

## **IMPORTANT DEVELOPMENTS AND MAJOR ACHIEVEMENTS DURING THE MONTH OF DECEMBER, 2018**

### **1. New initiatives:**

- a) FSSAI organized 1st National Eat Right Mela from 14<sup>th</sup>-16<sup>th</sup> December 2018 in New Delhi in association with the 10<sup>th</sup> edition of NASVI's (National Association of Street Vendors of India) National Street Food Festival. The National Eat Right Mela (NERM) was curated to provide a 360-degree experience of the various elements of eating right, to ensure nutrition and wellbeing, as well as to highlight the various initiatives of FSSAI aimed at spreading the message of eating safe, healthy and fortified.

NERM was identified as a unified platform for people to know everything about safe, healthy and local foods, enjoy the rich culinary heritage of our country as well as a public outreach program through open discussions, technical deliberations, celebration & entertainment for nudging citizens to become aware of and adopt safe and healthy eating habits. To intensify the importance of eating right along with healthy lifestyle, the Mela also witnessed inclusion of various mass physical activities such as yoga, cycling and eat right run, providing the city with an engaging experience to exercise and energize their bodies. In addition, collaboration with Tasting India Symposium, various Ministries, FBOs, eminent experts in the food and health sector and various other stakeholders strengthened the impact of event.

- b) FSSAI launched a mass media campaign on 30.11.2018 calling for the elimination of industrially produced trans fat in the food supply. Entitled "Heart Attack Rewind," the 30 second public service announcement (PSA) - the first mass media campaign of its kind - will support FSSAI's global target of eliminating trans fat in India by the year 2022. "Heart Attack Rewind" warns citizens about the health hazards of consuming trans fat and offers strategies to avoid them through healthier alternatives.

The PSA was broadcast in 17 languages for a period of four weeks on major digital platforms such as YouTube, Facebook, Hotstar, and Voot. Additionally, the campaign was also run on radio channels and outdoor hoardings in Delhi/NCR. A corresponding social media campaign highlighted the harmful effects of trans fat on people's health.

### **2. Ongoing efforts in focus Areas:**

- a) Notifications issued regarding:
- Food Safety and Standards(Packaging) Regulations
  - Harmonization of Pesticides and MRLs
  - FSS(Packaging and labeling) amendment Regulations 2018 w.r.t blended edible vegetable oil
- b) The issue of ban of milk and milk products from China which was due to expire on 23<sup>rd</sup>December, 2018was reviewed in a meeting held in FSSAI on 6<sup>th</sup> December, 2018with the concerned Departments/Ministries of the Government of India, wherein it was

recommended that the ban on import of milk and milk products from China may be extended until the capacity of all notified laboratories at ports of entry across India has been suitably upgraded for testing melamine. Accordingly it has been recommended that the ban on import of milk and milk Products, including chocolates and chocolate products and candies/confectionary/food preparations with milk and milk solids as ingredients from China may be extended for a further period of four months i.e. upto 23<sup>rd</sup> April, 2019 or until further orders in this context, whichever is earlier.

- c) As part of RUCO' (repurpose used cooking oil), a joint initiative of FSSAI and Biodiesel Association of India (BDAI), Hon'ble Chief Minister of Gujarat Sh. Vijay Rupani launched a mobile application on 5<sup>th</sup> Decemeber,2018 for collection of used cooking oil from restaurants and food processing units and convert it into bio-fuel. Using this app, restaurants and food processing units can request the pick-up of their used cooking oil, which would then be supplied to bio-diesel manufacturers as raw material.
- d) Under FoSTaC (Food Safety Training and Certification) initiative, 717 training programmes were conducted during December, 2018, in collaboration with various training partners.
- e) **FSSAI-AFSTI Food Safety Award 2018:**  
FSSAI and Association of Food Scientists and Technologists (India) has introduced FSSAI-AFSTI awards in the field of food safety. The awards are for person(s) who have made notable contributions in the area of food safety through their work during the last five years preceding the year of award.

The FSSAI-AFSTI Food Safety Award 2018 has been given to Dr. S. Kanjilal, Principal Scientist, CSIR-IICT, Hyderabad; Dr. Anshu Singh, Senior Lecturer, Institute of Hotel Management, Catering & Nutrition and Dr. HG Koshia, Commissioner of Food Safety, Gujarat on 12<sup>th</sup> December, 2018 during 8<sup>th</sup> IFCON held at Mysuru, Karnataka.

