Group.



1.4 India also led the Electronic Working Group on Proposed draft ML for total Aflatoxins in ready-to-eat peanuts and associate sampling plan. The Committee decided to hold the draft ML and the sampling plan at Step 4 pending the assessment by JECFA.

1.5 India also chaired a EWG on Mycotoxin Contamination in Spices and prepared a priority list of spices to establish the MLs for Mycotoxins. The Committee decided to re-establish the EWG chaired by India to prepare a new discussion paper and project document for establishment of ML for spices.

2. India participated in the following Codex Committee Meetings during the period March - April 2015:

- 2.1 29th Session of Codex Committee on General Principles (CCGP), 9th to 13th March, 2015, Paris, France
- 2.2 9th Session of Codex Committee on Contaminants in Foods (CCCF), 6th to 13th March, 2015, New Delhi, India
- 2.3 47th Session of Codex Committee on Food Additives (CCFA), 23rd to 27th March, 2015, Xian, China

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- 2.4 47th Session of Codex Committee on Pesticide Residues (CCPR), 13th to 18th April, 2015, Beijing, China
- 2.5 22nd Session of Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF), 27th April to 1st May, 2015 in San Jose, Costa Rica
3. **A New work proposal on “Reviewing the effectiveness of EWGs” was sent to the Codex Committee on General Principles.**

INTERNATIONAL CO-OPERATION

1. Meeting with the Delegation of USFDA

- 1.1 A meeting was convened under the Chairmanship of CEO, FSSAI and Mr. Howard R. Sklamberg, J.D., Deputy Commissioner for Global, Regulatory Operation & Policy and Mr. Michael R. Taylor, J.D., Deputy Commissioner for Foods and Veterinary Medicine along with a delegation of US Officials on 23.03.2015 at FSSAI Headquarter , FDA Bhavan, New Delhi to discuss the issues related to food safety.



- 1.2 A presentation was given by Director (IC) on the regulatory framework for food in India. CEO explained the federal structure of the Authority and the procedure of central and state licensing. Director, Lab briefly explained the structure of laboratory network and their functioning. FDA Commissioner also discussed about the awareness among Indian people for food safety, claims, misleading advertisement and industry interference in enforcement matters etc.
- 1.3 FDA Commissioners concluded the discussion by explaining the difference between India & US food safety laws and procedures and appreciate the work & challenges that FSSAI is handling for enforcement of food safety laws for providing safe and wholesome food to the Indian consumers.



International Regulatory & Informative Sections

FDA Proposes to Amend Regulation on Registration of Food Facilities; Changes to Definition of Retail Food Establishments Would Expand Exemption

The U.S. Food and Drug Administration is issuing a proposed rule to amend and update its regulation on registration of food facilities. The proposed rule would provide for improvements to the food facility registration system, and would also implement certain provisions of the FDA Food Safety Modernization Act (FSMA), which adds new provisions to the requirements for food facility registration.

Under the current regulation, food facilities that manufacture/process, pack, or hold food for consumption in the United States must register with FDA. Notably, establishments that are “retail food establishments,” farms, restaurants, and certain other entities are exempt from the requirement to register. The proposed rule would amend the definition of a retail food establishment in a way that would expand the number of establishments that are considered retail food establishments, and that are therefore not required to register.

A retail food establishment is currently defined as an establishment that sells food products directly to consumers as its primary function. An establishment’s primary function is to sell food directly to consumers if the annual monetary value of sales of food products directly to consumers exceeds the annual monetary value of sales of food products to all other buyers. The proposed rule would clarify that, in determining the primary function of an establishment, the sale of food directly to consumers from an on-farm establishment includes sales by the establishment at such direct sales platforms as roadside stands, farmers’ markets, and Community Supported Agriculture (CSA) programs. Because the amended definition would exempt additional establishments from the requirement to register, the establishments would not be subject to the requirements of the FSMA preventive controls rulemakings, which apply to facilities that are required to register.

Based on currently available data, FDA estimates that there are approximately 71,000 farms that only sell food products directly to consumers in ways that include farmers markets, roadside stands and CSA programs. FDA does not have the data to quantify how many of these farms are currently required to register and would, under the proposed rule, no longer be required to do so. The agency seeks comment on this issue, among others, in the proposed rule.

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For facilities that are not exempt from registration, the proposed rule would add new provisions to the current regulations to codify certain provisions of FSMA that were self-implementing and effective upon enactment of FSMA. Those provisions are:

- Registrations for domestic facilities must contain the email address of the contact person of the facility, and registrations for foreign facilities must contain the email address of the U.S. agent for the facility.
- Food facilities that are required to register with FDA must renew their registrations every two years, between October 1 and December 31 of each even-numbered year.
- All food facility registrations must contain an assurance that FDA will be permitted to inspect the facility at the times and in the manner permitted by the Federal Food, Drug and Cosmetic Act.

In addition, the proposed rule would add certain new requirements that would improve the food facility registration system. For example:

All food facility registrations would be required to be submitted to FDA electronically (although this requirement would not take effect before January 4, 2016).

Registrations would be required to contain the type of activity conducted at the facility for each food product category.

The proposed rule would provide for measures to verify certain information submitted in registrations.

Link: <http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm440983.htm>

FDA Seeks Public Comment on Risk Assessment of Drug Residues in Milk and Milk Products

In the agency's efforts to support openness and transparency, the FDA is seeking public comment on a risk assessment of drug residues in milk and milk products. The risk assessment was conducted as part of the overall effort to continuously work with industry and state partners to improve an already strong and effective regulatory system for milk and milk products.

The FDA approves drugs for use in food-producing animals only when the data show there is a reasonable certainty of no harm to human health from the proposed use. As part of the drug approval process, the FDA establishes tolerance levels (levels considered safe) for veterinary drug residues in food. After a cow is treated with a drug, milk from that cow is to be discarded for the time established by the FDA to assure that the milk is safe for human consumption. If illegal

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residues are present, milk from a cow being treated with a drug cannot be sold for human consumption.

As part of the FDA's science-based approach to food safety, the assessment considered a wide range of data and information, including government conducted surveys, the published literature, and input through external peer review. The model reviewed four overarching criteria that collectively contribute to a drug's ranking:

- The likelihood that the drug will be administered to lactating dairy cows;
- The likelihood that, following administration, drug residues would be present in bulk milk;
- The relative extent to which consumers could be exposed to the drug residue by drinking or eating milk and milk products; and
- The potential for a human health hazard given exposure to the drug residue.

