



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



सत्यमेव जयते

स्वास्थ्य और परिवार  
कल्याण मंत्रालय  
Ministry of Health and  
Family Welfare  
GOVERNMENT OF INDIA



# JUNE 2025 MEDIA COMPENDIUM

उत्तर प्रदेश

## “ ईट राइट कैपस ” के रूप में प्रमाणित हुआ लोहिया संस्थान



**लखनऊ।** डॉ.राम मनोहर लोहिया आयुर्विज्ञान संस्थान को भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण द्वारा “ ईट राइट कैपस ” के रूप में प्रमाणित किया गया है। यह प्रमाणन आठ मई 2025 से सात मई 2027 की अवधि के लिए दिया गया है और यह संस्थान द्वारा खाद्य सुरक्षा, स्वच्छता और पोषणयुक्त भोजन के क्षेत्र में किये गए पूर्ण अनुपालन को दर्शाता है। ये बातें संस्थान के निदेशक, प्रो डा सीएम सिंह ने कही।

बुधवार को यह उपलब्धि संस्थान के छात्रों,चिकित्सकों, कर्मचारियों के लिए एक स्वस्थ, सुरक्षित और पोषण युक्त भोजन वातावरण सुनिश्चित करने की हमारी प्रतिबद्धता का प्रमाण है। इस मान्यता को प्राप्त करने के लिए संस्थान ने भोजन संबंधी सेवाओं में सुधार, नियमित ऑडिट, प्रशिक्षण और खाद्य मानकों के पूर्ण पालन जैसे कई ठोस कदम उठाए।

लोहिया संस्थान अब उन अग्रणी संस्थानों में शामिल हो गया है जिन्होंने एफएसएसआई की “ईट राइट मूवमेंट” को अपनाया है । जो कि देश में स्वास्थ्यप्रद और सुरक्षित आहार को बढ़ावा देने की एक राष्ट्रीय पहल है। संस्थान के निदेशक, प्रो डा सीएम सिंह ने कहा “ यह उनके संस्थान के लिए अत्यंत गर्व का क्षण है। यह उपलब्धि हमारे पोषण, स्वच्छता और मरीजों की सुरक्षा के प्रति समर्पण को दर्शाती है। इस सफलता में योगदान देने वाले सभी कर्मचारियों और भागीदार संस्थाओं को हार्दिक बधाई। ”इस उपलब्धि पर सभी को बधाई दी और कहा कि यह मान्यता आरएमएलआईएमएस को उत्तर प्रदेश के अग्रणी स्वास्थ्य संस्थानों में और अधिक प्रतिष्ठित बनाती है। “ईट राइट कैपस” प्रमाणन से न केवल संस्थान की छवि सशक्त होती है, बल्कि यह सभी के लिए स्वास्थ्यकर भोजन वातावरण सुनिश्चित करता है।

## एफडीए की टीम ने सरसों तेल, दूध सहित लिए 15 नमूने

Aligarh News - खाद्य सुरक्षा एवं औषधि प्रशासन की टीम ने मंगलवार को जिलेभर में एक विशेष अभियान चलाया। इस दौरान 15 खाद्य सामग्री के नमूने लिए गए, जिनमें सरसों का तेल और दूध शामिल हैं। सभी नमूनों को जांच के लिए...

एफडीए की टीम ने सरसों तेल, दूध सहित लिए 15 नमूने जिलेभर में विभाग ने चलाया अभियान फोटो-अलीगढ़। वरिष्ठ संवाददाता। जनसामान्य को शुद्ध एवं सुरक्षित खाद्य एवं पेय पदार्थ उपलब्ध कराए जाने के लिए दिए गए निर्देशों के क्रम में खाद्य सुरक्षा एवं औषधि प्रशासन की टीम ने मंगलवार को जिलेभर में विशेष अभियान चलाया गया। अभियान के अंतर्गत विभिन्न स्थलों से खाद्य सामग्री के कुल 15 नमूनों का संग्रहण कर जांच के लिए खाद्य प्रयोगशाला भेजा गया। सहायक आयुक्त खाद्य दीनानाथ यादव ने बताया कि खाद्य सुरक्षा एवं औषधि प्रशासन ने बताया कि मंगलवार को सासनीगेट चौराहा से महेश कुमार, वसुंधरा कॉलोनी मथुरा रोड से अजब सिंह, पंडित दूध डेरी, स्वर्ण जयंती नगर, चौधरी डेरी, स्वर्ण जयंती नगर, माधव डेरी एंड स्वीट्स, स्वर्ण जयंती नगर, गभाना रूपनगर से खाद्य कारोबारी पीयूष प्रजापति से 2 नमूने, ग्राम जलालपुर से 1 मिश्रित दूध व 1 पनीर का नमूना संग्रहित किया गया।

इसी प्रकार से सरसों के तेल की गुणवत्ता की जांच के लिए विभिन्न स्थानों से कुल आठ सर्वे नमूने अलग-अलग ब्रांडों के एकत्र कर जांच के लिए प्रयोगशाला भेजे गए। संग्रहित सभी नमूनों को परीक्षण के लिए राज्य खाद्य प्रयोगशाला भेजा गया है। जांच रिपोर्ट प्राप्त होने के उपरांत खाद्य सुरक्षा एवं मानक अधिनियम, 2006 के अंतर्गत दोषी पाए जाने पर विधिसम्मत कठोर कार्रवाई की जाएगी। सहायक आयुक्त खाद्य ने बताया है कि खाद्य सुरक्षा एवं औषधि प्रशासन विभाग का यह अभियान जनस्वास्थ्य संरक्षण के लिए आगे भी जारी रहेगा।

## खाद्य सुरक्षा नियामक की कसौटी पर शहर की सभी बेकरी, मिठाई की दुकानें

Lucknow News - लखनऊ में करीब 225 खाद्य प्रतिष्ठानों को एफएसएसआई के मानकों पर खरा उतरना होगा। जिला प्रशासन ने अब इस दिशा में सख्ती से कार्य करने का निर्देश दिया है। सभी स्कूल-कॉलेजों की कैंटीन की भी हाईजीन रेटिंग...

लखनऊ प्रमुख संवाददाता खाद्य सुरक्षा नियामक एफएसएसआई के मानकों की कसौटियों पर शहर के करीब 225 खाद्य प्रतिष्ठानों को उतरना होगा। निर्देश पहले से थे, जिला प्रशासन की समीक्षा में अब इस दिशा में कड़ाई से कार्य करने का निर्देश दिया गया है। इनमें बड़े रेस्त्रां, ढाबे से लेकर प्रतिष्ठित मिठाई की दुकानें, बेकरी आदि शामिल हैं। मौजूदा समय 651 प्रतिष्ठानों की हाईजीन रेटिंग की जा चुकी है। बुधवार को खाद्य सुरक्षा एवं औषधि प्रशासन जनपद लखनऊ की जिला स्तरीय समिति की बैठक कलेक्ट्रेट में हुई। बैठक में सहायक आयुक्त (खाद्य) ग्रेड-2 विजय प्रताप सिंह ने अब तक की गई कार्रवाई के आंकड़े प्रस्तुत किए।

बैठक में अपर जिलाधिकारी अमित कुमार सिंह ने सभी बड़े प्रतिष्ठानों को ईट राइट से प्रमाणित करने का निर्देश दिया। उन्होंने जिला आबकारी अधिकारी, जिला पूर्ति अधिकारी, जिला खाद्य विपणन अधिकारी, जिला दुग्ध विकास अधिकारी एवं औषधि निरीक्षक को भी अपने क्षेत्र के खाद्य प्रतिष्ठानों को लाइसेंस-पंजीकरण प्रमाणपत्र लेने का निर्देश दिया। सभी स्कूल-कॉलेजों के कैंटीन की भी हाईजीन रेटिंग स्कूल-कॉलेजों की कैंटीन में सफाई से व्यंजन तैयार हो रहे हैं या नहीं, तेल और मसाले आदि की गुणवत्ता खराब तो नहीं, ऐसे कई मानकों पर जांच होगी। सभी ऐसे संस्थानों की कैंटीन को ईट राइट कैम्पस से प्रमाणित किया जाएगा। इसके पूर्व उनके खाद्य पदार्थों की जांच होगी। उनको ट्रेनिंग दी जाएगी। एक बार फिर जांच होगी जिसमें सबकुछ सही मिलने पर प्रमाणपत्र मिलेगा। जिले के सीएचसी, पीएचसी और स्वास्थ्य केन्द्रों की कैंटीन को भी मानकों को पूरा करना होगा। इसके लिए डीएम की ओर से निर्देश दिए गए हैं।



# THE TIMES OF INDIA

## 147kg stale food destroyed in checks at city eateries in 20 days



Bhubaneswar: The food safety wing of Bhubaneswar Municipal Corporation (BMC) has destroyed 147 kg of stale, unhygienic food during surprise checks conducted at food stalls across the city in the past 20 days, officials said.

The raid, carried out jointly by food safety squads and BMC's SHINE (Sanitation and Hygiene Inspection for Neat Environment) team, resulted in the civic body collecting a total penalty amount

of Rs 1.31 lakh from vendors who violated food safety norms. The ongoing drive is being conducted in response to jaundice and diarrhoea cases reported in the city.

On June 16, fines amounting to Rs 12,500 were collected from five establishments, with three hotels receiving closure notices. On June 17, fines totalling Rs 30,000 were collected. Raids were conducted at Palasuni, Pandra, Gadakana, Patia, KIIT Square, Fire Station, Ganganagar and SUM Hospital on both days. "As many as 163 inspections have been conducted at these places. The raids continued until Monday. The highest amount of 50 kg of stale food was destroyed on June 21 at Chandrasekharpur, BDA area. The raids will continue to keep people safe and generate awareness," said BMC commissioner Rajesh Patil.

BMC officials said on June 18, raids were conducted in Aerodrome area and Soubhagyanagar, leading to the collection of Rs 57 lakh in fines. "So far, one water pouch manufacturing unit and three hotels have been sealed. Between June 1 and 13, 144 food samples were collected for laboratory testing, while between June 14 and 23, 49 samples were collected," a BMC official said.

Designated officer (food safety), Satyajit Patel, said vendors were also warned not to serve stale food. "If the hotels repeat the practice of serving stale food, they will be slapped with closure notices along with penalties," he said. Food safety squads said fast food items and some local and popular delicacies are mostly dumped at the source itself. "Some well-established hotels are also storing stale food. So far, bacterial contamination has been detected in food samples. Now, we will randomly check panipuri (gupchup) and dahi bara-aludam stalls to see if the water they use is contaminated," Patel added.

Laboratory tests can also ascertain if any colour or preservatives that are not permissible are used in food.

## Unhygienic food scare: Bhubaneswar civic body seals hotel on Capital Hospital premises

BMC and Food Safety department raided eateries near Capital Hospital, uncovering unhygienic conditions and unsafe food practices, leading to fines and a hotel's sealing. During the inspection, at least three hotels functioning inside the premises were found to be operating in highly unhygienic conditions.



In a major health and safety intervention, the [Bhubaneswar Municipal Corporation \(BMC\)](#) and the Food Safety department jointly conducted surprise raids at eateries inside and around Capital Hospital on Tuesday. The crackdown uncovered alarming hygiene violations and unsafe food practices.

According to sources, the civic body, in collaboration with the Department, conducted a joint raid at several eateries operating within the premises of Capital Hospital in Unit-6 locality of Bhubaneswar. This action was prompted by complaints and concerns over food safety for patients, their attendants, and hospital visitors.

During the inspection, at least three hotels functioning inside the premises were found to be operating in highly unhygienic conditions. Officials discovered that food was being prepared in unsanitary environments, and many items contained harmful artificial colouring. Swarms of flies were found hovering over the food, which outraged the food safety officer present at the scene.

As a result of these violations, the food items were destroyed, and fines were imposed on the business establishments. A hotel was sealed for gross violations of health norms.

Additionally, raids were also conducted on fast food stalls located just outside the hospital premises. Food containing artificial colours was confiscated and destroyed.

“We conducted surprise raids today on different hotels in Ganga Nagar locality and the Capital Hospital premises. A hotel found to be unhygienic was sealed, and some others have been imposed fines,” food safety officer, Satyajit Patel, said to OTV.

**मथुरा में मिलावट रोकने का विशेष अभियान: 35 खाद्य नमूने संग्रहित कर प्रयोगशाला भेजे, जांच रिपोर्ट के बाद होगी कार्रवाई**

मथुरा 2 दिन पहले



मथुरा में खाद्य सुरक्षा एवं औषधि प्रशासन ने मिलावटी खाद्य पदार्थों पर अंकुश लगाने के लिए विशेष अभियान चलाया। आयुक्त और जिलाधिकारी के आदेश पर यह अभियान सहायक आयुक्त धीरेन्द्र प्रताप सिंह के निर्देशन में संचालित किया गया।

मुख्य खाद्य सुरक्षा अधिकारी ज्ञानपाल सिंह के नेतृत्व में टीम ने जिले के विभिन्न क्षेत्रों से नमूने एकत्र किए। वृन्दावन से पिंसी लाल मिर्च और पनीर, लक्ष्मीनगर जमुनापार से पनीर, छाता क्षेत्र से सरसों का तेल और घी के नमूने लिए गए।

कोसीकलां से बेसन, मिर्च पाउडर, सेंधा नमक, मूंग दाल और अरहर दाल के नमूने संग्रहित किए गए। गोवर्धन तहसील क्षेत्र से हल्दी पाउडर, मिर्च पाउडर, मेथी, पान मसाला, चाय, गेहूं का आटा और पेड़ा के नमूने लिए गए।

महावन में बल्देव रोड से घी, गुड़ और मिश्रित दूध के नमूने, मांट तहसील क्षेत्र से साबुत हल्दी, घी, सरसों का तेल, अरहर दाल, मसूर दाल, जीरा और चावल के नमूने संग्रहित किए गए। वृन्दावन से तैयार छोले का नमूना और इंडस्ट्रियल एरिया से सरसों के तेल का नमूना लिया गया।



कुल 35 नमूने एकत्र कर राजकीय खाद्य प्रयोगशाला भेजे जा रहे हैं। जांच रिपोर्ट आने के बाद आगे की कार्रवाई की जाएगी। आगामी मुड़िया मेले को देखते हुए सौख अड्डा गोवर्धन पर सचल प्रयोगशाला द्वारा खाद्य पदार्थों की जांच की गई। लोगों को घरेलू स्तर पर मिलावट की जांच की विधियां बताई गईं और जंक फूड से होने वाले नुकसान के बारे में जागरूक किया गया।



# THE TIMES OF INDIA

## FSSAI conducts sensitization camp for Coimbatore street vendors



Coimbatore: More than 800 applications for Food Safety and Standards Authority of India (FSSAI) certificates were received at a mega sensitization camp held for street vendors in Coimbatore city on Tuesday. Nearly 1,000 street vendors in the city participated in the camp.

