



ROLE OF LOCAL GOVERNMENTS IN FOOD SAFETY IMPLEMENTATION

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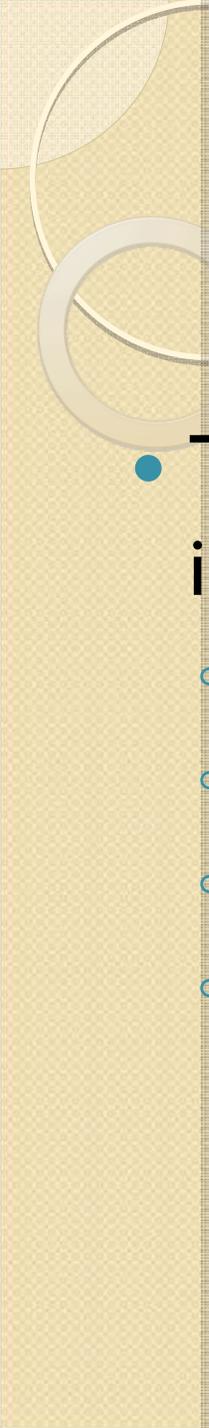
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- Approach
 - Procedure
 - Actors and their roles
 - Periodicity
 - Budget

Approach

- Designing Annual Food Safety Plan for Rural and Urban areas
- Outcome oriented/Monitorable parameters
- Involve stakeholders/Community driven
- Make it a part of the budget process
- Self regulation

Food Safety Plan (FSP)

A Food Safety Plan (FSP) is a network of interrelated elements that combines to assure food safety and quality. FSP consists of programs, plans, policies, procedures, practices, processes, goals, objectives, methods, controls, roles, responsibilities, relationships, documents, records, and resources..

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- The main objective of a good functioning FSP is
 - to enhance food safety,
 - ensure consumer protection,
 - strengthen customer confidence, and
 - improve cost efficiency throughout the food supply chain.

Stakeholders

The stakeholders in the implementation of the food safety plan are:

- Consumers
- The Food Business Operators
- The Implementers
- Food business regulators

Category of food business according to quantum of sale

Marginal /Petty Businesses

- Pan shops
- Tea stalls
- Single menu snack shops
- Shops that sell food where the food is prepared somewhere else Seasonal food stalls (as in fairs)
- Gola (ice candy)
- Dabba(lunch box) providers
- Chat shops
- Cut fruits shops
- Juice stalls
- Fish/meat sellers
- Fish/meat based food items

Category of food business according to quantum of sale cont....

Medium businesses

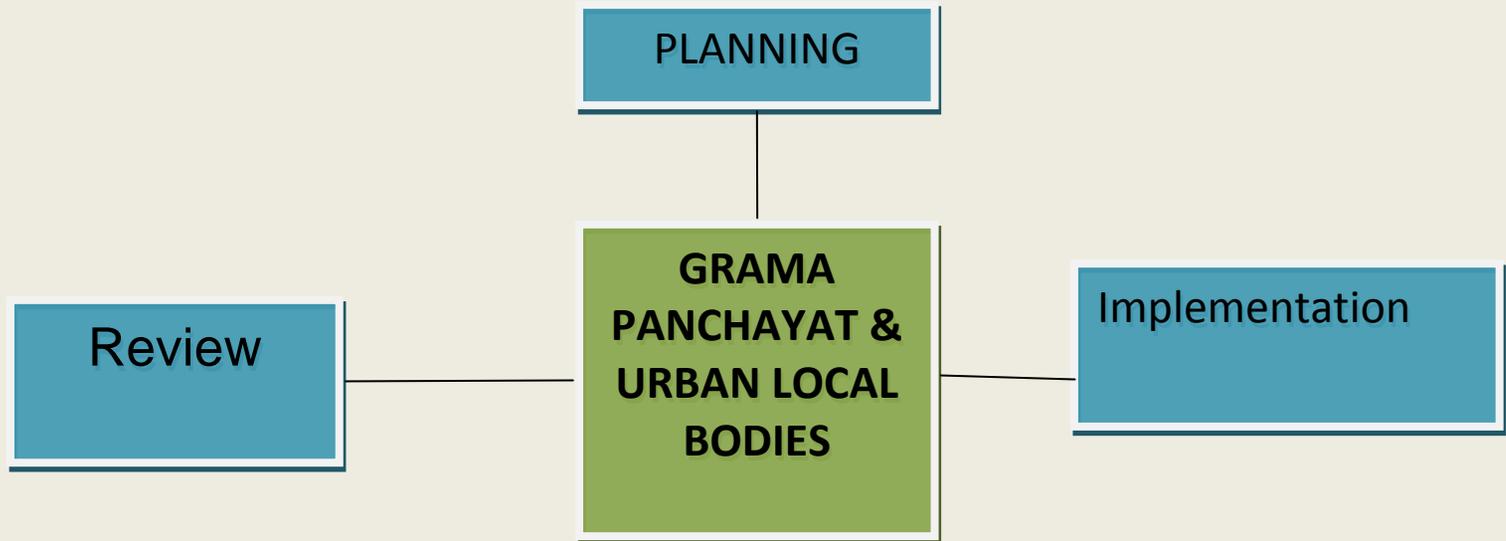
- Grocery stores
- Mid-day meals in schools
- Dhabha (road side eateries)
- Small sized restaurants and cafes
- Canteens (regular providers of 3 meals a day)

