

NEWSLETTER

FSSAI ORDERS, ADVISORIES, NOTIFICATIONS & DIRECTIONS
MARCH ISSUE

FSSAI publishes a provisional Active List of Processing Aids

FSSAI has published a provisional 'Active List of Processing Aids' allowed for use by Food Business Operators (FBOs). Many of these processing aids have been recommended by the scientific panel and are in the process of draft notification while others are still under evaluation. Since the final notification will take some time, FSSAI has directed officials not to take any punitive action on FBOs for using the processing aids listed therein that are yet to be notified for enforcement.

(14 MARCH 2024)

FSSAI notifies food product category for 'Edible Dried Fruits/ Vegetable Seeds' for the purpose of licensing through FoSCoS

Following the representations for correct categorization of 'Watermelon Seed' FSSAI has decided to add Edible Dried Seeds obtained from Fruits under food product category 4.1.2.2 (Dried fruits, nuts and seeds) and Edible Dried Seeds obtained from Vegetables under food product category 4.2.2.2 [Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legume and aloe vera) seaweeds, nuts and seeds] in FoSCoS portal for the purpose of licensing under General Manufacturing KOB.

(15 MARCH 2024)

Integrated Veterinary Health Certificate required for import of Milk and Milk Products into India

Department of Animal Husbandry and Dairying after consultation with FSSAI mandates the requirement of Integrated Veterinary Health Certificate from 30th June, 2024 onwards for post import clearance of consignments of Milk and Milk Products imported into India.

(19 MARCH 2024)

**For more details contact us at support@moveahead.in or
call us at 011-41666016**

FSSAI re-operationalizes revised limits of Selenium, Manganese, Iron and Biotin for Infant food

As the finalization of FSS (Food for Infant Nutrition) Amendment Regulations, 2022 may take some more time, FSSAI has decided to re-operationalize the provisions specified in the direction dated 18th October, 2022 and 22nd May, 2023 regarding revised limits of Selenium, Manganese, Iron and Biotin with effect from 1st October, 2023.

(12 MARCH 2024)

FSSAI re-operationalizes standards of Packaged Drinking Water (other than Mineral Water)

FSSAI has decided to re-operationalize the provision for Total dissolved solids, Calcium and Magnesium with effect from 01.01.2024 to allow the FBOs to formulate Packaged Drinking Water (other than Mineral Water) as the final amendment of regulations has been approved by the Food Authority in its 42nd meeting and is in the process of final notification which is expected to take more time for publication in the Gazette of India.

(12 MARCH 2024)

Implementation of Fortified Rice Traceability (FoRTrace) Application within FoSCoS

With an aim to unite diverse stakeholders engaged in Rice fortification and to ensure end-to-end traceability within Rice fortification value chain on to a single platform, FSSAI has integrated Fortified Rice Traceability (FoRTrace) application with FoSCoS portal. Single sign-in facility through FoSCoS portal, multiple sub-users for manufacturers to enter data, integration of FSSAI's INFoLNet portal for availability of lab test reports on FoRTrace portal and dissemination of sample testing findings to relevant stakeholders are the salient features of the newly integrated application. Further, FSSAI has urged states/UTs to adopt FoRTrace portal for strengthening the quality of Fortified rice.

(8 MARCH 2024)

For more details contact us at support@moveahead.in or call us at 011-41666016

FSSAI directs laboratories regarding testing of pesticide in Tea samples

FSSAI directs all the laboratories notified under section 43 (1) and 43 (2) of the FSS Act, 2006 to test Tea samples for six pesticides, namely, Cypermethrin, Acephate, Imidacloprid, Acetamiprid, Dinotefuran and Fipronil. Further, the authority has specified a tolerance limit of 0.01 mg/kg for these pesticides/insecticides and these pesticides need to be tested in addition to the 20 pesticides banned for Tea and pesticides specified for Tea under FSS (Contaminants, Toxins and Residues) Regulations, 2011.

(04 MARCH 2024)

FSSAI directs Airlines, In-flight caterers regarding appropriate Licensing and Labelling requirements

During a recent surveillance drive to inspect food supply chain for providing food to in-flight passengers, FSSAI has observed discrepancies in the Kind of Businesses (KoBs) endorsed in the FSSAI License. Regarding this, the Food Authority has clarified the appropriate KOBs that the flight kitchen operators and airlines for their in-flight food services need to endorse on their FSSAI license.

Further, the Food Authority has directed food business operators to comply with labelling norms for prepared food as specified in FSS (Labelling and Display) Regulations, 2020. Additionally, FSSAI has highlighted that the passengers shall be made aware of the FSSAI license number of the caterer/manufacturer and Airlines. Along with this, it has been emphasized that the passengers shall be made aware of FSSAI's Food Safety Connect App to lodge any food related grievances.

