Safe and Nutritious Food @ Workplace

Building a new healthy & happy India
Healthy and productive employees are key to the success of any workplace. This is our shared responsibility.

Nowadays, the majority of people eat at least one meal at the workplace on a regular basis. However, lack of safe and nutritious food at the workplace leads to illness, absenteeism and eventually loss of productivity.

This costs our economy over Rs. 60,000 crores - up to 9% of the Gross Domestic Product.

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What we're doing

Ensuring Regulatory Compliance

Creating an Enabling Environment

Building a Policy Framework

Creating Awareness

Providing Training
Healthy and productive employees are key to the success of any workplace. This is our shared responsibility.

A handbook on safe and nutritious food for employees containing practical tips for ensuring safety of food, making healthy food choices and inculcating good eating habits.

An online platform for safe and nutritious food for detailed information, additional resources, interaction and collaboration.

Creating an Enabling Environment
- Health and Wellness Coordinators for every workplace.
- Healthy Menus in workplace canteens with at least 50% healthy options.
- Fortified rice, wheat, flour, oil, milk and salt for preparing food at workplaces.
- Behavior change communication programmes for employees.

Ensuring Regulatory Compliance
- FSSAI registration and licensing of vendors
- Food Safety Management Systems (FSMS) Guidelines for in-house and external food catering services
- Food Safety Supervisors at every workplace to enforce these guidelines
- Monthly testing and third party audits of kitchens and premises

Creating Employee Awareness
- A handbook on safe and nutritious food for employees containing practical tips for ensuring safety of food, making healthy food choices and inculcating good eating habits.
- An online platform for safe and nutritious food for detailed information, additional resources, interaction and collaboration.

Providing Training
- Training Food Safety Supervisors.
- Training Health and Wellness Coordinators.
- FSSAI based online training and certification through FoSTaC.

Building a Policy Framework
We have created the ORANGE BOOK, a Guidance Document on regulatory compliance and best practices for all workplaces to ensure safe and nutritious food.

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Our Partners

- State Governments
- Employee Welfare Associations
- Civil Society Organizations
- Industry Associations and Corporates

Work With Us

Our dream is to ensure that every Indian consumes safe and nutritious food and reaches his or her full potential.

To make this a reality, partner with us.

VISIT OUR WEBSITE
www.snfportal.in

CONTACT
Ms. Rijuta Pandav
snfatworkplace@fssai.gov.in
+91 98-68-68-6868

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Connect with FSSAI

WhatsApp
98 6868 6868

@fssaiindia
FSSAI

compliance@fssai.gov.in
www.fssai.gov.in

FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

FDA Bhavan, Kotla Road, New Delhi - 110 002 | Tele.: +91 011 2322 0995
Telefax: +91 11 2322 0996 | E-mail: ceo@fssai.gov.in | www.fssai.gov.in