Chandigarh, July 16
Acting on some complaints of alleged re-heating of oil, the food and safety wing of the Health Department, UT, inspected three outlets of international food chains at Elante Mall and Sector 35 here on Monday. Three teams of food safety officers were constituted and directed to collect oil samples from fryers at these outlets.

The teams, supervised by three doctors from different departments, collected six samples from the outlets.

These samples will be sent to lab for testing its quality as re-heating causes changes in physiochemical, nutritional and sensory properties of edible oil. It is the second such inspection by the Health Department this month.

Two weeks ago, the food and safety wing had issued a challan to the Chandigarh Golf Club management for alleged unhygienic conditions in the kitchen of the club. — TNS