Category of food business according to quantum of sale *cont....*

Large businesses

- Food providers in religious institutions(like Prasad, langar, etc)
- Outsourced catering (as in weddings, functions etc)
- Water/ice providers
- Hospital canteens (that provides food for inpatients)
- Ready-to-eat food manufacturers
- Hotels
- Bakers

Food Safety Plan for Rural Areas



Food Safety Plan Preparation: Stages

In Rural Areas:

Gram Panchayat → **Taluka** → **District** →
State

In Urban areas:

Ward → **Range** → **Municipal
Corporation/ Municipal Council**

Components of Food Safety Plan

The key issues that need to be addressed in the food safety plan are:

- Review of previous plan on key activities
 - Awareness creation
 - Monitoring and surveillance
 - Inspection and Audit
 - Training/Capacity building
 - Registrations/licensing
 - Food safety enhancing measures
 - Infrastructure
 - Documentation
 - Feedback/Grievance Redressal
- Plan for the next year on the above
- New activities to be introduced, if any
- Budget

Health Indicators

- The food safety department in various municipality and taluka level will keep a record of information regarding monitorable parameters like instances of food borne and water borne diseases in the locality and also the frequency and instances of epidemics.
- This can help trace the period, region and the severity of food related health issues occurring in a region. The health indicators should help the FSSA set targets in reducing food related health issues through increased awareness and enforcement

Monitoring Parameter

- **Gram Panchayat /Municipality level**
 - Water quality
 - Foodborne disease incidences
 - Solid waste disposal
 - Functionality of sewage system
 - Consumer complaint

Parameter	Periodicity	Source	
Water Quality	Monthly	WQ Kit	
Food borne Disease	Daily	GP Members, PHC	
Solid waste disposal	Daily	GP Members, PHC	
Sewage System	Daily	Ward rep, Municipality	
Consumer Complaint	Daily	Registry	

Water Quality

- Preliminary testing
 - Water quality test: National Rural Drinking Water Quality Programme – field test kit and Quality and Management programme
 - National Rural Drinking Water Quality Surveillance and Monitoring Programme – Training 5 persons from Panchayat and providing kits.