[Link: http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm444812.htm](http://www.fda.gov/Food/NewsEvents/ConstituentUpdates/ucm444812.htm)

World Health Day 2015: From Farm to Plate, Make Food Safe

World Health Day was celebrated on 7 April, with WHO highlighting the challenges and opportunities associated with food safety under the slogan "From farm to plate, make food safe."

"Food production has been industrialized and its trade and distribution have been globalized," says WHO Director-General Dr Margaret Chan. "These changes introduce multiple new opportunities for food to become contaminated with harmful bacteria, viruses, parasites, or chemicals."

Dr Chan adds: "A local food safety problem can rapidly become an international emergency. Investigation of an outbreak of foodborne disease is vastly more complicated when a single plate or package of food contains ingredients from multiple countries."

Unsafe food can contain harmful bacteria, viruses, parasites or chemical substances, and cause more than 200 diseases - ranging from diarrhoea to cancers. Examples of unsafe food include undercooked foods of animal origin, fruits and vegetables contaminated with faeces, and shellfish containing marine biotoxins.

Today, WHO is issuing the first findings from what is a broader ongoing analysis of the global burden of foodborne diseases. The full results of this research, being undertaken by WHO's Foodborne Disease Burden Epidemiology Reference Group (FERG), are expected to be released in October 2015.

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Some important results are related to enteric infections caused by viruses, bacteria and protozoa that enter the body by ingestion of contaminated food. The initial FERG figures, from 2010, show that:

- There were an estimated 582 million cases of 22 different foodborne enteric diseases and 351,000 associated deaths;
- The enteric disease agents responsible for most deaths were Salmonella Typhi (52,000 deaths), enteropathogenic E. coli (37,000) and norovirus (35,000);
- The African region recorded the highest disease burden for enteric foodborne disease, followed by South-East Asia;
- Over 40% people suffering from enteric diseases caused by contaminated food were children aged under 5 years.

Unsafe food also poses major economic risks, especially in a globalized world. Germany's 2011 E.coli outbreak reportedly caused US\$ 1.3 billion in losses for farmers and industries and US\$ 236 million in emergency aid payments to 22 European Union Member States.

Efforts to prevent such emergencies can be strengthened, however, through development of robust food safety systems that drive collective government and public action to safeguard against chemical or microbial contamination of food. Global and national level measures can be taken, including using international platforms, like the joint WHO-FAO International Food Safety Authorities Network (INFOSAN), to ensure effective and rapid communication during food safety emergencies.

At the consumer end of the food supply chain, the public plays important roles in promoting food safety, from practising safe food hygiene and learning how to take care when cooking specific foods that may be hazardous (like raw chicken), to reading the labels when buying and preparing food. The WHO Five Keys to Safer Food explain the basic principles that each individual should know all over the world to prevent foodborne diseases.

"It often takes a crisis for the collective consciousness on food safety to be stirred and any serious response to be taken," says Dr Kazuaki Miyagishima, Director of WHO's Department of Food Safety and Zoonoses. "The impacts on public health and economies can be great. A sustainable response, therefore, is needed that ensures standards, checks and networks are in place to protect against food safety risks."

WHO is working to ensure access to adequate, safe, nutritious food for everyone. The Organization supports countries to prevent, detect and respond to foodborne disease outbreaks—in line with the Codex Alimentarius, a collection of international food standards, guidelines and codes of practice covering all the main foods.

Food safety is a cross-cutting issue and shared responsibility that requires participation of non-public health sectors (i.e. agriculture, trade and commerce, environment, tourism) and support of major international and regional agencies and organizations active in the fields of food, emergency aid, and education.

Link: <http://www.who.int/mediacentre/news/releases/2015/food-safety/en/>

California Seafood Company to Cease Production of Adulterated Fish

At the request of the U.S. Food and Drug Administration, a judge has ordered L.A. Star Seafood Company Inc., located in Los Angeles, and its owners, Sima and Sam Goldring, to halt operations until they demonstrate to the FDA that they can process food in compliance with food safety laws and regulations.

In 2012, at the FDA's request, the company recalled some of its products due to potential contamination. In 2013, the FDA inspected the L.A. Star facility, and sent the company a warning letter detailing steps the company must take to comply with the Federal Food, Drug, and Cosmetic Act and Current Good Manufacturing Practice requirements. In 2014, another inspection of the L.A. Star facility documented the company and its owners' continued failure to comply with the law.

"The FDA takes legal action to protect the public's health when it is necessary," said Melinda K. Plaisier, the FDA's associate commissioner for regulatory affairs. "This consent decree represents an agreement between the FDA and L.A. Star to ensure that if and when they reopen for business, they will be producing food that meets food safety requirements."

The consent decree of permanent injunction requires L.A. Star to control for the presence of *Listeria monocytogenes* (L. mono) and *Clostridium botulinum* (C. bot), two disease-causing bacteria. The consent decree also requires the company to devise and implement Hazard Analysis Critical Control Point plans and Sanitation Standard Operating Procedures, and train staff in both.

L. mono is a foodborne pathogen that can cause serious illness or even death in vulnerable groups such as newborns, elderly adults and those with impaired immune systems. C. bot, a bacterium that can grow in seafood products, causes botulism, which is rare, but can cause paralysis and death without prompt treatment. The purpose of food safety regulations is, in part, to prevent the growth and spread of L. mono, C. bot and other microorganisms that cause foodborne illness.

No illnesses have been reported to date in connection with L.A. Star Seafood Company, Inc. products. Consumers can report problems with FDA-regulated products to their district office consumer complaint coordinator.

Link: <http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm440316.htm>

FDA Warns Consumers Not to Use muscle Growth Product Called Tri-Methyl Xtreme

Product Marketed as a Dietary Supplement Contains Potentially Harmful Synthetic Steroids

The U.S. Food and Drug administration is warning consumers to stop using a dietary supplement for muscle growth linked to serious liver injury.

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Tri-Methyl Xtreme, distributed by Las Vegas-based Extreme Products Group, claims to contain anabolic steroids and is sold on the Internet and in some retail stores and gyms.