District collector Pavankumar G Giriappanavar presided over the inauguration of the training programme. The district administration unveiled a

special awareness brochure and distributed a basic safety kit consisting of a face mask, caps (hair nets), aprons, hand wash and gloves to the participants.

Empanelled FSSAI trainers Kuralvasan R and Mohamed Ifsanullah Sheriff S conducted sessions on various food safety aspects. The training programme offered free medical examination for the participants, mainly to check eyesight, skin diseases and communicable diseases.

Registrations for FSSAI certificates and licences were made available.

While interacting with TOI, Kuralvasan, said, "Proper education is facilitated through such training campaigns. For an effective food safety implementation, we have to put the interest of their commercial value first because they are a vulnerable group, unlike hotels and restaurants.

Through explaining the pros and cons, trends and business advantages in the field, a realisation of necessity is created among the participants."

According to him, Coimbatore lacks an efficacious food safety regularization. "There is a huge gap between registering a firm and obtaining an FSSAI certificate. Many people involved in value-added products run through the self-help groups are unaware of technical aspects like lab testing and who to approach," he said

He said a major issue was the reuse of frying oil. The participants were sensitized about its ill effects. "Disposing of the oil in drains is an environmental hazard, but there is a company that buys the frying oil and converts it into biodiesel. This way, a sustainable approach is gained, and vendors can make money out of the frying oil too," he said.

G Indra, 36, of K K Pudur, who has been running a small eatery, said, "We know that a licence is needed. But at the training programme, we were informed about the FSSAI certificate."

The training attracted starters as well. T Ranjitha of Singanallur, who has plans to establish a small eatery, participated in the training. "This gave me an insight into the procedures to be followed, especially the mandatory medical examination for those involved in cooking, which is new to my knowledge."

Dr T Anuradha, designated food safety officer for Coimbatore district, said nearly 3,000 pamphlets had been issued through eleven street vendor associations. "First time in the city, a mega sensitization cum training programme has been conducted exclusively for street vendors involved in the food industry. All the aspects were covered, including obtaining quality raw materials, storing them and disposal of waste," she said.



## अमरोहा: बिना सरसों के ही तैयार किया जा रहा था मस्टर्ड ऑयल, 5600 लीटर मिलावटी तेल बरामद

अमरोहा जिले में खाद्य विभाग की टीम ने मिलावट खोरों के खिलाफ एक्शन लिया है. औद्योगिक नगरी गजरौला में टीम ने छापा मारकर सैकड़ों लीटर मिलावटी सरसों के तेल को जब्त किया है.



यूपी के अमरोहा में खाद्य विभाग की टीम ने मिलावट खोरों के खिलाफ एक्शन लिया है. औद्योगिक नगरी गजरौला में टीम ने छापा मारकर सैकड़ों लीटर मिलावटी सरसों के तेल को जब्त किया है. बताया जा रहा है कि दो अलग-अलग गोदामों से करीब 5600 लीटर मिलावटी तेल बरामद हुआ, जिसमें 800 लीटर सरसों का तेल तो ऐसा था जो बिना सरसों के ही बनाया गया था.

फिलहाल, खाद्य विभाग के इस एक्शन से मिलावट खोरों में हड़कंप मचा हुआ है. अब प्रशासन द्वारा मामला दर्ज कर आगे की कार्यवाही की जा रही है. पूरा मामला गजरौला के विजयनगर मोहल्ले का है.

दरअसल, खाद्य विभाग को इनपुट मिला था कि गोदामों में बड़ी मात्रा में मिलावटी सरसों का तेल तैयार किया जा रहा है. फिर इस तेल को बाजार में सप्लाई किया जा रहा था. ऐसे में खाद्य विभाग ने पुलिस टीम लेकर एक गोदाम पर छापा मारते हुए 3200 लीटर मिलावटी सरसों का तेल और 1600 लीटर रिफाइंड सोयाबीन तेल बरामद किया.

इसके बाद देर रात में हुई छापेमारी के दौरान नगर के बुध बाजार रोड पर स्थित असलम आटा चक्की के गोदाम में 800 लीटर बिना सरसों के बना तेल अलग-अलग कंपनियों के कनस्तर में रखा मिला. मौके पर तेल में मिलावट करने की मशीन भी बरामद की गई. इसे तुरंत सील कर दिया गया. साथ ही खाद्य सुरक्षा विभाग ने इसके सैंपल लेकर जांच के लिए भेज दिए हैं.

मुख्य खाद्य सुरक्षा अधिकारी विनय अग्रवाल ने बताया कि कार्रवाई सीएम के उस आदेश के तहत की गई है, जिसमें मिलावट करने वालों की तस्वीरें चौराहों पर लगाने की बात कही गई थी. अब ऐसे व्यापारियों के खिलाफ सख्त कानूनी कार्रवाई की जाएगी जो जनता की सेहत से खिलवाड़ कर रहे हैं. ■



## अब क्यूआर कोड के माध्यम से होगी मिलावटखोरी की शिकायत

Fatehpur News - -फूड सेफ्टी कनेक्ट ऐप के माध्यम से की जा सकती है  
शिकायत -फूड सेफ्टी कनेक्ट ऐप के माध्यम से की जा सकती है शिकायत-फूड  
सेफ्टी कनेक्ट ऐप के माध्यम से की जा

फतेहपुर। त्योहारी सीजन के साथ ही आम दिनों में खाद्य पदार्थों में की जाने वाली मिलावट से आम आदमी को शारीरिक नुकसान पहुंचता है। लेकिन हर स्थान तक खाद्य सुरक्षा एवं औषधि प्रशासन की टीम के न पहुंच पाने के कारण मिलावटखोरो का काम बेरोकटोक चलता रहता है। जिसको देखते हुए फूड सेफ्टी कनेक्ट ऐप को लांच किया गया है। जिसको डाउनलोड कर इसके माध्यम से घर बैठे ही मिलावट की शिकायत दर्ज कराई जा सकती हैं। इस दौरान शिकायतकर्ता का नाम व पता भी गुप्त रखा जाएगा। सामान्य दिनों में खाद्य पदार्थों में मिलावट के मामले तेजी से बढ़ रहे दुकानदार व उत्पादक खाद्य पदार्थ में मिलावट कर उसकी बिक्री करने से बाज नहीं आ रहे।

जिसको देखते हुए एफएसएसआई द्वारा फूड सेफ्टी कनेक्ट ऐप लॉन्च किया गया इस मोबाइल के माध्यम से खाद्य पदार्थों में मिलावट या अन्य सुरक्षा संबंधी समस्याओं की शिकायत दर्ज कराई जा सकती है। इस ऐप के माध्यम से खाद्य पदार्थों में मिलावट, भ्रामक दावे, लेबलिंग की समस्या सहित अन्य सुरक्षा संबंधी शिकायत दर्ज कराई जा सकती है। सहायक आयुक्त खाद्य द्वितीय देवेन्द्र पाल सिंह ने बताया कि शिकायत दर्ज कराने के बाद शिकायतकर्ता ऐप के माध्यम से शिकायत की स्थिति को ट्रैक कर सकते हैं साथ ही की जाने वाली कार्यवाही की जानकारी भी की जा सकती है। बताया कि ऐप के माध्यम से शिकायत करने वालों का नाम व पता सुरक्षा के दृष्टिगत गुप्त रखा जाएगा। ऐप की जानकारी आम लोगो तक पहुंचाए जाने के लिए जानकारी परक स्टीकर्स को दुकानों पर चस्पा भी करवाया जा रहा है। प्ले स्टोर के माध्यम से ऐप डाउनलोड और इंस्टॉल करने के बाद इसे खोलकर अपनी भाषा का चुनाव करें, जिसके बाद ऐप में दिए जाने वाले निर्देशों का पालन करते हुए शिकायत दर्ज कराई जा सकती है। ऐप में शिकायत दर्ज करने के बाद यह संबंधित अफसरों तक पहुंच जाएगी। जिसके बाद शिकायत वाले स्थान पर अफसरों द्वारा जांच की जाएगी। ऐप के माध्यम से मिलावट खोरों की शिकायत सीधे दर्ज कराए जाने के साथ ही कार्यवाही का स्टेटस भी इसके माध्यम से जानकारी की जा सकती है। इतना ही नहीं दुकानदारों के फूड सेफ्टी लाइसेंस सहित रजिस्ट्रेशन की जानकारी की जा सकती है। जिससे मोबाइल के एक क्लिक के माध्यम से मिलावटखोरी पर भी वीराम लगने की संभावनाओं को भी बल मिलेगा।

## Safe meals for Sacred Miles: Food Safety Stepped Up for Amarnath Pilgrims

*A senior official from the department told Greater Kashmir that routine inspections, food sampling, and awareness drives will be carried out daily to ensure compliance. "Only one objective—safe and wholesome food for the yatris," the official said*



Ganderbal, June 19: As the Shri Amarnath Ji Yatra 2025 is set to begin on July 3, the Food Safety Department has intensified its efforts to ensure that safe, hygienic, and quality food is provided to pilgrims and other service providers during the pilgrimage.

Officials said that the department has directed all Langar operators, food business establishments, and shopkeepers along the Baltal route to register under the Food Safety and Standards Act (FSS Act) 2006 and strictly follow hygiene norms. A mobile food testing van will be stationed at the Baltal base camp to monitor food quality in real time.

A senior official from the department told Greater Kashmir that routine inspections, food sampling, and awareness drives will be carried out daily to ensure compliance. "Only one objective—safe and wholesome food for the yatris," the official said.

In addition to enforcing the food safety norms, the department will also ensure implementation of the food menu prescribed by the Shri Amarnath Ji Shrine Board (SASB) and will strictly apply the provisions of the COTPA Act 2003 to keep the Yatra tobacco-free.

Commissioner of Food and Drug Administration, J&K, Smita Mishra, said that comprehensive arrangements are being made to safeguard food safety during the pilgrimage. "All necessary checks and mechanisms are in place. We are fully geared to ensure hygienic and standard-compliant food is served during the Yatra," she said.

Food Safety Officer Fayaz Ahmad, stationed at Baltal, said that Langar operators and food vendors are being regularly educated about hygiene requirements, storage practices, and personal sanitation. "Inspections will be done every day to monitor conditions at free Langars and food stalls. Food samples will be collected to check compliance," he said.

He added that awareness programmes are being organised to help Langar operators understand and implement food safety protocols. "We want them to serve clean, healthy meals to the yatris," Ahmad added.

Last year, SASB had banned various junk food items to promote the health and safety of pilgrims. That order will remain in force this year as well, officials confirmed.

Meanwhile, the administration has put in place all necessary arrangements for the smooth conduct of the Yatra, including convoy management, registration systems, track upgrades, camping infrastructure, medical aid, power and water supply, and mobile connectivity.

The 3,880-metre-high Amarnath cave shrine will be accessible via the traditional 48-km Nunwan-Pahalgam route in Anantnag and the 14-km shorter but steeper Baltal route in Ganderbal. The Yatra concludes on August 9 and is expected to draw lakhs of pilgrims from across the country.

## Use of banned food colours: safety squads intensify checks in Kozhikode

5 regional squads are part of inspections, which will cover food-based ventures near schools, colleges, and other educational institutions

Squads of the Food Safety department have resumed intensive inspections of wayside eateries, restaurants, bakeries, and confectioneries in Kozhikode district to track the use of banned synthetic food colourants.

Five regional squads are now part of the flash inspections, which will mainly cover food-based ventures near schools, colleges, and other educational institutions.

According to special squad members, the owners of four eateries have already been slapped with hefty fines for selling substandard food. Another shop found selling unhygienic food had also been shut down, they said.

The squads formed under 13 circles covered over 100 locations within a few days after launching the special drive. More than 10 units which were caught for minor violations were served notice to rectify the issues. The squad members also collected 37 samples for detailed lab inspections.

Last month, a pre-monsoon checking drive initiated by the Food safety squads was successful in exposing several restaurants and food-based ventures which functioned in an unhygienic ambiance. Eight restaurants were instantly shut apart from serving notices to other 12 cool bars on the charges of grave food safety rule violations.





## डीआईटी बना ईट राइट कैंपस

डीआईटी विश्वविद्यालय को भारतीय खाद्य सुरक्षा और मानक प्राधिकरण द्वारा ईट राइट कैंपस प्रमाणपत्र मिला है। यह उपलब्धि कॉम्पास ग्रुप इंडिया के सहयोग से हासिल की गई है। यह प्रमाणपत्र विश्वविद्यालय में...

