

FSD holds ‘food safety training and certification course’

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One day “food safety training and certification course” for Basic Manufacturing and Catering was held on August 6 by Food Safety Dimapur (FSD) at Hotel Saramati, Dimapur.

In a press release, office of Chief Medical Officer (CMO) Dimapur stated that during the training, CMO Dimapur, Dr.Moatemjen asked the food handlers to maintain hygiene while preparing food and especially during COVID-19 pandemic.

Dr.Moatemjen said that additional care should be taken by food handlers, caterers, delivery services, etc. and asked them to follow COVID-19 appropriate behaviours.

He further urged all food handlers to get vaccinated. Resource person Sanjay Kale of FoSTaC certified trainer and Assesor, Kai VanjibabaGramin Vikas Mandal, of Nashik, Maharastra enlightened the participants about the aims and objectives of Food Safety & Standards Authority of India (FSSAI).

He also oriented the participants on the functions of FSSAI, food safety hazards and FSSAI rules and regulations and also stressed on the importance of physical health of the food handlers who come in direct contact with food.

He informed the participants that the medical fitness certificate of every food handler has to be renewed every year.

Designated officer of FSD Samuel Zehol also informed that all food manufacturers must mandatorily have FSSAI license or registration.

He asked all concerned to visit the official website and obtain online FSSAI license or registration.

The programme was chaired by FSO, Peren, SamlamgwamlieMichui and the vote of thanks was delivered by FSO Mon, KezhangulieYim.

The participants included food manufacturers, self help groups, caterers, and local home-based food manufacturers.