An investigation is underway by the FDA to identify the product's manufacturer after the agency received adverse event reports from consumers—one each from California, New Jersey and Utah. The agency has not received reports of death from use of the product.

“Products marketed as supplements that contain anabolic steroids pose a real danger to consumers,” said Charles Lee, M.D., a senior medical advisor in the FDA's Center for Drug Evaluation and Research's Office of Compliance. “Anabolic steroids may have a range of serious adverse effects on many organ systems, and the damage may be irreversible.”

Liver injury is generally known to be a possible outcome of using products that contain synthetic anabolic steroids, and steroid-like substances. In general, anabolic steroids may cause other serious long-term consequences, including adverse effects on cholesterol levels; increased risk of heart attack and stroke; masculinization of women; shrinkage of the testicles; breast enlargement; infertility in males; and short stature in children.

Consumers who suspect they are experiencing problems associated with Tri-Methyl Xtreme or other body building products should consult a health care professional, especially if they have experienced unexplained fatigue, abdominal or back pain, discolored urine or any other unexplained changes in their health.

Link: <http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm442494.htm>



Upcoming Events

Sl No.	Event	Venue	Organizer	Date	Link
1	FAO/WHO Coordinating Committee for Near East	Rome, Italy	CODEX	01 st June to 05 th June 2015	http://www.codex-alimentarius.org/meetings
2	Executive Committee of the Codex Alimentarius Commission	Geneva, Switzerland	CODEX	30 th June to 03 rd July 2015	http://www.codex-alimentarius.org/meetings



Best Practices

Surveillance Practices followed by Food Safety Department, Puducherry

Basic Requirements:

Effective surveillance activity requires full time team which includes designated officer, Food safety officers and Assistants with vehicle with the arrangements of pc-tab or laptop, scanner, printers, cameras and all other necessary equipments for processing the documents and to maintain the records related to surveillance activity. The team members should be well trained in Food safety and Standards Act 2006, Rules 2011 and Regulations 2011 made thereunder and should be aware of all updates related to the Advisories / Circulars etc. issued by the Food Safety and Standards Authority of India.

Surveillance activity – Preliminary needs

There should a trimester meeting and communication programs with the union and trade associations and the FSOs and DOs on rules, regulations and hygiene practices related to food articles. The consumer organizations and NGOs should be identified who are working for consumer affairs related with food business. Public awareness about food safety and hygiene practices through various media should be done regularly. There should be a proper training and awareness programs for the teachers on Mid-day meal scheme. The contact numbers of concerned DOs and FSOs should be circulated to every Primary Health Centers for effective surveillance on food borne disease out-breaks and illnesses.

Surveillance Pattern

- Random checking for;
 - a) Mislabeled and misbranded food items.
 - b) Out-dated food items and banned food products.
 - c) Taking survey samples from retail shops and outlets
- Random sampling of water and oil used for cooking in public places like beach, park and local temples.
- Random sampling of milk and milk products manufacturing units and their retail outlets at least once in a month.
- Random sampling of storage and wholesalers of fruits and vegetables and their retail outlets at least once in a month

continued...

- Random sampling from Kitchens and storages dedicated for the mid-day meal program once in a month and checking for hygienic practices.
- Spot random checking should be done monthly on cleanliness of transport vehicles used for food and fruits / vegetables transportation.
- Surprise team check on hygienic practices, storage and transport etc. should be done monthly to manufacturing units especially water, milk and oil industries.
- If complaints arise from public forums or consumers, there should be the provision of surprise sample collection.
- There should be monthly mass raids with staffs from Revenue and Municipal departments in main markets and storage godowns areas.
- Monthly visit should be done to Annadhana centers and Marriage Halls for checking hygienic practices.
- Monthly visit to snacks and ready-to-eat food preparation unit should be done to check the quality and hygienic practices.
- Monthly sampling from central licensed units operating in state with regard to manufacturing of packed food items etc. should be done
- During surveillance inspections, first time violators should be served with Improvement Notices to take corrective measures.
- Monthly surveillance activity reports by FSOs and DOs should be submitted to Food safety commissioner for effective implementation of the Act.
- Enforcement surveillance team should be informed of pitfalls during Pre/Post inspection of Licenses for continuous monitoring to ensure that steps are taken for corrective actions.
- Photographs or videos should be taken for evidence during surveillance activity, which helps in issuing memorandum to food business operators in regards to violation of FSS Act 2006 and Regulations made thereunder.

Detailed Surveillance report for the year 2014 - 15

Sl. No.	Category of the Food Business Operator	No. of Premises/ Places	Inspection Date or Month	Action Taken/ Observations	Corrective Action by the Food Business Operator
1	Manufacturing/ processing including sorting, grading etc.	Milk Manufacturing Unit (4 Nos.)	Dec. 2014 to Feb.2015	Corrective measures suggested.	Corrective actions taken by all four Milk Producers
		Soda Manufacturing Unit (2 Nos.) Puducherry	Nov. to Dec.2014	Corrective measures suggested.	Corrective actions taken by all two Soda Manufacturers

continued..

Detailed Surveillance report for the year 2014 - 15

Sl. No.	Category of the Food Business Operator	No. of Premises/ Places	Inspection Date or Month	Action Taken/ Observations	Corrective Action by the Food Business Operator
1	Manufacturing/ processing including sorting, grading etc.	Batter, Snacks manufacturing units (4 Nos.)	Oct. to Dec.2014	Corrective measures suggested.	Corrective actions taken by all Manufacturers
		Pickle manufacturing unit (2 Nos.)	Oct. to Dec.2014	Corrective measures suggested.	Corrective actions taken by all Manufacturers
		Repackers of Dall and Pulses- Dough (3 Nos.)	Oct.2014 to March 2015	Corrective measures suggested.	Corrective actions taken by all Repackers
		Repacker of Ghee, Karaikal (1 No.)	Dec. 2014	Corrective measures suggested.	Corrective actions taken by all Repackers
		Flour Mill, Mahe (1 No.)	Dec. 2014	Corrective measures suggested.	Corrective actions taken by the Flour Mill
		Coconut Oil manufacturing, Mahe (1 No.)	Dec. 2014	Corrective measures suggested.	Corrective actions taken by the Oil Producer
		Manufactures of Bakery items (6 Nos.)	Mar.2014 to Apr. 2015	Corrective measures suggested.	Corrective actions taken by the Manufactures
2	Slaughter House	One (Govt. of Puducherry)	April 2015	Slaughter House in running in very old building and other observations	Govt. proposed new building for Slaughter House
3	Solvent extracting and oil refining plant	Oil repacker and refining unit, Yanam	Nov.2014	Lapses communicated for corrective action	
4	Relabelling (manufactured by third party under own packing and labeling	Relablers of juices, dietary products (4 Nos.)	Mar. 2014 to Apr. 2015	Corrective measures suggested.	Corrective actions taken by the Relablers

continued..

