

FSSAI plans mandatory audit of supply chains of e-commerce firms selling meat products

[OUR BUREAU](#)

NEW DELHI, SEPTEMBER 11

The Food Safety and Standards Authority of India (FSSAI) plans to conduct mandatory third-party audits of supply chains of e-commerce companies that sell meat and meat products. In addition, third-party food safety audits of meat units and municipal slaughter houses will also be conducted in 40 cities in the next three months, in a bid to bolster surveillance and consumer trust.

“FSSAI is launching “Clean and safe meat” initiative with the objective to develop an ecosystem that will enable the availability of clean and safe meat and meat products for consumers,” it said in a statement.

The decisions were taken after the Authority recently held discussions with key stakeholders to formalise a strategy to improve the quality and safety of meat and meat products. It was attended by government officials, poultry meat industry representatives, animal feed companies as well as e-commerce companies. Under the FoSTac programme, training and capacity building of such food businesses will also be undertaken by FSSAI.

“FSSAI, in coordination with BIS, will explore the possibility of including the BIS certification of feed — as one of the clauses in schedule 4 covering Good Hygienic Practice and Good Manufacturing Practice requirements,” an official statement added. If required, BIS, in collaboration with stakeholders, will also review and amend their feed standards.

Safety of food ecosystem

Officials said the “Clean and safe meat” initiative is focused on identifying food safety issues and bolstering quality and safety of the entire ecosystem beginning with animal feed till the level it reaches consumers through offline retail stores and e-commerce platforms.

Business Standard

FSSAI to audit meat units, slaughter houses in 40 cities

IANS | New Delhi Last Updated at September 11, 2018 22:20 IST

Food Safety and Standards Authority of India (FSSAI) on Tuesday said a third-party audit of [meat](#) units and municipal slaughter houses will be conducted in the coming three months in 40 cities besides mandatory [food](#) safety audit of the [supply chain](#) for [e-commerce entities](#) involved in retail [meat](#) business.

FSSAI has planned "Clean and Safe Meat" initiative with the objective to develop an ecosystem that will enable the availability of clean and safe [meat](#) and [meat products](#) to consumers, as per an official statement.

It held a meeting on Tuesday with various stakeholders, including Ministry of [Food](#) Processing Industry, to discuss all aspects that affect the quality and safety of meat and [meat products](#) either in direct or indirect way.

The meeting took up Good Manufacturing Practices (GMP) and Good Hygienic practices (GHP) in slaughter and meat processing units, training of meat handlers and eligibility of [food business operators](#) handling meat and [meat products](#) for obtaining FSSAI licence.

It also looked at the role of animal feed in quality of meat and various existing and upcoming schemes for upgrading the meat industry, especially the unorganized sector, the statement noted.

It said it will explore the possibility of including the BIS certification of feed and formation of a steering group for "Clean & Safe Meat" that will have an overall responsibility for carrying out the activities in this campaign.

"This Campaign will be a part of [Lauh Yatra](#) movement, to clean the slaughter houses and meat markets. The stakeholders will be participating in [Lauh Yatra](#) covering 2,000 locations in 40 cities across the country," according to the the statement.



Street Food In This City Declared Safest By Regulator

Kankaria Lake in Ahmedabad has been declared as India's First Clean Street Food Hub, as it meets 80% of the specified benchmarks of basic hygiene and sanitary requirements by FSSAI.

September 11, 2018 17:09 IST

by Taboola



Image credit: istockphoto.com/PamelaJoeMcFarlane

HIGHLIGHTS

1. Kankaria Lake has been declared as India's first Clean Street Food Hub
2. Kankaria Lake in Ahmedabad has some 66 street food stalls
3. 4 more Gujarat cities are being converted to Clean Street Food Hubs

Street food is usually considered unhealthy and it's frowned upon to indulge in your favourite street treats too much. This reputation of street foods has been built upon the assumption that most of the food carts on the streets have questionable hygiene standards, use unhealthy ingredients to prepare these dishes, and serve them in unclean utensils. But, all that is about to change as the Food Safety and Standards Authority of India (FSSAI) has started a massive initiative to raise the quality of street food vending to the level of food courts and established hotels and restaurants. The government organisation has even declared a popular street food area in Ahmedabad, Gujarat, as India's first 'Clean Street Food Hub'. An FSSAI press release on the announcement said that Kankaria Lake, with about 66 street food vendors, has won the tag of India's first 'Clean Street Food Hub.'

