Safe and Nutritious Food on Track

building a new, healthy and happy India
FSSAI has taken up a 360 degree approach to reduce the likelihood of occurrence of food-borne illness and thus ensure food safety and nutrition for citizens everywhere in the country. One of the initiatives under this approach is “Safe Food on Track” which ensures Safe and Nutritious Food @ When Eating Out (Railways).

Indian Railways provides an important mode of transport in India, transporting over 23 million passengers daily. Ensuring food safety in the massive ecosystem of IR, which caters to an equally wide and diverse crowd, is the need of the hour.

As a step towards ensuring that safe food is served to travellers in Indian Railways, FSSAI is collaborating with Indian Railways & IRCTC to initiate the “Safe Food on track” aimed at training and creating awareness amongst 11,000 licensed food handlers on safe food practices while handling and preparing food approximately around 70,000 food establishments in railways.

The prime objective is to ensure safe and hygienic food to consumers while travelling.

- **Training & Certification of Food Handlers**
- **Opportunity for the small scale vendors to enhance their skills and increase sales**
- **Re-instating consumer trust on food available in Railways**
- **Reduction in food complaints in the overall services of Indian Railways**
Training of Food Handlers

FSSAI is looking forward to introduce a mandatory requirement of having at least one trained and certified Food Safety Supervisor in each Food Service Establishment including Indian Railways.

FSSAI has developed three modules of Training for Railways i.e.

- Training Module for Petty Food Vendors (Small catering stalls/ Trolleys, Milk stalls, HPMC stalls/ fruit juice stalls, Petty Retailers of packaged food)
- Training Module for Supervisors of Static Catering Units (Cell/Base kitchens, Refreshment rooms, Food Plaza/ fast food units)
- Training Module for Supervisors of Onboard Catering Units (Pantry Cars, Onboard Retail)

A dedicated pool of Professionals from the Railway Ecosystem is being created. These professionals are being trained as Master Trainers by a group of National Level Resource Persons associated with FSSAI.

The Master Trainers will in turn, train the Food Safety Supervisor through these trained and certified Trainers across various Divisions in Railways. The trained and certified Food Safety Supervisors will have the responsibility of ensuring hygiene and food safety implementation in their respective establishments.

Divisional committees have been formed by Railway, with the Additional Division Railway Manager as the Chair and Divisional Commercial Manager, Chief Medical Superintendent, Regional/Zonal Heads of IRCTC, Designated Officer & FSO and representative of IRCTC as the members of the Committee who would be the Mobilisation Partners for the project.
OUR PARTNERS

Indian Railways
+
Indian Tourism & Catering Corporation (IRCTC)

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

For more information

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FSSAI
FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA
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