Detailed Surveillance report for the year 2014 - 15

Sl. No.	Category of the Food Business Operator	No. of Premises/ Places	Inspection Date or Month	Action Taken/ Observations	Corrective Action by the Food Business Operator
5	Storage/ warehouse	Storage of Oil (5 Nos.)	Mar. 2014 to Dec.2014	Corrective measures suggested.	Corrective actions taken by the Operators
6	Retail Trade	Retailers of all type of Groceries and Vegetable, Fruits units (216 Nos.)	Mar. 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by the Retailers
7	Wholesale Trade	Wholesale traders groceries and oil (16 Nos.)	Mar. 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by the Wholesalers
8	Distributor/ Supplier	Distributors for all type of food products (22 Nos.)	Mar. 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by the Distributor/ Supplier
9	Transporter of Food	Transporters (3 Nos.)	Mar. 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by Transporter of Foods
10	Catering	Caterers (6 Nos.)	Mar. 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by Caterers
11	Dhabha or any other food vending establishment	Dhabha (2 Nos.)	May 2014 to June 2014	Corrective measures suggested.	Corrective actions taken by Dhabhas
12	Slaughter House	Club/Canteen (6 Nos.)	May 2014 to Mar.2015	Corrective measures suggested.	Corrective actions taken by Club/ Canteens
13	Hotel	Hotels (6 Nos.)	May 2014 to Mar.2015	Corrective measures suggested.	Corrective actions taken by Hotels
14	Restaurants	Restaurants (26 Nos. including Puducherry (Rural, Karaikal, Yanam, Mahe)	March 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by Restaurants

continued..

Detailed Surveillance report for the year 2014 - 15

Sl. No.	Category of the Food Business Operator	No. of Premises/ Places	Inspection Date or Month	Action Taken/ Observations	Corrective Action by the Food Business Operator
15	Other (s)	Central Kitchen canteen of schools, Puducherry 12 Nos. (8 Nos. from puducherry, 2 from Karaikal, 1 from Mahe and 1 from Yanam)	March 2014 to Apr.2015	Corrective measures suggested.	Corrective actions taken by Schools

SURVEILLANCE SAMPLES

APRIL 2014 - MARCH 2015

TESTED IN THE STATE LABORATORY OF PUDUCHERRY

Sl. No.	Category of Food items	Total No. of Samples Analysed	No. of Sample found adulterated and misbranded	No. of Samples conformed or not conformed	No. of Cases launched	No. of convictions/ Penalties
1	Beverages					
	1. Alcoholic	8	Nil	Conformed	Nil	Nil
	2. Non-Alcoholic	30	Nil	Conformed	Nil	Nil
	3. Mineral Water & P & Drinking water	16	Nil	Conformed	Nil	Nil
2	Spices and condiments					
	1. Whole	9	Nil	Conformed	Nil	Nil
	2. Powder	8	Nil	Conformed	Nil	Nil
3	Sweetening Agents	4	Nil	Conformed	Nil	Nil
4	Sweets and Confectionery	83	Nil	Conformed	Nil	Nil
5	Savouries / Namkeens	42	Nil	Conformed	Nil	Nil
6	Bakery Products	14	Nil	Conformed	Nil	Nil

continued..

SURVEILLANCE SAMPLES

APRIL 2014 – MARCH 2015

TESTED IN THE STATE LABORATORY OF PUDUCHERRY

Sl. No.	Category of Food items	Total No. of Samples Analysed	No. of Sample found adulterated and misbranded	No. of Samples conformed or not conformed	No. of Cases launched	No. of convictions/ Penalties
7	Tea, Coffee, Coco, Chicory & infusion	3	Nil	Conformed	Nil	Nil
8	Milk	15	Nil	Conformed	Nil	Nil
9	Butter, Ghee, Ice cream & other milk products	17	Nil	Conformed	Nil	Nil
10	Edible oils, Fats & Vanapathi	8	Nil	Conformed	Nil	Nil
11	Creals, Cereals products and Pulses	42	Nil	Conformed	Nil	Nil
12	Fruit and Vegetable products					
	1. Processed fruit products like Jam, Jellies, Dates etc.	22	Nil	Conformed	Nil	Nil
	2. Pickles	1	Nil	Conformed	Nil	Nil
13	Salt & Iodised Salt	3	Nil	Conformed	Nil	Nil



Guest Articles

Total Diet Study for Food Risk Assessment

Dr.K.Bhaskarachary and Dr.V.Sudarshen Rao

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India is a large country with greater diversity of people, languages, climate, cultures and religion than almost any country in the world. Consequently, Indian cuisine is also diverse; India ranks second only to China among the world's most populous countries. Divided into 29 states and 7 union territories, India's people are culturally diverse with religion playing an important role in the life of the country. About 83 % of the people practice Hinduism, a religion that originated in India. Another 12 % are Muslims, and millions of others are Christians, Sikhs, Buddhists, and Jains.

The food habits of the one 1.2 billion Indians also vary by the availability of raw materials, cooking traditions, and local spices. Rice and wheat are the primary bases for Indian food. People in coastal areas prepare seafood dishes, while people living in desert areas have mastered cooking with minimal use of water. Vegetarian diets are very common throughout India because of religious reasons. Many of these vegetarians also consume milk, eggs, and fish (lactoovo- peso-vegetarian). Many of the spices commonly used in Asian Indian cooking (eg, ginger, saffron, turmeric, cloves, and cinnamon) have been associated with the prevention of cancer, diabetes, and cardiovascular disease. Dietary practices in many parts of India are also adapted to suit occupation, health and physiological status and the amount of physical activity.

