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**Food Safety and Standards Authority of India**  
(A Statutory Authority established under the Food Safety & Standards Act, 2006)  
(Training Division)  
**FDA Bhawan, Kotla Road, New Delhi-110 002**

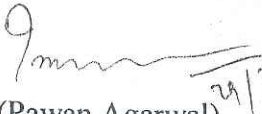
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Dated: 29.07.2019

**Sub : Training of FBOs under Food Safety Training & Certification (FoSTaC)-reg.**

This is with reference to effective implementation of Food Safety Training and Certification (FoSTaC) programme.

2. It is to inform that since launching of this programme, a pool of more than 1600 trainers and 175 Training Partners have been created across the country and more than 1,60,000 Food Safety Supervisors(FSS) have been trained. While States such as Punjab, Madhya Pradesh, Maharashtra, Delhi are doing well, it has been observed that some States & UTs are facing issues regarding the implementation of FoSTaC for training and certifying FBOs of different kinds of business.
3. In this context, please find attached a write up on an innovative approach adopted by one of the Training Partners who conducted a very successful FoSTaC programme in Tihar Jail, under the guidance of Deptt. of Food Safety, Govt. of NCT of Delhi. The model can be easily adopted and replicated for the establishments such as prison, Govt. Cafeteria, Canteens run by School/College, Centralized kitchen of Mid Day Meal etc. in your State/UT with the help of empaneled Training Partners(TP). A coordination meeting alongwith empaneled TPs to kick start this may be organized. List of Training Partners for your state/UT is available at webpage <https://fostac.fssai.gov.in/fostac/listoftrainingpartner>.
4. State/UTs are advised to take up early action in this regards, as this would have for reaching consequences for comprising the food safety ecosystems in our country.

  
(Pawan Agarwal)  
CEO, FSSAI

**All Commissioners of Food Safety**  
**States/UTs**

## Mission Sehatmand Delhi under Eat Right Campaign of FSSAI Concludes Training in Tihar Prison Complex

Sehatmand Delhi is a mission on Food Safety and Awareness rolled out by Department of Food Safety Government of Delhi under Eat Right program of FSSAI.

The first chapter of the mission started with Delhi Prisons Complex popularly known as Tihar Jail. The Tihar Jail houses 32 Kitchens, 03 Manufacturing units, catering to 40,000 inmates and housed across 16 Jails spread in three locations Viz. Tihar- 09 Jails, Rohini-02 and 05 in Mandoli. There are 03 Manufacturing units like Oil Mills, Bakery Unit, Namkeen Unit, Spices Unit, Petha Unit etc. whose products are not only consumed inside Jail premises but are also sold outside by the brand name "TJ" through Tihar Jail Emporiums.

With this volume of the production, and as per the definition of FBO (Food Business Operator) laid under the Food Safety and Standards Act 2006, it is imperative that highest standards of Food Safety are maintained in complete food value chain operating inside the Tihar prison complex. Also, the place where food is manufactured processed or handled shall comply with sanitary and hygiene requirements as mentioned in schedule-4, part-I of the Food Safety and Standards (Licensing and Registration of Food Business), regulations 2011.

Indraprastha Academy Foundation, is the Training Partner to Food Safety Training and Certification (FoSTaC) program of FSSAI, under the guidance of FSSAI and Department of Food Safety Delhi Government, took the initiative to provide training to prison inmates, who can further be recognized as Food Safety Supervisors under FSSAI.

The entire program was divided into three steps:

01. Preliminary Audit and Gap Analysis of the Tihar Kitchens and Manufacturing Units.
02. Training and Certification of Food Safety Supervisors.
03. Impact Assessment.

A preliminary audit was jointly conducted by Indraprastha Academy Foundation and the Department of Food Safety, Government of NCT Delhi. The audit was conducted on **13<sup>th</sup> May 2019** by a team of Food Safety Officials from Delhi Government, Independent Lead Auditors and Operations Team of Indraprastha Academy Foundation. The Audit report was further submitted to DG Prison and Commissioner Food Safety, for corrective actions and simultaneous food Safety Training was initiated on **27<sup>th</sup> May 2019** covering all 16 Jails by two team of Trainers and Food Safety Officials. The training of 950+ inmates concluded on **22<sup>nd</sup> June 2019**.

Subsequent to the training, On **09<sup>th</sup> July 2019** the Food Safety Supervisor certificates of Competence was distributed by Hon. Home and Health Minister Government of NCT of Delhi Shri Satyendar Jain, to the inmates in a ceremony organized at prison headquarters in the august presence of DG Prison Shri Ajay Kashyap and Commissioner Food Safety Shri LR Garg. Hon'ble Minister said it is a matter of immense pride that Delhi government's such large-scale food safety program in the prison, is first to be done in the country and should be replicated in other states too.

Tihar Prison Authorities are taking various other steps as per the recommendations submitted by Indraprastha Academy Foundation in its audit report viz:

01. Civil work in and Around Kitchen complex complying to Schedule IV requirement of FSS Act 2006, and rules and regulations thereof.
02. Preparation of SOP and Cleaning schedule for machinery and other kitchen equipment.

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03. Ensuring measures to minimize food wastage and using leftover food in preparation of bio gas and manure.
04. Setting up of Food Testing Facilities inside Prison Complex.
05. Ensuring proper utilization of used cooking oil in Soap Factory or RUCO initiative of FSSAI so that it does not enter in Food ecosystem again.

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