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## FSSAI Begins 'Safe And Nutritious Food At Workplace' Initiative Throughout India

## **HEALTHIER HABITS AT WORK**



"Since our workforce consumes at least one meal during working hours, behavioural changes at the workplace is critical. And, therefore, a resource book for this initiative, titled The Orange Book, has also been launched. It highlights the role of stakeholders, like administration, canteen, etc.," stated Agarwal according to *F&B News*.

"Further, to create a self-propelling and sustainable ecosystem, the regulator has enabled a systematic framework of FSSAI-trained resource persons, health and wellness coordinators and food safety supervisors for every workplace. And a portal, <a href="www.snfportal.in/workforce">www.snfportal.in/workforce</a>, has also been launched, where interested workplaces can join the movement and access resources, information and links," he added.

## **FSSAI IN NEWS**



FSSAI also plans to extend this plan to holy places as well. The regulator also plans to reward workplaces who encourage **healthy eating**. Further, it plans to go beyond the regular canteen and cafeterias and look at development of systematic health ecosystems at workplaces says the report by *F&B News*.

"The evaluation criteria would, therefore, include <u>canteen/cafeteria practices</u> and also the system in place to promote health and wellness. The matrix would cover regulatory and voluntary initiatives like ensuring licensed vendors for the kitchen/canteen/caterer, personal hygiene of food handlers and safe food practices as per food safety management service guidelines, display of food safety display boards in kitchens/canteens, having a trained and certified food safety supervisor, etc. There is also a provision for the auditing of the workplaces," added Agarwal.