

**Powering Food Safety and
Quality since 2001**

**Key Collaborative /Cluster
programs in association
with Commodity Boards,
State FDA, MoHFW,
MoFPI, FSSAI**



Food Safety and Quality – Vision, National Governance Structure and Key Priorities

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Vision

2023-2026

Key Stakeholders

(FBOs incl.
MSMEs, Labs,
Consumers,
Commodity
Boards, FSSAI)

To Establish and Sustain Leadership in
Enhancing Food Safety and Quality (FSQ)
Performance in the country with **Best-in-
Class Capacity Building Services**
facilitating achievement of relevant SDGs
towards **Food System Transformation**

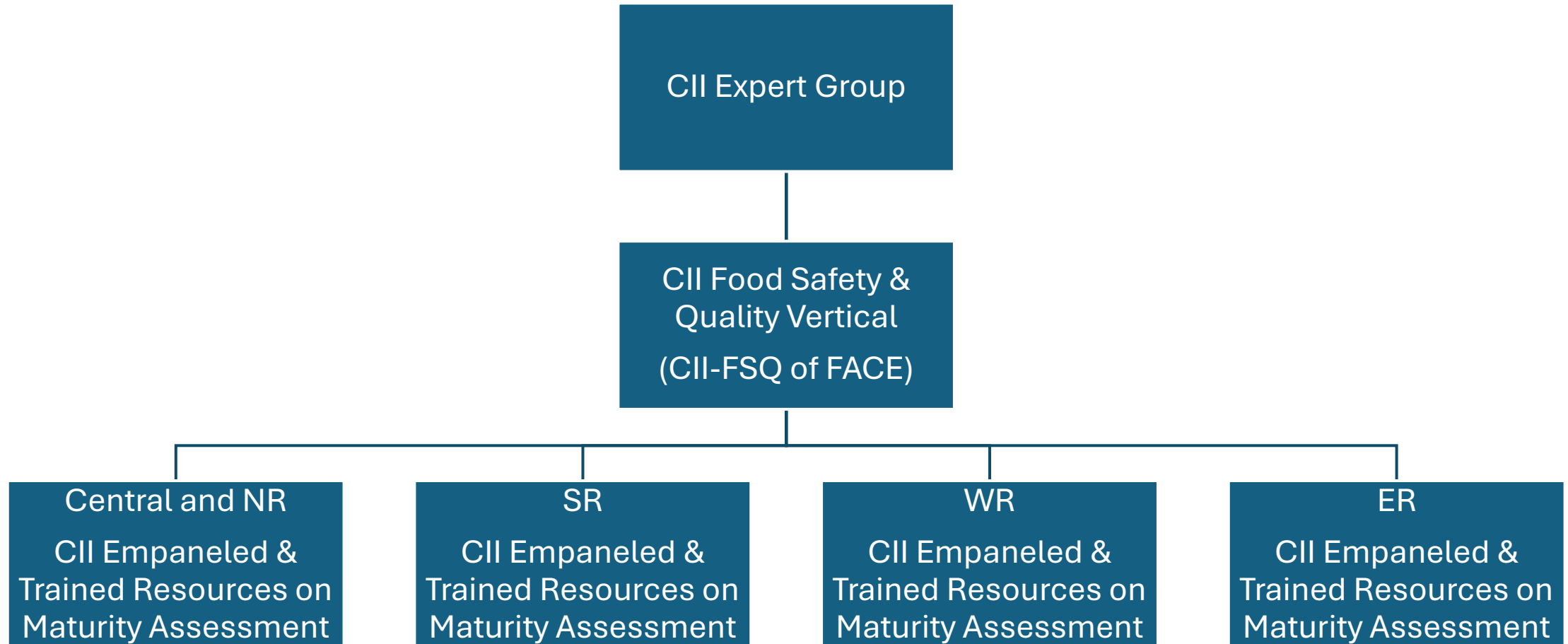
through

Innovative and Effective Engagements
and Partnerships for disseminating Risk
based approaches, **FSQ Systems, Tools,
Techniques and Technology** and
Benchmarking

impacting

**FBOs, Food Testing and Analysis
ecosystem, Regulatory Body, Academia
and Consumers**

FSQ National Governance Structure





Strengthening the Laboratory Ecosystem and Promoting Excellence



Promoting Food Safety Excellence through CII Food Safety Maturity Model Training ,
Kaizens and Award Assessments



