

Government of India  
Ministry of Food Processing Industries  
Panchsheel Bhawan, August Kranti Marg  
New Delhi-110049

### **Plan of Action**

The Ministry of Food Processing Industries is celebrating the year 2008-09 as "Food Safety & Quality year". In a national seminar organised in Vigyan Bhavan on 11<sup>th</sup> June 2008, the "Food Safety & Quality year" was formally launched by Shri Sudbodh Kant Sahai, Minister of State(I/C) for Food Processing Industries where Dr. Syeda Hameed, Hon'ble Member Planning Commission presided as Chief Guest.

Food safety is a growing concern across the world. There is an increasing need to provide greater assurance about the safety and quality of food to consumers. Food standards are expected to acquire greater importance, given increasing concerns on food safety on the one hand, and growing consumer demand for products which are healthy on the other. You will agree with me that the concept of food safety and quality is important for all stakeholders starting from the farmers to the processors, to the retailers and to the consumers. The present initiative of the Ministry aims to meet certain requirements of the sector.

This initiative was primarily to bring together the proposed initiatives of this Ministry as well as related Schemes proposed by other Ministries such as Ministry of Agriculture, Department of Commerce, Ministry of Health, and Department of Consumer Affairs all which are directly involved in the implementation. of the Food Safety and Standards Act, 2006. The close cooperation of various State Governments would also be required for the implementation. All the concerned Ministries/ Organisations will identify such initiatives relating to food quality & safety either in the form of existing schemes or which are proposed to be taken up by them during the course of the year. This will give us an opportunity to focus on the thrust areas of Food Safety and Food Quality to be achieved through a clearly defined set of steps, with timelines for each.

The following are the components of a Food Safety and Quality Year 2008-09:-

### **Implementation of Food Safety and Quality Year under 11<sup>th</sup> Plan Schemes**

- (i) Under the new scheme of upgradation of hygiene and quality of street food of the Ministry, 10,000 street vendors across the nation would be identified, profiled and steps taken up to upgrade the safety and quality of food. They would also be granted quality certification on the

basis of standards which have already been worked out by the Ministry. Under this programme, 10 food streets with ethnic cuisine will also be identified under which the majority of stakeholders would be upgraded in terms of quality and hygiene and support given for creation of infrastructure such as drainage, water supply, lighting, etc., so that these efforts result in more hygienic and safe conditions of food preparations.

**(Ministries / organisations : MFPI)**

(ii) National and regional industry associations would be involved in identifying units and launching a programme for capacity building through HACCP or ISO 22000 for the food processing units who are members of their Organisations. 10,000 units could be targeted who would be taken up, profiled and detailed programmes drawn up for upgradation and follow up steps launched. Certification would be achieved within a period of 18 months.

**(Ministries / organisations : MFPI/ QCI / Industry Associations)**

(iii) Preparation of a protocol based on best international and trade standards and conducting checks against the prepared protocol in HACCP certified units. The field protocol will be evaluated and companies graded into Platinum, Gold and Silver categories.

**(Ministries / organisations : MFPI/ FICCI/ QCI / APEDA/  
Industry Associations)**

(iv) 50 food safety laboratories will be identified who would be benchmarked against industry best practices and a plan of action drawn up for their upgradation. Steps will be initiated to bring them up to best practice levels within the next 2 years.

**(Ministries / organisations : MFPI/ BIS/ States)**

(v) Good Agricultural Practices (GAP) have already been identified as a thrust area for improving traceability, hygiene and safety of food items. Over the country as a whole, 10,000 farmers would be identified (approximately 500 in each State) who would be taken in a step by step process to achieve certification of GAP or for organic food. Viable projects would be created so that the agri-horticultural produce from these farms are marketed and the returns accrue to the farmers.

**(Ministries / organisations : DAC / ICAR/ APEDA / States / MFPI)**

(vi) 10 abattoirs would be taken up either by modernization of existing abattoirs or setting up new abattoirs in a public private partnership mode. The programmes for their upgradation would be approved and worked out. These would also be linked through cold chain, to a retail network so that there is discernible impact on the quality and safety of processed meat.

