NEWSLETTER

FSSAI ORDERS, ADVISORIES, NOTIFICATIONS & DIRECTIONS

JANUARY ISSUE

FSSAI has introduced the provision in FoSCoS to file updated/revised Annual Return

FSSAI has allowed to revise/update Annual Returns after May 31st, subjected to certain conditions and fees:

1. For FBOs who have filed by May 31st: Two revisions are permitted:-

If revising within three months (i.e. by August 31st) then one-year license fee plus GST and if revising later (i.e. from September 1st to March 31st) then two-year license fee plus GST.

2. For FBOs who have filed after May 31st with late fee: Only one revision is allowed till March 31st of the following year with two-year license fee plus GST.

3. No revisions allowed for original returns filed after March 31st of the following year.

This provision applies from January 6th, 2024, of FY 2022-23, originally due by May 31st, 2023 (extended to June 30th, 2023).

(08 JANUARY 2024)

CEO of FSSAI engages in discussion with tea growers and planters in Assam to ensure Safety and Quality of Tea Production

Shri G Kamala Vardhana Rao, CEO of the FSSAI, met with Tea Growers and Planters in Kellyden, Assam, on January 19, 2024. The emphasis was on enhancing raw material traceability and testing, with a focus on pesticide residue screening and compliance with Maximum Residue Limits (MRL). Planters expressed concern about unlicensed pesticide and advocated for rapid testing kits at farm gates. The FSSAI promised financial assistance to improve pesticide testing labs in Assam. The collaborative efforts are aimed to promote safe, and quality-driven tea manufacturing in India.

(19 JANUARY 2024)

FSSAI directs Airline Caterers to comply with Food Safety Regulations

During a meeting with leading flight caterers and airlines on January 16, 2024, the CEO of FSSAI directed all flight caterers and airlines to strictly comply with sub-regulation of the Food Safety and Standards (Labelling and Display) Regulations, 2020 regarding Date and time of manufacture and the minimum information to be displayed in case of prepared food served for immediate consumption in airline. The focus was on disclosing manufacturing details, nature, origin of food and menu information to consumers, to enable them to make informed choices. Specialized training programs for catering staff were also emphasized to ensure adherence to food safety and hygiene practices.

(16 JANUARY 2024)

SOP for determination of the net quantity of commodities (Edible Oils & Fats) contained in any package

Legal Metrology has released the standard procedure, guidelines to be followed by the industry and by the Director, Controller or any Legal Metrology Officer authorized by or under the Act, to determine the net quantity of commodity (Edible Oils and Fats) contained in any package.

(02 JANUARY 2024)