

## Thiruvananthapuram: Eateries' own food supervisors soon

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Jun 26, 2019 As per the Food Safety and Standards Act, the FSSAI has to ensure the training of persons involved in food handling.

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**THIRUVANANTHAPURAM:** As part of its effort to raise the food safety index of the state, the Kerala Commissionerate of Food Safety is gearing up to mandate a food safety supervisor trained in proper hygiene and manufacturing at every eatery. The supervisor can be the eatery owner or a staffer, but properly trained in food safety and hygiene.

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As per the Food Safety and Standards Act, the FSSAI has to ensure the training of persons involved in food handling.

Thiruvananthapuram: The Act mandates one trained and certified supervisor at every eatery to recognise and prevent risks associated with food handling.

The trained food safety supervisor would be giving training for other food handlers at the eatery.

An official said that direction had been given to all FBOs in the state for getting the mandatory certification.

"There are several empanelled by FSSAI for imparting training. The decision is to give training for a minimum of 400 food supervisors every year. For getting the certification, FBOs will have to enrol with an accredited agency," said the official.

The programme will cover small, medium and large FBOs and unorganised sector which comprises of street vendors.

The official said that the state would soon mandate this for getting food safety registration.

"This is one of the parameters for getting a raise in the food safety index. Our aim is to reach number one in the food safety index," said the official.