Foodborne diseases

- Toxic Agent: Toxins contained within food
 - Pathogen produced
- Infectious agent: Presence of Bacteria and other microbes such as mycotoxins, viruses, parasites
- Symptoms: Nausea, abdominal pain, vomiting, diarrhea, gastroenteritis, sore throat with fever, headache or fatigue, discharge of ear, eyes and nose
- High risk categories : babies, young children, pregnant women, elderly people

Solid waste disposal

- Daily disposal
- Proper disposal
- Food processing unit

Functionality of Sewage System

- Problems, if any
- Whether attended immediately and rectified
- Proper treatment



- **Consumer complaint**

- **Illness** : Nature of illness, duration
- **Foreign Object**: type of foreign object
- **Injury**: Nature of injury
- **Allergy**: Type of allergy
- **Undercooked**
- **Improper labeling (shelf life)**

- **Product specificity (product, brand, manufacturer), date of purchase, point of purchase, suspected characteristics**

Awareness on

- Contamination of food
- Use of safe implements, storage , wash area, water, containers
- Waste disposal
- Personal hygiene and handling food
- Cleanliness of place of business
- Transport of food
- Purchase and storage of raw materials
- Cleanliness of serving utensils
- Use and disposal of plastic/paper (including printed paper like newspaper)/Styrofoam
- Water
- Lighting
- Documentation
- Sample testing and improvement notice

Training Programmes

- Street food vendors
- Prepared food vendors
- Small scale food units
- Food prepares in school and marriage halls, religious institutions
- Farmers
- Consumers

Training Programmes

- Number of programmes
- Conducted by GP or elsewhere
- Content
- How many participants
- Duration
- Cost estimates

Certification

- Food Businesses can be rated according to their level of compliance to the food safety requirements
- Lowest rating will have one star(★), while the best will have 5 stars (★★★★★)
- The rating and the registration number will have to be prominently displayed by every food business
- Provision for improvement of rating

Levels of certification for street foods

S. N o.	TYPES OF BUSINESS	LEVEL 5 	LEVEL 4 	LEVEL 3 	LEVEL 2 	LEVEL 1 
1	Small shops that sell but do not prepare food	Well maintained records	Know the source of food articles supplied with date of supply	Hygienic storage facility,	garbage disposal	hygienic handling
2	Pan shops	Well maintained records	Potable water, known source of raw materials for making pan	storage of material,	No smoke form cigarette smoking customers, disposal of waste	Hygienic handling,
3	Tea stalls	Well maintained records	Know source of tea powder and milk	water used to wash cups, tea sieve, disposal of waste	No repeated boiling of tea leaves,	Hygienic handling,

Levels of certification for street foods *cont....*

S. No	TYPES OF BUSINESS	LEVEL 5	LEVEL 4	LEVEL 3	LEVEL 2	LEVEL 1
4	Small snack shops	Well maintained records	Known source of oil used for frying, no repeated heating of oil,	Know source of raw materials like spices and flour,	Potable water used for washing and drinking, disposal of waste	Hygienic handling, Hygienic cooking area, proper storage of cooked food
5	Stalls that sell food but preparation is done somewhere else	Well maintained records	Proper storage of raw material and cooked food, handling of cooked food during sale and transportation	Know source of raw materials	garbage disposal, potable water	Hygienic handling during preparation, hygiene of cooking area
6	Canteens	Well maintained records	Quality of raw materials, water, cleanliness of dining area	Storage of food and raw materials,	Clean cooking area, handing of food, disposal of waste, clean washing area, Potable water	Hygienic handling, location of canteen (dist. from toilet and drainage)
7	Dabba(lunch box)providers	Well maintained records	Quality of raw materials, water, transportation	shelf life of food,	Potable water, garbage disposal	hygienic cooking area, Hygienic handling of food

Sampling

Voluntary

Food business operators can apply for certification from accredited agency. Once certified, the mandatory sampling by FSSAI will be minimum

Cost of certification borne by food operator

Regular

Random sampling to see if food safety norms are followed. Results of sampling will determine the level of compliance and/or action to be taken

Food operator gives free samples, but the cost of packing transportation and testing is taken care of by the state. If repeat sampling is needed all costs are borne by the food operator.

