



## **FSSAI unveils nationwide Safe & Nutritious Food-SNF@Workplace initiative**

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FSSAI launched the Safe and Nutritious Food-SNF@Workplace initiative, a nationwide campaign at a press campaign at the headquarters of the country's apex food regulator. This followed its campaigns aimed at raising awareness about the importance of eating safe and nutritious food at homes and schools, and, according to FSSAI chief executive officer Pawan Kumar Agarwal, was an important milestone towards achieving food safety goals in the country.

“Since our workforce consumes at least one meal during working hours, behavioural changes at the workplace is critical. And, therefore, a resource book for this initiative, titled The Orange Book, has also been launched. It highlights the role of stakeholders, like administration, canteen, etc.,” stated Agarwal.

“Further, to create a self-propelling and sustainable ecosystem, the regulator has enabled a systematic framework of FSSAI-trained resource persons, health and wellness coordinators and food safety supervisors for every workplace. And a portal, [www.snfportal.in/workforce](http://www.snfportal.in/workforce), has also been launched, where interested workplaces can join the movement and access resources, information and links,” he added.

The initiative is a part of the apex food regulator's larger plan, which also encompasses SNF at holy places. Agarwal said that the content available with the resource book was carefully developed and based on scientific evidence, and with SNF@Workplace, FSSAI aims to recognise and reward health promoting workplaces, and under this programme a process would be developed to rate and certify the workplaces on the basis of a 15-point matrix. The evaluation would promote a holistic approach going beyond the canteen/cafeteria to look at the systematic efforts to promote a healthy ecosystem at various workplaces.

“The evaluation criteria would, therefore, include canteen/cafeteria practices and also the system in place to promote health and wellness. The matrix would cover regulatory and voluntary initiatives like ensuring licensed vendors for the kitchen/canteen/caterer, personal hygiene of food handlers and safe food practices as per food safety management service guidelines, display of food safety display boards in kitchens/canteens, having a trained and certified food safety supervisor,

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etc. There is also a provision for the auditing of the workplaces,” he added.

Ashish Bahuguna, chairman, FSSAI, and Vinod Paul, member, NITI Aayog, were also present at the event.