Conducting Food Safety Basics & Risk Analysis Trainings for Government (FSSAI, State
Govt, MoHFW, Railways)



Strengthening the ESGN Ecosystem



Collaborating with Commodity Boards for Building Capacity on Food Safety and
Quality



Collaborations for Sharing Global Best Practices through Food Safety, Quality,
Regulatory Summit, Consultative Sessions & Webinars

Episode 1: Tea

Engagement with Tea Board- ITA-BIS-CII-FACE
-Capacity Building Initiatives for Tea Industry
2003-2018

Tea Board-
ITA-BIS-CII-
FACE Capacity
Building
Initiatives for
Tea Industry



Conducted 6 HACCP Awareness Workshops across Assam, West Bengal, Tamil Nadu in partnership with Tea Board, BIS, ITA for Tea Plantations and Factory in 2003-2004



Facilitated 50+ Integrated Tea plantations and factories in the cluster approach across Assam to obtain HACCP Certification (2003-2011)



Facilitated 50+ Integrated Tea plantations and factories in the cluster approach across Assam to obtain ISO 22000 certification (2010-2013)



Supported Tea Board in empanelling FSMS Certification Bodies for certifying ISO 22000 in Tea Factories

HACCP Implementation in Progress with Continual Improvement



From Sorting Tea on Floor
to Sorting on Tables



Kaizens executed in Preventing Spillages
from Machines

Continual Improvement in Tea Factories through HACCP and ISO 22000 (2003-2013) through Cluster Approach



Foot-wash, Handwash, Palletization, Inventory Control Personal Hygiene, Workplace Organization, Visual Displays, Infrastructural Modifications

Interactive Session & Capacity Building with Small Tea Growers (STG) on MRLs

14th March, 2024 at Coonoor, Tamil Nadu

Glimpses of the Coonoor Program

Stakeholders Involved : FSSAI, Tea Board of India, FDA Tamil Nadu, Pesticide Manufacturer, Bio-Fertilizers, Small Tea Growers, Tea Manufacturers

Training Topics covered :

- Opportunities for Tea Industry
- FSSAI Specifications on Tea
- Good Agricultural Practices and Integrated Pest Management for Pesticides & MRL in the Tea
- Demonstrations:
Use of Pesticides for Tea
Biofertilizer – Benefits & Applications
- Agronomic Practices & Organic Farming in Tea

Impact : ~70 Small Tea Growers (Coonoor Cluster)



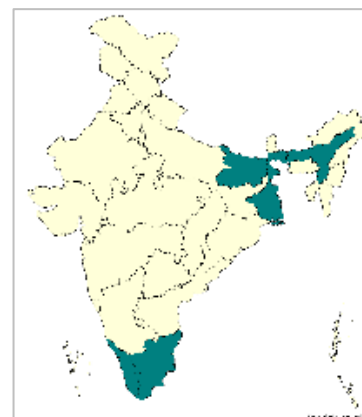
Capacity Building for Small Tea Growers to Facilitate Awareness and Compliance to FSSAI's Maximum Residue Limits (MRL) in Tea

Proposed Way Ahead

30 Zonal Clusters
 across
5 States Assam, West Bengal, Bihar, Kerela, Tamil Nadu



Proposed Partners



Episode 2
Engagement with MoFPI & MoHFW
(2005-2006, 2011)

Manuals Prepared by CII (2005-2006)