Presently India is in a phase of rapid demographic transition. A major feature of the developmental change in India is rapid urbanization and large shifts in population from rural to urban areas. Due to an increase in per capita availability of food there are rapid quantitative and qualitative changes in food consumption. Food balance data from the Food and Agricultural Organization of the United Nations indicate that there have been large changes in consumption of animal products, sugars and fats.

Food can be a source of nourishment as well as contamination. Human exposure to toxic elements and nutritional imbalances are known and may be basis for promoting or causing diseases like cancer, kidney and liver dysfunction, hormonal imbalance, immune system suppression, birth defects, old age dementia and learning disabilities. Most of these conditions can be attributed to past and current exposure to chemicals in the foods.

Availability of safe food is one of the essential public health functions of any country. It is impossible to totally eliminate contaminants in food supply which passes through various stages in food chain. However, it is possible to compare their levels present in food in the manner they are consumed

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with their corresponding toxicological reference intakes, such as the acceptable daily intake (ADI) or provisional tolerable weekly intake (PTWI). The food industry is being revolutionized by introduction of new food supplements, novel foods, organic foods, etc. in the market. Therefore to evaluate nutrient intake/contaminant exposure through food/water to Indian population, a total diet study approach is ideal.

Historical background of Total Diet Studies

The World Health Organization (WHO), the lead United Nations agency for health, supports Total Diet Studies (TDSs) as one of the most cost-effective means of assuring that people are not exposed to unsafe levels of toxic chemicals through food. In recent years, nutrients also have been added to TDS list to assess the nutrient intakes. The Food and Agriculture Organization of the United Nations (FAO) has a history of activities in assessing the food supply that goes back to its founding constitution. Article 1.1 says: 'The Organization shall collect, analyse, interpret and disseminate information relating to nutrition, food and agriculture.' This includes information on nutrients, additives, contaminants and pesticide residues among other data sets.

To better understand human exposure to chemicals, in 1976 the Global Environment Monitoring System - Food Contamination Monitoring and Assessment Programme (commonly referred to as GEMS/Food) was established by the United Nations Environment Programme (UNEP) as a joint project implemented by WHO in cooperation with FAO. In 1979, GEMS/Food published advice for countries on establishing or strengthening their national programs for monitoring chemicals in food. In this regard, TDSs were mentioned as a cost-effective approach to estimating dietary exposures of contaminants (WHO, 1981).

WHO and FAO promoted and supported TDSs to assess several contaminants in the diet and many countries endorsed the TDS approach. GEMS/Food has actively collaborated with counterpart national agencies to sponsor a series of TDS workshops and training courses to promote and support TDSs internationally and to provide a forum in which countries that had conducted such studies could share their experiences and expertise.

So far approximately 33 countries in the world had been engaged in the process of performing TDS or TDS-like studies including Australia, Belgium, Cameroon, Canada, People's Republic of China (Macau and Hong Kong), Czech Republic, Denmark, Egypt, Finland, France, Fiji, Guatemala, India, Indonesia, Ireland, Italy, Japan, Korea, Kuwait, Latvia, Lebanon, Malaysia, New Zealand, Papua New Guinea, Poland, Portugal, Slovak Republic, Spain (Basque Country and Catalonia), Sweden, Taiwan, Tunisia, the Netherlands, the United Kingdom and the United States of America.

Total diet study in India

The basic requirement to carry out total diet is to have food consumption data. Food consumption pattern is vastly different from the countries where TDS is being carried out. On an average, Indians gets 90 % of their calories from basic commodities like rice, wheat, pulses, etc., and only 10 % from secondary and tertiary processed foods. Therefore a major part of the diet is home-cooked food, prepared from raw and semi-processed foods. Typical food habits of Indians do not provide much scope for consumption of a large variety of foods thereby limiting the number of foods for consideration in a total diet study.

[continued..](#)

In India the National Sample Survey Organization undertakes periodic food consumption surveys across the country. The data are expressed in terms of per capita consumption, which do not provide information on different age and gender cohorts. The National Nutrition Monitoring Bureau (NNMB) is another agency, which performs diet surveys and reports food consumption data in selected states and has information on food consumption among different age groups and physiological strata. But the limitation of NNMB food consumption data is that it is carried out only in rural areas. National Institute of Nutrition has recently conducted a pan India study to collect information on food consumption data including processed food. Now food consumption data is available for both urban and rural population.

Total diet studies in India are very few and that too limited to few pockets of the country and also limited to few chemical contaminants,. The main differences between TDS and TDS-like studies are that the latter does not investigate the total diet of the population, or the population group of interest, or the foods are not processed as for consumption before analysis. A Total Diet Study (TDS) consists of selecting, collecting and analysing commonly consumed food purchased at retail level, processing the food as for consumption, pooling the prepared food items into representative food groups, homogenizing the pooled samples and analysing them for harmful and/or beneficial chemical substances. TDSs are designed to cover the whole diet and to measure the amount of each chemical substance of interest ingested by the population living in a country over their lifetime, using low-level, average, and high-level consumption data as appropriate for the substances being assessed (chronic dietary exposure). Exposure through drinking water and water used in cooking should be included in the TDS assessment. The chronic dietary exposure calculations assist in determining whether specific food chemical substances pose a risk to health. Pooling is an essential step in the TDS process and it consists of creating a unique food sample for analysis by combining various individual food items either of the same type (individual food approach; e.g. one fruit sample made of different varieties of apples) or by mixing several different foods from the same food group (mixed food approach; e.g. one fruit sample made of different types of fruits like apple, pear, banana...). Many other developed and developing Countries are conducting Total Diet Studies.

Therefore there is a need to take up a project with a national sampling design thus Total diet studies (TDS) complement traditional monitoring and surveillance by providing a scientific basis for population dietary exposure to nutrients and non-nutrients including contaminants, and potential impact on public health. Official food control systems cannot cope alone with assuring food safety without the active Collaboration of the industry and people participation. However, formal food safety risk assessment in an overall public health setting is most often still the sole responsibility of government organizations. In India FSSAI is the regulatory authority. The Government of India has enacted Food Safety and Standards Act in 2006 to regulate the food safety across the country. Its endeavor is to achieve an appropriate level of protection of human life and health, protection of consumer's interest and to carry out risk management. Risk management is possible only if hazard is identified and characterized. In this context, the total diet study helps in assessing the risks posed by presence of contaminants in foods and setting safe upper limits where it is required.

