

THE FSSAI BULLETIN

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FoSTaC TRAINING FOR FOOD HANDLERS IN SHRI RAM JANMBHOOMI TEMPLE



FSSAI's Crackdown on
Misbranded Alkaline Water



Food Safety Enforcement &
Awareness Intensified
Across States



Over 900 Street Food
Vendors Trained in Udaipur



ePAAS Single Window
System Rolled Out
for Product Approval

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Food Handlers and Kitchen Staff at Shri Ram Janmbhoomi Temple Trained on Food Safety and Hygiene

As part of the Eat Right India initiative, food handlers at Shri Ram Janmbhoomi Temple were sensitized on food safety and hygiene practices to support the development of the temple as an Eat Right Place of Worship. The initiative focused on promoting safe food preparation and handling practices for the benefit of devotees visiting the temple.

During the FoSTaC training programme, participants received guidance on personal hygiene, safe food practices, and proper food handling methods. The programme, conducted by UPFSDA in collaboration with FSSAI, aims to ensure the availability of safe, hygienic, and healthy food within the temple premises.



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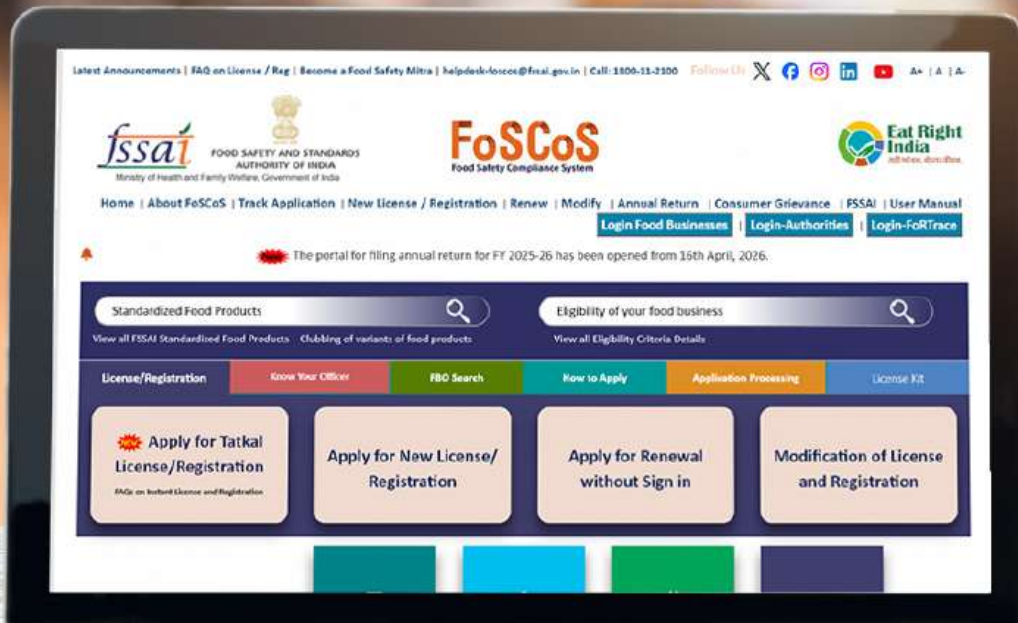


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FSSAI Opened Annual Return Filing Portal for FY 2025–26

FSSAI opened the **FoSCoS** portal for filing **Annual Return (Form D1)** for the Financial Year 2025–26. The filing is mandatory for manufacturers, repackers, relabellers, manufacturer exporters, and importers.

Food Business Operators (FBOs) are required to complete the filing by June 15, 2026. Delay in submission would attract a penalty of ₹100 per day and could also lead to suspension of the license. The authority has advised FBOs to file their returns through the FoSCoS portal by submitting Form D1 for the year 2025–26.



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FSSAI Rolls Out ePAAS Single-Window System for Food Product Approvals

FSSAI has introduced the **electronic Product and Claim Approval System (ePAAS)**, a single-window digital platform for prior approval and risk assessment of food products, ingredients, and claims.

