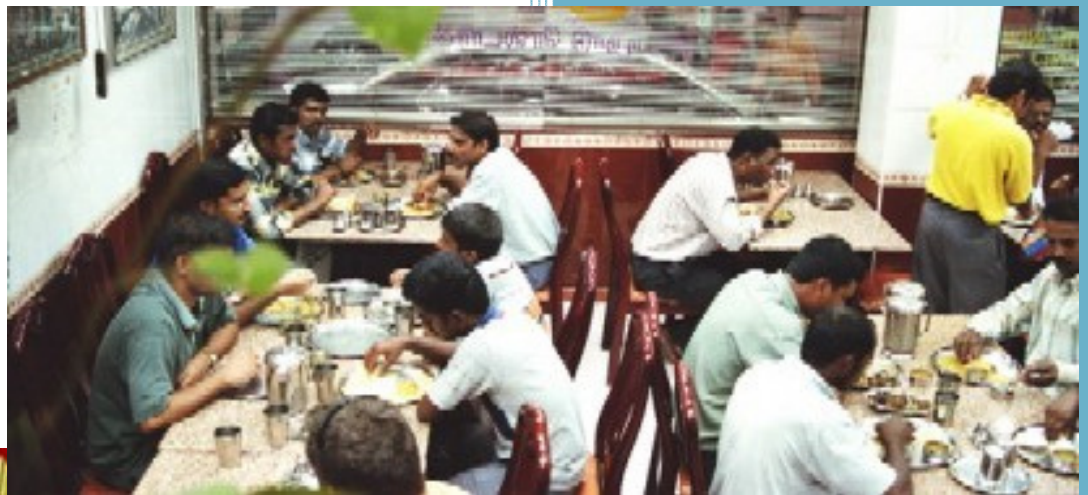


2009

PILOT PROJECT ON “SAFE FOOD, TASTY FOOD”



FACILITATED BY

**FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA**

(STATUTORY REGULATORY AUTHORITY OF
GOVT. OF INDIA)

FDA BHAVAN, KOTLA ROAD

NEW DELHI - 440 002

PILOT PROJECT ON “SAFE FOOD, TASTY FOOD”

To be launched in Delhi and NCR in 2000 identified eating establishments

I. Introduction:

The ‘Food Safety and Standards Authority of India’ is a Statutory Regulatory Authority having the mandate for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure availability of safe and wholesome food for human consumption. The Authority believes that food safety is too important a subject to be handled by Government agencies alone. All stakeholders have a role in ensuring and maintaining safety of food.

The ‘Commonwealth Games’ are going to be organized in Delhi in 2010, an event that is likely to bring in a large number of participants and visitors (national & international) to the city of Delhi. The event provides a unique opportunity for reviewing and upgrading the safety of the food served in the eating establishments in Delhi & NCR, perception of Delhi as hygienic & safe food destination and the quality & safety of life in the National Capital Region. It will also give an opportunity to project the safety of local cuisines keeping in view the emphasis on standards and self compliance sought to be introduced by Food Safety & Standards Act, 2006 in place of the Prevention of Food Adulteration Act, 1954.

II. Project Details:

With the objective of improving safety & quality of the food being served in the food establishments including restaurants, small & medium eating establishments, *dhabas*, food serving retail outlets, fresh extracted juice dispensing outlets and shops serving un-labeled pre-packaged or loose sweets/ baked products/ confectionery products etc., The ‘Food Safety & Standards Authority of India has taken the initiative to bring all stakeholders together in this innovative project.

