Food Safety and Standards Authority of India

Monthly Achievements

November, 2022

REGULATION DIVISION

Draft Notifications issued for inviting public comments

- Draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2022 relating to Palm Oil, Meat Sausages, Dehydrated Tarragon, Indian Mithais and Namkeens etc. [Notified on: 31-10-2022]
- Draft Food Safety and Standards (Genetically Modified Foods) Regulations, 2022 [Notified on: 18-11-2022]
- Draft Food Safety and Standards (Labelling & Display) Amendment Regulations, 2022 related to labelling requirements of Non-retail container, minimally processed products, tolerance limit, legible / audible warning statement related to pan masala etc. [Notified on: 30-11-2022]

TICD

Faceless processing of review application of rejected Imported food consignment.

As per FSS Import Regulations, 2017, review officers i.e. FSSAI's regional director are notified, vide FSSAI order no. Import/TEM/Apex/2020-FSSAI dated 18th November 2022 with their concerned Jurisdiction for Review application till Faceless review is implemented.

	SReview Officer	Jurisdiction
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1.	Regional Director, Northern Region FSSAI (Email- director-nr@fssai.gov.in)	Eastern Regional Office, FSSAI
2.	Regional Director, Eastern Region FSSAI (Email- director-er@fssai.gov.in)	Northern Regional Office, FSSAI
3.	Regional Director, Southern Region FSSAIEmail- dir.rochennai@fssai.gov.in)	Western Regional Office, FSSAI
4.	Regional Director, Western Region FSSAI (Email- dir.mum@fssai.gov.in	Southern Regional Office, FSSAI

II. Rectifiable labelling information for imported food consignments-reg.

FSSAI issued an order dated 18th November 2022, to facilitate ease of trade while ensuring the safety of food imported into India, based on the provisions under Regulation 6(4) of FSS (Import) Regulations, 2017, it has been decided that all non-complaint labels on imported food consignment may be permitted for rectification at port itself.

TRAINING AND CAPACITY BUILDING

- a. **Food Handlers-** FoSTaC Training programme of FSSAI focuses on ensuring Good Manufacturing Practices (GMP) and proper hygiene and sanitation in food service establishments. These short duration training programs for food handlers are being organized regularly through empanelled Training Partners and trainers. During November, 2022, 18344 food handlers were trained through 550 Food Safety Supervisor trainings.
- b. **Regulatory Personnel and FSSAI officials-** FSSAI is also regularly conducting trainings for Regulatory Personnel and Regular employees of FSSAI. Details of trainings conducted during the month of November, 2022 for such personnel are as follows:

5	Number of trainings	Number of people trained
Training Programme for officials of Land Port Authority of India (LPAI)	1	11
Training for Designated Officers/Food Safety Officers/Central Food Safety Officers on recent developments in FoSCoS through online mode	4	1653

RCD

ORDERS/ADVISORIES/CLARIFICATIONS-

1. Vide order dt. 02.11.2022 the inspection checklists for facilitating Food Safety Officers to efficiently inspect Food Businesses as Kind of Business (KoB) was revised to improvise the method of allotting marks. Now, the requirements that are "Not Applicable" to a Food Business shall be omitted/ignored while evaluating the Inspection Score/Grading.

2. To ease out the burden of penalties on the food businesses due to nonsubmission of Annual Returns, the capping of Maximum Amount of Penalty to be paid by food businesses up to 5 times the annual license fee has been implemented wef submission of Annual Returns for FY 2021-22 vide order dt. 10.11.2022

3. A clarification regarding sale of hemp seeds and seed products (hemp seed, oil extracted from hemp seeds, hemp seed flour) has been provided vide order dt. 10.11.2022. It has been clarified that "Hemp seeds and seed products" have been standardized under sub-regulation 2.16 of the Food Safety and Standards (Food products Standards and Food Additives) Regulation 2016 and hereby it has been informed to all the FBOs that such products may be allowed on E-Commerce websites also, subject to holding a valid FSSAI License and compliance with the standards so prescribed.

Release of funds under MoU framework

1. Under the Scheme of MoU with States/UTs, FSSAI has been providing financial and technical assistance to States/UTs since 2020-21 against approved work plans to address the gaps in the food safety ecosystem and improve the overall food safety status in the county. These activities include upgrading State Food Testing eco-system, organizing various FSSAI initiatives, conducting IEC activities, setting up helpdesk for licensing & registration, audits of State licensed FBOs, testing of samples in FSSAI empanelled private laboratories, organizing Basic FoSTAC training for FBOs etc. Funds are provided under Central Sector Scheme as well as from non-CSS funds. During November, 2022, no fund was released.