With cuisines like *pao bhaji*, Chinese, *bhel puri*, ice cream, *khichu*, popcorn, *dhokla*, *masala dosa*, *pani puri* etc., and the release said that the area caters to about 1.2 crore street food enthusiasts every year. FSSAI has even installed a plaque at the location, which means that Gujarati foodies in the state's capital can now happily flock to any of the numerous stalls in Kankaria Lake and partake in the delicious food, without any worries of tummy troubles or diseases. Concerned authorities have declared that "the street of Kankaria Lake, Ahmedabad meets 80% of the specified benchmarks of basic hygiene and sanitary requirements, and hence, can be awarded as 'Clean Street Food Hub'," says the press release.

This declaration was only made after the area was first identified as a popular food street and a pre-audit of the stalls here was conducted by FSSAI along with FDCA, Gujarat and DNVGL Business Assurance India Pvt. Ltd. The officials gave suggestions to fill in gaps in the hygiene standards of the vendors here and consequently Food Safety Awareness and Training Organisation (FSATO) was delegated the work of training the street food vendors, with special attention to areas improvement was required. As a part of the initiative, FSSAI has also framed guidelines to improve the existing infrastructure of famous street food areas and clusters in cities and towns across India, in order to provide tourists and foodies with a safe and hygienic local eating experience.

The release on the announcement quoted Pawan Kumar, the CEO of FSSAI as saying, "We all Indians are fond of street food, and yet not very comfortable taking it for reason of poor hygiene and quality." He added by saying that the Clean Street Food Hub initiative was aimed at radically improving street food vending in the country to make Indian street food, "popular and 'must have' for both domestic and international tourists while also preserving rich culinary heritage of the country." Next on FSSAI's list of are four more Gujarat cities - Surat, Vadodara, Rajkot and Dahod - which will be converted to Clean Street Food Hubs in the coming months.

FSSAI issues EoI to empanel caterer rating agencies under HRRP scheme

Tuesday, 11 September, 2018, 08 : 00 AM [IST]

Ashwani Maindola, New Delhi

FSSAI, the country's apex food regulator, has issued an expression of interest (EoI) for the empanelment of the rating agencies for inspecting catering establishments under the Hygiene Rating and Responsible Place to Eat (HRRP) scheme.

The auditing agencies shall give ratings to food business operators (FBOs) based on their compliance of requirements under Schedule 4 of the Food Safety and Standards Act, 2006, wherein FBOs are required to have a trained supervisor in all premises and the display of food safety boards is mandatory.

The FSSAI will verify these ratings during inspections on a regular interval. Interested companies or agencies can apply by September 28, 2018, while a pre-bid meeting shall take place at the apex regulator's headquarters at noon on September 18. The notice said that the empanelment will be for three years.

This move by FSSAI particularly holds importance in the background of the recent development, wherein FSSAI directed a number of online service providers, including Zomato and Swiggy, to delist unlicensed and unregistered caterers from their platforms. Also, it reflects weak enforcement on the part of the state authorities.

"The concept is widely in use in many countries and this programme is to promote self-compliance of food hygiene and safety amongst the food businesses. At the same time, the programme is used to make the consumers aware of the quality of the catering organisations," said Durga Prasad Panda, lead auditor, Food Safety Management System (FSMS), and food safety trainer.

"This is an effort to differentiate amongst the FBOs, who is complying and who's not. Since the state machineries are already overburdened by the food safety related work, that is why this sort of public-private partnership is coming up to bring more compliance amongst the catering FBOs. It would help the FBOs to build reputation and also to identify the defaulters," he added.