**(Ministries / organisations : MFPI / BIS/ States)**

(vii) Fruit Products Order and Meat & Meat Food Products Order would be reviewed in consultation with stakeholders and modern forward linking and internationally benchmark marked regulatory systems prepared for consideration of the Central Food Authority.

**(Ministries / organisations : MFPI / States)**

### **Gender Sensitivity of Food Processing Units**

(viii) The Ministry will undertake a Gender Sensitivity Programme by developing a standard for gender sensitivity for food processing units. The minimum facilities to be provided and the certification process in this regard would be developed and compliance rewarded.

**(Ministries / organisations : MFPI)**

### **Updating Food Laws & Regulations**

(ix) The current Food Safety Standards under the Prevention of Food Adulteration Act would be reviewed in consultation with stakeholders and the revised proposals drawn up for consideration of the Central Food Authority.

**(Ministries / organisations : MFPI / Ministry of Health & Family Welfare / BIS/ Industry Associations)**

### **Awards for innovation in Food Safety and Quality**

(x) The Ministry will draw up a programme to identify innovative food products and practices by a process of rigorous selection. The winners will be identified who would be rewarded in an event to be organized at the end of the year.

**(Ministries / organisations : MFPI)**

### **Commissioning Studies**

(xi) A micro level study and survey to be commissioned to estimate the level of wastages under various crops and the steps which are required to eliminate them.

**(Ministries / organisations : MFPI)**

(xii) State level studies to be initiated to estimate the level of pesticide and other residues in food products as well as estimate the nutritional contents of diet in various parts of the country.

**(Ministries / organisations : MFPI / QCI)**

(xiii) APEDA has already initiated preparation of a directory of exporters of agricultural processed food. This will be completed and distributed.

**(Ministries / organisations : MFPI / APEDA)**

(xiv) A study to be commissioned to prepare an action plan for a rapid response system for identification and responding to safety issues in the food processing sector.

**(Ministries / organisations : MFPI / QCI)**

(xv) FICCI has already prepared the details of an international portal to assist investors in the food processing sector. This will be expanded to cover the subjects of investor interest and made more informative and operational.

**(Ministries / organisations : FICCI)**

(xvi) Bureau of Indian Standards have been working on developing standards for the street food sector. This will be finalised and used as an input of the street food sector programmes of the Ministry.

**(Ministries / organisations : BIS)**

(xvii) A study will be commissioned to identify the standards prescribed under Codex Alimentarius which are relevant to Indian markets, the gap with existing local standards and action points.

**(Ministries / organisations : MFPI / Ministry of Health & Family Welfare / APEDA / FICCI)**

### **Awareness programmes in Food Safety and Quality**

(xviii) A brochure will be brought out on the food safety issues faced by a housewife and safe practices required in the kitchen. This will be widely disseminated.

**(Ministries / organisations : MFPI / CII / QCI)**

(xix) Food safety issues need to be introduced into the school curriculum. Proper teaching material will be drawn up through an expert group.

**(Ministries / organisations : MFPI / QCI)**

(xx) A book on Indian cuisine and its relation to cultural aspects will be brought out in collaboration with private corporates. Alternatively, the best few books in the area of cuisine and food will be identified and rewarded.

**(Ministries / organisations : MFPI / QCI)**

(xxi) Food clusters will be identified which will be taken up for HACCP and quality upgradation through CII and FICCI. At least 3 organic food clusters will be identified and the farmers linked to sustainable market outlets.

**(Ministries / organisations : MFPI / FICCI)**

(xxii) A year long programme for holding short duration workshops and seminars at various places in the country on topical issues relating to food safety and quality will be organized.

**(Ministries / organisations : MFPI & Other Ministries/ States /QCI / Autonomous organisations / Industry Associations)**

(xxiii) A postage stamp to commemorate the Food Safety and Quality Year 2008-09 will be launched.

**(Ministries / organisations : MFPI / Ministry of Communications)**