Finally, Total diet studies (TDS) complement traditional monitoring and surveillance by providing a scientific basis for population dietary exposure to nutrients and non-nutrients including contaminants, and potential impact on public health.



FSSAI on Facebook

#StandAgainstFoodAdulteration

1. A campaign was initiated on FSSAI's Facebook page in the month of March, 2015 on the occasion of Holi. The campaign was initiated to make consumers aware of the possibility of the adulterations in milk and milk products and the methods of detection of the adulteration. The campaign was prepared in the form of interactive conversation, so that the message can reach the common mass.

#StandAgainstFoodAdulteration *fssai*

होली आ रही है, अब तो मिठाई की खरिदारी जम के होगी

मिठाई तो ठीक है पर सावधानी भी जरूरी है क्योंकि त्यौहारों के समय मिलावट की सम्भावना बहुत ज्यादा होती है

सुरक्षित आहार, स्वास्थ्य का आधार

#StandAgainstFoodAdulteration *fssai*

अच्छा ये कैसे देख सकते हैं?

ये तो बहुत आसान है। एफएसएसआई की वेबसाइट www.fssai.gov.in पर जायें और मिलावट पे उपलब्ध रीडिंग मेटिरियल के साथ-साथ YouTube विडियो पर दी गई जानकारी का उपयोग करें

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#StandAgainstFoodAdulteration

दूध एवं दूध उत्पादों में सामान्य अपमिश्रण (मिलावट) को पहचानने के तरीके/नुस्खे

खाद्य उत्पाद/पदार्थ	अपमिश्रण (मिलावट)	पता लगाने के तरीके/नुस्खे
खोया और इससे निर्मित उत्पाद	स्टार्च	नमूने की कुछ मात्रा को पानी में डालकर उबालें, ठण्डा होने पर नमूने में आयोडीन घोल की कुछ बूँदें मिलायें। नीले रंग का बनना उसमें स्टार्च मिले होने की पुष्टि करता है।

fssai

#StandAgainstFoodAdulteration *fssai*

मैंने तो **You Tube** विडियो भी देखा है जो कि इस लिंक पे उपलब्ध है

आइये फिर हम अपनी जिम्मेदारी निभाएं और अपने तथा अपने परिवार के लिए सुरक्षित आहार का सेवन सुनिश्चित करें और त्यौहार का आनंद लें

सुरक्षित आहार, स्वास्थ्य का आधार

continued...

#HygieneSanitaryStandards

2. Another campaign was initiated on FSSAI's Facebook page in the month of April, 2015 on Hygiene and Sanitary Standards that are required to be followed by Catering/Food Service Establishments. First part of the campaign was initiated in April and will continue in the coming months, so that it covers all the aspects on the subject.

#Hygiene&SanitaryStandards 



Catering/Food Service Establishments are referred to those in which food is being handled, processed, manufactured, stored, distributed and ultimately sold to the customers

खानपान/ खाद्य सेवा प्रतिष्ठानों का संबंध उनसे है जिनमें भोजन का प्रबंध, संसाधन, निर्माण, भंडारण, वितरण किया जाता है और अंततः उन्हें ग्राहकों को बेचा जाता है।

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#Hygiene&SanitaryStandards 

(I) Good Manufacturing Practices for whole premise
(I) संपूर्ण परिसर के लिए अच्छी विनिर्माण प्रक्रियाएं

Following rules should be applied at Food Preparation Areas:
खाद्य पदार्थ तैयार करने वाले क्षेत्र में निम्नलिखित नियमों को लागू किया जाना चाहिए:



There should be no smoke nuisance in the food preparation areas.
खाद्य पदार्थ तैयार करने वाले क्षेत्र में कोई धुआं संबंधी परेशानी नहीं होनी चाहिए।



A chimney having appropriate suction capacity as per the size of the kitchen has to be installed prior to start of business.
व्यापार शुरू करने से पहले रसोईघर के आकार के अनुसार एक चिमनी लगानी होगी जिसमें समुचित धुआं निकालने की क्षमता हो।

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#Hygiene&SanitaryStandards 

Catering/ Food Service Establishments include premises where public is admitted for repose or for consumption of any food or drink or any place where cooked food is sold or prepared for sale. It includes:

खानपान/खाद्य सेवा प्रतिष्ठानों के अंतर्गत ऐसे परिसर शामिल हैं जहां जनता विश्राम हेतु या किसी आहार, पेय के लिए आती है या ऐसा स्थान जहां पकाया हुआ भोजन बेचा जाता है या विक्री के लिए तैयार किया जाता है। इसमें शामिल हैं:-

 Eating Houses भोजनालय	 Restaurants & Hotels रेस्तरां और होटल	 Snack Bars स्नैक-बार	 Rail and Airline Catering रेल और एयरलाइन कैटरिंग
 Canteens (Schools, Colleges, Office, Institutions) केन्टीन (विद्यालयों, महाविद्यालयों, कार्यालय, संस्थाओं में)	 Food Service at Religious Places धार्मिक स्थलों पर खाद्य सेवा	 Neighborhood Tiffin Services/Dabba Walas पास-पड़ोस में टिफिन सेवा/ डब्बा वाला	 Hospital Catering अस्पताल-कैटरिंग

सुरक्षित आहार, स्वास्थ्य का आधार

#Hygiene&SanitaryStandards 

(II) Good Food Hygiene Practices
(II) उत्तम खाद्य स्वास्थ्यकर प्रक्रियाएं



1. Cleaning सफाई

2. Raw Material कच्ची सामग्री

3. Cooking पकाया जाना

4. Chilling ठंडा करना

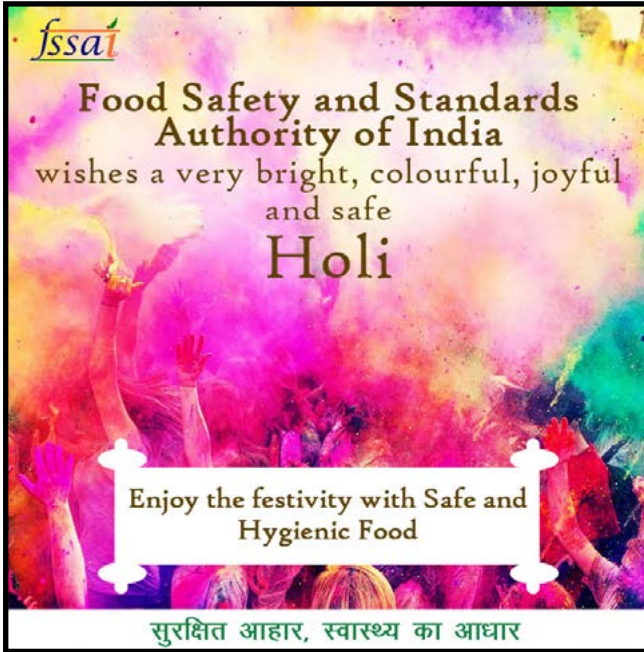
5. Cross Contamination प्रति-संदूषण

सुरक्षित आहार, स्वास्थ्य का आधार

continued...

