

# The Tribune

VOICE OF THE PEOPLE

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## Hoteliers sensitised to good practices



FSSAI coordinator Mansi Thaker at a session organised by AHARA for hoteliers on Wednesday

The Food Safety and Standards Authority of India (FSSAI) organised a camp in association with the Amritsar Hotel and Restaurants Association (AHARA), Civil Lines, here today.

FSSAI coordinator Mansi Thaker conducted the eight-hour session during which she spoke about various aspects of ensuring food quality and hygiene at the hotels and restaurants. She also discussed the issues of rodents and pests at the kitchen which is cause of concern from the hygiene point of view. Besides, issues such as best practices for cooking and food preservation were also discussed.

The session was attended by representatives of around 40 well-known hotels and restaurants of the city. AP Singh Chatha, president, AHARA, said, "The session was very informative for the local food industry." He said the city was fast developing as a tourist hub and as such demand for hygiene and quality food is ever high.

## FSSAI IN NEWS

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“With over two lakh passengers coming at the international airport, the local food industry needs to give the best quality food to its national and international customers,” said Chatha, adding that the session would help hoteliers in tackling day to day issues related to food safety and standards.