In today’s time, we eat food from outside our home on almost daily basis. This food can be in form of a quick bite, coffee or a meal with friends and family; food while travelling; or prasad/langar while visiting a place of worship. It is of utmost necessity to ensure that the food we eat out is safe. To ensure the same, FSSAI has rolled out a bouquet of initiatives under ‘Serve Safe’.

**Project Clean Street Food**

India has a rich tradition of street food that often reflects local culture. Easy availability of street food coupled with its wide variety and delicacy of the offerings, not to forget the comparative low prices, have made street food popular with all sections of society, including the elite and foreign tourists.

Street food is, however, often perceived as unhygienic and a major health risk. Hence there is a need for capacity building of street food vendors that should lead to their behavior change. Many initiatives have been taken up in the past, but these were all sporadic and did not take up all vendors in any area, as a result, were not sustainable.
• In March 2016, FSSAI had launched the Clean Street Food Project in Delhi in association with Ministry of Skill Development. This project, launched in Delhi, resulted in 23,000 street food vendors being trained on food safety and hygiene.

• After successful completion of training, vendors were provided with FSSAI registration along with Skill India Certificates from Ministry of Skill Development.

• A push towards inclusion of unorganised sector by bringing together efforts like Aadhar registration, opening up of bank accounts, pension schemes, etc.

• FSSAI aims to gradually launch this project in all the states of India to ensure safe street food across India.

Restaurants

• Food Safety Supervisor: Each restaurant will be mandated to have a designated Food Safety Supervisor (FSS), who will be a trained and certified by FSSAI. FSS will be responsible for carrying out implementation of hygiene standards in their respective restaurants.

• Food Safety Display Boards: Mandatory display of Food Safety Display Boards, that is clearly visible to consumers.

• Safe and Hygienic Food (SAHF) Rating: Hygiene rating of restaurant to inform consumer about the health promoting restaurants.

Railways

Food eco-system of railways constitute approximately 12 thousand FSSAI Licensees and around 70 thousand food establishments. FSSAI has tied up with railways to initiate Project Food Safety on Track.

• All FBOs have to ensure that there is a FSS (trained and certified by FSSAI) on each premise.

• All FBOs have to display Food Safety Display Boards

Places Of Worship

Lakhs of people throng places of worship, which mostly have large kitchens and pose potential health hazards to pilgrims.

• FSSAI is engaging with the managements of places of worship to help them implement Food Safety Management Systems (FSMS).

• Siddhivinayak temple has already adopted the norms while Shirdi is in process of adopting a FSMS system for their kitchen.

• To roll out a project on wider scale, a workshop will be organized shortly with representatives of various temples, churches, gurudwara and mosques to sensitize them on the significance of safety and hygiene in large community kitchen settings.

To support this initiative and seek more information, Contact: ServeSafe@fssai.gov.in