Other Creatives

3. The creatives are also being posted on the FSSAI's Facebook page on / for the special occasions and as such the following creatives were posted during March and April, 2015;

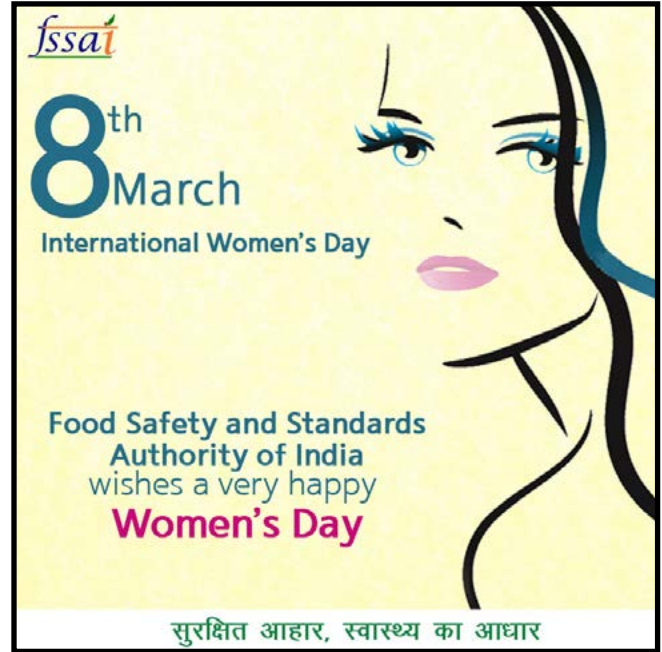


fssai

Food Safety and Standards Authority of India
wishes a very bright, colourful, joyful and safe
Holi

Enjoy the festivity with Safe and Hygienic Food

सुरक्षित आहार, स्वास्थ्य का आधार

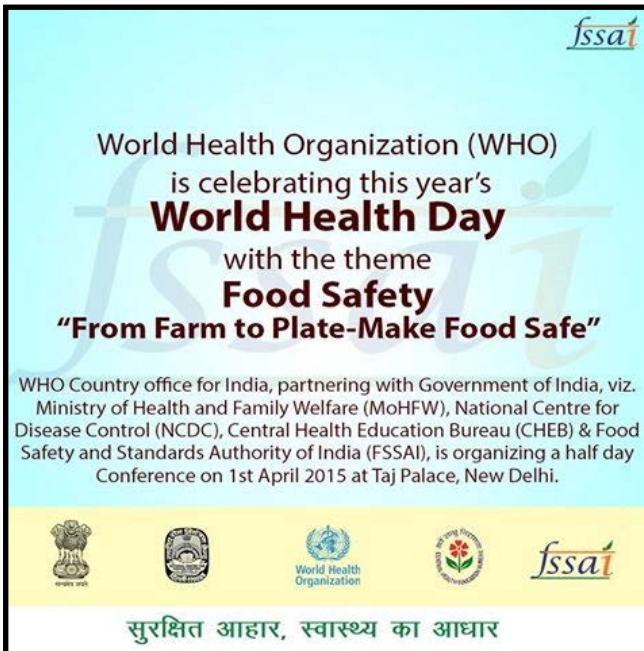


fssai

8th March
International Women's Day

Food Safety and Standards Authority of India
wishes a very happy
Women's Day



सुरक्षित आहार, स्वास्थ्य का आधार



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World Health Organization (WHO) is celebrating this year's
World Health Day
with the theme
Food Safety
"From Farm to Plate-Make Food Safe"

WHO Country office for India, partnering with Government of India, viz. Ministry of Health and Family Welfare (MoHFW), National Centre for Disease Control (NCDC), Central Health Education Bureau (CHEB) & Food Safety and Standards Authority of India (FSSAI), is organizing a half day Conference on 1st April 2015 at Taj Palace, New Delhi.

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This year's World Health Day is being celebrated with the theme
Food Safety
"From Farm to Plate, Make food Safe."

Let us take this opportunity to make our contribution in ensuring the safety of food articles by following

5 Keys to Safer Food.

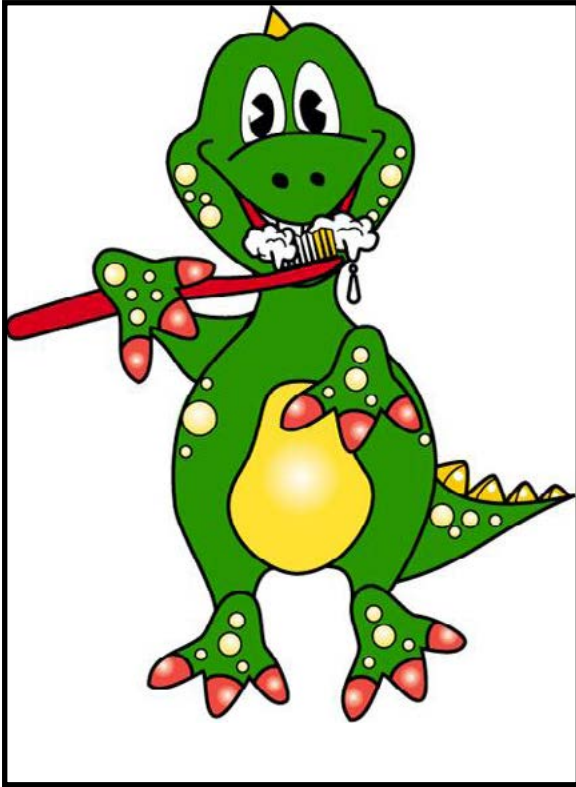
- Keep Clean
- Separate Raw & Cooked Food
- Cook Thoroughly
- Keep Food At Safe Temperature
- Use Safe Water & Raw Materials

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Children Sections

The Toothy Toad



A long, long time ago there was a wizard who accidentally invented a rather unusual spell. Whoever the spell was used on would get perfect teeth. As he didn't know what to do with this discovery, the wizard decided to use it on one of his toads. After the spell was cast, the toad became a very smiley happy amphibian. Not only could he now eat all sorts of foods, but he also started speaking.