1. The project proposes to involve agencies such as trade organizations, Schools, Colleges, Institutions, RWA’s, Registered societies and Companies, Training and consulting organizations, Corporates etc. to take up up-gradation of food establishments in their areas. (Such entities shall be herein after referred to as

- Nodal Agencies)** The Nodal agencies are expected to identify food clusters operating in their vicinity. There shall be no limit on the number of clusters that can be taken up by a Nodal agency.
2. Hotels who have well established food safety systems and expertise available with them, could also take up quality and safety up-gradation of identified clusters in their neighborhood as Nodal agency.
 3. The project will be implemented through the co-ordinated efforts of Local Municipal authorities and Industry associations i.e. FICCI, CII, AIFPA and NRAI (these agencies shall be herein after referred to as **Implementing Agencies**) The implementing agencies are expected to identify and register the Nodal agencies and assist/ guide them in up-gradation of identified clusters. The Implementation agencies would impart training to Nodal agencies (ToT) and co-ordinate either themselves or through QCI approved training course providers/ consultants.
 4. The Quality Council of India (QCI) would be the resource agency for quality assurance certification and facilitating training needs for the project. The QCI would empanel Accredited Certification bodies for audit and rating of the food establishments. It would be ensured by QCI that the agencies imparting training to the cluster of food establishments would not be the auditing agency in a particular case.

III. Project profile:

The pilot project aims at voluntary participation of food establishments of Delhi/NCR to ensure the food safety and to up-grade the hygienic conditions of the eating establishments. The quality & safety management of food establishments will over the period of time will be monitored under the relevant laws and regulations of FSS Act, 2006.

The participating food establishments need to be assessed through trained consultants of Nodal agency/ individual consultant, for the compliance level of the food safety and hygienic practices being followed (refer suggested checklist for food safety) and necessary up-gradation to be carried out for developing requisite

infrastructure, trained work force etc. (refer Guidelines for food safety). Once the food establishment achieves appropriate compliance level as per the checklist (refer suggested Checklist for food safety), such food establishments would request to empanelled Certification bodies for audit and Certification for rating of the food establishments. The certification body would conduct audit of food establishment and rate them.

The food establishments would be rated for food safety on the basis of their level of implementation and compliance to prescribed requirements (Refer to Criteria for audit of food establishments). The rating levels of food establishments would be Platinum, Gold, Silver and Bronze under the project.

Post certification/rating audit will be done at periodic intervals and any non-compliance to 'Check list/ Guidelines' will lead to cancellation of 'Awarded rating'. The upgradation of rating will also be considered periodically based on the compliance level achieved. The food establishments already certified by various food safety management systems would be considered directly for rating under the project.

It is proposed to include the names of all the rated food establishments in the Directory of "Safe food, Tasty food" outlets, to be published by the CII/FICCI in New Delhi.

The pilot project also envisages the appreciation and awards to the following participants.

- a. First Three Nodal agencies with maximum number of clusters rated under the project within 1 year.
- b. First three Nodal agencies whose cluster members (Minimum 10 members) get highest rating.
- c. All the participant hotels (para II (2)) will be designated as "Food safety Ambassadors". These hotels are also eligible for above awards.

IV. How to participate

1. All the Nodal agencies as mentioned in para II (1&2) are required to convey their intention in the prescribed format (A) and get registered with the Implementing Agencies as mentioned in para II (3). The prescribed forms and other relevant information may be downloaded from the websites of Implementing agencies as listed below –

- | | | |
|---|---|---|
| <ul style="list-style-type: none"> a. CII ; website b. FICCI ; website c. AIFPA ; website d. NRAI ; website | } | <p>(URLs of each website, contact person
Ph. No., E-mail, fax no. will be provided
by these agencies)</p> |
|---|---|---|

2. The duly filled in registration form, should be sent to implementing agencies through courier/E-mail/post or in person.
3. Registered Nodal agencies are required to identify clusters of food establishments and shall register them in prescribed format “B”.
4. Nodal Agencies shall register each establishment on separate forms.
5. All the food establishments registered with Nodal agencies should take up the up-gradation work as mentioned in para III and apply in prescribed form “C” for audit to empanelled Certification bodies. Cost of such audit and certification shall be settled by individual establishments directly.