According to FSSAI, HRRP is a new scheme envisaged under the Project Serve Safe to promote safe and nutritious food through catering sector. Under this programme six factors have been identified include personal hygiene, healthy eating, safe water handling, effective complaint handling, transparency in food preparation and donation of food.

Third party audit of food businesses

STAFF REPORTER

NEW DELHI, SEPTEMBER 11, 2018 00:00 IST

To strengthen the food safety surveillance system, the Food Safety and Standards Authority of India (FSSAI) has envisaged audits of food business operators by third party private auditing agencies recognised by the regulator. For the same, the FSSAI has notified the Food Safety and Standards (Food Safety Auditing) Regulation, 2018.

The FSSAI has provisionally recognised 22 audit agencies in accordance with the draft Food Safety and Standard (Food Safety Auditing) Regulation, 2017. These include national and international food safety audit agencies like DNV, Bureau Veritas, Intertek and MS Certification, among others. The third party agencies will be working in close coordination with the government food safety department.

Urbanisation, calorie dense diets to drive Asian food systems: report

The report says urbanisation, income growth will lead to higher consumption of calorie dense convenience food, which will pivot Asia towards the double burden of undernutrition and obesity

Sep 11 2018. 06 28 PM IST

Sayantan Bera



The report observed that although Asian consumers will move away from direct consumption of cereals like rice, in different countries they will still eat different food—like poultry in Indonesia, pork in China, and dairy products in India. Photo: iStock

New Delhi: Nearly half of the world’s urban population will reside in Asian cities by 2030, altering food production, demand and trade in the continent, said a report released on Tuesday.

Urbanisation and income growth will lead to higher consumption of calorie dense convenience food, which will pivot Asia towards the double burden of undernutrition and obesity, said the report ‘Bringing Together Asia’s Food Systems’ by the Economist Intelligence Unit. The report is commissioned by Cargill, a global agribusiness and food company.

Based on a survey of 400 business leaders in the region, the report identified six mega-trends which will drive Asian food systems in the coming years.

These are growing urbanisation, diets becoming energy dense, the double burden of obesity and undernutrition, rising agricultural R&D expenditure, consumers demanding safe and

sustainably grown food, and a greater role of political choices in allocating resources between urban and rural areas.

The report observed that although Asian consumers will move away from direct consumption of cereals like rice, in different countries they will still eat different food—like poultry in Indonesia, pork in China, and dairy products in India.

“India’s strong vegetarian culture reduces the possibility that the country will emerge as a major meat consumer, but some projections estimate that India’s meat consumption will rise to 9 kg (per person per year) in 2050, from a base of 3 kg,” the report said.

Releasing the report, India’s food processing minister Harsimrat Kaur Badal said India is the leading producer of several farm products but continues to suffer large losses and wastage due to poor post harvest management and during transport and storage of food.

India needs technologies not only to reduce food wastage but also in food fortification, Badal said, adding that 70% of adolescent girls in India are malnourished.

Discussing the report, government think-tank Niti Aayog member Ramesh Chand said that the private sector in India spends less on agriculture research compared to other developed nations.

Data from the report showed that Asian countries continued to under-invest in agriculture research — 0.5% of agricultural GDP in China, 0.4% in India — compared to 5.5% in Japan and 3.6% in Australia.

Commenting on food fortification to address the nutrition challenge in India, Madhavi Das, chief management services officer at Food Safety and Standards Authority of India, said, “We are supporting fortification as a supplementary strategy and working with the industry to motivate them to sell more low fat, low salt and low sugar products.”

“Our goal is to make India trans-fat free by 2022,” Das said.

Food Safety team organizes awareness program for Anganwari workers

By **Dailyexcelsior**
12/09/2018

Assistant Commissioner, Food Safety Jammu, Dr Parvesh Kumar, briefing Anganwari workers about food safety measures.