1. Guidelines on Manufacturing Hygiene(Fruits and Vegetables): *On request from Ministry of Health*
2. Workshop GHP, GMP, HACCP for Marine Sector: *On request from Ministry of Health*
3. Food Safety and Quality Guidelines for Hotels & Restaurants
4. MoFPI-CII 14 Point Check for Street Vended Foods
5. MoFPI-QCI-CII General Food Safety Tips
6. Food Safety & Quality Guidelines for Industrial / Office Canteens

Subsequent Programs held during 2005-2006

Workshop on GMP/GHP/ HACCP for Processed Fruits, Vegetables and Food Sector: Sept 2005, New Delhi; 3rd April, 06: Chandigarh

Workshop on GMP/GHP/ HACCP for Processed Fruits, Vegetables and Food Sector :14 July 2006: Dehradun

Workshop on GMP/GHP/ HACCP for Bakery Sector: 18 October, 06: Chandigarh

MoFPI-CII-FACE Workshops on Supply Chain Food Safety in North-East - 10 Days Workshop-2011



DAINIK SAMBAD
30 APRIL, 2011

ওয়ার্কশপে বিশেষজ্ঞদের অভিমত 'কী খাচ্ছেন আপনাকেই যাচাই করে নিতে হবে'

সংবাদ প্রতিনিধি, আগরতলা, ২৯ এপ্রিল : আমি কী খাছি তা আমাকেই জেনে বুঝে খেতে হবে— হ্যাঁ, খাদ্যের গুণমান পরীক্ষা-নিরীক্ষা কিংবা তদারকির জন্যে যখন প্রশাসনিক পরিকাঠামো সেইভাবে কাজ করছে না, তখন খাদ্য বিশেষজ্ঞদের সর্বশেষ রায় এরকমই। আজ রাজধানীর প্রজ্ঞা ভবনে ফুড সেক্টর ইন সাপ্লাই চেইন— শীর্ষক একটি ওয়ার্কশপে রাষ্ট্রাধিকার, ঠাকুরবাড়ি কিংবা স্কুলে মিড ডে মিল ইত্যাদি প্রকল্পে ব্যাপক হারে যে খাদ্য সরবরাহ বা বিলি হচ্ছে তার গুণমান সম্পর্কে বিশেষজ্ঞ বক্তারা গভীর উবেগ প্রকাশ করেন। সিআইআই-এর ইনসিটিউট অব কোয়ালিটি ও ভারত সরকারের খাদ্য প্রক্রিয়াকরণ মন্ত্রকের মৌখিক উদ্যোগে আজ রাজধানীর প্রজ্ঞা ভবনে এই ওয়ার্কশপটি অনুষ্ঠিত হয়েছে। খাদ্য উৎপাদন ও তার বিলি বণ্টনের সঙ্গে যুক্ত সরকারী-বেসরকারী এজেন্সী সহ বেসরকারী এনজিওগুলিকে খাদ্যের গুণমান বজায় কী করা উচিত এবং কী করা উচিত নয়, এসব বিষয়ে সিআইআই-র বিশেষজ্ঞরা বেশ কিছু টিপস দেন। সিআইআই-র ইনসিটিউট অব কোয়ালিটির কলকাতা সেক্টরের প্রিন্সিপাল কাউন্সিলার ডঃ ইন্দ্রাণী ঘোষ ও দিল্লী থেকে এসেছেন নীলক মাথুর। বিশেষজ্ঞ বক্তাদের মতে, 'স্ট্রীট-ফুড' বা রাস্তার পাশে যেসব খাবার-দাবার বিক্রি হয় অধিকাংশ সময়েই তার গুণগতমান বজায় থাকে না। বিশেষত সরকারী যেসব এজেন্সীগুলি এর প্রতি নজরদারি রাখার কথা তারা তা করেন না। শুধু তাই নয়, ইদানীং দেখা যাচ্ছে ঠাকুরবাড়িগুলিতেও ব্যাপক হারে পয়সার বিনিময়ে বিভিন্ন সামাজিক অনুষ্ঠানের নামে লোক খাওয়ানো হয়। কিন্তু কি পরিবেশে কী ধরনের উপকরণ বা খাদ্যদ্রব্য এতে ব্যবহৃত হচ্ছে এসব বিষয়ে কোন এজেন্সীই তদারকি করেন না। তাই খাদ্যের আগে যিনি খাচ্ছেন তাকেই বুঝে নিতে হবে তিনি যে খাওয়ারটা খাচ্ছেন তা কতটা গুণমানসম্পন্ন। ওয়ার্কশপে রাজ্যের স্থলগুলিতে ছাত্রছাত্রীদের জন্যে যে মধ্যাহ্ন আহার দেওয়া হয় তার গুণমান যাচাইর দাবী উঠেছে। একই রকমভাবে বিভিন্ন বিয়ে বাড়ি সহ ক্যাটারার সংস্থাগুলির কাজকর্মেও গুণগতমান বজায় থাকছে কিনা তার তদারকির দাবী উঠেছে।



