

# *FSSAI initiatives for ensuring Microbiological Safety*


**N Bhaskar** MSc, PhD,  
Advisor (QA)

---

9<sup>th</sup> October 2018

# A Brief overview of FSSAI

*Transforming India's food safety  
and nutrition landscape, the  
Journey thus far.....*



**An idea is born**  
 • First legislation to combat food adulteration considered by Government

1916

**First legislation notified**  
 • Prevention of Food Adulteration Act comes into force  
 • A plethora of additional legislations follow

1954

**Review of multiple laws**  
 • Joint Parliamentary Committee on Pesticide Residues suggests consolidation of several fragmented legislations

2004

**Integrated Food Law enacted**  
 • Food Safety and Standards Act 2006 enacted by merging existing legislations

2006

**Institutional Framework created**  
 • FSSAI set up as apex regulatory body for safe and wholesome food

2008

• Scientific Committee & Eight Scientific Panels for science based standards

**Operationalising the FSS Act**  
 • Food Safety and Standards Rules and 6 key Regulations notified  
 • Mandatory licensing of food businesses  
 • Food Import Clearance System introduced

2011

**Building credibility**  
 • First set of NABL accredited laboratories for standardised food testing

2012

**Enhancing visibility**  
 • FSSAI logo and license number mandated on labels of packaged foods

2013

**Adopting a collaborative multi-stakeholder approach**  
 • Enabling self-compliance by food businesses through FoSTaC Training  
 • Marking 10 years of Integrated Food Law through 10 citizen-centric initiatives  
 • Nutrition in focus: Food fortification standards, +F logo and Food Fortification Resource Centre

2016

**Ensuring transparency, consistency & predictability**  
 • Powerful IT-based laboratory networking platform (InFoLNet)  
 • Uniform inspection and sampling IT-platform (FoSCoRIS)  
 • Third party audit initiated to enhance self-compliance

2017

**Bringing the vision alive: ONE NATION, ONE FOOD LAW**  
 • First Roundtable of State Health Ministers on Food Safety and Nutrition  
 • National Reference Laboratories  
 • First National Food Laboratory, Ghaziabad (in PPP mode)  
 • First nationwide interactive AI-powered 'chatbot'

2018

# Objectives of FSS Act

1

- To consolidate multiple laws and establish single point reference system

2

- To establish Food Safety and Standards Authority

3

- To regulate the manufacture, storage, distribution, sale and import of food products

4

- To ensure availability of safe and wholesome food for human consumption

# The Mandate of FSSAI



The Food Safety and Standards Authority of India (FSSAI) has been established under Food Safety and Standards Act, 2006, for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to **ensure availability of safe and wholesome food for human consumption.**



FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA

*Inspiring Trust, Assuring Safe & Nutritious Food*

# The Food Safety Framework

*"Inspiring trust – Ensuring safe food"*

Harmonizing Standards & Practices to global benchmarks

*Global Trust*



Food standards

Helping to set science based standards to ensure safe and nutritious foods

*Scientist*



Safe food practices

Building trust by ensuring the food they get in the market is safe

*Citizens*



Food safety compliance

Compliance to standards in manufacturing, storage, transport and retail of food

*Food Business*



Food safety training

Objective and transparent standards for effective compliance

*Local Trust*



Social & behavioural change



Consumer focus

# FSSAI's breadth of work.....





*Towards ensuring microbiological safety*

*– Our initiatives*



# *The softer initiatives.....*

1

- Laying down procedure for accepting alternate microbiological techniques

2

- Method Review Group with specific focus on microbiological methods

3

- Creating simple ~ easy to use commodity based sampling protocols

4

- Enacting microbiological standards for riskier products on priority

# On the ground initiatives..... *fssai*

1

- Upgrading infrastructural facilities in the state food laboratories

2

- Creating a holistic training system in collaboration with Corporates – CMAT at National Food Laboratory-Delhi NCR

3

- Upgrading National Food Laboratory-Kolkata & NFL-Delhi NCR with state of the art Microbiological Facility

4

- Capacity building initiatives – AFNOR, ICMSE, AOAC etc
- ITC-FSAN towards providing regional facility for training

*And, we decide to go mobile too.....*



# Chandigarh



LOCATION OF THE VAN			GENERAL TESTS TO BE PERFORMED	
NO.	DAY	PLACE OF STATION	S.NO.	ANALYSIS
1.	MONDAY	CIVIL HOSPITAL, SECTOR-22, CHANDIGARH	1.	SUGAR
2.	TUESDAY	CIVIL DISPENSARY, SECTOR-8, CHANDIGARH	2.	STARCH
3.	WEDNESDAY	CIVIL DISPENSARY, SECTOR-40, CHANDIGARH	3.	PROTEIN
4.	THURSDAY	CIVIL HOSPITAL, SECTOR-45, CHANDIGARH	4.	CHOLESTEROL
5.	FRIDAY	CIVIL HOSPITAL, MANIMAJRA, CHANDIGARH	5.	ASTHENIC OIL

**Guidelines for General Public**

**USE SAFE WATER & RAW MATERIALS**  
Use safe water or food if it is made 4 days.

Select fresh and wholesome foods

Do not use food beyond its expiry date

choose foods processed for safety, such as pasteurized milk

Wash fruits and vegetables, especially if eaten raw.