डीआईटी विश्वविद्यालय को भारतीय खाद्य सुरक्षा और मानक प्राधिकरण के ईट राइट कैंपस प्रमाणपत्र से सम्मानित किया गया है। यह महत्वपूर्ण उपलब्धि कॉम्पास ग्रुप इंडिया के सहयोग से हासिल की गई है। जो विश्वविद्यालय में एक सुरक्षित, स्वस्थ और सतत भोजन वातावरण को बढ़ावा देने की दिशा में एक प्रमुख मील का पत्थर है। यह प्रमाणपत्र इस बात की पुष्टि करेगा कि डीआईटी विश्वविद्यालय और कॉम्पास ग्रुप इंडिया मिलकर छात्रों व स्टाफ को न केवल सुरक्षित और पोषणयुक्त उच्च गुणवत्ता वाले भोजन प्रदान कर रहे हैं। कुलपति प्रो. जी रघुराम ने बताया कि ईआरसी प्रमाणपत्र उन संस्थानों को प्रदान किया जाता है जो खाद्य सुरक्षा, स्वच्छता और स्वास्थ्यवर्धक खान-पान को बढ़ावा देने के क्षेत्र में उत्कृष्टता प्रदर्शित करते हैं।

## बिज़नेस स्टैंडर्ड

# दूध में मिलावट रोकने के लिए महाराष्ट्र सरकार लाएगी नया कानून

दुग्ध संघ के प्रतिनिधियों ने राज्य में दूध के लिए एक समान मूल्य , एक राज्य, एक ब्रांड , एक जिला, एक दुग्ध संघ और एक गांव, एक दुग्ध संस्था की मांग की।



दूध में मिलावट करने वालों से सख्ती से निपटने के लिए महाराष्ट्र सरकार जल्द ही नया कानून बनाएगी। डेयरी विकास विभाग की बैठक में राज्य सरकार ने माना कि दूध में मिलावट एक बहुत ही गंभीर मामला है। इससे लोगों की जान जोखिम में पड़ जाती है। इसे सहन नहीं किया जाएगा। महाराष्ट्र के दुग्ध विकास मंत्री अतुल सावे ने बताया कि राज्य में दूध में मिलावट रोकने के लिए जल्द ही नया कानून बनाया जाएगा।

डेयरी विकास विभाग की 150 दिवसीय योजना के तहत मंत्री अतुल सावे की अध्यक्षता में हुई बैठक में डेयरी विकास विभाग के सचिव डॉ. रामास्वामी एन. अनिल हाटेकर, महानंदा के प्रबंध निदेशक सहित राज्य के प्रमुख दूध संघों के प्रतिनिधि और विभाग के वरिष्ठ अधिकारी उपस्थित थे। इस बैठक में दुग्ध संघ के प्रतिनिधियों ने कई सुझाव दिए। इनमें प्रतिनिधियों ने राज्य में दूध के लिए एक समान मूल्य , एक राज्य, एक ब्रांड , एक जिला, एक दुग्ध संघ और एक गांव, एक दुग्ध संस्था की मांग की।

अतुल सावे ने कहा कि इस पर सकारात्मक निर्णय लिया जाएगा। मुंबई में आरे स्टॉल का आधुनिकीकरण किया जाएगा। दिन में दो बार दूध संग्रह की मांग को पूरा करने पर विचार किया जाएगा। दूध संग्रहण के लिए किसान उत्पादक कंपनियों से सहायता लेने का निर्णय लिया जाएगा। मंत्री सावे ने महानंदा के माध्यम से दूध संग्रहण बढ़ाने के प्रयास करने के निर्देश दिए।

दूध में मिलावट को गंभीर मामला बताते हुए कुछ दिन पहले उपमुख्यमंत्री अजित पवार ने कहा था कि दूध में मिलावट की जांच के लिए प्रत्येक विभाग में तत्काल एक प्रयोगशाला स्थापित की जानी चाहिए तथा दुकान के सामने एनालॉग पनीर की उपस्थिति के बारे में जानकारी प्रदर्शित करने के निर्देश दिए जाने चाहिए। दूध में मिलावट के संबंध में जनजागृति पैदा की जाए, मिलावट के संबंध में शिकायत दर्ज कराने के लिए जनता के लिए एक टोल-फ्री नंबर का उचित क्रियान्वयन किया जाए तथा एक पोर्टल विकसित किया जाए। दूध में मिलावट रोकने के लिए अत्याधुनिक तकनीक और मशीनरी खरीदने के लिए खाद्य एवं औषधि प्रशासन विभाग की अनुपूरक मांगों में अतिरिक्त धनराशि उपलब्ध कराई जाएगी।

Goa

## FDA Cracks Down on Unhygienic Food Outlets in Morjim, Shuts Four Establishments

### FDA CRACKS DOWN ON UNHYGIENIC FOOD OUTLETS IN MORJIM, SHUTS FOUR ESTABLISHMENTS



In a surprise crackdown, the Food and Drugs Administration (FDA) conducted inspections at 21 food business establishments across Morjim's Vittaladas Wado, Marde Wada, and Madla Wada. The operation revealed multiple violations of food safety standards.

Four outlets were ordered to shut down immediately after being found operating in unhygienic conditions that posed a risk to public health. The remaining establishments were served with improvement notices and directed to rectify deficiencies within 14 days.

The FDA also penalized two outlets for wrapping food in newspapers—a practice banned under food safety regulations. The violators were fined ₹2,000 and ₹3,000, respectively.



Officials said the surveillance drive is part of an ongoing campaign to ensure compliance with hygiene norms, especially in tourist-heavy areas like Morjim.

Further inspections are expected in the coming weeks, and authorities have urged food business operators to maintain sanitary conditions and adhere strictly to food safety guidelines.

# THE TIMES OF INDIA

## FDA Pune steps up food inspections along wari route



Pune: On the cusp of the annual palkhi procession's journey, the Food and Drug Administration (FDA) in Pune has stepped up vigilance at temporary food stalls along the route and at designated halts.

FDA will be checking hygiene practices, food quality, and oil and water used in edible preparations. During the monsoon in particular, lack of hygiene maintenance at eateries can lead

to rapid spread of diarrhoea, indigestion, typhoid, and other waterborne diseases, said FDA officials.

Since there are two starting points of the wari, FDA has formed two teams, each consisting of six or seven food safety officers, who will conduct the inspections en route and one day prior to the halts. "Temporary food stalls will be inspected by our officers in advance to prevent large-scale outbreaks. The teams will take samples and send them to our labs for testing as required," Suresh Annapure, joint commissioner (food) for FDA Pune region, told TOI.

Food safety officers will also inspect the quality of prasad handed out during the journey. "We will conduct daily tests. We also have a TPC (Total Polar Compounds) meter to check the number of times oil has been reused for cooking.

We will continue our inspections until the processions reach Indapur and Nira. Further inspections will be taken up by other region officers," said a nodal food safety officer, who will be on the ground for inspections.

Meanwhile, as the monsoon progresses, FDA officials will also begin routine food safety checks at roadside eateries and stalls. They will be looking out for sub-standard food, hygiene practices, and if food safety norms are being adequately followed.

"Pune Municipal Corporation (PMC) has also asked citizens to boil water before use. It is becoming risky to eat out during the monsoon. If there are regular inspections, the chances of availability of sub-standard food will reduce substantially. Even hygiene of raw materials used by vendors should be inspected," said Abhishek Sharma, a resident of Pashan.

During summer, FDA collected and inspected 50 samples from ice cream, mango, juice, and ice gola vendors in the city. Punitive action was taken for adulteration.

Pune: On the cusp of the annual palkhi procession's journey, the Food and Drug Administration (FDA) in Pune has stepped up vigilance at temporary food stalls along the route and at designated halts.

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## Food safety awareness campaign in Zbto



Food Safety Wing under Mokokchung Zone conducted a Food Safety Awareness campaign across nine villages in Zunheboto district from June 13 to 16.

The villages covered included Philimi, Rotomi Old, Khrimtomi, Naghuto Old, Vekuho New, Asukhuto, Vekuho Old, Awotsakili, and Lokobomi.

The campaign aimed to create awareness on key food safety practices among the public, especially community leaders and frontline workers.

During the sessions, participants were sensitised on topics such as food fortification, harmful effects of trans fats, and the need to reduce intake of salt, oil, and sugar. Hygiene in food preparation and reading food labels were also emphasised.

Active participants included Village Council Members, Gaon Buras (GBs), ASHAs, Anganwadi Workers, NSRLM Village Facilitators, and Church Leaders.



Medical Officer of Atoizu PHC, Dr. Gihuka Chishi, served as the resource person, while the campaign was led by Food Safety Officer, Mokokchung Zone, Sukumlo Yanthan.

The initiative reflects the department's ongoing commitment to public health and safe food practices at the grassroots level.

## Gautam Budh Nagar: Crackdown over food safety violations raises ₹64 lakh as fines

A total of 19 food business operators were penalised between April and May following violations under the Food Safety and Standards Act



The penalties were slapped by additional district magistrate (administration) Mangalesh Dubey, the adjudicating officer, under the Food Safety and Standards Act. (HT Photos)

NOIDA: The Gautam Budh Nagar administration's crackdown against food safety violations has led to slapping of fines worth ₹64.6 lakh in total after the authorities came across cases in localities like Dadri, Khurja, Surajpur, Rabupura, Sector 130, Sector 58, and even urban sectors of Noida like Sector 16 and Sector 18, officials said on Thursday.

A total of 19 food business operators were penalised between April and May following violations under the Food Safety and Standards Act. The major violations included misbranding, misleading labelling, and sale of substandard or expired food items, such as biscuits, dairy products, and packaged snacks. Several businesses also failed to comply with mandatory food safety standards, they added.

“Our team regularly conducts inspections and sampling to ensure that food products sold in the district meet safety and quality standards. In these cases, after detailed investigation and laboratory analysis, legal proceedings were initiated as per the Food Safety and Standards Act. The court, after hearing the matters, has imposed penalties accordingly,” said Gautam Budh Nagar’s assistant commissioner of food (second) Sarvesh Mishra.

In April, four businesses were fined a total of ₹90,000 and in May 15 firms and individuals were penalised with fines totalling ₹63,70,000. The most significant fine of ₹14 lakh was imposed on a packaged food company in Sector 58, for misbranding related to butter cream rolls, officials said.

The penalties were slapped by additional district magistrate (administration) Mangalesh Dubey, the adjudicating officer, under the Food Safety and Standards Act.

A multinational beverage manufacturer faced a penalty of ₹6 lakh over lapses detected at their Surajpur Industrial Area facility. Similarly, a retail chain operating in Sector 16, was fined ₹25,000 for stocking misbranded food items. Another multinational dairy and packaged food firm was penalised ₹25,000 for non-compliance observed at its Dadri outlet.

Officials said that several smaller and mid-level firms were penalised for serious lapses.

Some of the samples dated back to 2018 and 2019, highlighting how long-pending enforcement actions are now being addressed through legal proceedings, they added.



## अब खाने की थाली होगी और भी भरोसेमंद..., हैदराबाद में जल्द 6 फूड लैब्स बनकर होंगे तैयार, यहां जानें डिटेल

Hyderabad Food Testing Labs: हैदराबाद में फूड सेफ्टी टीम ने कई रेस्टोरेंट्स को नोटिस जारी किया. तेलंगाना सरकार 6 नए फूड टेस्टिंग लैब्स स्थापित करेगी, जिनमें मॉडर्न टेक्नोलॉजी से जांच होगी.

**Food Testing Labs In Hyderabad:** शहर में फूड सेफ्टी टीम ने कई रेस्टोरेंट के रसोईघरों को नोटिस जारी किया है. तेलंगाना सरकार ने राज्य में खाद्य सुरक्षा को मजबूत करने के लिए एक बड़ा कदम उठाया है. हैदराबाद और आसपास के इलाकों में 6 नए फूड टेस्टिंग लैबोरेटरीज स्थापित की जाएंगी. यह योजना भारतीय खाद्य सुरक्षा और मानक प्राधिकरण (FSSAI) के साथ मिलकर बनाई गई है.

### ये लैब क्यों जरूरी हैं?

अधिकारियों के अनुसार, खाने-पीने की चीजों में मिलावट की जांच करने और FSSAI के मानकों के हिसाब से खाद्य पदार्थों की क्वालिटी चेक और सुरक्षा सुनिश्चित करने के लिए हैदराबाद को एक फूड टेस्टिंग हब बनाना जरूरी है. इससे यहां से एक्सपोर्ट होने वाले प्रोडक्ट्स की क्वालिटी बेहतर होगी.

### इन लैब में क्या होगा?

ये लैब मॉडर्न टेक्नोलॉजी से लैस होंगी. यहां दूध, मसाले, पैकेज्ड फूड, ऑर्गेनिक उत्पाद और अन्य खाद्य सामग्रियों की जांच होगी. साथ ही केमिकल, माइक्रोबायोलॉजिकल और फिजिकल टेस्टिंग की सुविधा होगी. शहर के हर होटल और रेस्टोरेंट में छापे पड़ रहे हैं और इनकी जांच इन्हीं लैब में की जाएगी.

### किसानों और फूड बिजनेस को फायदा होगा

क्या फायदे होंगे और आगे की योजना इससे उपभोक्ताओं को शुद्ध खाना मिलेगा और मिलावटखोरी पर रोक लगेगी. किसानों और फूड बिजनेस को फायदा होगा और उनके प्रोडक्ट्स की क्वालिटी इंप्रूव होगी. रोजगार के नए अवसर मिलेंगे क्योंकि लैब्स में टेक्नीशियन और वैज्ञानिकों की जरूरत पड़ेगी. सरकार का लक्ष्य है कि तेलंगाना में फूड प्रोसेसिंग इंडस्ट्री को बढ़ावा मिले. इन लैब्स से स्थानीय बिजनेस और किसानों को अपने प्रोडक्ट्स को बेहतर बनाने में मदद मिलेगी. अगर यह प्रोजेक्ट सफल रहा तो आने वाले समय में राज्य के दूसरे शहरों में भी ऐसी लैब्स खोली जा सकती हैं.

## Hansi Crime : हांसी में नकली घी फैक्ट्री का पर्दाफाश, सीएम फ्लाइंग और खाद्य सुरक्षा विभाग की रेड, ब्रांडेड नामों से जा था रहा बेचा

यह अवैध फैक्ट्री नगर परिषद कार्यालय के पीछे गुपचुप तरीके से संचालित की जा रही थी



Hansi Crime : हांसी में बुधवार को एक बड़ी कार्रवाई के तहत नकली घी बनाने की फैक्ट्री का भंडाफोड़ किया गया। सीएम फ्लाइंग टीम और फूड सेफ्टी विभाग की संयुक्त छापेमारी में सैकड़ों लीटर नकली घी और नामी कंपनियों के नाम वाले टीन व डिब्बे बरामद किए गए। यह अवैध फैक्ट्री नगर परिषद कार्यालय के पीछे गुपचुप तरीके से संचालित की जा रही थी।

### खाली डिब्बे और तैयार पैकिंग बरामद

कार्रवाई का नेतृत्व सीएम फ्लाइंग हिसार की इंचार्ज उप निरीक्षक सुनैना रानी ने किया। उनके साथ खाद्य सुरक्षा अधिकारी पवन चहल और पुलिस बल मौजूद रहा। मौके से नकली घी तैयार करने के लिए उपयोग में लाई जा रही सामग्री, रासायनिक पदार्थ, खाली डिब्बे और तैयार पैकिंग बरामद हुई है। टीम ने फैक्ट्री को घेर लिया और मौजूद सारा घी व सामग्री को जब्त कर लिया।

## **ब्रांडेड कंपनियों के नाम से बेचा जा रहा**

प्रारंभिक जांच में पता चला है कि यह नकली घी बाजार में ब्रांडेड कंपनियों के नाम से बेचा जा रहा था, जिससे लोगों के स्वास्थ्य पर गंभीर खतरा उत्पन्न हो सकता था। फूड सेफ्टी विभाग के अधिकारियों ने मौके से सैंपल लेकर लैब जांच के लिए भेज रहे हैं।

रिपोर्ट आने के बाद दोषियों के खिलाफ खाद्य अधिनियम के तहत सख्त कार्रवाई की जाएगी। घी बनाने की फैक्ट्री के पास स्थित गोदाम का ताला खुलते ही सीएम फ्लाइंग भी हैरान रह गई, जहां पर हजारों लीटर घी और मसालों के खाली रैपर मिले। घटना की सूचना पाकर मधु घी के डीलर भी मौके पर पहुंच गए।



