Centre to implement food safety audit on trains......

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Not many passengers comment positively about the food provided in trains. Let alone taste and variety, lack of hygiene in the production, packing and distribution is the major concerns of most of them.

The Railways and the Food Safety and Standards Authority of India (FSSAI) has decided to put an end to this issue forever. They have decided to provide safe food and to appoint a third party agency to ensure its quality and audit food safety. This is the continuation of authority’s move to revise the food menu and improve the quality of available food on train.

Present state of train food

- Random people sell food on train regardless of a contract.
- Passengers do not know the representatives of authorized agencies.
- Snacks are kept open and sold on train, but nobody stands against it.
- Vendors shout out the snack names, which increase the chances of his saliva land on the food items.
- Only low quality tea, coffee, chicken and vegetable biryanis and meals are served on trains.
- Though food is available in some major stations, quality is not assured.

**As noted in the CAG report earlier**

- Most of the food items served on train are not fit to be consumed.
- Unpurified water is used to make food on train.
- Food distribution units in trains and stations function in unclean surroundings.
- As the food is not kept covered, rats, cockroaches and other pests touch the food.
- Quantity of food is also not properly measured.
- Railway zones has not prepared any guidelines regarding the making and distribution of food.

The Food Safety and Standards Authority expects that the quality of food will be improved, if food safety audit is implemented. The recent issues of food poison in Tejus Express and the previous CAG report led the central government to this decision. About 24 passengers were hospitalized due to the food poison in Tejus Express. The train was featured with many facilities available in a flight journey.