"I'm delighted with the change", repeated the toad, proudly, "I much prefer the consumption of candy to feeding on filthy flies".

The wizard noticed that the toad was taking little care about choosing what to eat, and he kept telling the toad,

"Look after your teeth, Mr Toad. Brush them so you don't get a toothache. And, above all, don't eat so many sweets..."

But the toad didn't pay much attention. He thought his teeth were too strong for him to have to brush them, and he liked sweets so much that he didn't even try to eat less.

One day, a tooth started decaying and, gradually, the decay spread throughout his mouth. Before long, the toad discovered that there were holes in all his teeth, and they were starting to fall out. He decided to start looking after them, but by then it was too late. And when his last tooth fell out, he lost the ability to talk.

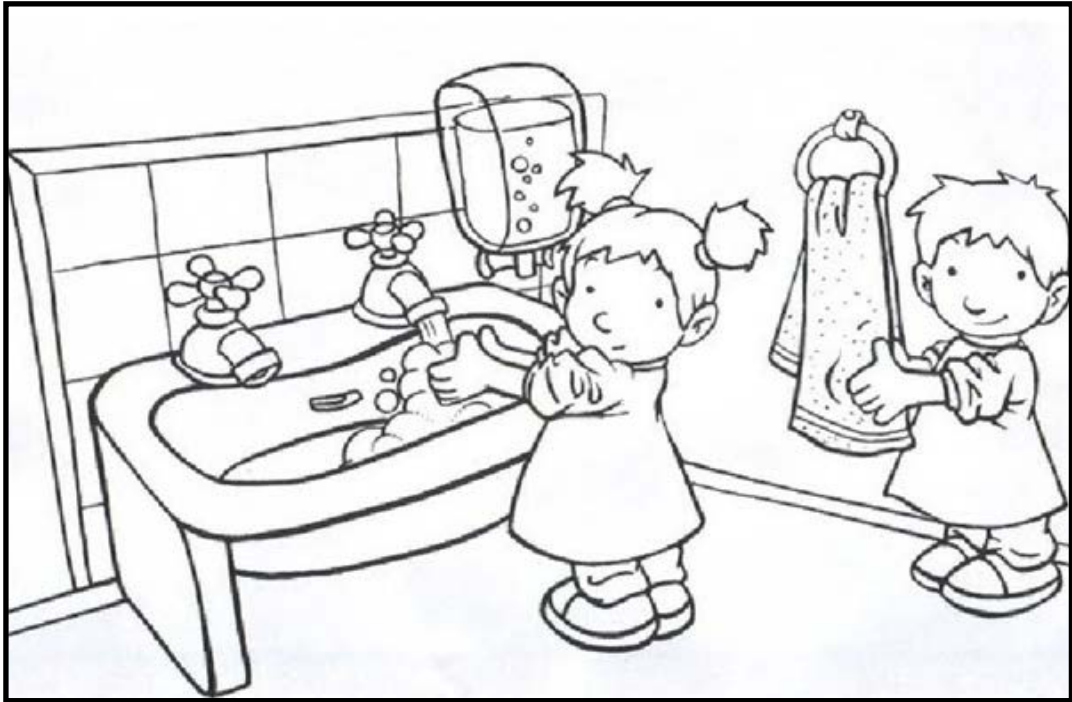
Poor Mr. Toad! If he hadn't lost that last tooth he could have told the wizard that if he gave him teeth again he would brush them every day. After all, there's nothing more disgusting than having to go back to eating bugs. Yuck!

Pedro Pablo Sacristán

continued...

Colour the following:

Wash your hand and wipe always



Brush your teeth everyday





Photo Album/Image Gallery



CEO, FSSAI with foreign delegates during 9th CCCF Meeting



Foreign Delegates at lunch during CCCF Meeting



Cultural Programme during CCCF Meeting



Posters on food safety displayed during the National Consultation on 01.04.2015



JS, Deptt. of Commerce, GOI, CEO, FSSAI and Secretary, Deptt. of Consumer Affairs, GOI at National Consultation



WHO Representative to India with Prize Winners



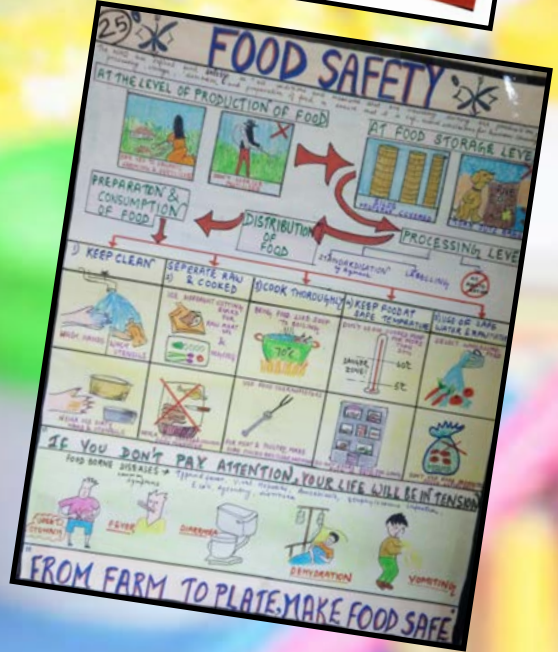
Standees with the messages of on Food Safety



Awareness programme on World Health Day(WHD) at Lady Irwin College



Painting Gallery



Paintings made by the students of Lady Hardinge Medical College, New Delhi on food safety, World Health Day theme.



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FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

(Ministry of Health and Family Welfare)

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