

**Action Points arising out of reports submitted by the members of the Delegations who visited Singapore from 7<sup>th</sup> to 11<sup>th</sup> May, 2018 on Study Visit cum Leadership Programme organised by Global Food Safety Partnership (GFSP) in coordination with Agri- Food & Veterinary Authority of Singapore (AVA)**

**A. Food Regulation:**

Like AVA, FSSAI and State Food Safety Departments should have a say in monitoring the production of primary food to enable it to monitor entire food supply chain from farm to fork.

**B. Ensuring Food Safety at Food Establishments:**

- Risk based inspection of food establishments as per risk category; Risk Categorization based on surveillance data. (already introduced through FoSCoRIS).
- Ensuring awareness of FBOs about food safety and creating willingness to follow all guidelines/regulations willingly to align with motto '**food safety is shared responsibility**'.
- Ensuring process control is very stringent; preparation of SOPs and making fixed schedule inspections which should be further linked to GMP/HACCP plans and enforcement of cold chain requirements.

***Desirable:*** A separate agency in each State designated for B2C FBOs such as Hotels, Restaurant, Retail Outlets, petty vendors, hawkers for integrated approach to food safety at the serving point, including licensing and registration requirements.

**C. Food Recall:**

- Robust Recall System- FSS (Food Recall Procedure) Regulations should, inter-alia, provide for a Standard Food Recall Procedure. Adherence to Recall plan submitted by FBO to be considered by the Authority for issuing and renewal of licenses. All Wholesalers/ Distributors to have digital records of distribution of their products. In case of recall, FBO has to recall the product through Distribution channel. There is a need for development of a portal for information, communication and management of Food Recalls, thus making a network among the regulatory body, food businesses and consumers.

#### **D. Retail /Hawker Centre Food Hygiene:**

- Ensuring annual ranking/grading system of retail food outlets and others through inspection or audit and offering Food Safety Excellence Awards to motivate licensees to improve their hygiene and housekeeping practices based on criteria like housekeeping, cleanliness, pest infestation, food hygiene and personal hygiene of food handlers. This may be explored under FSSAI's initiative "SNF-Serve Safe. Have a provision for less sampling and inspection for those graded higher and more focussed inspection on low grade FBOs. Grading to be uploaded on website of Authority/FLRS for consumer awareness.

#### ***Desirable:***

- Retail Food Hygiene: Ensuring **all food handlers** by law to undergo a Food Hygiene Course before they are allowed to work. There should be requirement of a refresher course every three years for each of them.
- Hawkers Centres- Relocating all food vendors in newly developed market places called hawker centres hubs specially built for them at highly subsidised rentals ensuring FSMS requirements such as proper hygiene, safe disposal of food and liquid wastes with common facilities, clean dining area, lightings, toilets and waste disposal etc. The concept of Hawkers Centres envisioned and implemented by National Environment Agency of Singapore may be suitably incorporated in the project.

#### **E. Import/Export Controls:**

#### ***Desirable***

- For import of high risk food like meat and meat products, India should have a system of assessing the exporting country on basis of its law, resources, manpower, animals' health status, traceability, lab facilities, food control system etc. To recognize and accredit the establishments who could export their products into India and authorise govt. agencies for certification.

#### **F. Healthy Choice initiative by Health Promotion Board:**

- Doing health promotion approach from "informing" to "influencing" through public education campaigns including on caloric literacy, leveraging partnerships and making healthier choices in food items; effective school education programme for children on health and hygiene;

food habit; HFSS problems; metabolic disorder etc., ensuring food healthier options for school children in school canteen. The goal is to develop the habits of children for healthier food. SNF @ School programme already initiated can draw on Singaporean experience to enrich.

- Health Choice Symbol: Marking healthy products with less sugar, saturated fat, trans-fat or salt or with higher calcium or whole grains than regular products within same category with Health Choice Symbol and engaging with industry and major market players to increase availability of HCS products both in restaurants and at homes.
- An App on the pattern of HPB's App (Healthy 365) to count calories just by clicking the image of the meals may be initiated.
- Nudging corporates to launch point based scheme for consumers on purchasing of healthier products (identified by a Red colour logo with QR Code) which are low on fat, sugar and salt.
- Healthier Dining Programme (HDP) -making healthier dining options more pervasive and accessible by partnering with F&B Operators to offer lower calories options (500 cal or less); dishes that use healthier ingredients such as wholegrains, healthier cooking oils, fruits and vegetables and HDP identifier to help nudge consumers to order these healthier options. E.g. McD giving meals at 500 calories or less or marketing strategies such as "500 calorie take away meals" or promotional discount for wholegrain rice.

***Desirable:***

- Have a separate Health Promotion Board to do research on lifestyle diseases like diabetes, obesity control and to carry out integrated food and drink campaign on healthy eating.

**G. Halal Certification:**

***Desirable*** - have a unified halal certification agency, in place of multiple agencies for halal certification.

**H. Compensation to FBOs-**

***Desirable***- provision of compensation to FBOs where it suffers loss as a result of directions by enforcement agency if grounds basing directions are insufficient.

### **I. Food Contact articles /packaging material-**

Regulating these through proper prescribed norms

### **J. Fruit and Vegetable market:**

Ensuring cleanliness and hygienic conditions; ensuring that produce is placed on trays on platforms and not on floors; sampling, testing and clearance the same day.

### **K. Training of Food Safety Staff-**

Training for Food Safety Staff should be planned comprehensively and FSOs should be trained in the latest courses and technical skills required in implementation of Food Safety laws and regulations. (already being done under FoTest).

### **L. Licensing:**

- Prior inspection of premises of food manufacturing/ processing units for requisites such as appropriate site location, proper design, layout and system flow to avoid cross contamination of raw and cooked/processed food before grant of license. (there is a provision in Act but not enforced).
- Integrating surveillance/inspection data, annual ranking/ grading, food recall compliance etc. for considering renewal of licence. This will encourage self-compliance.
- Suspension or cancellation of license- Introduction of Point Demerit System (PDS) as a systematic approach to deal with suspension and cancellation of licenses for food hygiene violations. Minor offences-0 demerit points, Major Offences -4 demerit points; Serious Offences 6 demerit points. If a licensee accumulates 12 demerit points or more within 12 months, his/her licence will either be suspended for a specified period or be cancelled depending on his past record of suspension.

**M. Promoting trade with Singapore:** Singapore imports 90% of its food requirements but hardly any from India. Need for harmonization of food standards, agreement of 'mutual lab testing products and addressing other concerns faced by Singapore.

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