V. Role & Responsibilities of various agencies

Implementing Agencies: (CII, FICCI, AIFPA, NRAI)

1. Make available details of Pilot Project on their website and provide information on project to all the stake holders (Help line No. to be provided)
2. Make available ‘Guidelines/ Check list/ Criteria for audit of food establishments on their website.
3. Make available formats on website for registration of Nodal agencies, food establishments etc.
4. Upload list of Registered ‘Nodal Agencies’ on their website.
5. Provide suitable training/guidance to the members of Nodal Agency (ToT)/ food establishments with the help of QCI.
6. Facilitate appreciation/designation and awards in various categories as mentioned in para III .
7. Include the names of the rated food establishments in the Directory of ‘Safe Food, Tasty Food’ outlets.

Nodal Agencies : (Reco. School, Colleges, RWAs, Reg. Societies, Corporates etc.)

1. The nodal agencies shall register the food establishments for ‘Safe Food, Tasty Food’ project in the prescribed registration form ‘B’.
2. Nodal agencies shall submit a list of food establishments registered and their registration numbers along with date of registration to the Implementation Agency.
3. Each Nodal agency could identify a specific number of core trainers who in turn will take up capacity building in the cluster areas.

4. Nodal Agencies (Trainers) will provide/facilitate training to the food business operators. In case the nodal agencies themselves do not have competent resources to provide training/ counselling, they may access consultation/ training course providers registered with Quality Council of India (QCI) under their various accreditation programmes.
5. Nodal agencies should ensure that the food establishments maintain appropriate level of food safety and hygiene after getting the food safety certificate and rating.
6. Nodal Agency is also required to bring about any deficiency of the Food Establishment(s) to the Implementing Agency.
7. Nodal Agencies may perform random checks/monitoring of the Food Establishments of their cluster areas.

Quality Council of India (QCI) :

1. Empanel Certification bodies for audit of food establishments.
2. Help implementing agencies to organize training for members of Nodal agencies (ToT) and also provide consultation/ training course providers registered with Quality Council of India (QCI) under their various accreditation programmes.
3. QCI will co-ordinate with the colleges having food science departments, the faculties of these colleges would be given appropriate short training to function as training resource persons.
4. Monitoring of Consultants, Trainers and Certification bodies involved in the project to avoid any conflict of interest therein.
5. The Certification Bodies will submit the details of establishments certified and rated to QCI.
6. QCI will recommend the rated establishments for inclusion of their name in Directory of 'Safe food, Tasty Food'
7. QCI shall also carry out surprise random visits to rated food establishments.

Food Safety & Standards Authority of India (FSSAI)

1. A detailed communication campaign will be developed to disseminate the details of the pilot project.
2. Being a pilot project, FSSAI may consider allocating suitable funds to take up initial training and capacity building activities since the results of this pilot project could be replicated in other cities.
3. FSSAI may support development of training manuals for the project so that desirous individuals and agencies have authoritative documents by which they could take up food safety related work.

Other Government authorities

1. The Government of Delhi and the PFA authorities, Department of Tourism, ITDC and Commonwealth Games organization will be actively associated in the project to promote the objectives of the project and to ensure wide participation of the various stakeholders.
2. The role of GNCT of Delhi, MCD, NDMC and other municipal authorities is very crucial in execution of the proposed project because basic necessities for ensuring safe food involves clean water supply, closed drainage system, proper garbage disposal system like these and such facilities are under the domain of above authorities. The authorities would provide such facilities at identified clusters/ areas on priority to ensure safe & hygienic food in food establishments.
3. To provide the required incentives and pressure to take up food safety up-gradation, it would be appropriate for the concerned Governments/ Authorities to issue instructions regarding maintenance of required safety standards by food establishments in the city of Delhi/NCR.
4. Food safety personnel need to carry out a survey of food outlets in their areas, assess the level of hygiene and safety and advise them to participate in the up-gradation efforts in their areas. Improvement notices also can be issued pointing out deficiencies and suggested safety measures.
5. Authorities of Department of police may provide assistance to keep away unauthorized/ unhygienic food business operators from above identified clusters of food establishments and also provide necessary assistance to National and International visitors for locating safe food destinations.

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Form – A
FORM FOR REGISTRATION OF NODAL AGENCIES

1. Name of the Institution/College/School/NGO/RWA/Corporate etc.
.....
.....
.....

2. Address.....
.....
Area/Zone.....

3. (i) Name of Head of the Institution
.....
.....

