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CSFH – Moving towards cleaner and safer street food and vegetable markets

As a part of the Eat Right India movement FSSAI has launched the Clean Street Food Hub (CSFH) initiative last year that seen great enthusiasm from several states, and so far 20 have been certified covering Gujarat, Maharashtra, Madhya Pradesh, Punjab, Tamil Nadu, Chandigarh and Chhattisgarh; another 19 locations are in the pipeline.

ood safety is critical to preventing food borne illnesses and improving public health. Food that is not safe, is not food. Ensuring food safety is a shared responsibility that spans all sectors in the food ecosystem. For this, the Food Safety and Standards Authority of India (FSSAI) has launched the Eat Right India movement, which converges various stakeholders under a common agendaeating safe, eating healthy and eating sustainably.

Eat Right India is not merely a concept or an abstract thought - it is an action-oriented programme, driven by a judicious mix of regulatory, capacity-building, collaborative and empowerment measures with implementable projects and initiatives. The strategy of Eat Right India is to ensure that our food is good for both the people and the planet. The action plan, thus, encompasses a bouquet of initiatives to promote both the demand for, and supply of, safe and healthy food, in a sustainable way. While the supply-side interventions are aimed at building capacities of food businesses to promote self-compliance, the demand-side initiatives work towards motivating consumers to demand safe and healthy food. On the supply-side, several benchmarking, certification schemes and cluster initiatives to improve the infrastructure and hygiene compliance levels in food businesses and establishments are in place that target both the organized and unorganized food businesses.

For petty food vendors and hawkers, a cluster approach is adopted. A cluster is an aggregation of vendors located in a given geographical area with similar kind of business; for e.g. an aggregation of around 50 street food vendors is a cluster and can be certified as a Clean Street Food Hub. A structured process of defining benchmarks, gap analysis, filling infrastructure gaps, training, capacity building and certification is adopted in a cluster. This is a systematic way to ensure compliance to food safety standards and helps to organize hawkers and petty food vendors to improve food safety and hygiene. It is also an important convergence point, with local municipal authorities taking a lead in setting up clusters (e.g., clean street food hubs, vegetable and fruit markets etc.) and with other government programmes like Swachh Bharat Abhiyaan (for cleanliness drives) and Jal Jeevan Mission (for potable water supply).

Currently, cluster initiatives include:

- Clean Street Food Hubs
- Clean and Fresh Fruit and Vegetable Markets

State wise potential Clean Street Food Hubs in					
S No	State	No of Hubs		1	
1	Uttar Pradesh	19		1	
2	Gujarat	18		1	
3	Maharashtra	18		1	
4	Rajasthan	12		1	
5	Uttarakhand	10		1	
6	Madhya Pradesh	10		1	
7	West Bengal	9		1	
8	Bihar	9		1	
9	Punjab	7		Т	

n India					
10	Delhi	6			
11	Karnataka	6			
12	Jharkhand	6			
13	Goa	5			
14	Chandigarh	2			
15	Telangana	2			
16	Odisha	2			
17	Chhattisgarh	2			
18	Tamil Nadu	1			
Total		144			

BHOG (Blissful Hygienic Offering to God) - Places of Worship
Eat Right Station

The Clean Street Food Hub (CSFH) initiative has seen great enthusiasm from several states, and so far 20 have been certified covering Gujarat, Maharashtra, Madhya Pradesh, Punjab, Tamil Nadu, Chandigarh and Chhattisgarh; another 19 locations are in the pipeline. The CSFH have been inaugurated by Chief Ministers/ other dignitaries in the states of Maharashtra and Gujarat. CSR support has been extended by companies like HUL, Nestle, Jubilant Life Sciences, Zydus, Herbalife etc.