(07 MARCH 2024)

Monitoring the sale of food items during festival season

FSSAI directs Commissioners of Food Safety and Regional Directors of FSSAI to conduct frequent inspection and sampling drives to ensure that products consumed during the festive season, particularly Kuttu Atta, Singhada Atta, Samak ke Chawal adhere to food product standards and are safe to consume.

(21 MARCH 2024)

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Special drives to check adulteration of Milk and Milk Products during the festive season

During the festive season as demand of Milk and Milk products like Khoya, sweets increase across the country, the economic motivation to adulterate such products also increases. Therefore, to curb such practices, FSSAI has emphasized on conducting strict vigil/ enforcement drives including positioning of Food Safety on Wheels (FSW) where available by Food Safety Officers/ Designated Officers. Further, to safeguard the wellbeing of consumers FSSAI urged to consider the matter as MOST IMPORTANT.

(21 MARCH 2024)

FSSAI certifies 150 Railway stations across the country as 'Eat Right Station'

As a component of the Eat Right Campaign, FSSAI has certified 150 stations across nation including 6 metro stations as 'Eat Right Station'. Through its Eat Right Station initiative the food authority constantly strides to ensure access to safe and healthy food to millions of Indians who travel through railway stations every day. The Eat Right Station certification process involves rigorous audits of food vendors, training of food handlers, adherence to strict hygiene and sanitation protocols. Therefore, achieving this one-of-a-kind certification not only benefits passengers but also empowers food vendors to earn credibility and attract more customers.

(29 FEBRUARY 2024)

FSSAI facilitates Interactive Session & Capacity Building with Small Tea Growers (STGs)

With an aim to ensure safe and hygienic production of Tea and to strengthen awareness on the basics of Integrated Pest Management & GAP for Tea, FSSAI has recently facilitated an interactive session for the STGs in Coonoor. More than 70 STGs participated in the interactive session followed by a training session on awareness and compliance to FSSAI notifications on recommended Maximum Residual Limits in Tea. Special emphasis was directed on importance of maintaining recommended time gap between pesticide spraying and tea leaf plucking. The sessions were conducted by experts from CII FACE and other industry partners and Tea Board.

(15 MARCH 2024)

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FSSAI Certifies 100 Prisons as 'Eat Right Campuses'

As a milestone in its goal of promoting safe and healthy eating habits within different campuses, FSSAI has certified nearly 100 jails across the country as 'Eat Right Campus'. In order to obtain this certification, the participant jail campuses need to comply with mandatory parameters laid down by the Food Authority which includes self-assessment or third-party audit by FSSAI empaneled agency, followed by fulfilling the suggested improvements and training of Food Safety Supervisors and food handlers in the campus through FSSAI's Food Safety Training and Certification (FoSTaC) Programme. Once all the suggested improvements are in place, the campus undergoes a final audit by the same FSSAI-empaneled agency and is given the Eat Right Campus status. Extending Eat Right Campus certification to jails FSSAI has exemplified its commitment to make safe and nutritious food available to prison staff and inmates.

(14 MARCH 2024)

43rd meeting of Central Advisory Committee of FSSAI held in Coimbatore, Tamil Nadu

In the presence of more than 50 officials from FSSAI and other nodal ministries during the 43rd Central Advisory Committee meeting, FSSAI unveiled its action plan on Anti-Microbial Resistance which included creating awareness among farmers for judicious use of antibiotics and plans to carry out surveillance on anti-microbial susceptibility of food matrix. Further, the authority involved in various discussions such as achieving 100 healthy and hygienic Food Streets, development of clean marketplace, development of health clubs in schools, a guidance document for training of food handlers in canteens of universities, colleges and hostels was also unveiled. Additionally, FSSAI also stressed upon creating awareness about benefits of fortified rice and regular sampling of Fortified Rice Kernel (FRK) and its strict compliance as per the FSS (Fortification of Foods) Regulation, 2018.

(15 MARCH 2024)

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India's SOP for Modernization of Food Streets presented at 54th session of the Codex Committee on Food Hygiene

The 54th session of Codex Committee on Food Hygiene, hosted by the govt. of USA was held from 11th to 15th March, 2024 in Kenya where officials from FSSAI, MPEDA and NDDDB under the leadership of Dr. Satyen Kumar Panda, Advisor, FSSAI participated. The Indian delegation presented its recently released Standard Operating Procedure (SOP) for Modernization of Food Streets. Important agenda of the presentation included "Guidelines for the Control of Shiga Toxin-Producing *E. coli* in Fresh Leafy Vegetables and Sprouts" and "Guidelines for Safe Use and Reuse of Water in Food Production and Processing in Fish and Fishery Products, Milk and Milk Products." The SOP was also shared among the other country delegations to acknowledge India's effort in the field of food hygiene and safety.

(13 MARCH 2024)