2. Overall, under the MoU framework during current financial year 2022-23, an amount of Rs.7641.67 Lakh under Central Sector Scheme (SoFTeL) (considering return of Rs 350 Lakh from West Bengal in view of decision taken not to set up microbiology laboratory) and Rs. 17749.73 lakh under non-CSS totaling Rs. 25391.40 lakh (253.91 Crore) has been released to 34States/UTs till end of November, 2022.

Science and Standards Division

Issued Notice dated 01st Nov. 2022 regarding Fee refund policy for the applications under FSS (Approval for Non-specified Food and Food Ingredients) Regulations, 2017.

Social Behaviour Change Division

1. In the month of November 2022, for creating public awareness a total of 16

Creatives were created and circulated through different social media platforms of FSSAI.

2. In the month of November 2022, total no. of certificates awarded under Eat Right India initiatives are as follows:

SI. No.	Initiative	Total
1.	Clean Street Food Hub	17
2.	Clean and Fresh Fruit and Vegetable Market	18
3.	Eat Right Station	15
4.	BHOG	45
5.	Eat Right Campus	189

- 3. FSSAI participated in India International Trade Fair -2022 from 14th Nov-2022 to 27th-Nov-2022 in Pragati Maidan New Delhi. FSSAI demonstrated various online platforms like Food Safety Compliance System (FoSCoS), Food Safety Training and Certification (FoSTaC), Food Testing and other programs to ensure compliance of food safety standards in the country. Eat Right Quiz competition was also organized to engage visitors and create awareness about food safety and healthy eating. Food Safety on Wheels was also deputed in the trade fair for raising the awareness about Food Safety.
- 4. Two orientation sessions were conducted virtually for schools registered under the Eat Right School programme to sensitise them about the Eat Right Creativity Challenge.
- 5. In an effort to create awareness among citizens about millets and its health benefits, five virtual meetings were organised with NetProFaN members with a focus on role of NetProFaN and suggestive ways in scaling-up and promoting millets.
- "Eat Right School Challenge" was launched in the month of November 2022 for NetProFaN chapters with an objective to spread the message of Eat Right among school students and maximise the registration of schools under Eat Right School.

Quality Assurance Division

1. Capacity Building of laboratory personnel :

FSSAI conducted <u>two Hands-on Training programs</u> for State/UTs, laboratory personnel on Analysis of Pesticides Residues in Spices and Heavy Metals in Fruits

and Fruits Products and Analysis of Contaminant (Heavy Metals, Mycotoxins, Pesticides, Antibiotics Residues and Microbiology) in Food Commodities (Milk, Spices, Oils, Fruits & Vegetables, Fish, Poultry Cereals) conducted in coordination with (i) Eureka lab Pvt. Ltd Bangalore (ii) Vimta Lab Pvt Ltd. Ahmedabad. <u>18 participants attended</u> these training program.

Food Safety Solution Centre (FSSC), NFL Ghaziabad conducted <u>1 online</u> training program called "Power up Pathogen testing" for State laboratories and primary notified laboratories, Referral Food Laboratories. <u>160 participants attended</u> the online training program.

ITC-FSAN, Mumbai conducted <u>27 training programs in online mode</u> on various topics such as Food Product Development as per Domestic Regulations, FoSTaC TOT- Basic Manufacuring, Methods of sampling and Analysis of Trace Metal elements in food, Understanding Food Regulation of India, Promotion of pulses consumption in India etc. for FBOs, Regulatory personnel, students, Food Safety Officers, Regulators etc. <u>1370 participants attended</u> the training program.

2. Notification of Food Analysts:

FSSAI has notified one more Food Analyst under section 45 of FSS Act, 2006 for the purpose of performing functions under the Act and rules/regulations with All India Jurisdiction. This has brought the total number of notified Food Analysts to 145 in FSSAI Notified Laboratories.

3. Manuals and Handbooks for analysis:

Food Authority has approved the "Handbook on Rapid Analytical Food Testing (RAFT)- Version I". The manual is available on the FSSAI Website. This handbook will enhance the understanding of technology and encourage Research Organization, Institutes or Start Ups to develop indigenous rapid food testing kit/equipment. These kits are the need of the hour to ensure faster, better, cheaper real time testing of food products throughout the supply chain.