## कैथल में पनीर बनाने वाली फैक्ट्री पर छापा, क्वालिटी देख उड़ गए खाद्य सुरक्षा विभाग के होश; अब होगी कार्रवाई

कैथल के गुहला-चीका में एसडीएम के नेतृत्व में खाद्य सुरक्षा विभाग ने कांगथली स्थित सिंगला ट्रेडर्स नामक पनीर फैक्ट्री पर छापा मारा। टीम ने मौके पर 2 क्विंटल 125 किलो नकली पनीर जब्त कर नष्ट कर दिया क्योंकि वह खाने योग्य नहीं था। फैक्ट्री से दूध घी और पनीर के नमूने जांच के लिए भेजे गए हैं। एसडीएम ने नकली पनीर के खतरों के बारे में चेतावनी दी।



**संवाद सहयोगी, गुहला-चीका (कैथल)।** एसडीएम कैप्टन प्रमेश सिंह की अगुवाई में खाद्य सुरक्षा विभाग की टीम ने कांगथली में सिंगला ट्रेडर्स नाम की पनीर बनाने वाली फैक्ट्री पर छापेमारी की।

निरीक्षण के दौरान टीम द्वारा मौके पर मिले पनीर की जांच की गई तथा सैंपल लिया गया। पनीर खाने में सही नहीं मिलने पर टीम ने कार्रवाई करते हुए दो क्विंटल 125 किलो पनीर जब्त करके उसे मौके पर ही नष्ट करवाया गया।

एसडीएम कैप्टन प्रमेश सिंह ने कहा कि नकली पनीर खाना सेहत के लिए बहुत ही नुकसानदायक है, इससे हमारे शरीर पर बुरा असर पड़ता है। हमें सभी को हमेशा सावधानी बरतनी होगी, यदि हम कहीं से पनीर व दूध आदि ले रहे हैं तो उसके मिलावट की पहचान कर लें। यदि सही नहीं है तो इसकी सूचना तुरंत प्रशासन के संज्ञान में लेकर आए।



खाद्य सुरक्षा अधिकारी डॉ. पवन चहल ने कहा कि कांगथली में सिंगला ट्रेडर्स नाम की फैक्ट्री में दूध, घी, पनीर आदि खाद्य सामान का निरीक्षण किया गया। टीम द्वारा जब पनीर को खाकर देखा तो वह खाने में सही नहीं पाया गया। उन्होंने मौके पर दो क्विंटल 125 किलो पनीर को जब्त किया गया तथा मौके पर ही उसे नष्ट किया गया।

टीम द्वारा फैक्ट्री से चार सैंपल लिए गए, जिसमें एक सैंपल पनीर का, एक घी का तथा दो सैंपल दूध के लिए गए, जिनको लेबोरेटरी में जांच के लिए भेजा गया। सैंपल खाद्य सुरक्षा मानक पर सही नहीं पाए जाएंगे तो संबंधित फैक्ट्री के खिलाफ आवश्यक कार्रवाई अमल में लाई जाएगी।

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उन्होंने कहा कि खाद्य सुरक्षा विभाग द्वारा समय-समय पर छापेमारी की जाती है। यदि कोई व्यक्ति खाद्य सामान में मिलावट करता पाया जाता है या फिर सैंपल भेजने पर खाद्य सुरक्षा मानकों पर सही नहीं उतरते तो उनके खिलाफ कार्रवाई अमल में लाई जाती है।

## 10 sweet shops ordered to suspend operations

Food Safety officials of the Greater Hyderabad Municipal Corporation (GHMC) conducted surprise inspections on sweet shops of the city and issued orders for closure of 10 establishments for not having Food Safety and Standards Authority of India (FSSAI) license.

A total of 69 sweet shops were inspected on June 11, during which they found violations of the Food Safety & Standards Act, 2006 and Rules & Regulations, a note informed.

The food business operations are being counselled on maintenance of hygiene standards and proper labelling indicating the date of preparation and shelf life of the food item.

Ten establishments have been asked to suspend all the food business operations till they obtain the valid FSSAI license, the note said.

The establishments include Sri Laxmi Mithai Bhandar, LB Nagar Circle, Sri Raghavendra Sweet House and Bakery, LB Nagar Circle, Sri Sai Ram hot chips and Sweets, LB Nagar Circle, New Balaji Mithai Bhandar and Hot chips, Kothapet, Super Sweets, 22-4-441, Alijah Kotla, Charminar, Hyderabad, Balaji Ramswaroop Mithai Bhandar, Ramanthapur, .Prem Sweets and Savouries, Serilingampally Circle, Sri Balaji Chaganlal Mithai Bandar, Mallikarjuna Nagar, RC Puram Circle, Sri Raghavendra Hot Chips, Beeramguda, RC Puram Circle and Jodhpur Mithai Wala at Akalavya Nagar, Macha Bollarum, Alwal.

## **FSSAI steps up surveillance of dark stores in metro cities**

Inspections and surveillance have begun in cities including New Delhi and Mumbai



The Food Safety and Standards Authority of India (FSSAI) has taken cognisance of recent incidents involving violations of safety and hygiene norms at dark stores operated by quick commerce companies. Sources said that surveillance and inspections of such stores have already been stepped up in some cities.

Earlier this month, the Maharashtra Food and Drug Administration suspended the licence of a Zepto dark store in Dharavi due to lapses in hygiene and food safety practices. Last week, it also ordered the closure of a Blinkit dark store in Pune for non-compliance with norms.

Sources said that the FSSAI has taken cognisance of the matter, and inspections of dark stores have already been stepped up in metro cities. Inspections and surveillance have begun in cities including New Delhi and Mumbai. Sources added that the key focus of these inspections is large metropolitan regions where quick commerce players are rapidly gaining traction.

Quick commerce players have been on the radar of the Food Safety Authority for some time now. In November last year, the FSSAI had asked states to step up surveillance of warehouses operated by quick commerce and e-commerce players. It had also held a top-level stakeholder meeting. At the time, it directed quick commerce players, e-commerce platforms, and online sellers to strictly comply with expiry date and labelling regulations, and cautioned them against making misleading claims. It also emphasised the implementation of food safety regulations throughout the entire supply chain, including storage, transportation, logistics, and handling of food products by delivery personnel.

## FSSAI May Conduct 'Surprise Inspection' at Quick Commerce Dark Stores

*The Indian government is weighing tighter oversight on quick commerce and food delivery platforms after growing concerns over hygiene standards in their storage hubs, known as dark stores. Multiple regulatory bodies, including the FSSAI, are expected to coordinate efforts in addressing these complaints*



The central government has started considering increased surveillance on rapid delivery platforms amid rising hygiene issues flagged by food safety and health regulators. Authorities have taken note of recent food safety complaints amid poor sanitary conditions at [dark stores](#), according to a report published by *The Economic Times*.

The Food Safety and Standards Authority of India (FSSAI) is likely to spearhead the government's crackdown on hygiene violations in the food delivery and quick commerce sectors, said officials. The agency is preparing to ramp up surprise inspections at dark stores and other storage facilities across the country.

"It's a work in progress...the government has been receiving several complaints from consumers as well as retailers and vendors. It's a serious issue that multiple departments will need to work together towards to address," the official said, as quoted by *ET*.



This development came on the heels of raids conducted by the Maharashtra Food and Drug Administration (FDA) at dark stores operated by Zepto and Blinkit in Mumbai and Pune.

The inspections revealed several breaches of food safety standards and poor hygiene conditions, prompting authorities to suspend the licences of the affected warehouse operators.

The authorities noted that the [Blinkit facility](#) had also violated food-safety regulations. They found food stored on the floor, a missing pest-control audit certificate, personnel in the food section not wearing protective caps, food placed on dusty racks, and no calibration certificate in the cold-storage room.

Similarly, the agency stated that the infractions at Zepto's Dharavi facility included fungal growth on food articles, food storage near stagnant water, failure to maintain cold-storage temperature and expired food items mixed with the main stock.

### **Crackdown on Quick Commerce**

This is not the first time that a [quick commerce platform](#) came under scrutiny over food safety standards. In November 2024, the Food Safety and Standards Authority of India (FSSAI) had requested that all quick commerce and e-commerce platforms comply with food safety standards.

The food safety regulator asked the platforms to comply with the norm of the Food Safety and Standards Amendment Regulations 2020.

Under the provisions of the act, sellers and platforms should list and deliver food items that have a minimum of 30% of their shelf life remaining, or at least 45 days before the expiration date.

It also asked them to prioritise training delivery personnel in proper food handling practices. Additionally, they should conduct medical testing for the delivery staff.

# Business Standard

## Responsibility on food firms to pack micronutrients, says FSSAI chief

*FSSAI on Tuesday directed all states and UTs to intensify inspections and launch special drives against the use of illegal fruit ripening agents, synthetic colours, and non-permitted wax*



G Kamala Vardhana Rao, chief executive officer at FSSAI made the statement while speaking at the 16th edition of Ficci Foodworld India

The food regulator on Tuesday drew attention to the increasing consumption of processed food, while highlighting that food-processing companies have the responsibility of ensuring that packaged food contains the right nutrients.

At the same time, the Food Safety and Standards Authority of India (FSSAI) issued a statement on Tuesday directing all states and Union Territories to intensify inspections and conduct special enforcement drives to curb the illegal use of non-permitted fruit ripening agents, as well as the colouring and coating of fruit with synthetic colours or non-permitted wax. The move is part of the regulator's ongoing efforts to ensure safe food for consumers.

"We have not defined ultra-processed food in India, and any food can be classified as healthy or unhealthy depending on the amount of consumption. It is a great social responsibility of the industry to ensure that you pack your food with micronutrients and use appropriate sources of protein and fats," said G Kamala Vardhana Rao, chief executive officer at FSSAI, while speaking at the 16th edition of Ficci Foodworld India.

"I am thankful to the industry that it is focusing on that, along with responding promptly to guidelines on misleading advertisements," he added.

Meanwhile, Hemant Malik, Chair of the Ficci food processing committee and executive director at ITC, said that among the broad consumer trends shaping the sector is health and wellness — especially products addressing challenges like protein deficiency and gut wellness.

Malik further expressed industry concerns about the labelling debate, advocating for serving-size-based front-of-pack nutrition information rather than per-100-gram measurements.

“The most consumption of packaged food is in small sizes,” he said, while cautioning against broadly categorising packaged food as “ultra-processed”, citing examples such as soy nuggets, which provide affordable protein despite being processed products.

At the event, Deloitte and Ficci together launched a report shedding light on the sector’s contribution, accounting for roughly 7.7 per cent of India’s total manufacturing gross value added.

According to the report, titled Spurring Growth: Driving Innovation and Unlocking Opportunities in the Indian Food Processing Sector, the sector is valued at \$160 billion and represents nearly 30 per cent of the national food market.

## Health Minister Nadda Launches FSSAI's 'Stop Obesity' Campaign On World Food Safety Day 2025



Union Health Minister Jagat Prakash Nadda on Saturday addressed the World Food Safety Day 2025 event, themed "Stop Obesity by Eating Safe and Healthy," held at the National Institute of Mental Health and Neuro-Sciences (NIMHANS) in Bengaluru. Organized by the Food Safety and Standards Authority of India (FSSAI) under the Ministry of Health and Family Welfare, the event emphasized the critical role of food safety and nutrition in combating obesity and non-communicable diseases.

The event saw the launch of FSSAI's "Awareness Initiative to Stop Obesity" under the Eat Right India programme, aimed at raising nationwide awareness about the health risks of obesity. Nadda highlighted the alarming rise in obesity, citing the ICMR-India Diabetes (INDIAB) study, which reported a 39.6% increase in urban India and a 23.1% increase in rural areas between 2008 and 2020. He warned that by 2050, one-third of India's population could be obese if current trends persist.

"For a Viksit Bharat, a healthy India is necessary, and that can be ensured through the right types of food, healthy food habits, and lifestyle," Nadda said. He urged stakeholders to support the Prime Minister's call to reduce oil consumption by 10% and emphasized the need to revive traditional foods like millets. He also stressed the vulnerability of children to unhealthy food marketing and called for early awareness to foster better dietary habits.

The campaign promotes inclusivity with communication materials in regional languages and sign language, alongside media outreach through FM radio, railway announcements, and digital platforms. A video featuring chef Ranveer Brar supporting the campaign was also released. Additionally, Nadda launched the Eat Right Activity Book – Your Guide to Eat Right at School, a resource under the Eat Right School initiative, designed to engage schoolchildren in learning about food safety, hygiene, and nutrition through age-appropriate activities.

Nadda praised FSSAI's innovative "Sugar and Oil Boards," visual tools placed in schools, workplaces, and public spaces to highlight hidden sugars and fats in everyday foods. He suggested incorporating calorie intake information to enhance their impact and advocated for including food safety awareness in school curricula.



## 10 sweet shops in Hyderabad shut over food safety violations

The sweet shops can resume operations once they acquire a valid FSSAI license.



**Hyderabad:** 10 sweet shops and food establishments operating without a valid Food Safety and Standards Authority of India (FSSAI) licence or registration have been ordered to suspend operations immediately following a raid by the Greater Hyderabad Municipal Corporation (GHMC).

The GHMC on Wednesday, June 11, conducted surprise inspections across 69 sweet shops within city limits, uncovering several hygiene violations and licensing irregularities.

Acting on the directions of the GHMC commissioner, the food safety wing has inspected 60 sweet shops so far, with the drive currently underway.

Each Hyderabad food safety officer was instructed to inspect no fewer than five sweet shops in their respective circles. The inspections revealed widespread violations of the Food Safety and Standards Act, 2006, and the Rules and Regulations of 2011.

During the checks, officials issued notices to several establishments for not maintaining basic hygiene standards in food preparation areas and kitchen premises. Shop owners have been directed to ensure proper labelling on all items kept in display counters, including the date of preparation and expiry date.

The sweet shops can resume operations once they acquire a valid FSSAI licence. Sweet shops ordered to be shut in Hyderabad are as follows:

- M/s Sri Laxmi Mithai Bhandar, LB Nagar Circle
- M/s Sri Raghavendra Sweet House and Bakery, LB Nagar Circle
- M/s Sri Sai Ram Hot Chips and Sweets, LB Nagar Circle
- M/s New Balaji Mithai Bhandar and Hot Chips, Kothapet
- Super Sweets, Alija Kotla, Charminar
- Balaji Ramswaroop Mithai Bhandar, Ramanthapur
- M/s Prem Sweets and Savouries, Serilingampally Circle
- M/s Sri Balaji Chaganlal Mithai Bhandar, Mallikarjuna Nagar, RC Puram
- M/s Sri Raghavendra Hot Chips, Beeramguda, RC Puram
- M/s Jodhpur Mithai Wala, Akalavya Nagar, Macha Bollarum, Alwal

GHMC officials will continue inspections in the coming days to ensure food safety for consumers ahead of upcoming festivals and to deter food business operators from flouting safety norms.

