



FSSAI revises subject list for FBOs undergoing training; Includes milk

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FSSAI has issued a revised list of subjects for FBOs undergo training. The list now includes milk and milk products as a mandatory subject for the food safety supervisors working for the FBOs in their units.

The Food Safety and Standards Authority of India (FSSAI) has made it mandatory for food business operators (FBOs) who are licensed, be it a Central or state license, to train its supervisors under the capacity-building plan under the Food Safety Training and Certification (FoSTaC) programme.

The training was made mandatory in October 2017, through a letter which called for mandatory training of all such food safety supervisors working in units of the FBOs.

“The training was to be completed in a phase-wise manner over the next two years by all the licensed FBOs under the Food Safety and Standards Act, 2006,” it added.

Under the programme, the subjects that were included for training of supervisors included special training in bakery, vegetable oils and fats, packaged water and milk and milk products, while advanced training was for all the FBOs’ units and catering establishments, including hotels, restaurants, rail and in-flight catering.

Retail, distribution and storage and transportation were also included in the list of subjects for mandatory training.

Prabodh Halde, president, Association of Food Scientists and Technologists (India) [AFTS(I)], said that it was a positive step towards the strengthening of the food safety ecosystem of the country. “It will help in mitigating the risk involved in food manufacturing,” he added.

“People involved in food handling in a manufacturing unit must know the good manufacturing practices (GMPs) and good hygiene practices (GHPs) at least,” Halde said.

“Besides, they also must understand the allergens, contaminations, critical control points for hazards to plug in any gaps if need arise,” he added.

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“This special and advanced course involves a lot of technical programmes for such training, and therefore, would be helpful in mitigating the risk of contamination or of any other kind during the process of manufacturing the food product,” Halde said.

He added that the license requirements under the Food Safety and Standards Act, 2006, themselves made it mandatory for the FBOs to have such specialised persons at their units who must understand the provisions of the Act and the requirements thereunder.

“The supervisors must undergo training, which will bring them in the system and help them in getting regular alerts and information, which will eventually help them secure safe food production,” Halde said.