FSSAI all set to ensure hygienic and safe production of Deepavali sweets

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Officials to conduct inspections and lift samples to test for quality

Tamil Nadu: In view of large scale production and sale of confectioneries during Deepavali season, Food Safety and Standards Authority of India (FSSAI) issued advisories to sweets shop owners to follow safe practices. To ensure the same, FSSAI will conduct inspections and lift samples to test for quality.

B. Vijayalalithambigai, Designated Officer of FSSAI, Coimbatore, told The Hindu on Wednesday that the main focus will be on safe production, non-usage of adulterants and harmful colourants, and following hygienic practices for storage and sale.
“Use of harmful artificial colouring agents and adulterants like using vanaspati instead of ghee are common during sale in festival seasons. To curb the same, a sensitisation meeting was held for confectioners and owners of bakeries and restaurants,” said Dr. Vijayalalithambigai.

Around 200 confectioners, bakery operators, and hoteliers took part in the sensitisation meeting held on Wednesday.

“Apart from keeping the confectioneries in closed cabinets, use of polythene gloves for handling them have been advised. They have also been asked to stop the practice of displaying eatables in the open,” said Dr. Vijayalalithambigai.

Grievances related to packaged food, beverages, and other consumables covered under FSSAI Act can be reported using the helpline number: 94440-42322. The sensitisation programme also covered dengue prevention activities that can be done by those running bakeries and restaurants. “We have observed that several small-scale hotels are storing water in drums and cans for hand wash. Such containers are kept open and they can easily turn to breeding sources of dengue spreading Aedes Aegypti mosquitoes. As the mosquito is day biter and several people hangout in hotels and bakeries during day, control measures can be taken. Presence of Aedes Aegypti mosquitoes in hotels and bakeries is a risk factor as these are places visited by several people a day,” she added.