On receiving complaints

Sampling done for specific complaints received

Complaint and sampling results will be updated on the data base

Entire cost borne by food operator

Rate My Place

- Food Safety Portal is created which will have data on various food establishments. The name, id number, address certification if any and consumer feedback is easily accessible to consumers by typing the id number of the establishment.
- Consumer also provides feedback on their experience by sending an SMS.
- Too many bad experiences from different people calls the attention of FSSA.

Infrastructure required

- Related to maintaining hygiene in the local area
- Related to sample collection
- Related to sample testing
- Related to communication

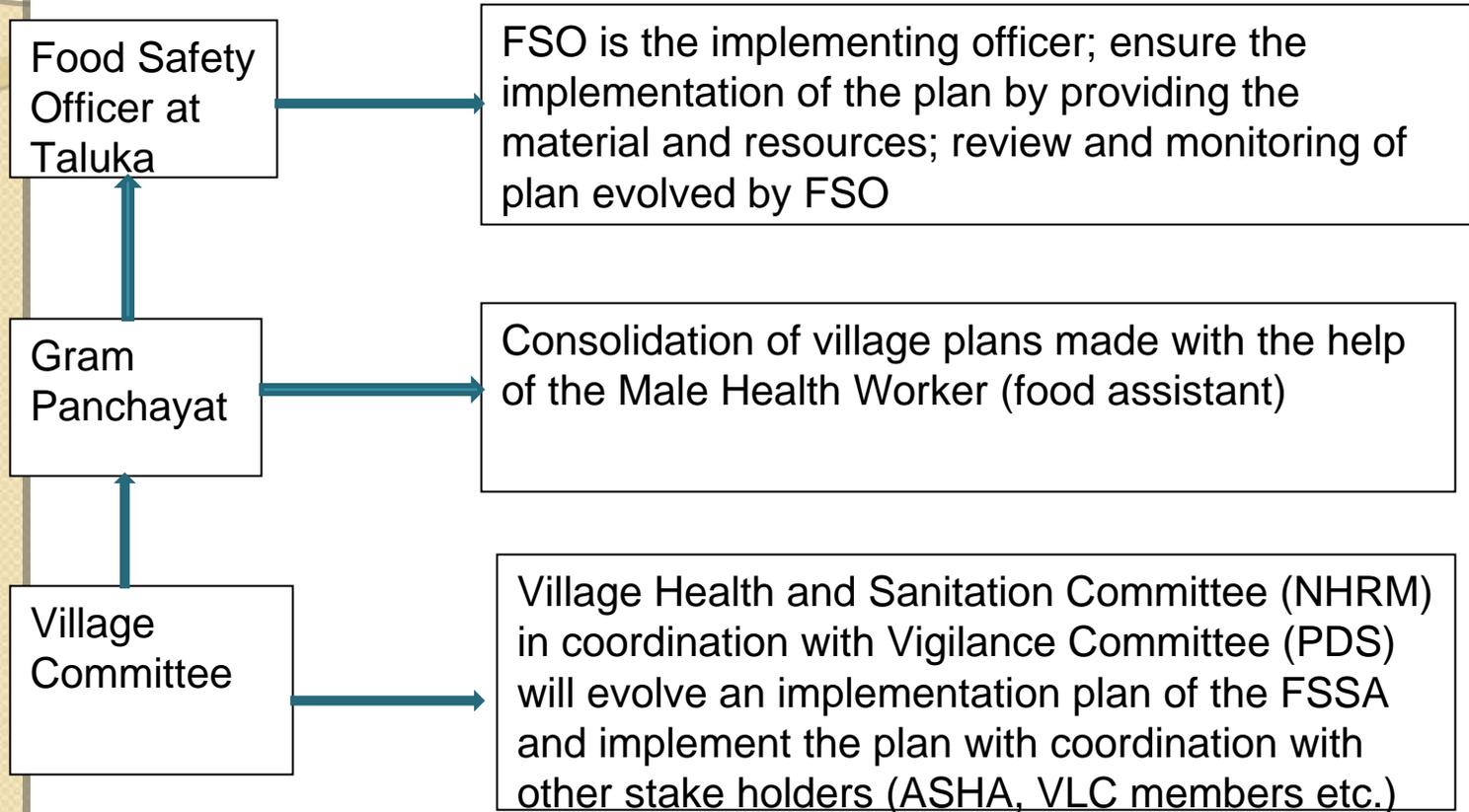
Documentation

- *Details of Establishments*
- *Food Business categories*
- *Auditing, Inspection and Samples*
- *Results of auditing, Inspection and Testing*
- *Training programmes organized*
- *Awareness Campaign*
- *Food safety Information*
- *Grievances handling*
- *News updates*

