



INITIATIVES OF FSSAI: SHIFT FROM FOOD REGULATOR TO FACILITATOR

Healthcare

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ABSTRACT

India hosts second largest population in the world which is to be fed healthy and nutritious food here comes the role of governing bodies like FSSAI and State Food Authorities in formulating laws and policies about food safety. FSSAI is an apex authority for regulating policies and guidelines in India. There is a shift in the role of FSSAI from food regulator to facilitator.

KEYWORDS

FSSAI, Initiatives of FSSAI, Food Safety, Eat Right India, Food Fortification

INTRODUCTION

India hosts second largest population in the world which is to be fed healthy and nutritious food here comes the role of governing bodies like FSSAI and State Food Authorities in formulating laws and policies about food safety. FSSAI is promoting awareness about food safety through advertisement, short films.

HISTORICAL BACKGROUND OF FSSAI

FSSAI is a statutory body established under the Food Safety and Standards Act, 2006 in September 2008. It works under administrative control Ministry of Health & Family Welfare, Government of India. FSSAI has its headquarters at New Delhi and the authority also has 6 regional offices located in Delhi, Guwahati, Mumbai, Kolkata, Cochin, and Chennai.

COMPOSITION OF FSSAI

As per Section 5 of the Food Safety and Standards Act, 2006, The Food Authority shall consist of a Chairperson and the following twenty-two members out of which one-third shall be women, namely:-

a) 7 members, not below the rank of a Joint Secretary to the Government of India, to be appointed by the Central Government, to respectively represent the Ministries or Departments of the Central Government dealing with -

- Agriculture,
- Commerce,
- Consumer Affairs,
- Food Processing,
- Health,
- Legislative Affairs,
- Small Scale Industries,
- who shall be Members ex officio;

b) 2 representatives from food industry of which one shall be from small scale industries;

c) 2 representatives from consumer organisations;

d) 3 eminent food technologists or scientists;

e) 5 members to be appointed by rotation every three years, one each in seriatim from the Zones as specified in the First Schedule to represent the States and the Union territories;

f) 2 persons to represent farmers' organisations;

g) 1 person to represent retailers' organisations.
Also,

h) The Chairperson shall be appointed by the Central Government from amongst the persons of eminence in the field of food science or from amongst the persons from the administration who have been associated with the subject and is either holding or has held the position of not below the rank of Secretary to the Government of India.

i) There shall be a Chief Executive Officer of the Food Authority, not below the rank of Additional Secretary to the Government of India,

who shall be the Member-Secretary of the Authority, to be appointed by the Central Government and is responsible for the day-to-day administration of the Food Authority.

INITIATIVES OF FSSAI

FoSCoS - Food Safety Compliance System

Food Safety Compliance System (FoSCoS) is an enhanced version of Food Licensing and Registration System (FLRS) which was launched in 2012 for issuance of pan-India FSSAI Licenses and Registration.

FICS - Food Import Clearance System

FSSAI has an online system for clearance of food imports, which is seamlessly integrated with the Customs ICE-GATE (Indian Customs Electronic Commerce/Electronic Data interchange (EC/EDI) Gateway) under SWIFT (Single Window Interface for Facilitating Trade).

INFoLNET - Indian Food Laboratory Network

INFoLNET will have a network of labs connected to a centralized system called Lab Management System (LMS). Based on the information collected, all national labs can be further categorized based on:

- Regulatory Purpose
- Availability of Testing Facility
- Ownership of Laboratory
- Basis of Accreditation/Approval
- Geographical Location
- Government Support
- Mobile labs and more

Food Safety Connect,(Portal)

In order to secure National Food Safety and to bring each citizen onboard to share their concerns regarding food safety violations, this portal allows a consumer to share their concerns, know their rights, track Food Business Operators (FBOs) License/Registration Certificate authenticity and view related articles/videos on food safety. Consumers can post their comments through this web-based application or through Mobile after downloading 'Food Safety Connect' Mobile APP from Google Play Store.

FoSTaC (Food Safety Training and Certification)

Food Safety Training & Certification is a large scale training programme for the food business operators. All food businesses having Central Licences or State Licenses should have at least one trained and certified food safety supervisor for every 25 food-handlers or part thereof on all their premises. The food safety supervisors will be certified & trained under FoSTaC. There are 16 courses in three levels, Basic, Advanced & Special.

FSSWs (Food Safety on Wheels)

FSSAI has initiated a scheme to provide mobile units for food testing to reach out to consumers through as many touch points as possible. These mobile units are called "Food Safety on Wheels". This would not only address the issue of lack of food testing infrastructure in the remote areas but also cater to the basic analytical needs of consumers.

Eat Right India

FSSAI has embarked on a large-scale effort to transform the country's food system in order to ensure safe, healthy and sustainable food for all Indians through the 'Eat Right India' movement. The tagline 'Sahi Bhojan. Behtar Jeevan', thus, forms the foundation of this movement. Eat Right India is aligned to the National Health Policy 2017 with its focus on preventive and promotive healthcare and flagship programmes like Ayushman Bharat, POSHAN Abhiyaan, Anemia Mukh Bharat and Swachh Bharat Mission.

NetProFan (Network of Professionals of Food & Nutrition)

NetProFaN is envisaged as a platform, to leverage the collective strengths of the professional associations and bodies in food and nutrition, to foster innovations and enhance complementarity across these bodies.