THE ASSAM TRIBUNE GUWAHATI 30th May 2011
Workshop on 'Food Safety in Food Supply Chain' Page 8

GUWAHATI, May 2 – The Confederation of Indian Industry - Institute of Quality, in association with the Ministry of Food Processing Industries, Government of India, has organised a two-day workshop on "Food Safety in Food Supply Chain" at Hotel Brahmaputra Ashok, Guwahati from May 2.

FARMER, stressed on the collective action from both private as well as public sectors to eliminate the preventable illness and death due to consumption of unsafe food and water, which is a major cause of concern in developing countries.

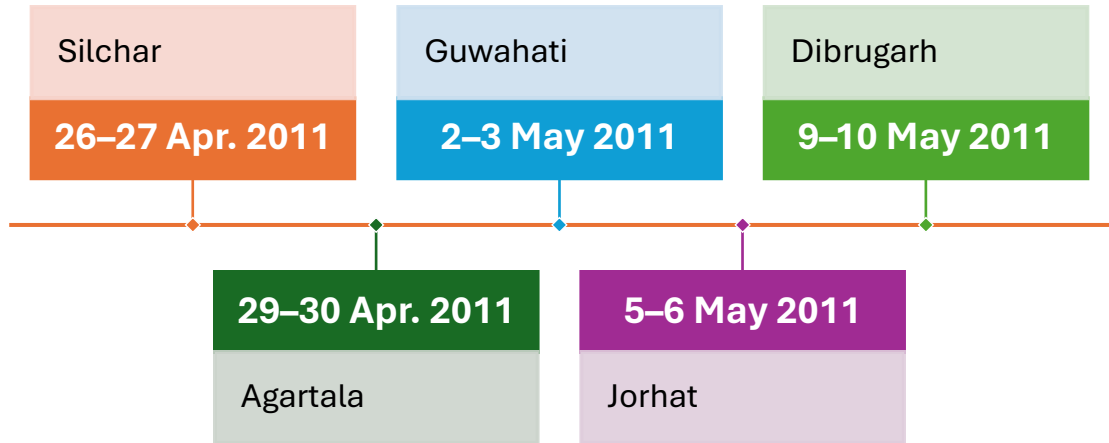
Dr Indrani Ghose, principal counsellor, CII Institute of Quality in her inaugural address elaborated on the twin objective of this workshop-first to sensitise general consumers on basic food safety & food hygienic practice and good manufacturing practices for food that they consume. Secondly, to make awareness on Pre-requisites Programme, Food Safety and Standards Act 2006 and regulations, HACCP, ISO 22000 and other International Standards, Food Safety Management Systems with implementation action plan.

The workshops are being conducted across the region to create awareness about Food Safety and encourage Food Safety Practices amongst all the stakeholders of Food Processing industry.

During the inaugural session, welcoming the delegates, Dr MI Baruah, Director, Vet Helpline (India) Pvt Ltd and Chief Development Strategist.

He also elaborated on the critical role of the stakeholders of the processed food industry in stimulating the growth of Indian agriculture and national economy. He added that CII Institute of Quality is among the first institutes that provided service to tea processing units in Assam which are upgraded to International Standards of Food Safety through HACCP and ISO 22000 certification.