## Union Health Minister Shri J P Nadda Delivers Keynote Address At FSSAI's World Food Safety Day 2025 Event, Themed 'Stop Obesity By Eating Safe And Healthy' At NIMHANS, Bengaluru

On the occasion of World Food Safety Day 2025, Union Minister for Health and Family Welfare, Shri Jagat Prakash Nadda, delivered the keynote address at a special programme themed "*Stop Obesity by Eating Safe and Healthy*" at the National Institute of Mental Health and Neuro-Sciences (NIMHANS), Bengaluru, today. Organized by the Food Safety and Standards Authority of India (FSSAI), Ministry of Health & Family Welfare, Government of India, the programme focused on the critical role of food safety and nutrition in preventing non-communicable diseases such as obesity, echoing Hon'ble Prime Minister Shri Narendra Modi's call to promote preventive health through traditional and wholesome dietary practices.

Minister of Medical Education and Skill Development Department, Government of Karnataka, Dr. Sharanprakash R Patil, Members of Parliament, Shri Lahar Singh Siroya and Shri P C Mohan, Union Health Secretary, Ms. Punya Salila Srivastava and senior officers of the Government of India also attended the event.

In his keynote address, Shri Nadda reiterated the Prime Minister's emphasis on preventing obesity and prioritizing wellness. Emphasizing the urgent need to address the rising burden of obesity and non-communicable diseases, Shri Nadda stated that "the awareness initiative to stop obesity is a timely step towards educating people about the health risks of poor dietary habits and encouraging them to embrace balanced, nutritious food" and underlined that "for a *Viksit Bharat*, a healthy India is necessary and that can be ensured through the right types of food, healthy food habits and healthy lifestyle."

The Union Health Minister underlined the importance of safe, healthy and nutritious food along with the benefits of a balanced diet that can ensure increased immunity. Shri Nadda reaffirmed the commitment towards this year's World Food Safety Day theme i.e. "Food Safety: Science in Action".

Recognizing the alarming trend of rising obesity, citing the ICMR–India Diabetes (INDIAB) study, Shri Nadda stated that "from 2008 to 2020, obesity in urban, India has increased by 39.6%, while it has increased 23.1% in rural areas." He also cited another study that projects that by 2050, 1/3 population of the country will be obese.

Underlining the challenge of unhealthy foods and dietary habits, especially in urban areas, Shri Nadda stressed that children are the most vulnerable group when it comes to adulterated foods as they are attracted towards unhealthy foods and their advertisements. To meet this challenge, he called for ensuring awareness at a young age that will bring forth better impact.

Highlighting the negative impact of ultra processed foods on health, Shri Nadda urged all to be careful of their food habits and adhere to nutritious food that brings healthy changes to one's mind and body. He further added that "eating right is a right that one must exercise. Eating right and ensuring awareness about it, is a collective responsibility of the government, industry, academia and individuals."

Shri Nadda urged all stakeholders to respond to the Prime Minister's clarion call and reduce oil consumption by 10% and reduce salt intake that can be ensured through awareness towards right food habits.

Shri Nadda also commended the innovative behavioural change strategy i.e., the widespread promotion of Sugar and Oil Boards across schools, workplaces and public institutions, developed by FSSAI under the aegis of Union Ministry of Health & Family Welfare that serve as powerful visual advocacy tools, displaying clear, relatable information about hidden sugars and fats in everyday food items. By embedding these messages in common spaces- canteens, corridors, meeting rooms, they subtly nudge individuals to make healthier choices. He also suggested that to make the initiative more effective, calories intake should also be highlighted along with sugar and urged for incorporating awareness in the curriculum.





## **Union Health Minister Shri J P Nadda Delivers Keynote Address At FSSAI's World Food Safety Day 2025 Event, Themed 'Stop Obesity By Eating Safe And Healthy' At NIMHANS, Bengaluru.**

**New Delhi, Delhi/Madhya Pradesh, 7th of June, 2025 :** On the occasion of World Food Safety Day 2025, Union Minister for Health and Family Welfare, Shri Jagat Prakash Nadda, delivered the keynote address at a special programme themed *"Stop Obesity by Eating Safe and Healthy"* at the National Institute of Mental Health and Neuro-Sciences (NIMHANS), Bengaluru, today. Organized by the Food Safety and Standards Authority of India (FSSAI), Ministry of Health & Family Welfare, Government of India, the programme focused on the critical role of food safety and nutrition in preventing non-communicable diseases such as obesity, echoing Hon'ble Prime Minister Shri Narendra Modi's call to promote preventive health through traditional and wholesome dietary practices.

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In his keynote address, Shri Nadda reiterated the Prime Minister's emphasis on preventing obesity and prioritizing wellness. Emphasizing the urgent need to address the rising burden of obesity and non-communicable diseases, Shri Nadda stated that "the awareness initiative to stop obesity is a timely step towards educating people about the health risks of poor dietary habits and encouraging them to embrace balanced, nutritious food" and underlined that "for a *Viksit Bharat*, a healthy India is necessary and that can be ensured through the right types of food, healthy food habits and healthy lifestyle."



The Union Health Minister underlined the importance of safe, healthy and nutritious food along with the benefits of a balanced diet that can ensure increased immunity. Shri Nadda reaffirmed the commitment towards this year's World Food Safety Day theme i.e. "Food Safety: Science in Action".

Recognizing the alarming trend of rising obesity, citing the ICMR–India Diabetes (INDIAB) study, Shri Nadda stated that "from 2008 to 2020, obesity in urban, India has increased by 39.6%, while it has increased 23.1% in rural areas." He also cited another study that projects that by 2050, 1/3 population of the country will be obese.

Underlining the challenge of unhealthy foods and dietary habits, especially in urban areas, Shri Nadda stressed that children are the most vulnerable group when it comes to adulterated foods as they are attracted towards unhealthy foods and their advertisements. To meet this challenge, he called for ensuring awareness at a young age that will bring forth better impact.

Highlighting the negative impact of ultra processed foods on health, Shri Nadda urged all to be careful of their food habits and adhere to nutritious food that brings healthy changes to one's mind and body. He further added that "eating right is a right that one must exercise. Eating right and ensuring awareness about it, is a collective responsibility of the government, industry, academia and individuals."

Shri Nadda urged all stakeholders to respond to the Prime Minister's clarion call and reduce oil consumption by 10% and reduce salt intake that can be ensured through awareness towards right food habits.

Shri Nadda also commended the innovative behavioural change strategy i.e., the widespread promotion of Sugar and Oil Boards across schools, workplaces and public institutions, developed by FSSAI under the aegis of Union Ministry of Health & Family Welfare that serve as powerful visual advocacy tools, displaying clear, relatable information about hidden sugars and fats in everyday food items. By embedding these messages in common spaces- canteens, corridors, meeting rooms, they subtly nudge individuals to make healthier choices. He also suggested that to make the initiative more effective, calories intake should also be highlighted along with sugar and urged for incorporating awareness in the curriculum.

Emphasizing the importance of traditional foods, Shri Nadda urged all to "go for traditional foods that include foods like millets and revive them to ensure health for all." He further highlighted the importance of informed choices and lifestyle changes and remarked that food safety habits are a continuous process that needs to be made a part of our lives and turned into a movement to 'eat right' while adhering to food safety norms."



During her special address, Ms. Punya Salila Srivastava, Secretary, Ministry of Health and Family Welfare emphasized the importance of early sensitization and collaborative inter-sectoral action to build a culture of safe food and healthy living.

In her special address, Union Health Secretary, Ms. Punya Salila Srivastava, highlighted the efforts for leveraging science, bringing surveillance and risk assessment systems to ensure safe and secure food for all. She also underlined the importance of healthy food habits and urged all the stakeholders to be vigilant and informed about food safety and avoid foods with harmful additives.



She emphasized that “the Prime Minister’s call for reducing oil consumption to stop obesity is not just a slogan, but a clarion call to adopt healthy dietary habits.” She further added that “to make India free of non-communicable diseases (NCDs), it is important to eat right and eat healthy, reduce oil intake and spread the message of healthy dietary habits through united efforts of all stakeholders. Healthy food choice is not just a personal cause, but also a contribution to the cause of healthy country.”

Shri Sanjay Kumar, Secretary, Department of School Education and Literacy, Government of India, emphasized on the importance of eating right and stopping obesity. He reiterated the Prime Minister’s call for reducing oil consumption by 10% while emphasizing on the need to make children aware about their food choices and stressed on the need of community participation to ensure healthy eating habits. He also emphasized on the importance of good and right food on cognitive functions and highlighted the initiatives undertaken by the Department of School Education like incorporating *Shri Anna* (millets) in meals, emphasis on physical education and wellbeing to ensure healthy food habits amongst all students and teachers.

The event featured the launch of the Awareness Initiative to Stop Obesity, under FSSAI’s flagship *Eat Right India* programme. Drawing inspiration from the Hon’ble Prime Minister’s consistent emphasis on addressing the rising incidence of obesity in the country, the initiative aims to raise nationwide awareness about the health risks associated with obesity and non-communicable diseases. To ensure greater inclusivity and outreach, communication materials under this initiative are being developed in sign language as well as various regional languages. With a strategic mix of media outreach—including FM radio, railway audio announcements and digital platforms—the initiative seeks to build a mass movement for better nutrition and improved public health. As part of this material, a video featuring renowned chef Ranveer Brar extending his support towards Stop Obesity Campaign and urging people to reduce oil consumption was also released at the event.

The ‘Eat Right Activity Book– Your Guide to Eat Right at School’, a key resource under the Eat Right School initiative was also launched during the event. Designed to promote awareness of food safety, hygiene, and nutrition among school children, the book features engaging, age-appropriate activities across primary, middle, and high school levels. Developed by leading experts, it supports both curricular and extracurricular learning and empowers children to become early advocates for healthy eating within their schools and families.

The event was virtually attended by Shri Rajeev Bahl, Director General of the Indian Council of Medical Research (ICMR) and Secretary of the Department of Health Research (DHR), Government of India; G Kamala Vardhana Rao, CEO, FSSAI; Shri Sanjay Kumar, Secretary, Department of School Education and Literacy, Government of India, Shri Satish Kumar, Chairperson Railway Board, Chairperson CBSE, Shri Rahul Singh; senior officials of Government of India; Health Secretaries of States of Karnataka, Jharkhand, Madhya Pradesh and Chandigarh; Food Safety Commissioners of all States/UTs, members of Scientific Committee and Scientific Panels, FSSAI, Food Business Operators across the country, Industry Associations, Development Partners, Employees of FSSAI and State FDAs across the country.

## Nadda flags obesity surge, calls for healthier eating



Recognising the alarming rise in obesity across the country, Union Health Minister JP Nadda on Saturday cited findings from the ICMR-India Diabetes (INDIAB) study, stating that between 2008 and 2020, obesity in urban India rose by 39.6 per cent, while rural areas saw an increase of 23.1 per cent. He warned that by 2050, one-third of India's population could be obese.

Nadda was speaking at the launch of the Food Safety and Standards Authority of India's (FSSAI) campaign, "Stop Obesity by Eating Safe and Healthy", held at the National Institute of Mental Health and Neuro-Sciences (NIMHANS) in Bengaluru.

Highlighting the growing challenge of unhealthy diets, particularly in urban areas, the minister noted that children are especially vulnerable to

adulterated and unhealthy foods due to targeted advertising. He called for early-age awareness to instil better food habits with lasting impact.

Responding to Prime Minister Narendra Modi's call, Nadda urged citizens to reduce oil consumption by 10 per cent and cut back on salt intake. He also emphasised the value of traditional Indian foods, such as millets, and advocated their revival as a means to ensure better health.

"Food safety and healthy eating are not one-time events but continuous habits that must become a movement," he said, calling for a nationwide push to adopt safer and healthier food practices.

Union Health Secretary Punya Salila Srivastava echoed this sentiment, stressing the role of science, surveillance and risk assessment in ensuring food safety. She urged all stakeholders to stay informed about harmful additives and promote healthy eating.

"To make India free of non-communicable diseases (NCDs), we must eat right, reduce oil intake and spread awareness through collective action," she said, adding that choosing healthy food is not only a personal responsibility but a national imperative.



## Healthy food habits and lifestyle key for Viksit Bharat: JP Nadda

**New Delhi:** Embracing healthy food habits and following a proper lifestyle is essential for India to be Viksit Bharat by 2047, Union Health Minister J.P. Nadda said on Saturday.

Delivering the keynote address at the National Institute of Mental Health and Neurosciences (NIMHANS), Bengaluru, the Union Minister reiterated Prime Minister Narendra Modi's emphasis on preventing obesity and prioritising wellness.

This is also critical to check the rising burden of obesity and non-communicable diseases (NCDs), J.P. Nadda said.

"For a Viksit Bharat, a healthy India is necessary and that can be ensured through the right types of food, healthy food habits and healthy lifestyle," he said.

Highlighting the rising burden of NCD, the Health Minister, based on the ICMR-India Diabetes (INDIAB) study, stated that "from 2008 to 2020, obesity in urban, India has increased by 39.6 per cent, while it has increased 23.1 per cent in rural areas".

He also shared another study that projects that one third population of the country will be obese by 2050.

J.P. Nadda called the awareness initiatives to stop obesity "a timely step towards educating people about the health risks of poor dietary habits and encouraging them to embrace balanced, nutritious food".

Further, he stressed the need to boost awareness from young age -- as children are the most vulnerable group when it comes to adulterated foods as they are attracted towards unhealthy foods and their advertisements.

In this light, J.P. Nadda commended the innovative behavioural change strategy that is, the widespread promotion of Sugar and Oil Boards across schools, workplaces and public institutions, developed by FSSAI .

The Health Minister urged all stakeholders to respond to the Prime Minister's clarion call and reduce oil consumption by 10 per cent and reduce salt intake that can be ensured through awareness towards right food habits.

The Union Health Minister also emphasised the importance of traditional foods like millets.

Citing the occasion of World Food Safety Day 2025, J.P. Nadda stated that food safety habits must be a continuous process.

It should be "made a part of our lives and turned into a movement to 'eat right' while adhering to food safety norms," the Health Minister added.

## Every Indian must make a vow to reduce salt, oil consumption by 10%: Nadda

Our traditional food includes many types of preparations with millets, which have to be revived, says Union Minister



Every Indian must make a vow to reduce salt and oil consumption by 10%, said Jagat Prakash Nadda, Union Minister for Health and Family Welfare, on Saturday.

He was speaking at World Food Safety Day, 2025, organised by the Ministry of Health and Family Welfare here on the theme 'Stop obesity by eating safe and healthy'.

Highlighting a worrying trend, he cited an ICMR study that reported a 39.6% increase in urban obesity and a 23.1% increase in rural areas between 2008 and 2020. "By 2050, nearly a third of India's population may be obese. This is alarming," he warned, stressing the dangers of ultra-processed food and sedentary lifestyles.

