Hygiene Rating Scheme of the Corporation of City of Panaji (CCP) has evoked a good response from hoteliers and food experts besides chefs within the CCP's jurisdiction and other areas.

The scheme is applicable for the restaurants, sweet marts, bakeries and meat shops operating in the CCP area and would benefit these businesses. Presently many have adopted the scheme including Navtara hotels and others.

These commercial establishments have to enroll with Food and Drug Administration, government of Goa and ensure they obtain hygiene rating within the next two days.

CCP officer Gregory Jacques coordinated the programme while Richard Noronha from FDA explained about the benefits of the scheme like ensuring compliance to legal requirements under FSSAI, improve hygiene, sanitation and reduce the risk of food-borne illness.

It also ensures that the food served is safe, would also change the perception besides encouraging eating seasonal food, eating local food and zero wastage of food.

Mubarak Ali, hotel management and food safety consultant narrated his past experience to the gathering besides a woman from Taj deliberated on the subject saying, "We in Goa are very conscious about what we are eating and how we are eating."
Recently, FSSAI in association with the Imagine Panaji Smart City Development Ltd, CCP and Food and Drugs administration has rolled out 'Eat Smart City Challenge' and the city of Panaji is one of the participating cities.

On the occasion, CCP Commissioner Agnelo Fernandes, Vivek Parsekar, and municipal inspectors and other CCP staff distributed food safety display boards to the food business operators and officially launched the Hygiene rating initiative.