Eating out? Soon you can check how safe your platter is

Pushpa Narayan | Jun 26, 2019

Chennai: In a few weeks from now, when you walk into a restaurant look for the ‘responsible place to eat’ tag. Such a restaurant will have safe food and water, hygienic kitchens, healthy food handlers, informative menu cards and it will donate its surplus food. And eateries to could flaunt this voluntary tag from the Food Safety and Standards Authority of India (FSSAI).

The food safety department in Tamil Nadu has called for applications from five star hotels, chain restaurants, neighbourhood hotels, cafes, caterers, home kitchens with a client base, street food vendors to volunteer for hygiene assessment. "Hotels will be asked to do a self-assessment for compliance with hygiene, safety and structural requirements. Food inspectors will inspect the hotels for verification and rate them between one and five as per the level of compliance," said city’s designated food officer A Ramakrishnan. Those with four or more points will be rated ‘responsible place to eat’ and can use the tag for promotions for a period of one year.

On Tuesday, the department called administrators of five star hotels for a meeting to explain the rating scheme. "We will be doing for each sector in the next 10 days before rolling out the programme. We believe hotels will register because it will allow them to better their brand value," he said.

Hoteliers said the scheme isn’t new. Cities such as Pune have asked hotels to register themselves. The scheme, however, is voluntary as it is aimed at empowering consumers to make informed choices. Hotels too can get points for having one food safety supervisor for every 25 food handlers. The supervisor should monitor and train food handlers in best practices. It also encourages hotels to allow customers to walk into their kitchens any time for a check. In addition, hotels should also test food and water samples at the NABH
laboratories and also provide information such as "high fat", "high sugar", "high fibre" to inform customers about the kind of food they choose.

Hoteliers said they were excited about the scheme. "We soon have scores on our doors. While hotels will work towards maintaining standards, customers will be making informed choices," said a senior administrator of a five-star hotel who attended the meeting.
बैठक में मंचन • फूड, सेपटी आयोगिता ऑफ इंडिया की चेयरपर्सन ने की अधिकारियों के साथ बैठक

चार जिलों में बनेंगे स्ट्रीट फूड हब, स्ट्रीट वंडर्स को देंगे स्वच्छता की ट्रेनिंग

सिद्दी चिट्ठी

हिमाल के स्व-सच्चिदान के साथ लिखित हैं स्ट्रीट फूड हब बनाए जाएं। इसमें चेयरस्टांट, हमीरपुर, मोहलों और मंडी जिला का चयन किया गया है। इसमें स्ट्रीट फूड वेंडर्स की वियोजित करेंगे। इसकी स्वच्छता के बारे में जानकारी दी जाएगी। इसके अलावा, विभाग की है क्रिया, स्मार्कैंटल, ष्ट्रीट वेंडर्स को स्वच्छता के बारे में जानकारी देंगे।

इस दौरान विभाग की अधिकारियों का आयोजन रखा जाएगा। इसमें यह बताया जाएगा कि किस तरह से बालिका, होटलों और रेस्टोरेंटों को प्रशिक्षित किया जाएगा और उन्हें यह जानकारी दी जाएगी कि वह चर्चा कर सकता है। इससे बढ़ता है फूड ऑफिसर का अधिकार और इसके साथ-साथ स्व-सच्चिदान के साथ बैठक की जाएगी।