"Our traditional food includes many types of preparations with millets. That we have to revive," he said, highlighting the need to reduce processed food. He stressed that safe, nutritious, and balanced food is essential not only for individual well-being but for building a 'Viksit Bharat.' "Eat right is your right, but only you can exercise it," he said. Mr. Nadda flagged off four initiatives to promote healthy eating habits.

Sanjay Kumar, Secretary of School Education and Literacy, highlighted the integration of food awareness into NCERT textbooks. He spoke of the inclusion of chapters on food safety and well-being from class 3 onwards, supported by the *Eat Right* activity book. Other measures outlined were the promotion of millets in midday meals and the introduction of the Sugar Board in CBSE schools to help students access their daily sugar intake.

The event discussed the growing spirit of competition among States with several Chief Ministers and State Health Ministries actively rolling out localised versions of the 'Eat Right' campaign. From awareness drives in schools to promoting millet-based meals and conducting many audits, States across the country were stepping up with creative on-ground initiatives, which are helping accelerate progress and foster innovation in public health strategies, the participants in the event noted.

**Make vow to reduce salt, processed food and 10 pc less oil for healthy India: Union Minister Nadda**



Bengaluru: Union Minister for Health and Family Welfare, Jagat Prakash Nadda, on Saturday called on every Indian to reduce their intake of salt, oil, and processed food by at least 10 per cent as part of a collective commitment to better dietary habits.

Speaking at an event hosted by the Ministry of Health and Family Welfare at the National Institute of Mental Health and Neuro Sciences (NIMHANS) in Bengaluru, Nadda marked the occasion of World Food Safety Day, celebrated annually on June 7, with a strong message on adopting healthier food practices.

#### **A nationwide dietary commitment**

"We should take the clarion call given by our Prime Minister Narendra Modi and see to it that at least in our own homes, we are able to reduce 10 per cent of oil consumption and salt consumption. This is the most necessary part. We also have to see to it that processed foods are reduced to the maximum," said Nadda.

The Union Minister underlined that maintaining good health through the right food choices is a collective responsibility. "It is our collective responsibility to spread awareness about eating the right food," he added.



## **Traditional diets key to better health**

Highlighting the value of Indian food heritage, Nadda noted the importance of traditional food practices, especially the use of millets, which are nutrient-rich and climate-resilient grains. "Our traditional food includes many types of preparations with millets. We have to revive this tradition," he said.

He cautioned that making dietary changes should not be a one-day affair. "By talking about food safety habits only on World Food Safety Day is not going to work. It will only work if we make it a part of our life and if we make it a habit," he added.

## **Rising obesity a national concern**

The Health Minister also raised alarm over the growing obesity crisis in India. Citing a study by the Indian Council of Medical Research (ICMR), he said:

"India's diabetes study by ICMR says that from 2008 to 2020, the obesity in urban India has increased by 39.6 per cent and in rural areas, it has increased by 23.1 per cent. It is also projected that by 2050, 1/3 of the population will be obese."

He stressed that the Eat Right Movement and a general rise in health consciousness are crucial at this juncture. "The time to act is now," he warned.

## **'Eat Right India' booklet launched**

As part of the event, Nadda also released a booklet titled Eat Right India, aimed at guiding citizens towards making healthier food choices.

## **Food education enters curriculum**

Sanjay Kumar, Secretary of the Department of School Education and Literacy, addressed the gathering via video conferencing and spoke about integrating food education into school syllabi. He stated that "the science of eating right" has now become part of the National Council for Education, Research and Training (NCERT) curriculum.



## Healthy India can be ensured through healthy food habits and lifestyle: JP Nadda on World Food Safety Day

ANI | Updated: Jun 07, 2025 23:10 IST

Bengaluru (Karnataka) [India], June 7 (ANI): On the occasion of World Food Safety Day 2025, Union Minister for Health and Family Welfare, JP Nadda, delivered the keynote address at a special programme themed "Stop Obesity by Eating Safe and Healthy" at the National Institute of Mental Health and Neuro-Sciences (NIMHANS), Bengaluru on Saturday, the Ministry of Health and Family Welfare said in a release.

JP Nadda said that a healthy India is necessary for Viksit Bharat, and that can be ensured through the right types of food, healthy food habits, and lifestyle.

Organized by the Food Safety and Standards Authority of India (FSSAI), Ministry of Health & Family Welfare, Government of India, the programme focused on the critical role of food safety and nutrition in preventing non-communicable diseases such as obesity, echoing Prime Minister Narendra Modi's call to promote preventive health through traditional and wholesome dietary practices.

Minister of Medical Education and Skill Development Department, Government of Karnataka, Dr Sharan Prakash R Patil, Members of Parliament, Lahar Singh Siroya and P C Mohan, Union Health Secretary, Punya Salila Srivastava and senior officers of the Government of India also attended the event.

In his keynote address, Nadda reiterated the Prime Minister's emphasis on preventing obesity and prioritising wellness.

Emphasizing the urgent need to address the rising burden of obesity and non-communicable diseases, Nadda stated that "the awareness initiative to stop obesity is a timely step towards educating people about the health risks of poor dietary habits and encouraging them to embrace balanced, nutritious food" and underlined that "for a Viksit Bharat, a healthy India is necessary and that can be ensured through the right types of food, healthy food habits and healthy lifestyle."

The Union Health Minister underlined the importance of safe, healthy, and nutritious food and the benefits of a balanced diet that can ensure increased immunity. Nadda reaffirmed the commitment to this year's World Food Safety Day theme, "Food Safety: Science in Action."

Recognising the alarming trend of rising obesity, citing the ICMR-India Diabetes (INDIAB) study, Nadda stated that "from 2008 to 2020, obesity in urban India has increased by 39.6 per cent, while it has increased 23.1 per cent in rural areas." He also cited another study that projects that by 2050, 1/3 of the country's population will be obese.

Underlining the challenge of unhealthy foods and dietary habits, especially in urban areas, Nadda stressed that children are the most vulnerable group when it comes to adulterated foods, as they are attracted towards unhealthy foods and their advertisements. To meet this challenge, he called for ensuring awareness at a young age to bring a better impact.

Highlighting the negative impact of ultra-processed foods on health, Nadda urged everyone to be careful of their food habits and adhere to nutritious food that brings healthy changes to one's mind and body. He further added that "eating right is a right that one must exercise. Eating right and ensuring awareness about it is a collective responsibility of the government, industry, academia, and individuals."

Nadda urged all stakeholders to respond to the Prime Minister's clarion call and reduce oil consumption by 10 per cent and salt intake, which can be ensured through awareness of the right food habits.

Nadda also commended the innovative behavioural change strategy i.e., the widespread promotion of Sugar and Oil Boards across schools, workplaces and public institutions, developed by FSSAI under the aegis of Union Ministry of Health & Family Welfare that serve as powerful visual advocacy tools, displaying clear, relatable information about hidden sugars and fats in everyday food items. By embedding these messages in common spaces- canteens, corridors, meeting rooms- they subtly nudge individuals to make healthier choices. He also suggested that to make the initiative more effective, calorie intake should also be highlighted along with sugar, and he urged the incorporation of awareness in the curriculum.

Emphasising the importance of traditional foods, Nadda urged all to "go for traditional foods that include foods like millets and revive them to ensure health for all." He further highlighted the importance of informed choices and lifestyle changes and remarked that food safety habits are a continuous process that needs to be made a part of our lives and turned into a movement to 'eat right' while adhering to food safety norms." (ANI)



## J.P. Nadda Launches FSSAI Drive To Curb Obesity On World Food Safety Day



Union Minister for Health J P Nadda launched the awareness initiative of FSSAI to stop obesity by eating safe and healthy food. It coincided with the World Food Safety Day celebration in Bengaluru today.

The Union Minister emphasised that a healthy society alone can ensure a strong nation. He reiterated that for India to become Viksit, our people should remain healthy. For this to happen they should consume a balanced diet. Safe food nurtures the power of thinking and that in turn improves productivity.

The minister reminded the gathering about the call given by the Prime Minister to reduce oil consumption by 10 percent. He advised that the food we consume must be measured in calories. Only this awareness will keep us fit. He expressed concern over the increased use of ultra-processed food.

The Health minister informed that a study by ICMR between 2008 and 2020 has revealed that the problem of obesity in urban areas has increased by over 39 percent and in rural areas by 23 percent. He also added that by 2050, one third of India's population will be obese if we do not take precautions about our food habits. Hence FSSAI and the education department have come together to create awareness among the children about the problems associated with obesity. During the function today, the Union Health minister released 'Eat right activity book that will be distributed in the schools by the education department and by the railway board in railway stations. The book provides important inputs on food habits that cause obesity and how to eat healthy food. J P Nadda informed that NCERT will include healthy eating habits, usefulness of eating millets and nutritious diets in the school textbooks. He also launched the Salt and Sugar Board that will work towards educating people on limiting use of salt and sugar in our intake and limiting fats to 27 to 30 gms per day.



**Make a vow to reduce salt, processed food , says JP Nadda on World Food Safety day**

JP Nadda said that change is possible is a continuous process and by talking about food safety habits only on World Food Safety Day is not going to work.



Union Minister for Health and Family Welfare, JP Nadda spoke at the World Food Safety Day, celebrated on June 7 of every year.(PTI)

On this World Food Safety Day, every Indian must make a vow to reduce salt intake, processed food as well as 10 per cent of oil consumption, said Jagat Prakash Nadda, Union Minister for Health and Family Welfare on Saturday. According to him, it is our collective responsibility to spread awareness about eating the right food.

Nadda was addressing an event organised to celebrate World Food Safety Day by the Union Ministry of Health and Family Welfare at National Institute of Mental Health and Neuro Sciences (NIMHANS) in [Bengaluru](#). World Food Safety Day is celebrated on June 7 of every year.

"We should take the clarion call given by our Prime Minister [Narendra Modi](#) and see to it that at least in our own homes, we are able to reduce 10 per cent of oil consumption and salt consumption. This is the most necessary part. We also have to see to it that processed foods are reduced to the maximum," said Nadda.

He also said to remain healthy and to eat right, India must revisit its traditional food practices. "Our traditional food includes many types of preparations with millets. We have to revive this tradition," he added.

Nadda said change is possible only if it is a continuous process. "By talking about food safety habits only on World Food Safety Day is not going to work. It will only work if we make it a part of our life and if we make it a habit," he added.

Nadda also said health consciousness and the Eat Right Movement are imperative as obesity is spreading fast in India. "India's diabetes study by [ICMR](#) says that from 2008 to 2020, the obesity in urban India has increased by 39.6 per cent and in rural areas, it has increased by 23.1% per cent. It is also projected that by 2050, 1/3 of the population will be obese," said Nadda, adding that time to act is now.

During the event, Nadda also released a booklet called 'Eat Right India'. Sanjay Kumar, Secretary of Department of School Education

and Literacy, who addressed the gathering via video conferencing, explained how the science of eating right has become a part of National Council for Education, Research and Training's curriculum.

# पंजाब केसरी



## झारखंड: खाद्य सुरक्षा विभाग की बड़ी कार्रवाई, नकली पनीर-खोया जब्त

खाद्य सुरक्षा विभाग की छापेमारी में 3 लाख का माल पकड़ा

झारखंड के रामगढ़ में बिहार से रांची बस से जा रहे भारी मात्रा में नकली खोया और पनीर जब्त किया गया। यह कार्रवाई रामगढ़ खाद्य सुरक्षा विभाग और पुलिस की मदद से की गई। इसके साथ अवैध रूप से खाद्य सामग्रियों का परिवहन करने के आरोप में तीन बसों पर पेनाल्टी भी लगाई गई है। इस दौरान लगभग 3 लाख मूल्य की नकली खाद्य सामग्रियां जब्त की गईं। खाद्य सुरक्षा विभाग ने अभियान के तहत रविवार देर रात बिहार से आने वाली बसों को रोककर जांच की। इस दौरान पनीर और खोया बोरियों और कैरेट में भरकर ले जा रहे थे। जांच में पनीर पूरी तरह फेल हो गया। फूड सेफ्टी इंस्पेक्टर दीपश्री श्रीवास्तव ने कहा कि पुलिस प्रशासन के सहयोग से बसों से बिहार से लाई जा रही मिलावटी खाद्य सामग्री पर कार्रवाई की गई है।

बसों पर पेनाल्टी लगाते हुए चेतावनी दी गई है कि यात्री बसों में इस तरह के मिलावटी सामान को न लेकर जाएं। उन्होंने बताया कि बिहार के बख्तियारपुर से रांची बस से नकली खाद्य सामग्री ले जाने की सूचना मिल रही थी जिसको लेकर रामगढ़ पुलिस की मदद से टोल प्लाजा के पास बसों की जांच की गई। इस दौरान तीन बसों में नकली पनीर खोया और अन्य खाद्य सामग्रियां मिली है, जिनमें से पनीर पूरी तरह मानक के अनुरूप नहीं है।

उन्होंने बताया कि खोया के सैंपल को जांच के लिए रांची लैब भेजा गया है, रिपोर्ट आने के बाद कार्रवाई की जाएगी। पनीर के टुकड़ों पर आयोडीन डालते ही वह काला हो गया, जिससे स्पष्ट हो गया कि यह पनीर नकली है। नकली पनीर में सिंथेटिक केमिकल और स्टार्च मिलाए जाते हैं, जो शरीर के लिए जहर के समान होते हैं। इसे बनाने में सर्फ, डिटर्जेंट, सिंथेटिक दूध और वनस्पति घी का प्रयोग होता है। नकली पनीर में मौजूद रसायन कैंसर जैसी गंभीर बीमारियों का खतरा बढ़ा सकते हैं। नियमित सेवन से लोगों के स्वास्थ्य पर काफी प्रभाव पड़ता है।



## **Food Safety Raids: 8,000 Cold Drink Bottles In UP, Ghee Worth Rs 23 Lakh Confiscated In Gujarat**

The food safety team seized cold drink bottles worth Rs 1.07 lakh in Uttar Pradesh, and stocks of ghee and butter valued at Rs 23.74 lakh in Gujarat.



The Food Safety and Standards Authority of India (FSSAI) is currently conducting investigations and food safety raids in multiple food outlets across cities. These inspections are necessary to check that food businesses are adhering to the strict quality and hygiene standards of the food they are serving to customers. In an Instagram post shared by FSSAI on May 31, 2025, the authority shared that the Food Security Department conducted a raid at an unlicensed cold drink factory in Sambhal, Uttar Pradesh. Nearly 8,000 bottles and products worth Rs 1.07 lakh were seized from Nawada Mohalla. The warehouse was sealed, and the sample was sent to Lucknow for investigation. Pictures shared by FSSAI show multiple cold drink bottles in packets and crates, along with the machine used in the production of these unlicensed soft drinks.

