Hoteliers get food safety lessons

Dated: 01st December 2017 (Friday)

Nagpur: In a bid to sensitize city hoteliers about food safety and management, the Nagpur division of Food and Drug Administration (FDA) organized a workshop at a hotel in Sadar on Thursday. State excise superintendent Swati Kakre and deputy municipal commissioner Rakesh Mohite were the chief guests of the event.

Around 20 hotels participated in the conference with almost 100 hoteliers and their teams attending the workshop. During the workshop, issues such as food handling methods to be practised at hotels and restaurants as well as the norms to be followed as per the Food Safety and Standards Act were discussed.

Chief speaker Asmita Thaokar, FSSAI certified trainer and founder of Food Safety Services, said, "The primary agenda of the workshop is to provide the consumer with safe and healthy food. The workshop aims to educate hotel owners about the different norms related to food safety and hygiene. It is important to note that every food business operation must have at least one FSSAI certified trainer for safety supervision."

Speaking on the laws on food safety, she said, "New Food and Safety Act is designed on global standards and it is perfect to deal with the problems caused due to food. The measure aims to promote good food standards to ensure hygienic servings to the customers."

Joint commissioner (food) of FDA, Nagpur, SR Kekre, said, "Basic requirements of food and hygienic process is a must for every outlet. Our aim is to make the diner the ultimate beneficiary and the workshop aims to make hoteliers aware about the hygienic methods."

Assistant commissioner (food) of FDA, Nagpur, Milind Deshpande, said, "It is the idea of state food safety commissioner Dr Pallavi Darade to make state food safety secured. Different programmes are held across the state to educate hotel owners about the safety standards regarding food and its proper handling. Hoteliers replicate the knowledge and work to provide the customers with the best services."

"Food business is one of the most important sectors and its betterment is of main priority. Through the workshop, people got to know about the rules and regulations set up by the country to maintain food hygiene," said Sharad Kolte, assistant commissioner (food) of FDA, Nagpur.

Abhay Deshpande, food safety officer (vigilance), said, "Similar workshops are scheduled for other community restaurants and bhojanalayas as well as street food vendors to help them gain knowledge regarding the same."