

IMPORTANT DEVELOPMENTS AND MAJOR ACHIEVEMENTS DURING THE MONTH OF MAY, 2018

1. New initiatives:

a) Launch of SNF@ Workplace

FSSAI launched “SNF@Workplace”– a nation-wide campaign to help people eat safe and eat right while at work, on 15th May, 2018. On this occasion, “The Orange Book: Your Guide to Safe and Nutritious Food at the Workplace” was released by the chief guest Dr. Vinod Paul, Member, NITI Aayog.

This book highlights the role to be played by key stakeholders such as the administration, canteen establishment and the employees in ensuring safe and nutritious food in the workplace. To create a self-propelling and sustainable ecosystem, a systematic framework of FSSAI-trained Resource Persons, Health & Wellness Coordinators and Food Safety Supervisors for every workplace has been enabled. An online portal (www.snfportal.in/workplace) was also launched where interested workplaces can join the movement and access resources, information and links to become a health promoting workplace.

b) Launch of Experience Zone

FSSAI has created one-of-its-kind Experience zone that landscapes India’s food safety ecosystem, in partnership with Tata Trust at 5th Floor, FDA Bhawan, New Delhi. . The same was formally inaugurated by Mr. Amitabh Kant, CEO, NITI Aayog on 16th May, 2018.

Using technologies like virtual and augmented reality, it captures the journey of food safety regulation from its earlier narrow focus on adulteration to a more holistic approach of ensuring safe and wholesome food for all 1.32 billion citizens. The 360-degree Experience Zone reflects how FSSAI has made a shift in its role from just an ‘enforcer’ to an ‘enabler’. Through interactive exhibits, visitors will experience the complexity of the food value chain, see the systems and processes in place and appreciate how FSSAI is nurturing partnerships between the regulator, food businesses and citizens.

2. Ongoing efforts in focus Areas:

- a) Notification issued regarding new standards of Sorghum Flour, Soybean, Soy Protein Products, Whole Maize (Corn) Flour, Wheat protein products including wheat gluten, Durum wheat semolina and Whole durum wheat semolina, Durum Wheat, Finger Millet (Ragi) and Amaranth.
- b) Under FoSTaC (Food Safety Training and Certification) initiative, 257 training programmes were conducted during May, 2018, in collaboration with training partners.

- c) Two interactive Radio Counseling Sessions were conducted in collaboration with IGNOU through Gyan Vani on the subject “Food Adulteration: Simple methods to check it” on 6th & 20th May, 2018 with a view to spread awareness about food safety among masses.

3. Strengthening of testing infrastructure and support systems:

a) Strengthening of Food Testing System in the Country including Provision of Mobile Food Testing Labs:

- **Strengthening of State Food Laboratories:**

Following grants have been sanctioned/released:

- A grant of Rs. 6 Crore each has been sanctioned/released to Gujarat, Haryana, Manipur, Nagaland and Telanagana for procuring High End Equipments (HEE)
- A grant of Rs.5.50 Crore has been released to U.P. for procuring HEEs
- A grant of Rs. 1.75 Crore has been released to Delhi for procuring HEEs
- A grant of Rs.1 Crore has been released to Rajasthan for creation/renovation of infrastructure for installing HEEs at their two laboratories

- **Food Safety on Wheels (FSW):**

One Food Safety on Wheels (FSW) each has been sanctioned for the States of West Bengal and Bihar. Besides, a grant of Rs. 5 lakh each has also been sanctioned for POL and consumables to the States of West Bengal and Bihar. This has raised the total number of FSWs from 29 to 31 across the country.

- **Capacity Building:**

Three days training program on Good Food Laboratory Practices (GFLP) was conducted from 9-11 May, 2018 at Institute of Chemical Technology, Mumbai for food analysts & other scientific/technical personnel working in Food Testing Laboratories in the State of Maharashtra. The Program was attended by 22 trainees from all State Food Testing Laboratories, FSSAI notified laboratories and other Food companies. This was the 3rd training program on Good Food Laboratory Practices conducted only for the state of Maharashtra.

b) Solution Centre for Food Safety:

FSSAI has signed an agreement with M/s Thermo Fisher Scientific India Pvt. Ltd. to establish a Solution Centre for Food Safety at FRSL, Ghaziabad for further research and to provide demonstration and training in the field of food safety.

c) National Milk Survey:

FSSAI has initiated a third party survey by an external vendor (M/s Vimta Labs, Hyderabad) from May, 2018 which will cover 1106 towns of the country for on spot qualitative (8000 samples) and quantitative analysis (1200 samples) for fat, SNF, 13 adulterants, antibiotics, pesticides & aflatoxin M1. 184 numbers of milk samples have been collected and analysed from 30 towns till date.