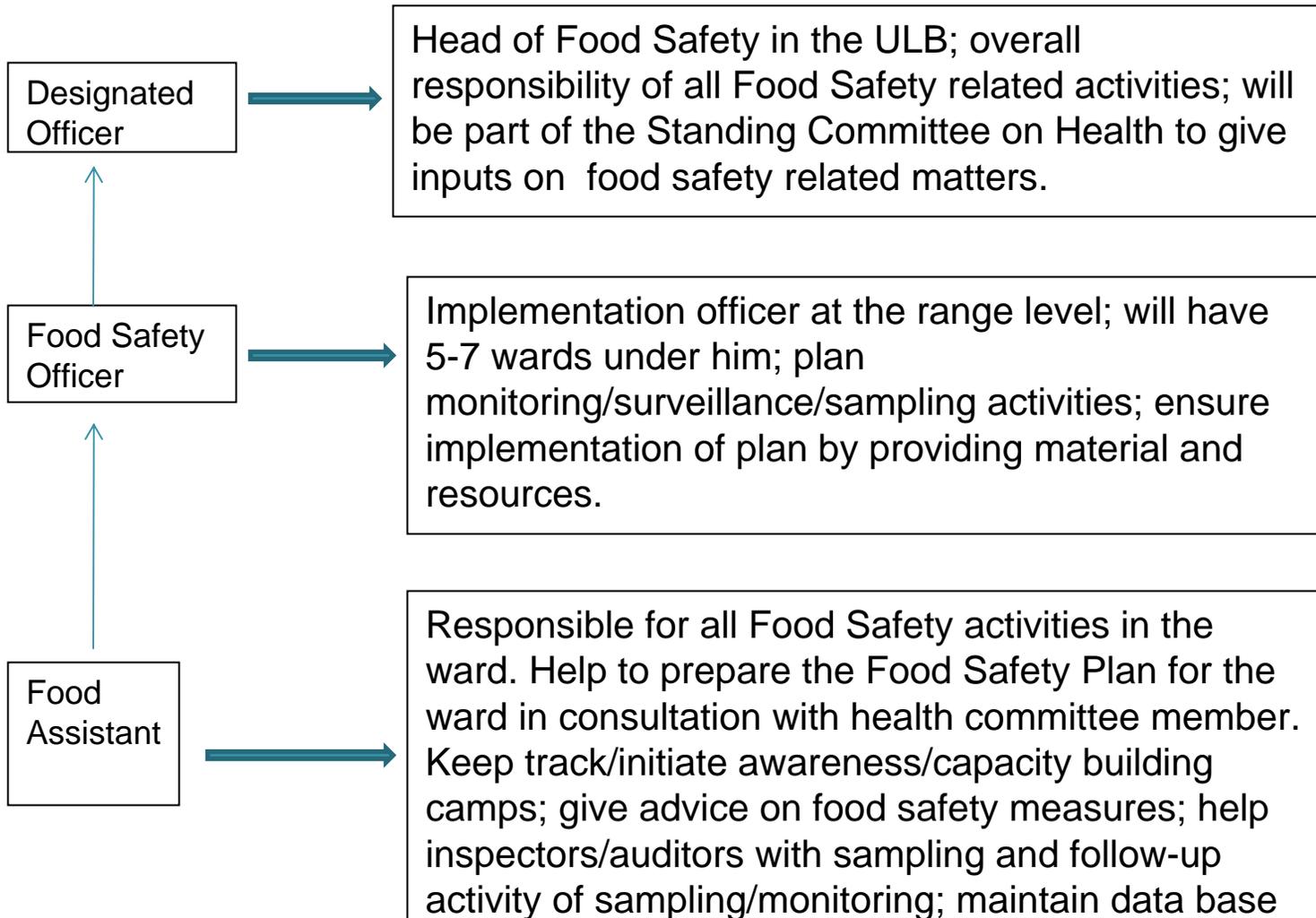
Budget

- Costs related to infrastructure
- Cost related to auditing, inspection and samples
- Costs towards sample testing
- Costs towards awareness creation
- Costs towards training
- Other costs

Structures and Process at Panchayat Raj Institutions



Proposed structure at Urban Local Bodies



Time lines for Food Safety Plan

- State budget finalized by last week of February for the next financial year. So Food Safety Plan for the whole state to be submitted well in time for review.
- Plan has to be done bottom up i.e., plan for the smallest unit done first and then consolidation of these plans as it goes to larger units
- Once activity and budget is approved, the budget for the 1st quarter should be released, so that work can start immediately.
- Before the end of each quarter, the budget for the next quarter should be released so as to not have break in implementation of the plan.

Time lines for Food Safety Plan

For Urban Local Bodies

S. No.	Level	Responsibility	Timeline for submitting plan
1	Ward	Food Assistant	Dec of the previous year
2	Range	Food safety Officer	3 rd week of January
3	ULB	Designated Officer	1 st week of February

For Panchayati Raj Institutions

S. No.	Level	Responsibility	Timeline for submitting plan