Excelsior Correspondent

JAMMU, Sept 11: Food Safety wing of Drug and Food Control Organization, Jammu today organized a one-day awareness camp at Ved Mandir, Amphalla, Jammu for the Anganwari workers and helpers. The camp was organized by Dr Pravesh Kumar, Assistant Commissioner, Food Safety Jammu under the overall supervision of Commissioner Food Safety, J&K. A large number of anganwari workers and helpers drawn from various ICDS Migrant centres of Jammu under the supervision of CDPO Neha Gupta participated in the camp. The workers of ICDS centers were briefed about proper ways of storage and cooking of food articles, safe handling of equipments, utensils and proper way of washing their hands before cooking and serving meals to the children. They were also taught various ways of maintaining hygiene while cooking food for the children to prevent the cross contamination and infections among the children. The occasion was also attended by Food Safety Officers, Dileep Singh, Renu Bharti and Supervisors of ICDS centres. Meanwhile, a Food Safety team paid surprise visits to ICDS centers Karan Nagar and Roop Nagar and lifted samples of food items like Gram, Oil, Rice, pulses, etc, and sent the same to Food Testing Laboratory, Patoli for analysis. The team directed anganwari workers of ICDS centres Karan Nagar and Roop Nagar not to distribute the food items among children till the outcome of the laboratory report.

India's public spending on agriculture R&D not far behind China: Niti Aayog member

PTI|

Sep 11, 2018, 05.10 PM IST



Ramesh Chand, a Niti Aayog member, also expressed concern that private sector is investing in other places than in India's agriculture Research and Development (R&D) and this need to be changed.

NEW DELHI: India's public spending on agriculture research and development is not far behind neighbouring China, Niti Aayog member Ramesh Chand said Tuesday.

He however expressed concern that private sector is investing in other places than in India's agriculture Research and Development (R&D) and this need to be changed.

Chand said the food demand is set to rise with increase in population and the technology innovation will be a key driver to achieve the desired production.

He was participating in a panel discussion on the report 'Fixing Asia's Food System' commissioned by [Cargill India](#).

"The report says that India's public spending is 0.40 per cent of farm GDP on agri R&D whereas Brazil spends much more. But public spending on agri R&D is still not that bad here. We are not far behind China," he said.

Private investment in agri R&D is not much in India. However of late in China, private investment in farm research is on the rise. It is rising rapidly as compared to the public funding in China, he said.

"Globally, more intellectual property rights in farm technologies are being created by private sector. So, I do not say private sector is avoiding investment in agriculture," Chand said.

Emphasising the need to use technology in a more balanced way, Chand said technology used in the [Green Revolution](#) period had some adverse effects as it promoted use of fertilisers and pesticides. However, any shift from this would be a "dangerous trend" for the country.

He also talked about creating awareness on nutritious foods and absence of science in food manufacturing in the country.

Talking about food wastage, [Walmart](#) India CEO And President [Krish Iyer](#) said it is a serious problem and needs to be curbed given constrains of natural resources to grow food to meet the needs of the rising population.

Iyer enumerated four steps that retailers could take to check food wastage at supplier and retail levels -- upgradation of inventory system, partnering with farmers and supply chain, modification/elimination of some standard store operation and consumer awareness.

[Nestle](#) NSE 2.79 % India Managing Director and Chairman [Suresh Narayanan](#) said the challenge in the country is not only about quality nutrition but also about awareness on what constitutes good nutrition and healthy habits.

Food safety regulator [FSSAI](#)'s chief management services officer [Madhavi Das](#) and [Cargill](#) India Chairman [Siraj Chaudhry](#) were also present at the event.

अमर उजाला

बूचड़खानों और कसाई घरों में साफ-सफाई का निरीक्षण करेगा एफएसएसएआई

डिजिटल ब्यूरो, अमर उजाला, नई दिल्ली

11 Sep 2018 10:00 PM IST



भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण यानी एफएसएसएआई ने कहा है कि वह देशभर में बूचड़खानों का निरीक्षण करेगा। प्राधिकरण अगले तीन महीनों में 40 शहरों में मौजूद नगरपालिका के बूचड़ खानों और कसाई घरों में साफ-सफाई को चेक करेगा। साथ ही प्राधिकरण ने ब्यूरो ऑफ इंडियन स्टैंडर्ड से भी मानकों की समीक्षा करने का प्रस्ताव दिया है।

