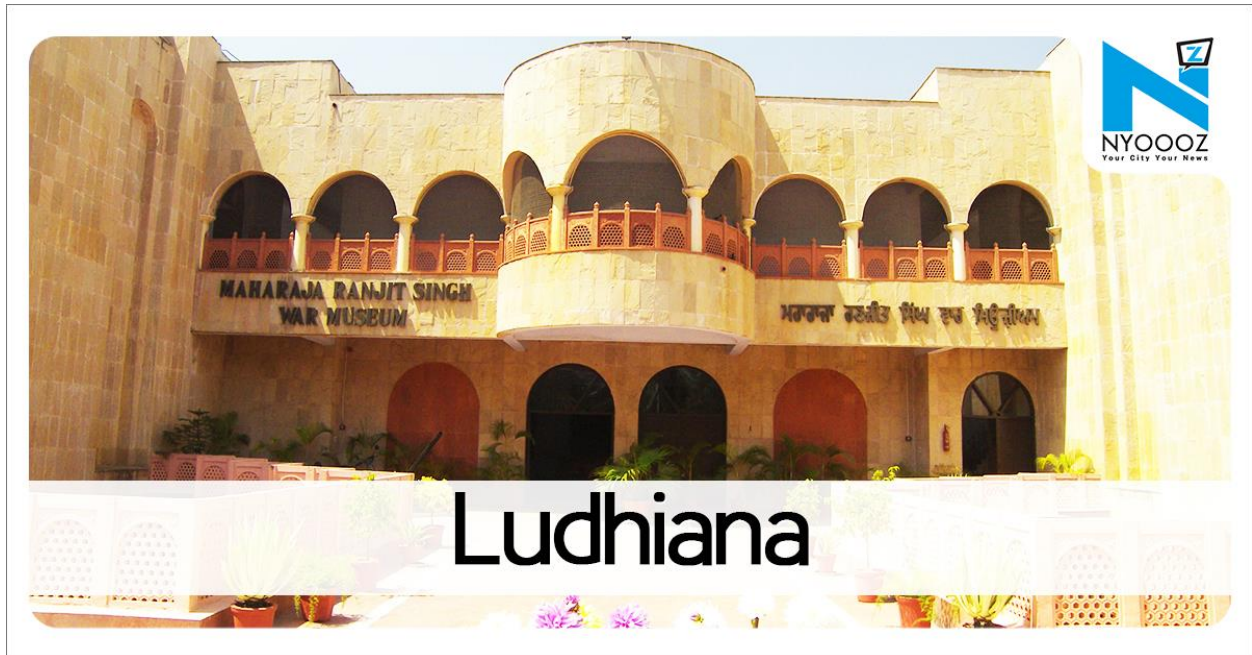




Hotel assn discusses food safety norms

Date: 02.03.2018 (Friday) By Tribune



Ludhiana, March 1: The Hotel and Restaurant Association of Northern India (HRANI) which has collaborated with Food Safety and Standards Authority of India for Food Safety Training and Certification Programme for master trainers and supervisors in advance catering concluded its 21st session in Ludhiana today. The session was organised by HRANI in coordination with Hotel and Restaurant Association of Punjab (HRAP) at Hyatt Regency, Ludhiana today. The HRANI discussed the significance of these sessions and the benefits and success of each programme. The recently concluded programmes in Agra, Shimla, Amritsar and Ludhiana received an overwhelming participation from hotels and restaurant in the respective cities said, Sanjay Sood, president HRANI. Amarvir Singh, vice president, HRANI, talked about the importance of certification. He also said the Food Safety Supervisor will have the responsibility of ensuring hygiene and food safety implementation in their respective establishments. He further informed that the FSSAI has mandated all FBO's having central or state license of FSSAI having at least one trained and certified food safety supervisor for every 25 food handlers or part thereof on all their premises.