From June 1, 2026, all applications related to non-specified foods, nutraceuticals, vegan endorsement, claims approval, and other regulated categories must be submitted only through the **ePAAS portal**. The initiative aims to improve transparency, efficiency, and regulatory compliance in the food sector.



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FSSAI Cracks Down on Misbranded Alkaline Water, Seizes ₹31.61 Lakh Stock

FSSAI's West Region office has taken action against a manufacturer of **alkaline water** in **Savli, Vadodara**, after a consumer complaint revealed multiple labelling and safety violations. Officials found missing ingredient details, absence of the product name on the label, and visible particles in the product.

Laboratory analysis confirmed the presence of fulvic acid, a non-permitted substance under **FSSAI** regulations. Stocks worth around **₹31.61 lakh** were seized, and proceedings have been initiated under the Food Safety and Standards Act, 2006.



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Over 900 Street Food Vendors Participate in Food Safety Awareness Programme in Udaipur

A large-scale Street Food Vendors Training and Awareness Programme was organized in Udaipur, Rajasthan, with the participation of more than 900 street food vendors from Udaipur and nearby areas. The programme focused on enhancing awareness of food safety, hygiene, and sanitation practices among food handlers to ensure the availability of safe and hygienic food for consumers.

Officials from the Food Safety Department and FSSAI were present during the programme and emphasized the importance of maintaining food safety standards. Hygiene kits were distributed to participating vendors to encourage safe food handling practices, reflecting continued efforts to promote safer and healthier street food ecosystems across the country.



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New Milestone for Eat Right Campus! Safe Food for Children at Homeless Day Care Centre in Maharashtra

In a significant milestone under **FSSAI's Eat Right Campus initiative**, the Homeless Day Care Centre under the Homeless Street Children Project of Scots' Kirk has been certified as an **Eat Right Campus**.

The initiative reflects **FSSAI's** commitment to ensuring safe, hygienic, and nutritious food for every section of society, especially vulnerable children. Maharashtra FDA highlighted that the certification will help ensure food served at the centre is handled with proper safety, hygiene, and responsibility standards under the **Eat Right India movement**.



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Robust Nationwide Action! Food Safety Departments Intensify Enforcement & Awareness Drives

Food Safety Departments across multiple states strengthened enforcement and awareness activities to ensure safe and hygienic food for citizens. In Madhya Pradesh, surprise inspections were conducted at juice and lassi corners in Bhopal, while Neemuch authorities carried out strict action against food establishments over unhygienic conditions and labelling violations.

In Uttar Pradesh, officials **seized around 15,000 kg** of suspected adulterated honey worth nearly **₹22 lakh** in Hapur, while separate inspection drives in Unnao and Jhansi focused on ghee, edible oils, paneer, and restaurant hygiene standards. Rajasthan authorities in Sirohi destroyed expired and sub-standard food products during routine inspections.

Meanwhile, awareness and surveillance initiatives were also conducted across West Bengal, Tamil Nadu, Uttarakhand, Ladakh, and Delhi. Mobile Food Safety Vans carried out testing and IEC activities in Kolkata, RUCO awareness programmes were organised in Rishikesh.

A multipronged approach is being undertaken across the country to strengthen awareness, vigilance, and compliance towards ensuring safer food for all.



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FSSAI Launched 'Drop the Oil' Challenge to Promote Healthier Eating Habits

FSSAI launched the 'Drop the Oil' challenge under the 'Eat Right India' movement in collaboration with My Gov as an **oil-free cooking challenge** for a **healthier India**. It nudges people to reduce excess oil consumption and adopt healthier diet.

With obesity and lifestyle diseases on the rise, often linked to excessive oil intake, this challenge encourages individuals to adopt healthier cooking practices and explore the possibilities of delicious and oil-free meals. It is an opportunity to showcase creativity in the kitchen while promoting better health for all.



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भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण
Food Safety and Standards Authority of India



सत्यमेव जयते

स्वास्थ्य एवं
परिवार कल्याण मंत्रालय
MINISTRY OF
HEALTH AND
FAMILY WELFARE



**Eat Right
India**

सही भोजन. बेहतर जीवन.

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