एफएसएसएआई का कहना है कि यह निरीक्षण थर्ड पार्टी एजेंसियां करेगी। खाद्य सुरक्षा के मद्देनजर रिटेल में मीट बेचने वाले या मीट उत्पाद बेचने वाली ई-कॉमर्स कंपनियों की सप्लाई चेन का भी निरीक्षण किया जाएगा। एफएसएसएआई ने यह फैसला स्टेकहोल्डर्स की बैठक के बाद लिया है। खाद्य सुरक्षा प्राधिकरण के मुताबिक पिछले कुछ समय से देश-विदेश में एनीमल प्रोटीन की मांग बढ़ी है।

एफएसएसएआई के मुताबिक देश में मछली, मटन की मांग में तेजी से बढ़ोतरी हुई है। ऐसे में जरूरी है कि एनिमल प्रोटीन की गुणवत्ता को बरकरार रखा जाए और सुनिश्चित किया जाएगा कि बूचड़ खानों में हाइजीन मानकों का पूर्णतया पालन हो। इसे सुनिश्चित करने के लिए एफएसएसएआई ने देश के 40 शहरों के बूचड़खानों का निरीक्षण करने का फैसला लिया है। साथ ही प्राधिकरण ने फैसला लिया है कि जल्द ही 'स्वच्छ एवं सुरक्षित मीट' कैंपेन शुरू किया जाएगा, जिसमें ग्राहकों को मीट-मछली जैसे उत्पादों के बारे में जानकारी दी जाएगी।

इसके अलावा प्राधिकरण 'लोह यात्रा मूवमेंट' भी शुरू करेगा, जिसमें बूचड़खानों और कसाई खानों में साफ-सफाई की जानकारी दी जाएगी। इसके तहत 40 शहरों के दो हजार से ज्यादा स्थानों पर इस अभियान का आयोजन होगा।

नवभारत टाइम्स

फूड बिजनेस को मिलेगी 'इंस्पेक्टर राज' से आजादी

[प्रमोद राय](#)

Sep 11, 2018, 09:00AM IST



नई दिल्ली

[खाद्य कारोबारी](#) अब थर्ड पार्टी एजेंसियों से अपने बिजनेस की फूड सेफ्टी ऑडिटिंग कराकर सरकारी जांच और छानबीन से बहुत हद तक मुक्ति पा सकते हैं। 22 ऑडिटिंग एजेंसियों को मान्यता दे चुकी फूड सेफ्टी एंड स्टैंडर्ड अथॉरिटी ऑफ इंडिया (FSSAI) ने अब फूड सेफ्टी ऑडिटिंग रेगुलेशंस-2018 को नोटिफाई कर दिया है। जल्द ही अथॉरिटी सेहत को जोखिम हो सकने के आधार पर सभी तरह के खाद्य कारोबार की अलग-अलग कैटेगरी बनाएगी। ऑडिटिंग की अनिवार्यता वाले कारोबार के अलावा अन्य यूनिटें भी स्वेच्छा से ऑडिट कराकर कई तरह की जांच और अनुपालन का बोझ घटा सकेंगी।

FSSAI के एक अधिकारी ने बताया कि हमने 22 ऑडिटिंग एजेंसियों को पहले ही प्रोविजनल मान्यता दे दी है। इनमें डीएनवी, ब्यूरो वेरीटास, इंटरटेक, एमएस सर्टिफिकेशन, इंडोसर्ट, एसजीएस, बीआईएस, टीयूवी जैसी इंटरनेशनल एजेंसियां शामिल हैं। अब फूड सेफ्टी एंड स्टैंडर्ड (फूड सेफ्टी ऑडिटिंग) रेगुलेशंस-2018 नोटिफाई होने के बाद शर्तों को पूरा करने वाली एजेंसियां मान्यता के लिए अप्लाई कर सकती हैं। ये