One of the first Clean Street Food Hubs to be certified was in Kankariya, Ahmedabad. The validity of certificate will be of one year from date of issue of certificate. Other iconic street food hubs, which have been certified as Clean Street Food Hubs include Juhu Chowpatty and Girgaon Chowpatty (Mumbai), Chappan Dukaan (Indore), Urban Chowk (Ahmedabad), Sector 8 Market (Chandigarh) etc. These hubs took several measures to improve hygiene and food safety standards. Food handlers started wearing gloves, mask, caps etc. in the correct manner. They made a policy for procurement of raw and packed products from FSSAI-licensed/registered suppliers only. Products started being tested randomly at frequent intervals of time. They replaced non-food grade disposables with food-grade disposables for serving, which is healthy for consumers and the environment too. Cast iron and wood utensils have been replaced with stainless steel utensils. Now, proper arrangements for storage of raw food and semicooked food have been made. They have also started using potable water for washing of utensils and demarcated a common pot washing area. The Municipality is taking care of timely disposal of waste. Proper hand washing points/ stations have been made available to consumers. License/ Registration along with Food Safety Display Boards is prominently displayed in each vendor's stall.

Clean and Fresh Fruit and Vegetable Market initiative aims to ensure that safety standards are maintained in fruit and vegetable retail. Under this cluster certification initiative, an entire 'Sabzi Mandi' will be audited, trained and certified. It is expected that the fruit and vegetable shops in such certified Mandis will follow food safety standards individually and collectively. This is a relatively new initiative, but already seven markets have been identified and are at various stages of completion. Five are in Delhi, one in Uttarakhand and one in Goa.

As consumers, people can boost these efforts by checking certification and demanding that their favourite street food hubs and vegetable markets are certified. Recently, Delhi has also got its own Clean Street Food Hub at Parathewaali Galli in Chandni Chowk. Now consumers can safely enjoy street delicacies without worrying about their stomachs.

List of Training Partners

- 1 Assocom India Pvt. Ltd.
- 2 Bright Future.com
- 3 Equinox Solutions
- 4 Green Food Consultancy
- 5 Intellisome Knowledge and Skills Centre (IKoSC)
- 6 Parikshan
- 7 The Food Safety Awareness and Training Organisation (FSATO)
- 8 Sadik Masih Medical Social Servant Society
- 9 Indian Society of Healthcare Professionals
- 10 Indraprastha Academy Foundation
- 11 Quantus Management System
- 12 Oxypro Labs Pvt. Ltd.
- 13 Asian Society for Entrepreneurship Education & Development
- 14 Institute of EHS Studies
- 15 Indianeers Media Pvt. Ltd.
- 16 Cotecna Inspection India Pvt. Ltd.
- 17 Inter Institute of Education and Skill Training
- 18 Virtuoso Sales Solutions Pvt. Ltd.
- 19 SOCIETY (Society of Oriental Computer Information & Education Training for Youth)
- 20 Central University of Haryana
- 21 Lady Irwin College
- 22 Association of Food Scientists & Technologists
- 23 Confederation of Indian Industry (CII)
- 24 Federation of Biscuit Manufacturer of India
- 25 Safefoodz Solutions
- 26 Kerala Food Technologists Association
- 27 Hindustan Latex Family Planning Promotion Trust

List of Auditing Agencies

- 1 Onecert International Private Limited, Jaipur
- 2 Bureau Veritas (India) Private Limited, Mumbai
- 3 BSI Group India Private Limited, Delhi
- 4 DNV GL Business Assurance, Mumbai
- 5 Intertek India Pvt Limited, New Delhi
- 6 IRCLASS Systems and Solutions Private Limited, Mumbai
- 7 RIR Certification Private Limited, Gurgaon
- 8 TUV India Private Limited, Mumbai
- 9 TUV Rheinland (India) Private Limited, Bengaluru
- 10 MS Certification Services Private Limited, Kolkata
- 11 SGS India Pvt Ltd, Kolkatta
- 12 Lloyds Register Quality Assurance Limited, Mumbai
- 13 URS Certification Ltd, Noida

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