Apart from Guwahati this workshop has also been organized in different parts of region including Silchar, Jorhat, Dibrugarh and Agartala.



Media Coverage

THE HINDU

CITIES > DELHI

Published: October 5, 2015 00:00 IST | Updated: October 5, 2015 05:35 IST NEW DELHI, October 5, 2015

Delhiites, street vendors at safe food walkathon

• [Sneha Goswami](#)

Hundreds of Delhiites stepped out of their homes early on Sunday for the cause of clean and hygienic food. Participating in the safe food walkathon, several street vendors too pledged for the cause.

The walkathon, titled "Surakshit Khadya Abhiyan", was flagged off by Delhi Health Minister Satyendra Jain.

Speaking on the occasion, the Minister said, "With heightened consumer demand for safe and unadulterated food, food safety and hygienic practices are the need of the hour. There is also an increasing need to focus on safety of street food, enjoyed by all sections of society."

The walkathon saw several parallel activities including street plays, a painting competition and a skit by the Jago Grahak Jago team. Children particularly seemed to enjoy the sessions in which they were trained on the proper way to wash hands. Several street food vendors shared their experiences as well. The participants included senior citizens, children and people from all walks of life.

"Access to safe food is a basic human right," said Alka Kaul, the chairperson of Confederation of Indian Industry (CII), the Delhi State Council, which organised the event.

"Our goal should be to provide high-quality safe food every time and everywhere. We believe that in today's complex and interdependent food supply chain, Food safety is a shared responsibility of the farmers, the food industry, regulators as well as consumers," she added.

The CII has also formed a Surakshit Khadya Abhiyan Steering committee with members from National Association of Street Vendors of India (NASVI), Voluntary Organisation in Interest of Consumer Education (VOICE), Cargill and other industry representatives.

The walkathon will be followed by seven more safe food walkathons and more than 20 consumer advocacy programmes across the country in the next six months.

खाद्य सुरक्षा के लिए सीआईआई करेगी वाकाथन का आयोजन

नई दिल्ली, 5 अक्टूबर (वार्ता)। उद्योग संगठन कॉन्फेडरेशन ऑफ इंडियन इंडस्ट्री (सीआईआई) स्वच्छ भारत अभियान के मद्देनजर खाद्य सुरक्षा के प्रति लोगों को जागरूक करने के लिए आगामी रविवार को यहां वाकाथन का आयोजन करेगी। सीआईआई ने जारी बयान में बताया कि रविवार को जवाहर लाल नेहरू स्टेडियम से लोदी रोड तक इस वाकाथन का आयोजन किया जाएगा। इसके अलावा इस मौके पर स्कूल बंद का प्रदर्शन, पेंटिंग प्रतियोगिता, नुककड़ नाटक एवं खाद्य सुरक्षा से संबंधित प्रस्तुतियां आयोजित की जाएगी। उसने बताया कि उपभोक्ता इकाई वीएस, नेसनल एसोसिएशन ऑफ स्ट्रीट वेंडर्स ऑफ इंडिया, कारगिल इंडिया एवं अन्य संगठनों के साथ मिलकर सुरक्षित खाद्य अभियान को राष्ट्रीय स्तर पर प्रचारित किया जाएगा। उसने कहा कि इस अभियान के अंतर्गत देश के विभिन्न हिस्सों में खाद्य सुरक्षा से संबंधित सम्मेलन एवं बैठकियां का आयोजन किया जाएगा। सीआईआई ने कहा कि इस सम्मेलनों एवं बैठकियों में स्टेट विचार डेट, नेशनल एंड्रस एंड स्टोरेज कमीशन, नारि की जानकारी दी जाएगी। इसके साथ ही देश भर में सेक फूड डैट नॉन बेकप्लस का भी आयोजन किया जाएगा।

Delhi organises safe food walkathon to strengthen nationwide action on safe food for all

KNN Bureau | 05 10 2015 11:38:03 AM IST



New Delhi, Oct 5 (KNN) As a part of the food safety advocacy programs of Surakshit Khadya Abhiyan for ensuring commitment to cleanliness and Jago Grahak Jago, CII in national partnership with Consumer Body VOICE, National Association of Street Vendors of India (NASVI), Cargill India and other stakeholders organised a safe food walkathon here on Sunday.

