Safe & Nutritious Food
A Shared Responsibility

www.snfportal.in

Safe & Nutritious Food@Eatout
SERVE SAFE
BUILDING A NEW, HEALTHY & 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 “Serve Safe” which ensures Safe and Nutritious Food @ Restaurants.

“Serve Safe” has three key components, which will empower and educate both the food handlers as well as customers to bring a behavioral change towards the food safety & hygiene. The components include:

1. **Food Safety Supervisor (FSS) Training**
2. **Food Safety Display Boards**
3. **Safe & Hygienic Food (SAHF) Rating of Restaurants**

1. **Food Safety Supervisor (FSS) Training**

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 Catering Industry.

Prior to making this requirement a mandate, FSSAI has developed a robust Training Ecosystem called “Food Safety Training & Certification” (FoSTaC). Under the FoSTaC, there are two levels of Training for the Catering sector i.e. basic & advanced. The basic level training is for small restaurants and caterers and advance level is for big catering establishments where systems are complex.

The content for both the levels for catering sector has been developed. A dedicated pool of National Level Resource Person for catering sector is being created. The interested & eligible Training Partners are getting associated with FSSAI and the nominated Trainers from respective Training Partners are being trained by National Level Resource Person. The Training Partners will in turn, train the Food Safety Supervisor through these trained and certified Trainers across various locations in the country. The trained and certified Food Safety Supervisors will have the responsibility of ensuring hygiene and food safety implementation in their respective establishments.

FSSAI with Hotel and Restaurant Association of Northern India, Western India, Southern India and National Restaurant Association of India has already conducted more than fourteen train the trainer programs across various cities in India. In next phase, training of Food Safety Supervisors is being initiated in month of May.
2 Food Safety Display Boards (FSDBs)

To change the overall perceptibility of consumers and strengthening food safety, FSSAI has introduced Food Safety Display Boards (FSDBs) which would eventually replace the existing requirement of prominently displaying FSSAI license at the FBO premises. The FSDBs are colour coded for ease of recognition by the consumer and restaurants have been colour coded as purple.

Three important elements of FSDBs are:

FSDBs will display the FSSAI registration/license number of the FBO, which the customer can verify at FSSAI website.

It will also inform the customers, the food handlers and the regulatory staff about the important food safety and hygiene requirements, thus getting 360-degree assurance on food safety.

An important feature of FSDB is a new and more effective consumer feedback system. The board provides consumer about various options for sending feedback through WhatsApp, SMS or give feedback on FSSAI App.

Presently, fourteen major and few other minor Food Businesses have voluntarily opted to display the Food Safety Display Board covering around 2000 outlets across the country. These display boards are now being translated in vernacular languages also, for better absorption among masses.

Future Endeavors:

3 Safe & Hygienic Food (SAHF) Rating of Restaurants

It is also envisaged to introduce “Safe & Hygienic Food” (SAHF) rating system for the restaurants in the near future. Restaurants will be rated on the hygiene basis and the rating will be based on two components, namely, audit score by the FSSAI regulatory Staff and feedback system by the customers.

The overarching aim of the SAHF is to allow consumers to make informed choices about the places where they eat out and through these choices, encourage businesses to improve their hygiene standards & thus reduce the incidence of food-borne illness.
Food Safety Display Boards (FSDBs) for Other Sectors

A colour coded Display Board for food businesses to prominently display FSSAI License or Registration Number to the consumer.

<table>
<thead>
<tr>
<th>Restaurants/ Street Food</th>
<th>Milk Booths</th>
<th>Vegetables &amp; Fruits</th>
<th>Retail</th>
<th>Meat Retail</th>
</tr>
</thead>
</table>

Food Safety Display Boards will also provide:

Education of consumers and food handlers about the basics of food hygiene and safety practices

Consumer feedback details

For More Information
Heena Yadav: 011-23214643
www.fssai.gov.in | servesafe@fssai.gov.in

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

FDA Bhavan, Kotla Road, New Delhi - 110 002 | Tele.: +91 011 2322 0995

Connect with FSSAI
SMS 98 6868 6668
@fssai india
FSSAI
Toll-Free No. 18 0011 2100
WhatsApp 98 6868 6668
compliance@fssai.gov.in
www.fssai.gov.in