Agenda for 17th CAC Meeting
Training Division
Training Policy for Regulatory Staff of FSSAI

- Section 2.1.2 and Chapter 2, “Enforcement Structure and Procedures” of FSS Regulations 2011 emphasises the need of training for Designated Officers and Food Safety Officers.

- AIM: to develop a common training framework
  - Standardisation
  - Quality control
  - Effective dissemination.

- Training to the regulatory staff in 3 categories
  - Food Safety Officers (FSO)
  - Designated Officers (DO)
  - Adjudicating Officers (AjO)
PROPOSED TRAINING PROGRAMME

Induction Training

• Target Group: Newly recruited FSO, DO, AO

• Content:
  • Generic- Common module for all groups
  • Function Specific-tailored to target group

• Method of delivery:
  • classroom learning
  • e-learning plus
  • on the job training.

• Assessment: Classroom examination and certification

Refresher Training

• Target group: FSO, DO, AO already working in states

• Content:
  • All new regulations, standards etc
  • Hands on experience of new IT initiatives
  • Field experience FAQs etc

• Method of delivery: e-learning/classroom learning.

• Assessment: online examination and certification
Role of States in Facilitating the Trainings

States may help in facilitation of these trainings by submitting the following to FSSAI:

| Details of Regulatory staff trained every year, till 2016, under FSSAI’s Orientation Programme for FSOs, DOs and AOs (Name, Place of Posting, Year of Training) |
| Details of newly recruited FSOs, DOs and AOs, who require Induction Training |
| Details of Existing Regulatory staff in the state |
| Names of the institutes, (fulfilling the criteria as specified by FSSAI) which may be empanelled by FSSAI for conducting trainings. |
| Complying with FSSAI’s training Calendar as and when sent to the state |
Salient features of the training institute

- Residential facility for approx 50-60 participants on twin sharing basis.
- Experience of conducting trainings in past.
- In built lab facilities and faculty for the same.
- Availability of a conference hall, with seating capacity of 50 persons, well equipped with audio-visual systems.
- Should have non interrupted internet/printing facilities.
- Tie-up with different food establishments, as per the requirement of the curriculum, for inspection procedures. It should have transport facility available for visits to such establishments.
FOSTAC

FOOD SAFETY TRAINING & CERTIFICATION
GEAR UP FOR FOOD SAFETY
FOSTAC: WHY & WHAT

- Section 16 (3) (h) of FSS Act 2006 mandates training to FBOs by FSSAI

- FOSTAC Food Training and Certification Programme
- Target: Supervisors to Food Handlers
- Web-based & /or classroom based
- Certification system

- Available all through out the year.
Level 1: basic knowledge of food safety – Yellow certificate

Level 2: knowledge of hazards and controls – Blue certificate

Level 3: knowledge of food safety and standards – Green Certificate

Level 4: Risk assessment, system upgrades, audit processes – Violet
FOSTAC: HOW

- Training & Certification programme:
  - Web-based
  - At FSSAI notified Food Safety Training Centres pan-India

- Centrally created content & module.

- Quality of the programme monitored regularly

- Funding:
  - Government budget/ Corporate Sector & FBOs
  - Level 1 Certification course - free of cost
  - Levels 2-4: paid certificate courses.

- 22 different courses proposed.

- FBOs are free to access any Certification programme as per their Training Need
### FOSTAC : FEATURE OF 22 COURSES

<table>
<thead>
<tr>
<th>Types of FBOs</th>
<th>Types of Course</th>
<th>Level of Course</th>
<th>Total Number of Courses</th>
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<tbody>
<tr>
<td><strong>A. Manufacturing &amp; Processing</strong></td>
<td>Milk</td>
<td>5 courses of 4 category each (Level 1- Level 4)</td>
<td>20</td>
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<td></td>
<td>Meat</td>
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<td>Fruits &amp; Vegetable</td>
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<td>Oil &amp; Fat</td>
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<td></td>
<td>Cereals</td>
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<tr>
<td><strong>B. Transport-Store-Retail-Distribution</strong></td>
<td>Non- Perishable</td>
<td>Level 1</td>
<td>2</td>
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<td></td>
<td>Perishable</td>
<td>Level 2</td>
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<tr>
<td><strong>C. Catering</strong></td>
<td>Street Food Vendors/petty business operators</td>
<td>Level 1</td>
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<td></td>
<td>Small Restaurants</td>
<td>Level 2</td>
<td>4</td>
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<td></td>
<td>Big Restaurants</td>
<td>Level 3</td>
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<td>Star Restaurants</td>
<td>Level 4</td>
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REGULATION REQUIRED

- For Licensing & Registration or Renewal, Food Safety Certification - mandatory.

- Certified employees within
  - 2 years in case of Fresh License / Registration &
  - 3 years in case of existing License or Registrat
Project Clean Street Food

- Pilot project in Delhi
- Target 20,000 street vendors within a month.
- FSSAI, M/O Skill Development, M/O H&FW, Department of Food Safety, Delhi Government, THSC and NASVI.
- The outreach and dissemination by training partners including NGOs

**Current Status:**

- Over 23,000 street food vendors trained at 40 identified locations
- 8 training partners (Prayas, Prabhaav, Dakshya, SSDH, Gras academy, RIMS, NASVI and IL&FS)
PROJECT CLEAN STREET FOOD

Way Forward:-

○ **Sustenance:**
  ○ Meeting with all major stakeholders (Municipal Corporations, District Authorities, Police, D/O Financial Services, Banks, NASVI, Training partners)
  ○ Broad consensus: Committee: district-wise, with the ADM as Convenor.
  ○ Committees responsible for ensuring sustenance of the initiative.

○ **Upscaling:**
  ○ Demand from other places
  ○ FSSAI may take few more projects in high-impact areas,
  ○ SOPs- for concerned FSCs and District authorities.

○ **Convergence model**-Once the clusters of vendors are organised, other central and state govt initiatives (eg UID, Jan Dhan yojna, Mudra Loan Yojna etc).
THANK YOU