- f) **Hygiene Rating Certificates Awarded to 31 Compliant Food Service Establishment**  
Under the Food Hygiene Rating Scheme (which is a technology driven user-friendly scheme), 31 food service establishments (includes hotels, restaurants and institutional cafeteria) who appropriately showcased food hygiene and safety standards in their food premises were rated very good & awarded with hygiene rating certificate by FSSAI during workshop on Hygiene Rating for Hotels and Restaurants organized on 16<sup>th</sup> December 2018 at Eat Right Mela 2018.
- g) Guidance note on "Irradiated Food is safe: busting myths around it" has been developed and shared by FSSAI through its website and social media handles. This guidance note gives brief about safety of irradiated food, food irradiation facilities in India, Regulations etc.
- h) Two interactive Radio Counseling Sessions were conducted in collaboration with IGNOU through Gyan Vani on subjects "Disposal of Used Cooking Oil-RUCO" and "Health impact of use of liquid nitrogen for instant freezing of ice creams and other

cold food products & usage of Anti-Microbial Drugs” on 1<sup>st</sup> and 15<sup>th</sup> December respectively, with a view to spread awareness about food safety among masses.

- i) FSSAI participated in 8<sup>th</sup> International Food Convention (IFCON 2018) during 12<sup>th</sup>-15<sup>th</sup> December, 2018 at CFTRI, Mysore. The theme of the convention was ‘Holistic Approaches for Startup, Food Innovation and Human Resource Training for Agriculture and Food Industry Gemmation (HASHTAG)’. FSSAI won Best Exhibitor Award for excellence in creating public awareness, driving and encouraging food safety.

### 3. Strengthening of testing infrastructure and support systems:

#### a) Food Safety on Wheels (FSW):

One Food Safety on Wheels (FSW) has been sanctioned for the State of Sikkim. This has raised the total number of sanctioned FSWs from 40 to 41 across the country.

#### b) Capacity Building:

Three days training program on Good Food Laboratory Practices (GFLP) was conducted from 26-28 December, 2018 at Indian Institute of Horticultural Research (IIHR), Bengaluru for food analysts & other scientific/technical personnel working in Food Testing Laboratories.

#### c) Notification/De-notification of Food Testing Laboratories:

3 new food testing laboratories have been notified and 4 food testing laboratories have been de-notified by FSSAI vide S.O. 6207 (E) dated 12<sup>th</sup> December, 2018. Now, the total number of FSSAI notified laboratories is 171.

### 4. International initiatives:

- a) The 40<sup>th</sup> Session of the codex committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) was held from 26<sup>th</sup> to 30<sup>th</sup> November, 2018 in Berlin, Germany. The decision on the following important agenda items which are of concerns to India are as follows:-

- **Review of the standard for Follow-up Formula-Essential composition**  
Committee agreed to retain the essential requirements for follow-up formula for older infants at step 7 and for [product] for young children and established an EWG to work further on the document.

- **Review of the standard for Follow-up Formula**

The Committee agreed to:

- Advance Section A: follow up formula for older infants to Step 5 for adoption by CAC42, send the labelling provisions for follow up formula for older infants to CCFL45 for endorsement

- **Proposed draft guideline for Ready to Use Therapeutic Foods**

The agenda was discussed in the PWG, wherein focus was on the sections where the EWG did not reach consensus and which had been put in square brackets. Thereafter, the Committee agreed to: a) Re-establish an EWG to continue

developing Section 5.2.2 (Food additives) and Section 6.2 (Proteins); and b) Hold the rest of the text at Step 4.

b) **The 6<sup>th</sup> Session of the Ad hoc Codex Intergovernmental Task Force on Antimicrobial Resistance (TFAMR)** was held in Busan, Republic of Korea from 10<sup>th</sup> December to 14<sup>th</sup> December 2018. The decision on the following important agenda items which are of concerns to India are as follows:-

- **Proposed draft revision of the code of practice to contain and minimize foodborne antimicrobial resistance (CXC 61-2005)**  
Committee agreed to return the proposed draft COP to Step 2/3 for re-drafting and established an EWG for the same.
- **Proposed draft guidelines on integrated monitoring and surveillance of foodborne antimicrobial resistance**  
Committee agreed to return the proposed draft COP to Step 2/3 for re-drafting and established an EWG for the same.