4. (i) Name of the Project Head
.....
.....
Designation
(iii) Qualification (Highest)
.....
(iv) Experience in Food Safety (if any)
.....
.....
(Attach bio-data)
(v) Contact Details:
Phone.....
Office.....
Mobile.....
Fax.....
E-mail.....
Address for communication
.....
.....
(vi) Cluster formed/to be formed (Y / N)
.....
(viii) If not formed, give expected date of formation
.....
(ix) If formed, give details:
 - Location (s)
.....
 - Expected total number of members in cluster
.....

Type of Food Establishment	Number
Eateries including restaurants, small to medium eating joints	
Food served in Retail outlets	
Fresh extracted Juice & beverages Shops/ dispensing outlets	
Base Kitchen	
Confectionary, Bakery & Sweet Shops serving unlabelled pre-packaged or loose sweets/ baked / Confectionary products.	
Frozen Dessert	

- Expected training/ up-gradation need areas (Mark v appropriate column)

Area	Moderate	Average	Extensive
Food Safety			
Hygiene of the Area			
Working Practices			
Personal Hygiene			

**Acknowledgement
(To be issued by the Implementing Agency)**

Unique ID Number

Date of Issue.....

Name of the Institution/College/School/NGO/RWA

.....

.....

Address.....

.....

()

Signature/stamp of Implementing Agency

FORM - B

**REGISTRATION FORM FOR 'FOOD ESTABLISHMENTS' UNDER
"SAFE FOOD, TASTY FOOD" PROJECT**

Cluster area/zone.....

ID no. of Nodal Agency

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1. Name of the establishment.....
2. Address & Phone of the establishment.....
.....
3. Area/Zone.....
4. Name of the owner/manager
 - (i).....
 - (ii).....
 - (iii).....

Contact details

- (i) Telephone (R).....
- (ii) Mobile.....
- (iii) Fax.....
- (iv) E-mail.....

5. Details of the establishment :

- (i) Any Licence for establishment Y/N

MCD/NDMC

Any other (Please specify).....

- (ii) Compliance to any food safety standard (Mark v appropriate option)

- ISO 9001: 2000
- HACCP
- ISO 22000 :2005
- Any other, specify.....

- (iii) Area of the establishment.....

- (iv) Number of workers (Mark v appropriate option)

- 1-10
- 10-25
- 25-50
- 50-100
- More than 100

- (v) Type of establishment (Mark v appropriate options)

- Hotel
- Restaurant
- Retail chain outlet
- Dhaba
- Any other (Please specify)

- (vi) Number of major food items served
(Attach menu, if any)

FORM - C
REQUEST FOR AUDIT CERTIFICATION & RATING

(To be submitted by Food Establishment to Empanelled Certification body)

1. Registration No. of Food Establishment

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 2. Registration No. of Nodal Agency

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 3. Name of the Nodal Agency.....
 4. Address.....
Area/Zone.....
 5. Name of the Food Establishment
 6. Address of the Food Establishment
 7. Duration of Training/ up-gradation
 8. Type of Food Establishment
 9. Category of Food served
 10. Whether applied for this certification before
 - (If yes, give details)
.....
.....
 - Certified/Rejected, state details
.....
.....
 11. Measures adopted to improve the situation
 12. Present compliance level of checklist (90% to 100%)
- (Attach copy of latest checklist filled by the Food Establishment)

Date:

Place:

(_____)
**Signature/stamp of
Food Establishment**

Acknowledgement						
Date.....						
<table border="1" style="display: inline-table;"><tr><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>						Registration no. of Food Establishment
<table border="1" style="display: inline-table;"><tr><td> </td><td> </td><td> </td><td> </td><td> </td></tr></table>						Registration no. of Nodal Agency
Name of the Certification Agency						
Date of certification Audit (tentative)						
Name of the Nodal Agency.....						
Name of the Food Establishment.....						
Address of the Food Establishment.....						
(_____)						
Signature/Stamp of Certification Agency						