

Oil Usage Record To Be Maintained By Restaurants Says FSSAI

Dated: - 25th February 2019 (Monday)

E-Paper

The Food Safety and Standards Authority of India (FSSAI) has updated the food business operators (FBO) to maintain a record of oil and its disposal going forward. According to a report by the Asian Age, this record keeping is meant for eateries using more than 50 litres of oil on a daily basis. The action is being taken by the food regulator to put a stop to the consumption of frying fats or the total polar compounds which are formed while frying

Record Of Cooking Oil

The apex food regulator, FSSAI along with the Food and Drug Administration (FDA) have also told the eateries not to use one batch of oil more than three times. The restriction has been levied as 25 percent of total polar compound can harm the health of the consumers. “This rule will apply to all eateries and restaurants using more than 50 litres of oil per day. The rule has been brought into effect as per Section 16 (5) of the Food Safety and Standards Act, 2006,” said Chandrakant Pawar, FDA joint commissioner reports Asian Age.



These new changes regarding cooking oil has been sent to the FDA departments across the country so that it comes to effect by the 1st of March. The FSSAI would also be conducting inspections post this date to check whether or not the rule is being followed by the eateries. A proper record chart has to be maintained on a daily basis by the restaurants on oil usage.