एजेंसियां FSSAI के साथ मिलकर काम करेंगी और फूड बिजनेस का ऑडिट कर सकेंगी।

इन पैमानों पर होगा वर्गीकरण

उन्होंने बताया कि अथॉरिटी जल्द ही सभी फूड बिजनेस को हेल्थ रिस्क के आधार पर वर्गीकृत करेगी कि कौन सा कारोबार अनिवार्य ऑडिटिंग के दायरे में आता है। वर्गीकरण करीब आधा दर्जन पैमानों पर किया जाएगा। मसलन, खाद्य पदार्थ किस तरह का है या उसका सेवन किस आयु वर्ग के लोग करेंगे, उसकी निर्माण प्रक्रिया या प्रोसेसिंग किस तरह की है। मसलन बच्चों के दूध या आम तौर पर सीधे उपभोग किए जाने वाले पैकेज्ड खाद्य पदार्थों को हाई रिस्क कैटेगरी में रखते हुए उनके लिए ऑडिटिंग अनिवार्य की जाएगी।

घट सकती है छानबीन की फ्रीक्वेंसी

कारोबारी अपने प्रॉडक्ट पर ऑडिट रिपोर्ट या रेटिंग का जिक्र करते हुए जहां अपनी बिजनेस इमेज बेहतर कर सकेंगे, वहीं उन्हें कई तरह के इंस्पेक्शन से नहीं गुजरना होगा। ऑडिट एजेंसियों का मुख्य लक्ष्य यह सुनिश्चित करना होगा कि कोई खाद्य कारोबारी एफएसएसएआई रेगुलेशंस 2011 के तहत अनुपालन कर रहा है या नहीं। वह फूड बिजनेस के सेफ्टी मैनेजमेंट सिस्टम की पड़ताल करेगा। ऑडिट एजेंसी की ओर से सौंपी गई रिपोर्ट के आधार पर अथॉरिटी तय करेगी कि किसी फर्म की जांच पड़ताल की कितनी जरूरत है। अगर किसी खाद्य कारोबारी की ऑडिट रिपोर्ट संतोषजनक है तो उसकी छानबीन या जांच-पड़ताल की फ्रीक्वेंसी काफी कम हो जाएगी। ऑडिट की अनिवार्यता से मुक्त रखी गई कंपनियां या कारोबारी भी चाहें तो मान्यता प्राप्त एजेंसियों से ऑडिट कराकर अपने कंप्लायंस घटा सकते हैं। ये ऑडिट एजेंसियां कैटरिंग फर्मों की रेटिंग भी तैयार करेंगी, जो एफएसएसएआई हाईजीन रेटिंग के नॉम्स के मुताबिक होगा।

Food safety teams seize mustard oil

Sep 12, 2018

Tribune News Service

Chandigarh, September 11

The Food and Drug Administration on Tuesday seized adulterated mustard oil from various parts of the state.

KS Pannu, Commissioner, Food and Drug Administration, Punjab, said the Fazilka food safety team in a raid at NG Oil Mill, Abohar, found impure mustard oil to the tune of 725 litres and 352 litres of edible oil. Samples were taken for further investigation and the stock was seized. The manufacturer was selling adulterated edible oil as mustard oil. The teams sealed the packaging part of the factory and an oil tanker was also sealed. The team also seized 46 litres of Royal Taj cooking medium being sold as desi ghee from Abhey Trading Company being run from domestic premises.

He said earlier, a Ludhiana team inspected and sealed an oil manufacturing unit near Ahmedgarh. The packaged material, which contained nearly 168 litres of mustard oil, was seized and the unit was sealed. Misbranded mustard oil was also found in a factory at Khanna.

A Faridkot team inspected Subhash Flour Mills, Jaito, and found two different brands of mustard oils being sold. In all, 18 boxes of Dhann brand mustard oil weighing 159 kg and 10 boxes of Aniya brand weighing 96 kg were found. Samples were taken from each brand and the stock was impounded.

Inspections at Krishna Traders, Hoshiarpur, unearthed 180 kg of adulterated desi ghee made from vanaspati. The stock was seized and the samples of desi ghee and vanaspati were taken for investigation.

The food safety wing, Pathankot, inspected oil repacking units Arora Oil and Flour Mill and Laxman Singh and Sons. Both did not possess a licence from the Food Safety and Standards Authority of India.