Food Fortification

In October 2016, FSSAI operationalized the Food Safety and Standards (Fortification of Foods) Regulations, 2016 for fortifying staples namely Wheat Flour and Rice (with Iron, Vitamin B12 and Folic Acid), Milk and Edible Oil (with Vitamins A and D) and Double Fortified Salt (with Iodine and Iron) to reduce the high burden of micronutrient malnutrition in India. The 'F' logo has been notified to identify fortified foods.

FSSKAN - Food Safety Knowledge Assimilation Network

FSSKAN - a system of network of organizations for collaborating towards achieving food safety & sharing information. It's a system that harmonizes standard setting process, research in the area of food safety & sharing information.

RUCO- Repurpose Used Cooking Oil

During frying, several properties of oil are altered, Total Polar Compounds (TPC) are formed on repeated frying. The toxicity of these compounds is associated with several diseases such as hypertension, atherosclerosis, Alzheimer's disease, liver diseases. Therefore, it is essential to monitor the quality of vegetable oils during frying. In order to safeguard consumer health, FSSAI has fixed a limit for Total Polar Compounds at 25 percent beyond which the vegetable oil shall not be used. FSSAI is implementing an EEE Strategy - to divert Used Cooking Oil from the food value chain and curb current illegal practices.

ITCFSAN (International Training Centre for Food Safety and Applied Nutrition)

ITC-FSAN is a unique training facility that is a testimony for an international collaborative effort exemplifying the importance of partnerships and collaborations. The centre is established through an alliance between food regulatory bodies of India - viz., FSSAI and Export Inspection Council (EIC) - and Global Food Safety Partnership (GFSP), an initiative of the World Bank.

Safe Food, Share Food

IFSA brings together Citizens, Food Businesses, Corporates, Civil Society Organizations, Volunteers, Government and Local Bodies in a coordinated manner to prevent food being lost or wasted throughout the supply chain, from initial production down to final household consumption. Its main objectives are Recover the surplus food generated, Reduce the amount of food waste generated, Increase the amount of safe and nutritious food donated to those in need.

Food Hygiene Rating Scheme

Hygiene Rating has been initiated by FSSAI with intent of ensuring that consumer make informed choices while eating out and also encouraging food businesses to showcase and improve their food hygiene standards. Hygiene Rating reflects the standards of food hygiene found on the date of inspection by the local authority or recognized third party audit agency.

This scheme is being implemented in
Food Service Establishments
Bakeries
Sweet Shops
Meat Retail Shops

The Orange Book

This initiative, educates people on safe and healthy diets. Further, the campaign would help to develop an overall ecosystem for safe and

nutritious food in workplaces. The Orange Book is organized into three parts. The first part is meant for HR/Administration. It includes specific measures that the workplace administration can take in order to create a system and an enabling environment to ensure food safety and nutrition for everyone at the workplace.

The second part is for the canteen or cafeteria establishment. It specifies best practices and guidelines recommended for the canteen establishment to ensure that the food served in the workplace, whether prepared in-house or catered from outside, is safe and wholesome. The third part is for employees. It provides several important dos and don'ts, useful tips and suggestions to empower employees to eat and stay healthy at the workplace by making informed choices about the food they consume.

The Purple Book

It is a handbook on general recommendations on diets for common medical conditions such as diabetes, hypertension, and cancer. It has been developed as a resource for hospitals, clinics and medical centers.

The Pink Book

This book has been developed specially for kitchens in Indian homes so that the food prepared is safe, hygienic and nutritious. The book has nine sections namely, buying food, storing food, preparing and cooking food, serving food, eating healthy food, managing leftover food, packaging food, maintaining hygiene & sanitation in the kitchen and managing waste.

The Do You Eat Right? Book

The book has been created as a guide for various stakeholders that translates the technical concepts on food and nutrition and relevance of various Eat Right initiatives into simple conversational style for the general public. It provides practical ways to make right food choices. This book is divided into nineteen short chapters under broad three sections- Health is Wealth, Safety is Paramount and Protect our Planet.

The Eat Right India Handbook

This book not only outlines the background and inspiration for Eat Right India but also provides all the required information on initiatives such as its key objectives, steps for implementation along with the role of each stakeholder, resource material and partners, contact information and success stories for inspiration.

The Food Safety Magic Box

This book has been developed, useful tool to teach & learn about common adulterants and their detection for schools, teachers & parents. It comprises 102 simple tests for food adulteration along with Magic Box Companion Guidebook.

The DART - Detect Adulteration with Rapid Test Book

This booklet is a compilation of common quick tests for detection of food adulterants at household by the citizens themselves so as to induce awareness among the consumers about food safety. DART covers more than 50 tests that can be performed easily at household with the help of water and simple solutions like tincture of iodine for food products like Milk & Milk Products, Oils & Fats, Sugar & Confectionary, Food Grains & its products, Spices & Condiments etc. DART depicts the differences between pure and adulterated food product through pictorial representations.

The Ghar ki Rasoi: Tasty bhi, Healthy bhi book

As a part of FSSAI's effort to be an 'Eat Right Campus', those working there were engaged and encouraged to incorporate healthy eating habits. The book is divided into eight sections based on the recipe competition category namely- Beverages, Snack, Root Vegetables, Green Leafy and Other Vegetables, Rice, Wheat, Millets and Fruits.

REFERENCE:

1. <https://fssai.gov.in>