Temple kitchens inspected by FSSAI for Bhog certification

TRICHY: The food safety department officials, on Wednesday, inspected three major temples in Trichy managed by the HR&CE department to ascertain the cleanliness and hygiene of the temple kitchens. A third-party agency recognised by the food safety and standards authority of India (FSSAI) accompanied the officials for rating the food preparation in the temple kitchens under the Union government’s ‘Blissful hygienic offering to God’ (Bhog) certification scheme.

The officials inspected the kitchens of Rockfort Thayumanaswami temple, Ranganathaswami temple in Srirangam and Jambukeswarar temple in Thiruvanaikoil. The official team expressed satisfaction in the food preparation practice. Each of the temples was given 10-15 suggestions to further improve the food preparation and to ensure hygiene inside the kitchen space. “We have suggested temples to mention the date of packaging in the prasadam offered to devotees. Glass containers were insisted to be placed in the prasadam stalls,” Dr R Ramesh Babu, district food safety officer said. The temple management was given 15 days period to implement the suggestions.

Photographs were taken by the officials as evidence, which will be compared with the situation after 15 days during a similar survey in the temples. There will be a total of 120 marks awarded under the Bhog survey based on the inference through field visits.

Temples securing more than 100 marks will get 5-star rating while temples securing 90-100 marks and 80-90 marks will get 4 star and 3 star ratings respectively. Certificates will be provided by the Centre in a month or two.