<u> भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण</u>

वेबसाइटपरअपलोडकरनेहेतू मासिकउपलब्धियोंकीसामग्री

मई<u>, 2024</u>

Important policy decisions taken and major achievements during the month:

SCIENCE AND STANDARDS

Meetings of the following Scientific Committee, Scientific Panels and Expert Committees were organised to formulate the standards of articles of foods and processing of applications of non-specified foods, & other scientific matters respectively.

S. No.	Name of Scientific Panel/Expert Committee of FSSAI	Date
1.	Scientific Panel on Spices and Culinary Herbs	01.05.2024
2.	Scientific Panel on Contaminants in the Food Chain	03.05.2024
3.	Meeting of Expert Committee 3 for approval of non- specified food and food ingredients	03.05.2024
4.	Meeting of Expert Committee for approval of Ayurveda Aahara	10.05.2024
5.	48th Scientific committee meeting	13.05.2024
6.	Meeting of the Working Group on "Review of Flavours" (WG)	14.05.2024

7.	Meeting of Expert Committee 2 for approval of non- specified food and food ingredients	15.05.2024
8.	Meeting of Working Group on Processing Aids (WG)	22.05.2024
9.	Scientific Panel on Sweets, Confectionery, Sweetener, Sugar and Honey	22.05.2024
10.	A one-day FSSAI-Concerned stakeholders meet was	
	convened at FDA Bhawan to discuss the development	
	of the vegan regulations to address the concerns and	
	issues faced by FBOs , as well as to shed light on	
	challenges and emerging issues in implementation of	
	Vegan regulation.	22.05.2024
	This significant interactive session with concerned	
	stakeholders, witnessed 100 participants (both online	
	and offline), aiming to integrate the policy makers,	
	experts, industry professionals, and stakeholders to	
	engage in meaningful discussions on various aspects	
	of Vegan foods in country.	
	A one-day workshop on Codex at ITCFSAN, Mumbai	
11.	conducted by National Codex Contact Point, FSSAI, in	
	collaboration with the Chamber for Advancement of	24.05.2024
	Small and Medium Businesses (CASMB).	
	This significant outreach initiative, witnessing 500	

participants (both online and offline),aimed to improve understanding of Codex and encourage active participation from stakeholders (including industry and scientific experts) for safeguarding national interests for food safety and trade.

QUALITY ASSURANCE

- Methods and Manuals which are released are mentioned below:
 - 1. Method for determination of lodine in Double Fortified Salt
 - 2. Method for determination of Iron in Double Fortified Salt
 - 3. Method for determination of Vitamin A in Milk
 - 4. Method for determination of Vitamin A in Oils & Fats
 - 5. Method for Determination of Ochratoxin A in Wine and other Fermented Alcoholic Beverages

6. HPLC method for determination of gamma oryzanol content in rice bran oil and other vegetable oils

7. Manual on Methods of analysis - Microbiological examination of food and water

- "The certificates of 9th Food Analyst Examination 2023 were issued to 101 qualified candidates recommended by the Food Analyst Examination Board."
- Work for "Setting up of Microbiological Section and Installation of Equipment on Turnkey Basis" is under process for the following laboratories: Aurangabad, Jaipur, Mysore, Thiruvananthapuram, Bengaluru,

Belagavi, Bhubaneshwar, Vadodara, Patna, Bhopal, Solan, Varanasi, Ranchi, Singtam, Agartala, Guindy and Bhuj.

INFORMATION TECHNOLOGY

A. Food Safety Compliance System (FoSCoS):

1.) Integration with GST e-invoice system:

By integrating the GST e-invoice system with the FoSCoS an e-invoice is generated, it is submitted to the Invoice Registration Portal (IRP), which validates the invoice and assigns a unique Invoice Reference Number (IRN) to each invoice. The IRP also digitally signs the invoice and generates a QR code containing key invoice details.

2.) FoSTaC certificate authentication:

Previously, FBOs were limited to one active modification application for their license or registration at a time. Subsequent modifications could only be applied for once the prior modification was approved. To address delays and improve efficiency, FSSAI has introduced a new feature in the FoSCoS portal that allows FBOs to cancel a pending modification application and submit a revised one. This is with a view to prevent delays caused by waiting for the acceptance or clearance of a previously filed modification application before proceeding with new modifications.

B. Food Safety Training and Certification (FoSTaC):

1.) Refresher Training Provision for Expiring FoSTaC Certificates:

The Food Safety and Standards Authority of India (FSSAI) has introduced a provision allowing Food Safety Training and Certification

(FoSTaC) users, whose certificates are due to expire within six months, to enroll in refresher training courses. These refresher sessions extend the validity of their certificates post-expiry. The courses typically range from 4 to 8 hours and are available for all levels of FoSTaC training (Basic, Advanced, and Awareness). This ensures continuous compliance with food safety standards, preventing any lapse in certification.

2.) Trainer Verification Enhancement with Photograph Upload:

FSSAI has implemented a new feature on the FoSTaC portal to enhance the verification process of trainers. Trainers are now required to upload their photographs, which will appear on the admit cards of all attending their respective training sessions. trainees This initiative authentication verification ensures the and of trainers. thereby maintaining the integrity and credibility of the training programs under the FoSTaCinitiative.

C. eFile version 7.0

The National Informatics Centre (NIC) has rolled out this major update to incorporate various new features and enhancements based on feedback from eOffice implementing organizations. Our transition to eFile v7.0 will involve migrating our existing eOffice instance to the new application with key features like improved document management, better user interface, advance search capabilities etc.

TRAINING

Name of Training		Number of
	Trainings	Trained
Training session on Ethics and Etiquettes for all	01	158
the employees stationed at Headquarters & NFLs/		
Regional Offices (Mumbai, Kolkata, Chennai and		
Ghaziabad)		
Workshop on Noting & Drafting and Office	01	47
Procedures at Regional Office (Ghaziabad)		
FoSTaC (FSS+COVID)	801	36829
Street Food Vendor (SFV) courses	02	43
Induction Training programme for Food Safety	02	45
Officers of Kerala, Telangana, Karnataka, Indian		
Railway and CFSO-FSSAI from 20.05.2024-		
07.06.2024 at EDC-IHM, Bengaluru		
Induction Training Programme for DOs of	02	39
Maharashtra, Tamil Nadu, Goa and CLA-FSSAI		
from 27.05.2024 to 31.05.2024 at YASHADA,		
Pune, Maharashtra		

SOCIAL AND BEHAVIOURAL CHANGES

A total of 37 social media posts were created and circulated for generating public awareness through different social media platforms of FSSAI. Details of the social media posts is attached at **Annexure-I** and details of Creatives is attached at **Annexure II**.

Total number of certificates awarded under the Eat Right India initiatives are mentioned below:

S. No.	Name of Initiative	Total Number of
		Certifications
1.	Eat Right Places of Worship	55
2.	Eat Right Campus	127
3.	Eat Right School	14
4.	Eat Right Street Food Hub	9
5.	Eat Right Station	9
6.	Eat Right Fruits and Vegetable Market	10

To address the queries of Eat Right School initiative, a helpline number (011-23667295) was added on the official website of Eat Right School initiative.

Designed a brochure on Vegan Foods for Science and Standards Division of FSSAI.