

Eateries asked to maintain hygiene

Staff Reporter DIMAPUR, NOV 28 (NPN)

As Nagaland gears up to host annual 10-day mega Festival Hornbill at Naga Heritage Village Kisama, the Food Business Operators (FBOs) in the State's gateway city Dimapur have been directed to maintain hygiene and proper sanitation in restaurants, hotels and eateries.

To ensure tourist have a pleasant stay and also in interest of public health, an awareness programme on 'Food Safety Awareness' was conducted by the Food Safety Officer (FSO), Samuel Zehol under the aegis of the chief medical officer (CMO) Dimapur at CMO's conference hall here on Wednesday.

Around 40 FBOs comprising proprietors of restaurants, hotels, bakeries and pharmacies, along with manufactures and wholesalers attended the programme.

Speaking at the programme, FSO Samuel Zehol outlined measures that were mandatory even in the interest of FBOs and traders.

Zehol advised those present of the mandatory display of 'Food Safety Display Board' which lays down '12 golden rules for safe food', particularly in restaurant and eateries.

He informed that the A4 sized 'Food Safety Display Board' can be downloaded from the FSSAI website, while also reminding to strictly adhere to the rules laid down in the 'Food Safety Display Board' to assure consumers of their health and safety.

Zehol also advised bakery and hotel owners to direct their chefs, bakers and employees to wear cooking head caps, gloves and aprons while preparing or handling food and edibles.

The bakers and chefs must also be certified medically fit to prepare food items, Zehol added.

On the issue of hygiene, Zehol lamented that toilets were located in close proximity to the kitchen or cooking area, adding that such unhygienic conditions will attract corrective measures from the department.

On the preparation of fried food items, Zehol advised restaurant and hotel owners not to use the same oil more than twice as it becomes carcinogenic then.

Another health concern the FSO deliberated on is the sale of packaged edible items from Myanmar. Any imported items sold in the market must have the name of the supplier based in the country, he added.

On other items sold in the market, Zehol cautioned traders on the sale of expired goods and other spurious items.

He said no colouring agents must be added to chilly, turmeric and jeera powder

On the recent lift on blanket ban on imported fish, Zehol revealed that further checks were also conducted at the auction centre and urged wholesale fish sellers to handle fish hygienically and store in freezers.

FSO also informed the FBOs of the ground work being currently being undertaken to make trade licensing and registration online and assured them of support.

CMO Dimapur, Dr Vikato Kinimi, who also spoke on the occasion, appealed to stall owners of the upcoming night carnival to maintain proper hygiene. He said the district health may conduct check if necessary. Dr. Kinimi also urged FBOs present to maintain proper hygiene and sanitation.