1	Gram Panchayat	Food Assistant	1 st week of Dec
2	Taluka	Food safety Officer	3 rd week of January
3	District	Designated Officer	1 st week of February

Categories of food business according to quantum of sale and level of risk

	Low risk	Medium risk	High risk
Small business	<ul style="list-style-type: none"> • Tea stalls • Single menu snack shops • Mid-day meals in schools 	<ul style="list-style-type: none"> • Pan shops • Shops that sell food where the food is prepared somewhere else • Seasonal food stalls (as in fairs) 	<ul style="list-style-type: none"> • Gola (ice candy) • Chat shops • Cut fruits shops • Juice stalls • Fish/meat sellers • Fish/meat based food
Medium business	<ul style="list-style-type: none"> • Grocery stores 	<ul style="list-style-type: none"> • Dabba(lunch box) providers • Small sized restaurants and cafes • Canteens (providers of 3 meals a day) 	<ul style="list-style-type: none"> • Dhabha (road side eateries)
Large business	<ul style="list-style-type: none"> • Hospital canteens (that provides food for inpatients) • Bakers 	<ul style="list-style-type: none"> • Food providers in religious institutions(like Prasad, langar, etc) • Hotels 	<ul style="list-style-type: none"> • Outsourced catering (as in weddings, functions etc) • Water/ice providers • Ready-to-eat food manufacturers