In another post on June 1, 2025, the department shared that the Food and Drugs Control Administration (FDCA) of Aravalli, Gujarat, conducted a coordinated raid on M/s Bapashri Dairy Products in Bhiloda, Aravalli, Gujarat, in collaboration with the Police and the Forensic Science Laboratory (FSL) team.

"During the operation, seven samples were collected. Stocks of [ghee](#) and butter were deemed suspicious, weighing over 4.4 tons and valued at Rs. 23.74 lakh, and were confiscated. Additionally, it was identified that the firm was operating without a valid FSSAI license, prompting further necessary legal actions," [FSSAI](#) shares.

Images shared on the post reveal the brand as "Meshu Pure Ghee", with several cartons of the ghee lined next to each other. While the [packaging](#) shows an FSSAI mark, as shared in the post, the firm did not have a valid FSSAI license.

## खाद्य पदार्थों के लेबलिंग और प्रचार में '100 प्रतिशत' के दावे का उपयोग न करें एफबीओ: एफएसएसएआई

नई दिल्ली, 30 मई (हि.स.)। भारतीय खाद्य सुरक्षा और मानक प्राधिकरण (एफएसएसएआई) ने खाद्य पदार्थों की लेबलिंग में 100 प्रतिशत शब्द के उपयोग के खिलाफ सख्त निर्देश जारी किया है। निर्देश के मुताबिक 100 प्रतिशत शब्द के उपयोग को उपभोक्ताओं के लिए गुमराह करने वाला बताया है। शीर्ष खाद्य नियामक ने सभी खाद्य व्यवसाय संचालकों (एफबीओ) से मौजूदा नियामक प्रावधानों के तहत इसकी अस्पष्टता और गलत व्याख्या की आशंका के कारण खाद्य लेबल, पैकेजिंग और प्रचार सामग्री पर इस शब्द का उपयोग करने से परहेज करने को कहा है।

गुरुवार को जारी सलाह में, एफएसएसएआई ने खाद्य उत्पाद लेबल और प्रचार प्लेटफार्मों पर 100 प्रतिशत शब्द के उपयोग में उल्लेखनीय बढ़ोतरी पर प्रकाश डाला। प्राधिकरण ने इस बात पर जोर दिया कि इस तरह की शब्दावली न केवल वर्तमान नियमों के तहत अपरिभाषित है, बल्कि भ्रामक भी है और उपभोक्ताओं के बीच एक गलत धारणा पैदा करने की आशंका है।

खाद्य सुरक्षा और मानक (विज्ञापन और दावे) विनियम, 2018 के अनुसार, 100 प्रतिशत शब्द को एफएसएस अधिनियम, 2006, या उसके तहत बनाए गए नियमों और विनियमों में किसी भी तरह से परिभाषित या संदर्भित नहीं किया गया है।

इसके अलावा, उपरोक्त विनियमों का उप-विनियम 10(7) किसी भी विज्ञापन या दावे को स्पष्ट रूप से प्रतिबंधित करता है जो प्रतिस्पर्धी उत्पादों को बदनाम करता है या उपभोक्ताओं को गुमराह करता है।

उप-विनियम 4(1) यह अनिवार्य करता है कि सभी दावे सत्य, अस्पष्ट सार्थक और भ्रामक नहीं होने चाहिए, यह सुनिश्चित करते हुए कि उपभोक्ता जानकारी को सही ढंग से समझ और व्याख्या कर सकें।

100 प्रतिशत शब्द का उपयोग - चाहे अकेले या अन्य विवरणों के साथ संयुक्त रूप से - पूर्ण शुद्धता या श्रेष्ठता का एक गलत प्रभाव पैदा करने की संभावना है। यह उपभोक्ताओं को यह विश्वास करने के लिए गुमराह कर सकता है कि बाजार में अन्य तुलनीय उत्पाद नियामक मानकों के अनुरूप निम्न या गैर-अनुपालक हैं।



# पत्रिका

## स्वास्थ्य विभाग की विशेष मुहिम: सब्जी मंडी व मुख्य चौराहे पर खाद्य सुरक्षा टीम की दबिश, दुकानदारों को दिए कड़े निर्देश

अभियान के दौरान आम, सेब, अनार, संतरा, पपीता जैसे फलों के 09 नमूने जांच के लिए प्रयोगशाला भेजे गए, जिससे कृत्रिम रंग, मिठास या हानिकारक रसायन की मिलावट की जांच की जा सके।



**कोटपूतली-बहरोड़.** स्वस्थ जीवन की नींव शुद्ध आहार से ही रखी जाती है इसी संदेश के साथ खाद्य सुरक्षा विभाग ने कोटपूतली सब्जी मंडी व मुख्य चौराहे पर विशेष जांच अभियान चलाया। अभियान का नेतृत्व अतिरिक्त जिला कलक्टर डॉ. ओमप्रकाश सहारण व मुख्य चिकित्सा एवं स्वास्थ्य अधिकारी डॉ. आशीष सिंह शेखावत के निर्देशन में किया गया।

अभियान का उद्देश्य केवल मिलावट पर रोक लगाना नहीं बल्कि आमजन को जागरूक करना भी था। अभियान के दौरान आम, सेब, अनार, संतरा, पपीता जैसे फलों के 09 नमूने जांच के लिए प्रयोगशाला भेजे गए, जिससे कृत्रिम रंग, मिठास या हानिकारक रसायन की मिलावट की जांच की जा सके।

### आमजन को किया जागरूक

खाद्य सुरक्षा अधिकारी नेहा शर्मा ने बताया कि फलों को पकाने के लिए एथिलीन गैस का उपयोग अनुमत है, लेकिन कैल्सियम कार्बाइड या एसिटिलीन गैस का प्रयोग स्वास्थ्य के लिए बेहद खतरनाक है और प्रतिबंधित है। उन्होंने उपभोक्ताओं से अपील करते हुए कहा कि फल की चमक से नहीं, उसकी गुणवत्ता से प्रभावित हों। अत्यधिक चमकदार, एक समान रंगत वाले फल मिलावटी हो सकते हैं।

अंगूर और सेब जैसे फलों पर वैक्स कोटिंग या कीटनाशक अवशेष हो सकते हैं जो बिना अच्छी तरह धोए खाने पर कैंसर जैसी गंभीर बीमारियों का कारण बन सकते हैं। फल या सब्जी खरीदते समय उसकी प्राकृतिकता पहचानें, बहुत अधिक चमकदार फल न खरीदें। उपयोग से पहले फल को नमक पानी या सादे पानी से अच्छे से धोएं। स्थानीय व मौसमी फल ज्यादा सुरक्षित व पौष्टिक होते हैं।

इस दौरान दुकानदारों को खाद्य लाइसेंस व पंजीयन के नियम बताए गए और साफ-सफाई पर विशेष ध्यान देने के निर्देश दिए गए। निरीक्षण के दौरान साफ-सफाई, भंडारण, और फूड सेफ्टी मापदंडों की जानकारी भी दी गई।



Food safety drive intensified in Srinagar





Acting on the directions of Deputy Commissioner (DC) Srinagar, Dr. Bilal Mohi-Ud-Din Bhat, the Food Safety Department conducted an intensive market inspection across various parts of the city to ensure adherence to food safety and storage standards.

Led by Assistant Commissioner Food Safety, Yameen ul Nabi, along with Food Safety Officers and the Mobile Food Testing Van team, the inspection covered food establishments in Sanat Nagar, Bagh-i-Mehtab, Lal Nagar Chanapora, Housing Colony Chanapora, and other markets. The primary focus was on assessing compliance with proper storage practices, especially for high-risk food items such as packaged drinking water, carbonated beverages, milk, and dairy products.

During the drive, Food Business Operators (FBOs) were sensitized about the risks of improper storage, including exposure to direct sunlight, which can severely affect the quality and safety of perishable goods. FBOs were strictly directed to comply with the Food Safety and Standards Act, with officials warning that non-compliance would result in strict action.

The department urged all businesses to adopt safe food handling and storage practices, reinforcing its commitment to public health through routine and surprise inspections. In a related initiative, DC Dr. Bilal Mohi-Ud-Din Bhat also convened a key meeting with stakeholders from various food industry associations, including the Bakery and Confectionery Association, Hotel and Restaurant Association, Fruit and Vegetable Street Vendors' Association (Batamaloo), and the Butcher Association.

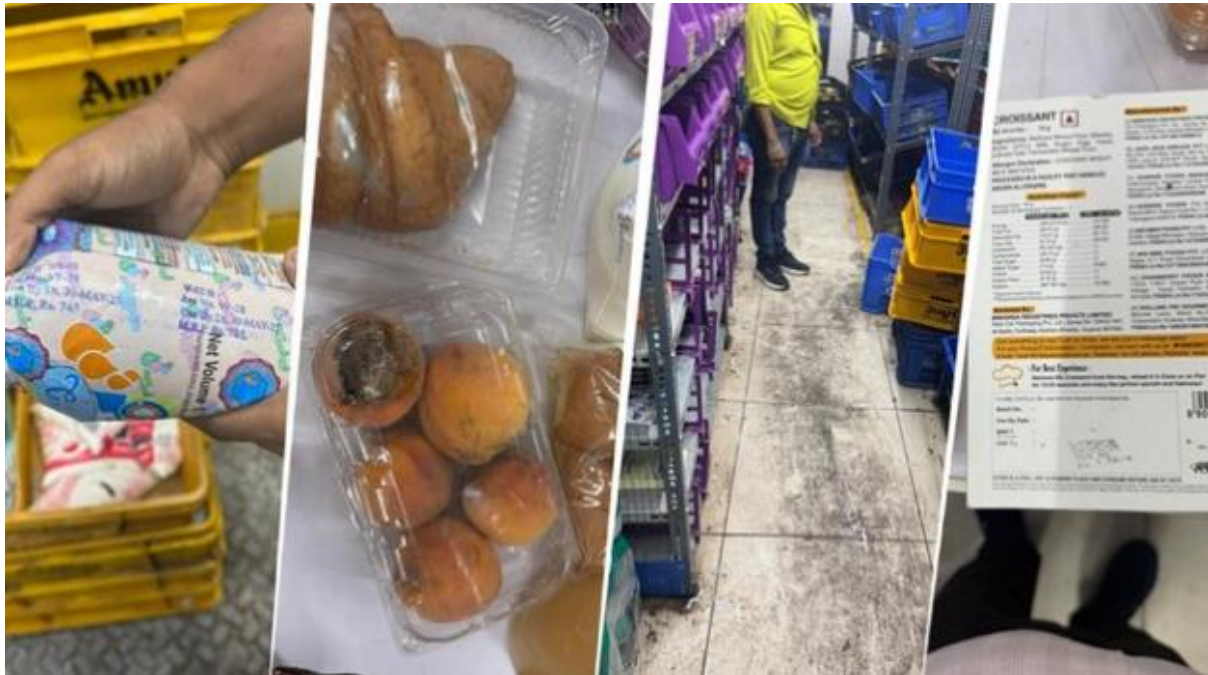
During the meeting, the DC emphasized the need for strict hygiene and quality control across all food sectors. He particularly highlighted the importance of producing fresh bakery items daily, urging producers to avoid early preparation that could compromise freshness and safety.

Reiterating that food safety is a top priority for the administration, Dr. Bhat called for collective responsibility and cooperation from all stakeholders to implement and uphold best practices for the well-being of consumers.

# INDIA TODAY

## Fungus on food, expired goods: Zepto's Dharavi licence suspended over lapses

The action against Zepto was taken after an inspection revealed fungal growth on food items, expired products, and unhygienic storage conditions.



The Maharashtra Food and Drug Administration (FDA) has suspended the food business license of Kiranakart Technologies Pvt. Ltd., which operates under the brand name Zepto, following serious food safety violations at its Dharavi warehouse. The action was taken after an inspection revealed fungal growth on food items, expired products, and unhygienic storage conditions.

The inspection was prompted by information from Minister of State for Food and Drug Administration Yogesh Kadam, and was carried out under the supervision of Joint Commissioner (Food) Mangesh Mane. Food Safety Officer Ram Bodke, acting on the directive, found multiple violations of the Food Safety and Standards Act, 2006, and related regulations during the visit to the Zepto facility.

Several serious lapses were observed, including:

- Fungal growth on certain food articles
- Storage of products near clogged or stagnant water, indicating poor hygiene
- Cold storage temperatures not maintained as per regulatory standards
- Disorganised storage of food items, some kept directly on wet and filthy floors
- Expired food products found not clearly segregated from non-expired stock

In response to the violations, an immediate suspension order under Section 32(3) of the Food Safety and Standards Act, 2006, was issued by Assistant Commissioner (Food) Anupamaa Balasaheb Patil. The suspension will remain in effect until Zepto achieves full regulatory compliance and receives clearance from the competent authority.

Reacting to the action, a Zepto spokesperson said the company had initiated an internal review and was cooperating fully with authorities. "At Zepto, maintaining the highest standards of food safety and hygiene is non-negotiable. We have already initiated an internal review and are working closely with the concerned authorities to ensure full and swift compliance. We are committed to rectifying the lapses identified, and strengthening our processes to provide the best and safest quality of products to our consumers. We are taking all necessary corrective measures to resume operations in accordance with regulatory obligations and applicable laws at the earliest," the spokesperson said. ■

## करहल में खाद्य सुरक्षा टीम की कार्रवाई: सॉस विक्रेता की दुकान से 266 पैकेट सीज, तीन सैंपल जांच को भेजे



करहल नगर के गांधी नगर मोहल्ले में खाद्य सुरक्षा विभाग की टीम ने सॉस विक्रेता की दुकान पर छापेमारी की। टीम ने विभिन्न कंपनियों के सॉस के तीन सैंपल लिए और 266 पैकेट सीज किए। खाद्य सुरक्षा अधिकारी बृजेंद्र कुमार ने बताया कि शौकीन उर्फ छोटे दुकानदार की दुकान की जांच शिकायत के आधार पर की गई।

इस दौरान खाद्य सुरक्षा अधिकारी प्रदीप कुमार और जयदीप मौर्य भी मौजूद रहे। यह कार्रवाई क्षेत्र में मिलावटी खाद्य पदार्थों की शिकायतों के मद्देनजर की गई। पहले भी विभाग मिलावटी पनीर, सॉस, छैना और सोनपापड़ी के मामलों की जांच कर चुका है। विभाग की इस अचानक कार्रवाई से क्षेत्र के व्यापारियों में हड़कंप मच गया है।





## खाद्य सुरक्षा टीम की छापेमारी, लाखों की घी पकड़ा

Saharanpur News - गंगोह में खाद्य सुरक्षा विभाग की टीम ने एक मकान पर छापा मारकर 1440 लीटर मिलावटी घी सीज किया, जिसकी कीमत साढ़े आठ लाख रुपए आंकी गई है। आरोपी ने बताया कि वह इसे करनाल और अन्य जिलों में सप्लाई करता...