Minister of Health, Industry and Power, Delhi, Satyendra Jain flagged off the Safe Food Walkathon, a pan India food safety awareness and capacity building campaign, to strengthen nationwide action on safe food for all.

With heightened consumer demand for safe and unadulterated food, food safety and hygienic practices is the need of the hour. There is also an increasing need to focus on safety of street food which is enjoyed by all sections of the society, said Jain.

On the occasion, Chairman, Cargill India Pvt. Ltd, Siraj Chaudhry said Cargill is dedicated to nourishing people and to provide high-quality, safe food every time, everywhere.

Through this walkathon, we have a vision towards sensitizing consumers, street food operators and industry on their roles, rights, importance of hygienic practices and systems for food safety risk mitigation, he added.

The walkathon had several parallel activities comprising Nukkad Natak and experience sharing by street food vendors, a skit by Jago Grahak Jago team, painting competition, I pledge wall and thematic performance by Funkaar artists.

More than 2300 individuals including the senior citizens and people from all walks of life participated in the event.

The Delhi Walkathon will be followed by 7 more safe food walkathons and more than 20 consumer advocacy programs across the country in the coming six months. (KNN Bureau)

Delhiites, street vendors at safe food walkathon

Sneha Goswami

Hundreds of Delhiites stepped out of their homes early on Sunday for the cause of clean and hygienic food. Participating in the safe food walkathon, several street vendors too pledged for the cause.

The walkathon, titled "Surakshit Khadya Abhiyan", was flagged off by Delhi Health Minister Satyendra Jain.

Speaking on the occasion, the Minister said, "With heightened consumer demand for safe and unadulterated food, food safety and hygienic practices are the need of the hour. There is also an increasing need to focus on safety of street food, enjoyed by all sections of society."

The walkathon saw several parallel activities including street plays, a painting competition and a skit by the Jago Grahak Jago team. Children particularly seemed to enjoy the sessions in which they were trained on the proper way to wash hands. Several street food vendors shared their experiences as well. The participants included senior citizens, children and people from all walks of life.

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"Our goal should be to provide high-quality safe food every time and everywhere. We believe that in today's complex and interdependent food supply chain, Food safety is a shared responsibility of the farmers, the food industry, regulators as well as consumers," she added.

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The walkathon will be followed by seven more safe food walkathons and more than 20 consumer advocacy programmes across the country in the next six months.

Thousands participate in walkathon to create food safety awareness in Delhi

Oct 4, 8:29 pm

New Delhi, Oct 04 (ANI): Around 2,000 people participated in 'Safe Food Walkathon', a campaign to spread consumer awareness on food safety and packaging, in New Delhi on Sunday. People from all walks of life took part in the event, aimed to create mass awareness and capacity building for safe and hygienic food. On the occasion, Delhi Health Minister Satyendra Kumar Jain said that the government was putting in all the efforts to check food adulteration. The walkathon was flagged off from Jawaharlal Nehru Stadium where several other events like painting and quiz competitions were organised for students.