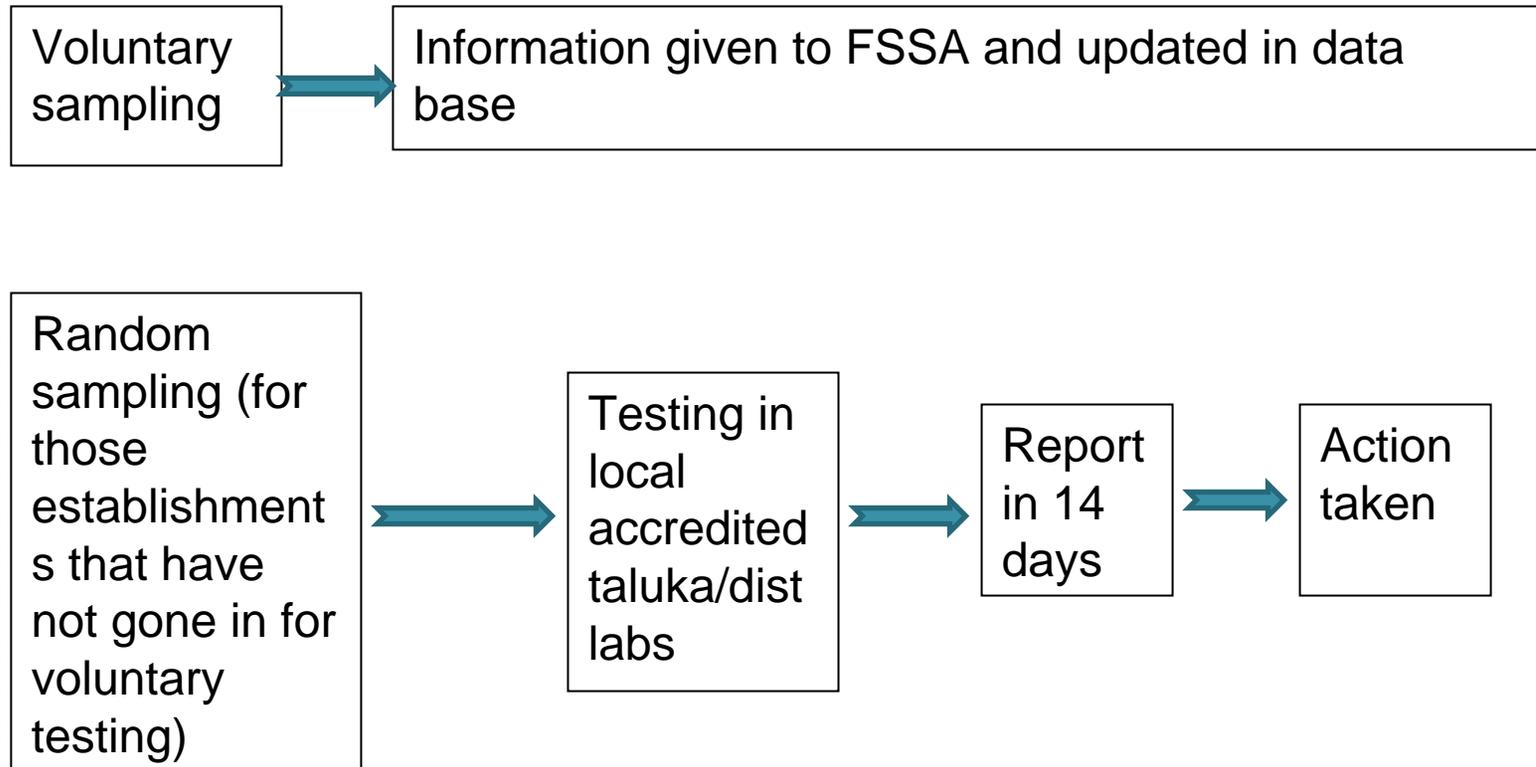
Voluntary Certification

- Food establishment can opt for voluntary certification by a private/public accredited agency on a charge basis.
- Scientific and standard process followed. Feedback given.
- Star Rating – compulsory display

Government Testing Scheme

- Computer generated random selection from the database of food establishment
- The ID is sent to local food inspector. She organizes to take sample within one hour and send it for testing in the accredited lab
- Results should be documented and communicated to food establishment within 14 days
- If the samples are below standards Action Taken report is filed.
- All documents on testing results are publicly available
- Food establishments with low quality will be subjected to frequent sampling

Alternate method



Meeting Cost

- The cost towards voluntary certification is met by the food establishments
- Annual fee is collected from all food establishments for sampling and testing
- Annual fee is paid through payment gateway
- The annual fee is set such that the cost of samples is recovered from the annual fee

Advantages of voluntary certification

For Food Businesses

- No surprise sample collection
- Regular renewal of registration/license
- More consumer satisfaction; more sale

For Implementers

- Less no. of establishments to be sampled
- Less expenditure in sampling/testing
- Food safety standards maintained

For consumers

- Safe Food



- Thank
YOU