**MOBILE FOOD TESTING LABORATORY**

**THE FIVE KEYS TO SAFER FOOD**  
Keep clean

Cook thoroughly

Use safe water & raw materials

Separate raw & cooked food

Keep food at safe temperature

**KEEP FOOD AT SAFE TEMPERATURE**  
Do not leave cooked food at room temperature for more than 2 hours

Do not store food too long even in the refrigerator

Refrigerate promptly all cooked & perishable food (Perishable >0°Csw <0°C)

Do not thaw frozen food at room temperature

**CHANDIGARH ADMINISTRATION HEALTH DEPARTMENT**

**DEPARTMENT OF FOOD SAFETY AND STANDARDS, CHANDIGARH**  
GOVT. MULTISPECIALITY HOSPITAL, Sector-16, Chandigarh, Tel: 0172-2543779

**PRICE PER TEST = ₹.200**

# Goa



**फिरत्या अन्न तपासणी वाहनाचे उद्घाटन**

प्रतिष्ठीणी कर्णी

फिरत्या अन्न तपासणी वाहनाचे उद्घाटन सुखमणी मनोहर रॉकर, चार्कूता आरोग्यमंत्री किरवजिण गणै, ज्योती सरदेसाई व इतर.

पुर्तगालीत मेळत ताकड उडकील वेणार आहे. अन्नानि मेळत ताकड उडकील वेणार आहे. अन्नानि मेळत ताकड उडकील वेणार आहे.

अन्न तपासणी वाहनाचे उद्घाटन सुखमणी मनोहर रॉकर, चार्कूता आरोग्यमंत्री किरवजिण गणै, ज्योती सरदेसाई व इतर.



स्वास्थ्य मंत्री ने खात खात परीक्षण वाहन को दिखाई करे झई

## बिरयानी होटलों पर मारे र प्लास्टिक के रेशे, धूल मि

राष्ट्रपति फूड एंड ड्रग्स अडमिनिस्ट्रेशन के अन्तर्गत मोबाइल फूड टेस्टिंग लैब सेक्टर निक्का आर स्टेशन रोड के होटल व रेस्टोरंट पर छपे मारे. मोक पर ईई जांच में बिरयानी से लेकर प्लास्टिक के रेशे मिले है। यही नती, केक की आइसिंग क्रिम में जकरत से ज्यादा रंग मिला पाया गया है। बिरयानी के अदुसर रह सहेत के लिए उकसानदुकर है। अधिकांशों ने कहा कि संस्थापक होटलों व रेस्टोरंट संचालक के दिखलक कार्रवाई की जाएगी।

मोबाइल लैब ने हर खाद्य पदार्थ की जांच रिपोर्ट 10 मिनट के भीतर मोक पर ही दे दी। अन्न तपासणी पब्लिक सार बिरयानी सेंटर चूंछा और यहाँ की जेबे तथा यू एचएन की बिरयानी में प्लास्टिक के रेशे व



## Flagging off at FSSAI



राष्ट्रपति फूड एंड ड्रग्स अडमिनिस्ट्रेशन के अन्तर्गत मोबाइल फूड टेस्टिंग लैब सेक्टर निक्का आर स्टेशन रोड के होटल व रेस्टोरंट पर छपे मारे. मोक पर ईई जांच में बिरयानी से लेकर प्लास्टिक के रेशे मिले है। यही नती, केक की आइसिंग क्रिम में जकरत से ज्यादा रंग मिला पाया गया है। बिरयानी के अदुसर रह सहेत के लिए उकसानदुकर है। अधिकांशों ने कहा कि संस्थापक होटलों व रेस्टोरंट संचालक के दिखलक कार्रवाई की जाएगी।

मोबाइल लैब ने हर खाद्य पदार्थ की जांच रिपोर्ट 10 मिनट के भीतर मोक पर ही दे दी। अन्न तपासणी पब्लिक सार बिरयानी सेंटर चूंछा और यहाँ की जेबे तथा यू एचएन की बिरयानी में प्लास्टिक के रेशे व

तरुण भारत Mon, 11 December 2017 8:49 AM  
http://www.tarunbharat.com/1c/24409102

## Chhattisgarh



खाना खाते खात भ्रमण के उ

भूत के काम मिठो. क्वालिटी में आइसिंग क्रिम में कर्ने मिठा। अन्य 12 दुकानों में बक, डमाडर पदार्थ नमूना, सामान्य पदार्थ, पदार्थ सार, मरी चूड़, बकर, कच्चे पत्त मिठाई की जांच भी की गई। ये सभी मानक निकले।

## Gujarat



## Jammu & Kashmir

Have creative suggestions, questions!!?

All ears to learn

Thank you for your patience!

