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Food Safety and Standards Act (FSSAI Act), 2006

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The Food Safety and Standards Authority of India FSSAI, is a Statutory body established under the Ministry of Health and Family Welfare, Government of India, in 2008, with its headquarters in Delhi. It has six regional offices in Delhi, Guwahati, Mumbai, Kolkata, Cochin, and Chennai.

The act got established in the year 2008. But, it began working in 2011 after notification of the rules and regulations for the authority.

The Food Safety and Standards Authority of India is responsible for protecting and promoting public health by regulating and supervising food safety and monitoring food hygiene. It is a statutory body established under the Food Safety and Standards Act (fssai act), 2006 (FSSAI ACT), Consolidation Legislation for Food Safety and Regulation in India.

The Food Safety and Standards Authority of India gets headed by a non-executive Chairperson, who the Central Government appoints. The chairperson should be either holding or has held the position, not below the rank of Secretary to the Government of India.

FSSAI Act

The Food Safety and Standards Act (fssai act) 2006 is an act that consolidates the laws related to food and also establishes the food safety and standards authority of India. The purpose of authority was to lay down standards of food articles and regulate their activities related to food manufacture, distribution, sale, storage, and import to ensure the attainability of safe and wholesome food for human consumption.

FSSAI Initiatives

Food Safety and Standards Authority of India takes many initiatives for the safety standard of the food. Following are some of the important initiatives taken by the FSSAI:

Eat Right India

This Pan India Cycle movement, also known as Swasth Bharat Yatra, started with the initiative to provide food to everyone and provide quality food. The intention behind this initiative of the FSSAI was to make good quality food accessible to every citizen of the country and to spread consumer awareness about eating safe and nutritious food.

Clean Street Food

With this initiative, FSSAI intends to train the street food vendors to make good quality food and inform them about the violations of FSSAI ACT, 2006. It also helped in the social and economic upliftment of the street food vendors.

Diet for Life

FSSAI took the initiative to promote metabolic disorders and spread awareness regarding a healthy diet.

Save Food, Share Food, Share Joy

This initiative intends to encourage people not to waste food and promote food donation. It was also done so that the food-collecting agencies connect with the food-producing companies, collect the food, and provide it to the people in need.

Challenges for FSSAI

- Organising proper laboratories for testing the quality of food.
- Qualified Manpower is yet to get arranged to test and approve the standard of food getting manufactured.
- Re-Evaluation of the regulation and terms as per international standards is to get done.
- Arranging funds to arrange advanced technology.

Regulatory framework of FSSAI

Food Safety and Standards Authority of India is a statutory body formed under the [Food Safety and Standards Act \(fssai act\), 2006](#), to regulate food products. This act set up the formulation and enforcement of the food safety standard in India.

The FSSAI appoints the food Safety Authority on the state level. The State Authority works under the administrative control of the Ministry of Health and Family Welfare.

The main aim of FSSAI is to:

1. Lay down the standards for food articles based on science.
2. To regulate the manufacturer, storage, distribution, import and sale of food.
3. To facilitate the safety of food.

General rules and regulations as provided by FSSAI

Food Safety and Standards Act (FSSAI act), 2006 (FSSA) has provided the general rules and regulations to follow in the food business. Following are some rules and regulations.

FSSAI Registration or License

It is compulsory for any person involved in food manufacturing, production, processing, packaging, transportation, distribution or any other food-related activity to obtain a license FSSAI.

Maintain Cleanliness and Hygiene

The FSSAI Licensee must ensure basic food preparation, processing, and storage conditions in a clean and hygienic place.

- Maintaining factor's sanitary and hygienic standards.
- Maintain daily records of production, raw material, its utilisation of resources and sales.
- To use raw materials of standard quality.
- Regular cleaning of machines.
- Maintaining temperature throughout the supply chain of the food article.

These were some basic facilities that every food manufacturer must maintain while producing and selling the food article.

Conclusion

The Food Safety and Standards Authority of India got established under the Food Safety and Standard Act, 2006. The purpose of the authority is to make rules and regulations for the safety and standard of the food.

Every state in India has a State Food Safety and Standard Authority to check the quality of food. It is also necessary that the food business operates to obtain a license from the Food Safety and Standard Authority of India. As per FSSAI guidelines of India's food safety and standards authority, it is necessary to keep the license in the business premises visible to all.

Every business operation has to strictly follow the basic conditions required for ensuring cleanliness and a hygienic environment.

The Food Safety and Standard Authority has the right to enter the business premises for ensuring rules and regulations get followed adequately.