

Press Note

FSSAI ties up with HRANI to begin its program for training of Master Trainers

In order to provide safe and nutritious food to consumers, Food Safety & Standards Authority of India is introducing the requirement of one trained and certified Food Safety Supervisor across hotels & restaurants in the country.

A beginning has already been made in this direction. *Hotel and Restaurant Association of Northern India (HRANI)* has been empanelled as the first training partner for the restaurant sector in the entire Northern Region. HRANI would be extending support to FSSAI towards organizing series of training sessions for Master Trainers, who would be further responsible for training Food Safety Supervisors across 1,700 member organisations including hotels & restaurants across 9 North Indian States.

Four pilot programs would be jointly organized with HRANI along with the support of State Government before the nationwide roll-out. Currently, in its third series after Lucknow (31st January) and Gurugram (03rd February), this training program would seek participation from over 50 food experts in the hospitality sector.

Under the able leadership of Shri Pawan Agarwal, CEO, Food Safety and Standards Authority of India, this initiative aims at imparting required knowledge for carrying out implementation of hygiene standards in hotels & restaurants in compliance with the FSS Act, Rules & Regulations.

FSSAI has also introduced Food Safety Display Boards (FSDBs) which would eventually replace the existing requirement of prominently displaying FSSAI license at the FBO premises. The FSDBs are colour coded for ease of recognition by the consumers.

FSDBs will display the FSSAI registration/license number of the FBO, which the customers can easily verify at FSSAI website (www.fssai.gov.in). It will also inform the customers, the food handlers and the regulatory staff about the important food safety and hygiene requirements, thereby, providing a 360 degree assurance on food safety and hygiene. *An important feature of FSDB is a new and more effective consumer feedback system.*

HRANI will also contribute towards educating its member associations on the importance of displaying Food Safety Display Boards (FSDBs) at their premises and acts as a key stakeholder in setting the positive public discourse in spreading awareness around the Serve Safe initiative, thereby, promoting safe and nutritious food while eating out.

During the conference, Shri Agarwal also elaborated on various initiatives of FSSAI for spreading the message of food safety and nutrition at different places like home, schools, work places and eating places etc. He briefly shared the salient features of various consumer facing initiatives including food safety connect for an integrated complaint redressal system, a water portal for checking the quality of packaged drinking water and FSSAI new website with fresh look, advanced technology and interactive features for easy access.



With Us You Will Get Safe Food
We Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep premise clean and have regular pest control	Wear clean clothes/ uniform	7
2	Use potable water for food preparation	Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	8
3	Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C	Use water proof bandage to cover cuts or burn wounds	9
4	Store veg & non veg food, raw & cooked food in separate containers	Do not handle food when unwell	10
5	Store cold food below 5°C and frozen products at -18°C or below	Use clean and separate dusters to clean surfaces and wipe utensils	11
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food	Keep separate & covered dustbins for food waste	12

If any concern

Call toll free
1800 112 100
 SMS or Whatsapp
9868686868
 Always quote FSSAI Number for quick action

Give your Feedback to Company Name

(Company Name)
 (Contact Details)

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