

Special Steering Committee Meeting

22nd October 2016, Hotel Mandovi, Panaji, Goa

The Directorate of Food and Drug Administration (FDA), Goa, in association with Food Safety and Standards Authority of India (FSSAI), organised a “**Special Steering Committee Meeting**” on 22nd October 2016 in Hotel Mandovi, Panaji, Goa to roll out the 10@10 initiatives of FSSAI. These initiatives included Safe and Nutritious Food- SNF@Home, SNF@Workplace, SNF@School, Project Clean Street Food, Project Serve Safe in restaurants, Food Safety Display Boards, Food Safety Training and Certification (FoSTaC), Strengthening of Food Testing Laboratories (SoFTel) and Fortification of Food.

Shri Francis D’Souza Honourable Deputy Chief Minister & Minister for Health, Goa, Shri Sudhir Mahajan, Commissioner and Secretary Health, Goa, Shri Salim Veljee, Director FDA and Commissioner, Food Safety, Goa and Shri Pawan Agarwal, CEO, FSSAI graced this occasion. Other delegates included senior representatives from Health Services, Directorate of Education, Department of Civil Supplies and Consumer Affairs, Agriculture and Fisheries Department, FDA Chandigarh and Gujarat and Industry and Consumer Associations.

Shri Francis D’Souza Honourable Deputy Chief Minister & Minister for Health, Goa launched Project Serve Safe in restaurants, Safe & Nutritious Food-SNF@School. The FDA, Goa adopted five of these initiatives-SNF@School, SNF@Workplace, Project Serve Safe, Project Clean Street Food and SoFTeL.

The motive of this meeting was to develop Goa as a model state for food safety and nutrition programmes, which would be adopted by all other states of India. The State Government of Goa gave their commitment to ensure safe and nutritious food in the entire state.

Training of Trainers (ToT) Programmes

23rd October 2016, Cidade de Goa, Goa

After successfully training 23,000 street vendors in Delhi, a Training of Trainers (ToT) for Project Clean Street Food was organised in Goa which included Food Safety Officials from Goa and neighbouring states, faculty from home science colleges and corporate representatives who would then organise training programmes for street food vendors in Goa.

A Training of Trainers (ToT) of Food Safety Supervisors under Project Serve Safe in restaurants was also conducted during a parallel session, which included FDA Officials and chefs from leading restaurants. Each Master Trainer committed to training 30 Food Safety Supervisors across restaurants in Goa. Trainees were assessed after both sessions and Shri Salim Veljee awarded them certificates upon successful completion of the programme.

Successful steps taken in Goa since the launch of the initiatives:

IFFI: first batch of certified food vendors to cater to crowds

Training on hygiene and sanitation under central prog kicks off

NT NETWORK
PANAJI
Goa's street food vendors could be sporting a smart, new look this IFFI 2016. About 40 food vendors will be attractively turned out in stylish uniforms with matching apron, caps and wearing gloves while preparing and serving food. The well-groomed vendors, who are a far cry from the usual scruffy looks of a gaddo owner, will be trained in hygiene and sanitation and will be displaying on their carts a certificate of safe food practices issued by the FDA office. Serve Safe Food@Street, a food safety and hygiene training and certification programme for street

food vendors kicked off at the FDA office in Bambolim on Wednesday and the new avatar of local food vendors is courtesy the programme. All the registered and unregistered street food vendors of the state are due for training with a completion time schedule of end-January 2017. There are an estimated 500 registered vendors currently to be in the 150 range. Salim Veljee, director of FDA, said that certified and trained vendors during an international event of IFFI will send out a message that Goa is a safe place for street food. "Participation is voluntary" and FDA will not be playing the role of a regulator and force vendors to train," he



A mannequin sporting attire of a well-groomed street food vendor flanked by FDA director Salim Veljee, senior vice president, Nestle India Sanjay Khajuria and national co-ordinator, NASVI Arvind Singh said, while appealing to all vendors present to be a part of the initiative. Project 'Serve Safe Food@Street' is an initiative of by the central government viz. FSSAI and Goa is the first state where it is

launched as a pilot scheme. It will be gradually extended to other states, said Veljee. MNC food company, Nestle India is supporting the project in the state as part of its CSR activities together with Delhi-based National Association of Street Food Vendors of India (NASVI). Sanjay Khajuria, senior vice president, corporate affairs, Nestle India, said that street food is the tastiest but fear of getting ill is always in the mind while eating it. "Goa as a tourist state should aim in becoming like Thailand or some of the South East Asian countries where you can close your eyes and eat street food," he said. About 90 per cent of illness can be avoided with clean food and water,

added, Khajuria. NASVI has sent six trainers to educate street food vendors on safe and hygienic food. Arvind Singh, national co-ordinator, NASVI, said that the programme is an opportunity for street food vendors to change and they must grab the chance and learn preparation and handling of food in a hygienic manner. NASVI is launching an app in Delhi giving the names of food cart operators and the app would also be launched in the state. The national organisation of street vendors is planning to hold a street food festival around January-February on the lines of similar festival in Delhi. "Street food melts in the mouth, is popular and everyone loves it," said Singh.

Printed from THE TIMES OF INDIA

Don't wrap food in newspaper: FDA

10/20/16, 10:16 AM IST

Panaji: The directorate of food and drugs administration (FDA) has advised street vendors, kiosks, fast food operators, food business operators and others to refrain from wrapping eatables in newspaper. This is because newspaper ink, which contains multiple bioactive components having negative health effects, contaminates the food. Used newspapers also contain pathogenic microorganisms.

"Wrapping food in newspapers is an unhealthy practice and consumption of such food is injurious to health, even if the food was cooked hygienically. Old people, teenagers, children and people with compromised vital organs and immune systems are at a greater risk of accruing cancer-related health complications, if they are exposed to food packed in such material," read a statement issued by FDA on Wednesday.

FDA along with Nestle India Limited and National Association of Street Food vendors has trained 1,029 street food vendors in food safety and hygiene since it started a training program titled Serve Safe Food@Street Food in November. Twenty-three training sessions were held in Bambolim, Vassio, Margao, Calangute, Canacona, Curchorem, Quepem, Bicholim, Canacona, Panaji, Mapusa, etc where FDA received great support and cooperation from local bodies including the municipal council and the panchayat.

The FDA will also depute food safety officers to follow up with vendors to see if they are complying with practices highlighted during their training. Any deviation will be dealt with strictly as vendors can no longer plead ignorance.