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Govt check now on ‘prasads’ served at various religious places

New Delhi : The Food Safety and Standards Authority of India (FSSAI), the national food safety regulator of the health ministry, has turned its eye on the kitchens of temples, gurdwaras, churches and mosques, asking them to register their kitchens used to prepare the offerings to the devotees.

Most of the kitchens do not have any licence despite the FSSAI Act requiring compulsory registration of all public kitchens. The regulator has launched a separate project ‘BHOG’ to enforce ask the managements of the religious places to maintain hygienic kitchens and follow the food safety standards.

It has written to most of the prominent temples and released a guidance manual to facilitate voluntary implementation of the food safety at the places of worships. The authority sources said Mumbai’s Siddhivaniyak Temple, Shirdi’s Sai Prasadlya and Somnath Temple in Gujarat have shown interest.

The guidelines circulated require that the packed “prasad” distributed to the devotees should be levelled with expiry date. The authority found most of the kitchens do not follow the hygienic practices to prepare langar. They also require that the kitchens in Temples and other religious places must use fortified staples such as ghee, oil, rice, flour and milk while preparing prasad or langar to make them more wholesome.