



Special Steering Committee Meeting to launch FSSAI'S 10@10 Initiatives in Goa

TRAIN THE TRAIN PROGRAM  
for  
Project Serve Safe in Restaurants and  
Project Clean Street Food

30 Chefs / FDA Official  
Trained as Master Trainers  
for Restaurants

25 Home Science Teachers/  
FDA Officials Trained as  
Master Trainers for Project  
Clean Street Food

22<sup>ND</sup>& 23<sup>RD</sup> OCTOBER 2016

GOA INITIATES LAUNCH OF 10 @10 INITIATIVES



Inspiring Trust, Assuring Safe & Nutritious Food



Project Safe and Nutritious  
Food in Goa



## Day 1: Special Steering Committee Meeting

The Directorate of Food and Drug Association, Goa in association with Food Safety and Standards Authority of India organized a “**Special Steering Committee Meeting**” on the **22<sup>nd</sup> October 2016** in Hotel Mandovi Goa to roll out the 10@10 initiatives of FSSAI. This meeting was graced with kind presence of Honorable Deputy Chief Minister of Goa Sh. Francis D’Souza. Shri Sudhir Mahajan, Commissioner and Secretary Health, Goa and Sh. Pawan Agarwal CEO, FSSAI also shared the dais with respect Deputy CM, Goa.

This meeting was attended by Health Services, Directorate of Education, Department of Civil Supplies and Consumer Affairs, Agricultural and

Fisheries department, Officials from FSSAI, Delhi, FDA Chandigarh and Gujrat Officials, representatives from Industry and Consumer associations.

The meeting commenced with a welcome address by Shri Saleem Veljee Director FDA & Commissioner Food Safety, State of Goa. This was followed by discussion of agenda for the special steering committee meeting in state of Goa by respected CEO FSSAI, Sh. Pawan Agarwal. He emphasized on the importance of ensuring safe and nourishing food for the citizens of the country. He also had a discussion on 10@10 initiatives launched by FSSAI on the commemoration of 10 years of FSSAI. Officials from FSSAI gave a detailed presentation on the 10@10 initiatives. The initiatives discussed were Serve Safe Food, Food Safety Display Boards, SNF@ Schools, SNF@ Workplaces/Restaurants, SNF@ Home, Food

Safety Training and Certification (FoSTaC) and SOFTeL. Apart from 10@10 initiatives, CEO FSSAI also emphasized on need of food fortification in

today's time to combat challenge of malnutrition in our country.

Honorable Deputy Chief Minister & Minister of Health, Government of Goa, Shri Francis De Souza launched the Project Serve Safe and SNF in School in Goa. FDA, Goa adopted five initiatives out of the 10@10 initiatives launched by FSSAI. The initiatives taken up by state of Goa include Serve Safe in School, Serve Safe in Restaurants, Serve Safe in Workplaces, Strengthening of the State Food Laboratories and Project Clean Street Food.

These initiatives are being launched in Goa to spearhead food safety programmes in the state. The motive for this meet was to develop Goa as a model state for Safe and Nutritious Food programme which could be replicated and adapted by all other states of India.

Initiatives discussed in the meeting were Serve Safe Food initiative for street food vendors and restaurants, Safe and Nutritious Food in schools, workplaces and home. These initiatives focused specifically in building a safe food culture in the country and provide good quality foods which are safe and nutritious to consumers. Two of the e-initiatives of FSSAI, FoSTaC (food safety training and certification system) for imparting knowledge on food safety and hygiene to all and SOFTeL (strengthening of all the state food testing laboratories) were also launched. During their speech Honorable Deputy Chief Minister and the Secretary of the State of Goa appreciated and supported CEO, FSSAI's vision to launch these initiatives to ensure safe and nutritious food in India and also promised full support from the state of Goa to realize these initiatives.

Sunday, 23<sup>rd</sup> October 2016 at Cidade de Goa

Dona Paula - Goa



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Goa in a resort  
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## Day 2: Training (ToT Serve Safe Restaurant/ToT Clean Street Food)

CEO, FSSAI Sh. Pawan Agarwal launched the Master Trainer's Training Program on Project Serve Safe Food @ Restaurants as well as Street Food on 23<sup>rd</sup> October 2016 at Cidade De Goa in the inauguration ceremony.

Sh. Saleem Veljee (Director, FDA Goa), Dr. Pasupathy V. (National Advisor, FHRAI), Mr. Arbind Singh (National CO-coordinator, NSAVI), Ms. Anju Timblo (MD, Cidade da Goa), Mr. Sanjay Bhandari (Corporate

Manager, Nestle) also shared the dais with respected CEO.

The program started with welcome address by Mr. Saleem Veljee in which he informed the audience about the 10@10 initiatives of FSSAI and efforts of state of Goa to make it a safe food state of the country.



Dr. Pasupathy, Ms. Anju also appreciated FDA Goa and FSSAI's efforts to promote food safety and nutrition in the country.

This was followed by a special address by CEO, FSSAI in which he congratulated efforts of Goa in being a trailblazer in adopting the 10@10 initiatives in their state. He also congratulated the participants of ToT Program for showing enthusiasm in participating and promoting the initiative in their State.



### ToT Serve Safe Restaurants

Dr Pasupathy and Dr Chinmayee were the master trainers who conducted the training for the participant trainees for Project Serve Safe @ Restaurants. The trainees included 11 officials from the state FDA, Goa and 21 chefs from renowned star hotels of Goa. The training commenced at 10:30 am and concluded at 17:30pm.

The training involved detailed modules on crucial aspects of food safety and hygiene in the hotel and catering industry. Information about the hazards relevant to the restaurant and catering industry were given practical case demonstrations and solutions on prevention and monitoring them on a regular basis were given.

The training session was interactive and kept the trainees involved throughout the duration of the training. Post the training the trainees were assessed based on their group discussions and

assessment questionnaire. Each master trainer promised to train at least one batch of 30 food Safety supervisors from restaurants across Goa and spearhead the food safety and hygiene drive of project serve safe @ restaurants in coming months.

The day concluded with the distribution of Training Certificates by Shri Saleem Veljee Director FDA & Commissioner Food Safety, State of Goa.





### ToT Project Clean Street Food

A parallel training session on Training of Trainers (ToT) for Project Clean Street Food was also organized on the same day and venue. This training was conducted by Master Trainer Mr. Shashank Pandey and was assessed by Ms. Swati Sharma, THSC. The trainees included officials

from state FDA, Goa along with professors from Home Science College, Goa identified by M/s Nestle India Ltd and National Association of Street Food Vendors (NASVI). The training commenced at 10:30 am and continued till 17:30pm.

The training involved sensitizing the trainees about the food safety parameters and hazards associated with street food. It also included

practical pointers for the trainers to be kept in mind when training the street food vendors. The training module also included case studies related to the street food vending system. Examples of food safety hazards that can occur in the street food setup and how to control them to ensure safe and hygienic food is prepared and served to the consumer. Importance of maintaining personnel hygiene and its impact in the food business was also highlighted. At the end of the session participants were assessed on their learning from the session. The day concluded with the distribution of Training Certificates by Shri Saleem Veljee Director FDA & Commissioner Food Safety, State of Goa.