

## **IMPORTANT DEVELOPMENTS AND MAJOR ACHIEVEMENTS DURING THE MONTH OF SEPTEMBER, 2018**

### **1. New initiatives:**

- a) FSSAI declared Kankaria Lake, Ahmedabad, as the first Clean Street Food Hub on 4<sup>th</sup> September, 2018. 'Clean Street Food Hub' initiative of FSSAI is envisaged to raise the quality of street food vending to the level of food courts and established hotels and restaurants. Kankaria Lake, with around 66 street food vendors caters to approximately 1.2 crore people every year. At the launch event, Guidance Document on Clean Street Food Hub was released. This document provides benchmarks for basic hygiene and sanitary requirements, standard operating procedure (SOP), audit checklist, details of partners and list of identified potential hubs which will help in implementation of this initiative.
  
- b) To bring together innovators and start-up entrepreneurs to provide innovative solutions and transform country's food safety and nutrition landscape, FSSAI launched the 'Food Innovators Network' (FINE) programme on 4<sup>th</sup> September, 2018 during TiE Delhi NCR Food & Food Services Summit 2018. FINE is in conjunction with the Government's initiative on 'Start-Up India' and 'Digital India'. FSSAI through the medium of FINE will engage with entrepreneurs working to address challenges in areas such as affordable and accessible food testing, ensuring availability of healthy food, educating consumers towards nutritious choices and reducing food waste. It will mentor these start-ups to effectively provide innovative new age solutions to tackle these challenges through the best of innovation, technologies and business models.

FoSTaC Plus Course titled "Go to Guide for Food Start-ups" was also launched during the summit. The course serves as a regulatory walkthrough for start-ups in this sector. It details the procedures related to licensing & registration, labelling & packaging, safety, health & sanitary requirements as well as other statutory and regulatory compliances as per the FSS Act.

- c) FSSAI launched "Clean and safe meat" initiative on 11<sup>th</sup> September, 2018 with the objective to develop an ecosystem that will enable the availability of clean and safe meat and meat products to consumers. Under the initiative, FSSAI will conduct mandatory third-party audits of supply chains of e-commerce companies that sell meat and meat products. Training and capacity building of FBO involved in this sector will be also initiated by FSSAI under its FoSTaC Programme.

### **2. Ongoing efforts in focus Areas:**

- a) A meeting regarding food safety in airline catering was held on 27<sup>th</sup> September, 2018 at FSSAI HQ, under the chairmanship of CEO, FSSAI with the representatives from government bodies like AAI (Airport Authority of India), AERA (Airport Economic Regulatory Authority), DGCA (Directorate General of Civil Aviation), DIAL (Delhi

International Airport limited-GMR), APHO (Airport Health Organization), and representatives from major airlines, airline caterers, FNB operators etc. The objective of meeting was to discuss food safety compliance and prevention of food waste on flight and at airports and also to promote healthy eating by introducing healthier options & menu labeling.

- b) Under FoSTaC (Food Safety Training and Certification) initiative, 210 training programmes were conducted during September, 2018, in collaboration with various training partners.
- c) Two interactive Radio Counseling Sessions were conducted in collaboration with IGNOU through Gyan Vani on subjects “Licensing process of Food Businesses and Compliance of Licensing conditions” and “Regulation of Food Imports in India” on 1<sup>st</sup> and 15<sup>th</sup> September respectively, with a view to spread awareness about food safety among masses.
- d) Food Fortification Resource Centre (FFRC), FSSAI in collaboration with TATA Trusts and Global Alliance for Improved Nutrition (GAIN) organised a ‘National Consultation on Scaling up Oil Fortification’ in New Delhi on 18<sup>th</sup> September, 2018 to encourage top oil players to adopt fortification towards their entire portfolio of edible oil variants. The edible oil industries from the states of Haryana, Punjab, Rajasthan, Madhya Pradesh, Gujarat and Maharashtra were felicitated for their proactive adoption and sustainable work on fortification.
- e) An international conference titled “Recent Advances in Food Fortification with Emphasis on Vitamin D Deficiency in Human Health” was held at Jamia Hamdard, New Delhi on 15-16 September 2018 with the support of FSSAI and FFRC (Food Fortification Resource Centre). The two-day conference saw global knowledge exchange to address the growing concerns of Vitamin D deficiency and science lead strategies for holistic approach towards achieving the nutrition goals.

### **3. Strengthening of testing infrastructure and support systems:**

#### **a) Food Safety on Wheels (FSW):**

3 Food Safety on Wheels (FSW) have been sanctioned for the State of Delhi. This has raised the total number of FSWs from 36 to 39 across the country.

#### **b) Capacity Building:**

Three day training programs on Good Food Laboratory Practices (GFLP) were conducted for food analysts & other scientific/technical personnel working in State and FSSAI notified Food Testing Laboratories as per details given below-

S. N.	States	Venue	Date	No. of Participants
1.	Gujarat	Vimta Labs Limited Ahmedabad	28-30 August, 2018	33
2.	Tamil Nadu	Indian Institute of Food Processing Technology (IIFPT), Thanjavur	10-12 September, 2018	32
3.	Andhra Pradesh	Indian Institute of Chemical Technology (IICT), Hyderabad	17-19 September, 2018	31
4.	Maharashtra	Envirocare Labs, Mumbai	24-26 September, 2018	29

**c) Notification of Food Analysts:**

60 laboratory personnel who had qualified the Food Analyst Examination and working in FSSAI notified laboratories, have been notified as Food Analysts with all India Jurisdiction under section 45 of FSS Act, 2006 vide Gazette notification dated 28<sup>th</sup> August, 2018 for the purpose of performing functions under the said Act and Rules/Regulations made thereunder.

**d) Training Program for Analysis of Fortificants in Oils & Fats:**

A five day training program on Method of Analysis for Fortificants (Vitamin A & D) in Oils & Fats was conducted at M/s Fare Labs Private Limited, Gurugram from 24.09.2018 to 28.09.2018. Total 22 Food Analysts/technical personnel of food testing laboratories participated in the training.

**4. International initiatives:**

- a) FSSAI in partnership with Codex Secretariat organized a technical workshop for the Codex Contact Points (CCPs) of Codex member countries from Asia. 45 officials from 18 Asian Countries participated in this workshop. The activities covered under the two-day workshop titled “*Effective preparation for participation in Codex*” focused around supporting skills and knowledge development, to increase practical capacity and ability of staff working in national Codex structures and to operate successfully in the Codex international standard setting environment. The participants from the National Codex structures were trained on the use of electronic systems and tools including the new Codex website; Online Commenting System (OCS) and digital platform for Electronic Working Groups (EWG). The participants are expected to further enhance their skill set for working in National Codex structures and transfer the knowledge to peers at the national level in their respective geographies.
- b) A Memorandum of Cooperation (MoC) was signed between FSSAI and EFSA (European Food Safety Agency) on 14<sup>th</sup> September, 2018 during visit of CEO, FSSAI to Europe. The scope of the MoC is to enhance scientific cooperation and dialogue between the two agencies in the areas of data collection and data sharing related to risk assessment.