



**FSSAI- FOOD SAFETY
AND STANDARDS
AUTHORITY OF INDIA**

PRESENTED BY

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MISSION: To achieve excellence in the formulation in the formulation of food safety standards based on modern science.



FSSAI headquarters, New Delhi

Vision:

- To create a food safety regulatory and monitoring system built on stakeholder participation, which encourages self compliance and enables informed decision making to secure safe and nutritious food for every citizen

- The following Act of Parliament received the assent of the President on 23rd August, 2006.
- An Act to consolidate the laws relating to food and to establish the Food Safety and Standards Authority of India 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.
- It extends to the whole of India.

EAT RIGHT INDIA

- 'The Eat Right India Handbook' has been created as a guide for various stakeholders to implement Eat Right initiatives at the ground level.
- 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.
- This book is may be useful for State Food Safety Commissioners and district officials such as District Commissioners and Food Safety Officers, particularly for participating in the Eat Right Challenge for districts and cities.
- It may also be useful for Network of Professionals in Food and Nutrition (NetProFaN) and corporates interested in utilizing their Corporate Social Responsibility (CSR) Funds for public service.

PLASTIC WASTE FREE INDIA

- A meeting was conducted to discuss the follow-up action on the Report of the Expert Committee submitted to Hon'ble National Green Tribunal(NGT) and participation of the F&B industry in plastic waste free India campaign under the chairmanship of CEO,FSSAI.
- Advisor(Standards), FSSAI briefed the participants about the recommendations made by the Expert Committee in its report submitted to NGT.
- Shri Samir Kumar, Joint Secretary, Department of Drinking Water and Sanitation apprised about the on-going Swachhta Hi Seva 2019 campaign.
- CEO, FSSAI informed that in accordance with the timelines of SHS 2019, FSSAI has launched a campaign on 12th September 2019, for a Plastic Waste Free F&B Sector

- F&B companies were encouraged to measure their Plastic Footprint and devise a reduction strategy.
- The F&B sector was invited to actively participate in the event on 24th September 2019 and undertake a pledge to reduce its plastic footprint.
- points for the F&B industry as per stakeholder group that emerged from the meeting
- a. **CORPORATE HEADQUARTERS:**
 - Convene a Board meeting of senior functionaries to work out a plan of action.
 - Plan engagement for employee engagement at the company premises
 - Organise activities in manufacturing facilities, factories and supply chain on Plastic Waste Management.

MEETING WITH STAKEHOLDER FOR PLASTIC WASTE FREE INDIA

Catering/ Hotel and Restaurant Associations

- Disseminate the messaging to member networks.
- Train employees and staff to promote and provide alternates to plastic.

Retailers/Point of Sale (POS) and Direct Sellers

- Organise awareness campaigns and collection drives on Plastic Waste Management for consumers across all their outlets.
- Disseminate messaging around alternate use to plastics e.g Jute and cloth bags and how to correctly segregate F&B plastic waste.

Ecommerce

- Inclusion of special messaging for consumers on all their platforms. (websites, apps, social media etc.)
- To facilitate the above actionables, standard collaterals would be shared by FSSAI that can be utilised for dissemination by all stakeholders.
- The collaterals would include banners for websites, creatives for social media, standees and posters for display and circulation.
- The companies were nudged to post updates about the awareness activities and pictures from collection drives on their social media handles.

The meeting ended with an assurance from the participants that they will make efforts towards ensuring a plastic waste free F&B sector.

SALIENT FEATURES OF FSSAI ACT

- Movement from multi-level and multi-department control to a single line of command
- FSSAI as a single reference point for all matters relating to Food Safety and Standards, Regulations and Enforcement
- Integrated response to strategic issues like Novel foods, Health Foods, Nutraceuticals, GM foods, international trade etc.
- Decentralisation of licensing for manufacture of food products.
- Achieve high degree of consumer confidence in quality & safety of food
- Enforcement of the legislation by the State Governments/UTs through the State Commissioner for Food Safety, his officers and Panchayati Raj/Municipal bodies
- Emphasis on gradual shift from regulatory regime to self compliance through food safety management system

- Consistency between domestic and international food policy measures without reducing safeguards to public health and consumer protection
- Adequate information dissemination on food to enable consumer to make informed choice
- Compounding and Adjudication of cases – to reduce Court's workload and expedite the disposal of cases Graded penalty depending upon the gravity of offences

REGULATORY MECHANISM

- Food Authority and the State Food Safety Authority
- Central Advisory Committee Close cooperation and coordination between Centre, States and other Stakeholders in the field of food
- Scientific Committee Consists of heads of Scientific Panels & 6 Scientific Experts. They will provide the scientific opinion on multi sectoral, crosscutting issues
- Scientific Panels 16 Scientific Panels on Food Additives, Pesticide Residues, GM Food, Biological Hazard, Labelling, Functional Food, Method of sampling, Contaminants, Fish & Fisheries, Milk & Milk Products, Meat & Meat Products (including Poultry), Cereals, Pulsed & Legume and their products (including Bakery), Fruits & Vegetables and their products (including Dried Fruits and Nuts Salt, Spices and Condiments), Oils & Fats, Sweets, Confectionery, Sweeteners Sugar & Honey, and Water (including flavoured water) & Beverages (alcoholic, non-alcoholic)