

**NEED OF THE OUR – FOOD SAFETY****S.ABIRAMI, M.PHIL,****PG & Research Department of commerce****Vivekananda college of Arts and Sciences for Women****{Autonomous}****Elayampalayam, Tiruchengode -637205****ABSTRACT:**

Today everyone involved in any kind of food business is constantly discussing about FSSAI, on one or other platform. The law is more than a year old now. But lot of confusions and doubts still persist about it in hotel industry. Previously, hotel industry was treated separately and was exempted from PFA (1954) or similar food laws. Those laws were mainly regulating the food processing sector in India. With enforcement of FSSAI, each and every person involved in any kind of food business, be it transport or be it service, has to be registered or get licensed. Only the farmer (who is producing food) and the consumer are excluded from the umbrella. Motto of current law is "Safe Food, Healthy India". Here consumer's safety through safe food is given the prime importance.

**INTRODUCTION:**

According to the British laws a hotel is a place where a “bona fied” traveler can receive food and shelter provide he is in a position to for it and is in a fit condition to receive hotels have a very history, but not as we know today, way back in the 6<sup>th</sup> century BC when the first inn in and around the city of London began to develop the first catered to travelers and provided. Those with a mere roof to stay under the condition of the inns prevailed for a long time, until the industrial revolution in England. Which brought about new ideas and progress in the business at inn keeping. The invention of the steam engine made traveling even more prominent. Which had to more and more people traveling not only, for business but also for leisure reasons this led to the actual development of the hotel industry as we know it today. Hotel today not only cater to the basic needs of the guest use food and shelter provide much services etc..... hotel today are a home away from home.

**FOOD SAFETY:**

At some or other point in our life all of us have experienced either upset stomach or even some severe health issues after eating outside food. Dimension of food and water borne illness is manifold. Considering conditions of food processing facilities and level of awareness in personal and social hygiene practices in India, food and water borne illness are very common (and preventable) even though not reported. However, proper food preparation can prevent many food borne diseases and prevention is the only key to this. It is difficult to determine precise numbers, but the World Health Organization (2007) highlights that in 2005 alone 1.8 million people died from diarrheal diseases, many of which can be attributed to contamination of food and drinking water. It is suggested that in industrialized countries, the percentage of the population suffering from food borne disease each year is up to 30 per cent. In India, due to lack of authentic data the dimension of the problem is unknown but thousands of people are suffering Every day.

**FSSA:**

The Food Safety & Standards Act 2006, is Act to consolidate the laws relating to food and to there to establish the Food Safety and Standards Authority of India for laying down science based standards for articles of food and to regulate their manufacture, storage distribution, sale and import, to ensure availability of safe and wholesome food for human consumption and for matters connected therewith or incidental

**Previously existing food laws repealed by FSSA are as follows:**

- Prevention of Food Adulteration Act, 1954
- Fruit Products Order, 1955
- Meat Food Products Order, 1973
- Vegetable Oil Products (Control) Order, 1947
- Edible Oils Packaging (Regulation) Order, 1988,
- Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967
- Milk and Milk Products Order, 1992
- Any order under Essential Commodities Act, 1955 relating to food.

**REQUIREMENTS TO BE FOLLOWED IN SCHEDULE IV:**

FSSA Schedule 4 deals with the general hygienic and sanitary practices to be followed by FBOs. These are the basic – compulsory requirements for ensuring safety of food manufactured in any premises and is expected that FBOs shall continuously try to improve the sanitary and hygienic conditions at the premises with a goal of attaining India HACCP standards within a previously determined period. Under FSSA, it is the responsibility of food business operator to ensure adherence to necessary requirements. Schedule 4 Part V is specific to premises where public is admitted for repose or for consumption of food or drink or any place where cooked food is sold or prepared for sale. It includes:

1. Eating houses
2. Restaurants and hotels
3. Snack bars
4. Canteens (schools, colleges, Offices, Institutions)
5. Food services at religious places
6. Neighbourhood Tiffin services/ dabbawalas
7. Rail and airline catering
8. Hospital catering

**NEW PROVISIONS UNDER THE ACT:**

- Regulation of food imported in the country
- Provision for food recall
- Surveillance
- New enforcement structure

- Envisages large network of food labs
- New justice dispensation system for fast track disposal of cases
- Harmonization of domestic standards with international food standards (Codex)
- Covering Health Foods, supplements, nutraceuticals

**IMPACT OF FSSA ON HOTEL AND RESTAURANT INDUSTRY:**

1. All the Food Business Operators (including owners of hotels, restaurants, hawker, dhabas, petty food business operators, caterers etc) has to obtain FSSA license as early as possible to Commence the business.
2. Central licensing for FBOs operating in more than one state.
3. State license for FBOs with annual turnover more than Rs.12 lakhs.
4. Registration for FBOs with annual turnover less than Rs.12 lakhs.
5. Filing of annual returns to FSSAI (April –March) in form D-I of schedule 2 of FSSA.
6. For proprietors of hotels, restaurants and other food stalls who sell or expose for sale – savories, sweets or other articles of food shall put up a notice board containing list of articles which have been cooked in ghee, edible oil, vanaspati and other fats for information of intending purchaser.
7. Mandatory to comply with Schedule 4 , Part II (General requirements) and Part V ( specific Hygienic and sanitary practices to be followed by FBOs engaged in catering/ food service establishments).

**REQUIREMENTS TO BE FOLLOWED IN SCHEDULE V:**

1. Good manufacturing practices for whole premises
2. Good food hygienic practices
3. Personal hygiene
4. Transportation and handling of food
5. Storage
6. Special requirements for high risk foods In order to ensure food safety detailed requirements for each area are further specified by the law.

**CONCLUSIONS:**

Compliance with license requirements is mandatory. Non conformity attracts penalty depending on the severity of offense. Penalties includes heavy fine up to few lakh rupees to imprisonment depending on the nature of offense. Non compliance and penalties also lead to media attention, bad publicity and loss of consumer trust in the brand. A systematic and organized approach towards up gradation of hygiene and manufacturing practices has advantages in long way.