गंगोह। खाद्य सुरक्षा विभाग की टीम ने शनिवार देर रात गांव बांसदेई सरकड में एक मकान पर छापा मारा। टीम ने मौके से आठ ड्रमों में करीब साढ़े आठ लाख रुपए कीमत का लगभग 1440 लीटर घी सीज किया। वहीं क्रीम के दो नमूने, देसी घी के चार, पनीर का एक नमूना लिया। पुलिस ने मौके से दो आरोपियों को मौके से गिरफ्तार कर लिया, जबकि एक आरोपी भागने में कामयाब रहा। सीएफएसओ धनंजय शुक्ला ने बताया कि गांव बांसदेई में मिलावटी खाद्य पदार्थ बनाने की सूचना मिली थी। रात करीब तीन बजे उन्होंने एफएसओ जवाहर लाल और अमित सिंह और पुलिस टीम के साथ इस्तकार पुत्र शरीफ के घर पर छापा मारा।

मौके पर बिना खाद्य लाइसेंस प्राप्त किए बड़े स्तर पर घी, क्रीम और पनीर बनाया जा रहा था। आसपास के लोगों का कहना था कि मिलावटी खाद्य पदार्थ रात में ही तैयार किए जाते हैं। मौके पर घी के चार नमूने संग्रहित कर 1440 लीटर घी सीज किया गया, जिसका अनुमानित कीमत साढ़े आठ लाख आंकी गई है। दो नमूने क्रीम के संग्रहित करते हुए लगभग दो कुंतल क्रीम नष्ट की गई। एक नमूना पनीर का भी संग्रहित किया गया। नमूने लैब भिजवा दिए गए हैं। टीम ने मौके से आरोपी इस्तखार व सन्नवर को गिरफ्तार किया है, जबकि एक आरोपी फैजान भागने में कामयाब रहा। पुलिस भी संबंधित व्यक्तियों के विरुद्ध विधिक कार्रवाई करने में जुट गई है। ----- वर्जन.... घी में रिफाइंड और वनस्पति आदि के मिलावट का संदेह है। मौके से पकड़े करीब 1440 किग्रा घी की कीमत करीब साढ़े आठ लाख से ज्यादा है। इसे सीज कर दिया गया है। आरोपी ने बताया कि वह इस घी को करनाल आदि जिलों में सप्लाई करता था। -धनंजय शुक्ला, सीएफएसओ





## **FSSAI issued strong advisory for Food Business companies not to use '100%' in food labelling**

FSSAI advises against using the term '100%' in food labeling to protect consumers from misleading information.

**New Delhi:** The Food Safety and Standards Authority of India (FSSAI) on Friday issued a strong advisory to not use the term "100%" in food labelling as the authority believes that it is misleading to consumers.

"The apex food regulator has asked all Food Business Operators (FBOs) to refrain from using the term on food labels, packaging, and promotional content, owing to its ambiguity and potential for misinterpretation within the existing regulatory provisions," FSSAI said in a statement.

FSSAI also issued an advisory on Thursday, highlighting the "noticeable surge in the usage of the term '100%' across food product labels and promotional platforms."

According to the Food Safety and Standards (Advertising and Claims) Regulations, 2018, the term '100%' is not defined or referenced in any manner under the FSS Act, 2006, or the Rules and Regulations made thereunder.

Sub-regulation 10(7) of the aforementioned regulations strictly prohibits any advertisement or claim that undermines other manufacturers or misleadingly influences consumer perception.

Furthermore, the statement also says that, "as per Sub-regulation 4(1) it shall be ensured that the Claims must be truthful, unambiguous, meaningful, not misleading and help consumers to comprehend the information provided."

Therefore, FSSAI says the use of the term "100%", irrespective of its usage in isolation or combined with other descriptors, is likely to create a false impression of absolute purity or superiority and may create an impression and the authority believes that this could mislead consumers into believing that other comparable products in the market are inferior or non-compliant with regulatory standards.

In light of the above-mentioned concern, FSSAI advises Food Business Operators not to use the term "100%" on food product labels, packaging, or in any form of promotional content.



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## Food companies must not use '100pc' claim in labelling and promotions: FSSAI

*FSSAI warns food firms against using "100 per cent" on labels, citing risk of misleading consumers with unverified or exaggerated claims.*

**New Delhi:** The Food Safety and Standards Authority of India (FSSAI) has issued a strong advisory to food companies against the use of the term "100 per cent" in food labelling, citing concerns over its potential to mislead consumers.

"Refrain from using the term on food [⚡ labels](#), packaging, and promotional content, owing to its ambiguity and potential for misinterpretation within the existing regulatory provisions," read the advisor to all Food Business Operators (FBOs).

In the advisory issued, the apex food regulator highlighted a noticeable surge in the use of the term "100 across" across food product [⚡ labels](#) and promotional platforms.

"Such terminology is not only undefined under current regulations but also misleading and likely to create a false impression among consumers," the FSSAI said. As per the [Food Safety and Standards](#) (Advertising and Claims) Regulations, 2018, the term "100 per cent" is not defined or referenced in any manner under the FSS Act, 2006, or the Rules and Regulations made thereunder.

Furthermore, Sub-regulation 10(7) of the aforementioned regulations strictly prohibits any advertisement or claim that undermines other manufacturers or misleadingly influences consumer perception. As per Sub-regulation 4(1) it shall be ensured that the Claims must be truthful, unambiguous, meaningful, not misleading and help consumers to comprehend the information provided, [FSSAI](#) said. The use of the term "100 per cent"-whether in isolation or combined with

other descriptors is likely to create a false impression of absolute purity or superiority.

"This could mislead consumers into believing that other comparable products in the market are inferior or non-compliant with regulatory standards," the food regulatory body said.

The food regulator, had, in June 2024 issued a notification directing FBOs to remove claims such as "100 per cent fruit juices" from the label and advertisement of fruit juices. Earlier in April, the FSSAI informed the Delhi High Court that the claim made by FMCG giant Dabur that its range of fruit beverages is made "100 per cent" from fruits violates rules and regulations and is also misleading for the consumers. The writ petition challenged Dabur against the "100 per cent" claim stating that the juices contain water and fruit concentrates. In addition, the term "100 per cent" is also not recognised for food products. (IANS)



## FSSAI bans use of '100%' claim on food labels, ads

By [Akash Pandey](#) • May 31, 2025 • 05:11 pm

### What's the story

The Food Safety and Standards Authority of India (FSSAI) has issued a warning to food manufacturers against using the term '100%' on product labels and in advertisements.

The move comes amid concerns that such usage could mislead consumers.

The advisory was issued on Friday, asking all food business operators to refrain from using this term across food labels, packaging, and promotional content.

### Consumer impact

#### **FSSAI highlights potential consumer deception**

FSSAI's advisory comes in light of the increasing trend of using '100%' on food product labels and promotional platforms.

The authority has flagged this as a problem, saying it could mislead consumers into thinking that other similar products in the market are inferior or non-compliant with regulatory standards.

This is because the term gives an impression of absolute purity or superiority, potentially influencing consumer perception in a misleading way.

### Regulatory clarification

#### **Regulatory stance on '100%' clarified**

FSSAI has clarified that there is no provision under the Food Safety and Standards (Advertising and Claims) Regulations, 2018, or the FSS Act, 2006, that defines or permits the use of '100%' in a regulatory context.

The authority has also emphasized that such terminology is not only undefined under current regulations but also misleading and likely to create a false impression among consumers.

### Information

#### **Commitment to transparency and accountability**

FSSAI has reiterated its commitment to promoting transparency and accountability in food labeling. The authority wants to protect consumer interests and ensure informed choices. The advisory is part of FSSAI's ongoing efforts to uphold integrity in food marketing and shield consumers from potentially misleading claims.



## **Food firms must not use '100%' claim in labelling and promotions: FSSAI**



**New Delhi:** The Food Safety and Standards Authority of India (FSSAI) has issued a strong advisory to food companies against the use of the term “100 per cent” in food labelling, citing concerns over its potential to mis-lead consumers.

“Refrain from using the term on food labels, packaging, and promotional content, owing to its ambiguity and potential for misinterpretation within the existing regulatory provisions,” read the advisor to all Food Business Operators (FBOs). In the advisory issued, the apex food regulator highlighted a noticeable surge in the use of the term “100 across” across food product labels and promotional platforms.

## क्या आप भी बाजार से '100% शुद्ध' लेबल वाली चीजें खरीदते हैं? जानिए इसपर FSSAI का क्या कहना है?



क्या आप भी बाजार से कोई चीज लेने से पहले ये चेक करते हैं कि उसपर '100% शुद्ध है' ये लिखा है या नहीं? ये बिल्कुल आम बात है हम सब यही चेक करते हैं और जिसपर लिखा होता है वो चीज फटाफट खरीद लेते हैं। लेकिन क्या आपको ये पता है कि ये बात सिर्फ लिखी होती है '100% शुद्ध' होती नहीं है। जी हाँ, ये हम नहीं देश के शीर्ष खाद्य नियामक FSSAI का कहना है। और अब FSSAI ने खाद्य व्यवसाय संचालकों को ये ना लिखने के निर्देश दिए हैं। उसका कहना है कि इससे ग्राहक भ्रमित होते हैं।

भारतीय खाद्य सुरक्षा एवं मानक प्राधिकरण (FSSAI) ने सभी खाद्य व्यवसाय संचालकों (FBO) के लिए इसे लेकर सलाह जारी की है। सलाह में कहा गया है कि सभी FBO अपने 'खाने के पैकेट, लेबल और विज्ञापन में '100%' जैसे शब्दों का इस्तेमाल न करें क्योंकि ये पूरी तरह से अस्पष्ट है। इससे उपभोक्ता गुमराह हो सकते हैं। उसका कहना है कि अब बहुत सारी कंपनियां अपने खाने के पैकेट और विज्ञापनों में '100%' शब्दों का बहुत ज्यादा इस्तेमाल कर रही हैं। FSSAI ने कहा, इस तरह की शब्दावली को लेकर नियमों में कोई साफ परिभाषा नहीं है। खाद्य सुरक्षा के नियम (2018) के अनुसार, एफएसएस एक्ट, 2006 या उससे जुड़े नियमों में "100%" को परिभाषित नहीं किया गया है।

### विज्ञापन आसान भाषा में हो

FSSAI ने कहा कि नियमों के तहत कोई भी कंपनी अपने विज्ञापन या दावे में दूसरी कंपनियों को बुरा दिखाने वाली बातें नहीं कर सकती, और ऐसा कुछ नहीं कह सकती जिससे उपभोक्ता भ्रमित हो जाएं। जो भी दावा या जानकारी दी जाती है, वह सच होनी चाहिए, साफ और आसान समझ में आने वाली होनी चाहिए, ताकि ग्राहक सही जानकारी समझ सकें।



### ग्राहकों को भ्रमित ना करें

FSSAI ने कहा "100%" शब्दों का इस्तेमाल, चाहे अकेले किया जाए या किसी और शब्द के साथ मिलाकर, लोगों में गलत धारणा पैदा कर सकता है कि वह चीज पूरी तरह से शुद्ध या सबसे अच्छी है, जो सही नहीं होता। जारी सलाह में कहा कि ऐसा शब्द इस्तेमाल करने से लोग सोच सकते हैं कि बाजार में बाकी के खाने वाले सामान अच्छे नहीं हैं या वे नियमों का पालन नहीं करते, जिससे ग्राहकों को गलत जानकारी मिलती है।

## No 100% Claim On Food Labels: FSSAI Has Issued



**FSSAI bans use of '100%' on food  labels: saying it may mislead consumers.**

No 100% Claim On Food  Labels: FSSAI Has Issued: Food Safety and Standards Authority of India (FSSAI) has issued a strict advisory against the use of the word 100 per cent on food product  labels, saying it may mislead consumers. The food regulator said it has asked all food business operators to refrain from using the term 100 per cent on food labels, packaging and promotional material as the term is ambiguous and prone to misinterpretation under existing regulatory provisions.

Writing 100% on products is misleading

In a consultation issued on Thursday, FSSAI highlighted the rampant use of the term 100 per cent on labels and promotional platforms of food products. The authority stressed that such terminology is not only undefined under existing regulations but is also misleading. It can create a misconception among consumers.

**FSSAI cited the rules**

According to the Food Safety and Standards (Advertisement and Claims) Rules, 2018, the term 100 per cent is not defined in any manner under the FSS Act, 2006 or the rules made thereunder. Further, sub-rule 10(7) strictly prohibits any advertisement or claim that undermines other manufacturers or has a misleading impact on consumer perception. No 100% Claim On Food Labels: FSSAI Has Issued A Strict Advisory

Under sub-rule 4(1), it must be ensured that the claims are true, clear, meaningful, not misleading and help consumers understand the information provided. In view of these concerns, all companies engaged in the food business have been advised not to use the term 100 percent on food product labels, packaging and any kind of promotional material. FSSAI said it is committed to ensuring transparency and fairness in food labelling to protect consumer interests and promote informed choices.



## बलिया में खाद्य सुरक्षा टीम की कार्रवाई: 20 लीटर सरसों का तेल जब्त, तीन नमूने लिए



बलिया में खाद्य सुरक्षा एवं औषधि प्रशासन की टीम ने शुक्रवार को विशेष अभियान चलाया। मुख्य खाद्य सुरक्षा अधिकारी दिनेश कुमार राय के नेतृत्व में टीम ने कार्रवाई की।

टीम ने अम्बेडकर तिराहे से सरसों का तेल और हल्दी पाउडर के दो नमूने लिए। परशुराम स्थान मनियर स्थित किराना दुकान से तिल के तेल का एक नमूना लिया गया। इसी दौरान 20 लीटर सरसों का तेल भी जब्त किया गया।

खाद्य सुरक्षा अधिकारी प्रमोद कुमार, अखिलेश कुमार मौर्य, सतीश कुमार सिंह और अनिल कुमार की टीम ने नवीन मंडी स्थल परिखरा का भी निरीक्षण किया। यहां विक्रेताओं को कार्बाइड से फल न पकाने के बारे में जागरूक किया गया। टीम ने 25 किलो सड़े-गले आम को नष्ट करवाया। विक्रेताओं को खराब फल न बेचने की हिदायत दी गई।

यह कार्रवाई आयुक्त खाद्य सुरक्षा एवं औषधि प्रशासन उत्तर प्रदेश, लखनऊ और सहायक आयुक्त आजमगढ़ मंडल के निर्देश पर की गई।





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



सत्यमेव जयते

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GOVERNMENT OF INDIA

एफडीए भवन, कोटला रोड, नई दिल्ली - 110002  
FDA BHAWAN, KOTLA ROAD, NEW DELHI - 110002

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