जायगी।

सीआईआई करेगी वाकाथन का आयोजन

नयी दिल्ली 02 अक्टूबर (वार्ता) उद्योग संगठन कॉन्फेडरेशन ऑफ इंडियन इंडस्ट्री (सीआईआई) स्वच्छ भारत अभियान के मद्देनजर खाद्य सुरक्षा के प्रति लोगों को जागरूक करने के लिए आगामी रविवार को यहां वाकाथन का आयोजन करेगी। सीआईआई ने जारी बयान में बताया कि रविवार को जवाहर लाल नेहरू स्टेडियम से लोदी रोड तक इस वाकाथन का आयोजन किया जाएगा। इसके अलावा इस मौके पर स्कूल बंद का प्रदर्शन, पेंटिंग प्रतियोगिता, नुककड़ नाटक एवं खाद्य सुरक्षा से संबंधित प्रस्तुतियां आयोजित की जाएगी। उसने बताया कि उपभोक्ता इकाई वीएस, नेसनल एसोसिएशन ऑफ स्ट्रीट वेंडर्स ऑफ इंडिया, कारगिल इंडिया एवं अन्य संगठनों के साथ मिलकर सुरक्षित खाद्य अभियान को राष्ट्रीय स्तर पर प्रचारित किया जाएगा।

सीआईआई करेगी वाकाथन का आयोजन

नई दिल्ली @ पत्रिका . उद्योग संगठन कॉन्फेडरेशन ऑफ इंडियन इंडस्ट्री (सीआईआई) स्वच्छ भारत अभियान के मद्देनजर खाद्य सुरक्षा के प्रति लोगों को जागरूक करने के लिए आगामी रविवार को यहां वाकाथन का आयोजन करेगी। सीआईआई ने जारी बयान में बताया कि रविवार को जवाहर लाल नेहरू स्टेडियम से लोदी रोड तक इस वाकाथन का आयोजन किया जाएगा। इसके अलावा इस मौके पर स्कूल बंद का प्रदर्शन, पेंटिंग प्रतियोगिता, नुककड़ नाटक एवं खाद्य सुरक्षा से संबंधित प्रस्तुतियां आयोजित की जाएगी। उसने बताया कि उपभोक्ता इकाई वीएस, नेसनल एसोसिएशन ऑफ स्ट्रीट वेंडर्स ऑफ इंडिया, कारगिल इंडिया एवं अन्य संगठनों के साथ मिलकर सुरक्षित खाद्य अभियान को राष्ट्रीय स्तर पर प्रचारित किया जाएगा।

खाद्य सुरक्षा के लिए सीआईआई करेगी वाकाथन का आयोजन

नई दिल्ली, 5 अक्टूबर (वार्ता)। उद्योग संगठन कॉन्फेडरेशन ऑफ इंडियन इंडस्ट्री (सीआईआई) स्वच्छ भारत अभियान के मद्देनजर खाद्य सुरक्षा के प्रति लोगों को जागरूक करने के लिए आगामी रविवार को यहां वाकाथन का आयोजन करेगी। सीआईआई ने जारी बयान में बताया कि रविवार को जवाहर लाल नेहरू स्टेडियम से लोदी रोड तक इस वाकाथन का आयोजन किया जाएगा। इसके अलावा इस मौके पर स्कूल बंद का प्रदर्शन, पेंटिंग प्रतियोगिता, नुककड़ नाटक एवं खाद्य सुरक्षा से संबंधित प्रस्तुतियां आयोजित की जाएगी। उसने बताया कि उपभोक्ता इकाई वीएस, नेसनल एसोसिएशन ऑफ स्ट्रीट वेंडर्स ऑफ इंडिया, कारगिल इंडिया एवं अन्य संगठनों के साथ मिलकर सुरक्षित खाद्य अभियान को राष्ट्रीय स्तर पर प्रचारित किया जाएगा।



खाद्य सुरक्षा के लिए सीआईआई करेगी वाकाथन का आयोजन

पंजाब केसरी

DELHI

5 अक्टूबर, 2015 सोमवार

जवाहर लाल नेहरू स्टेडियम से सेक फूड वाकाथन को प्रती दिखाकर (बायां) कारे स्वास्थ्य मंत्रो सौंद कैत। फोटो : तुषार चौधरी

Episode 3- Spices

**Spices Board- JIFSAN- CII-FACE
Establishment of Collaborative Training Centre (CTC)
Food Safety & Supply Chain Management of Spices &
Botanical Ingredients
2012-2014**

Establishment of Collaborative Training Centre (CTC) for Food Safety & Supply Chain Management of Spices & Botanical Ingredients

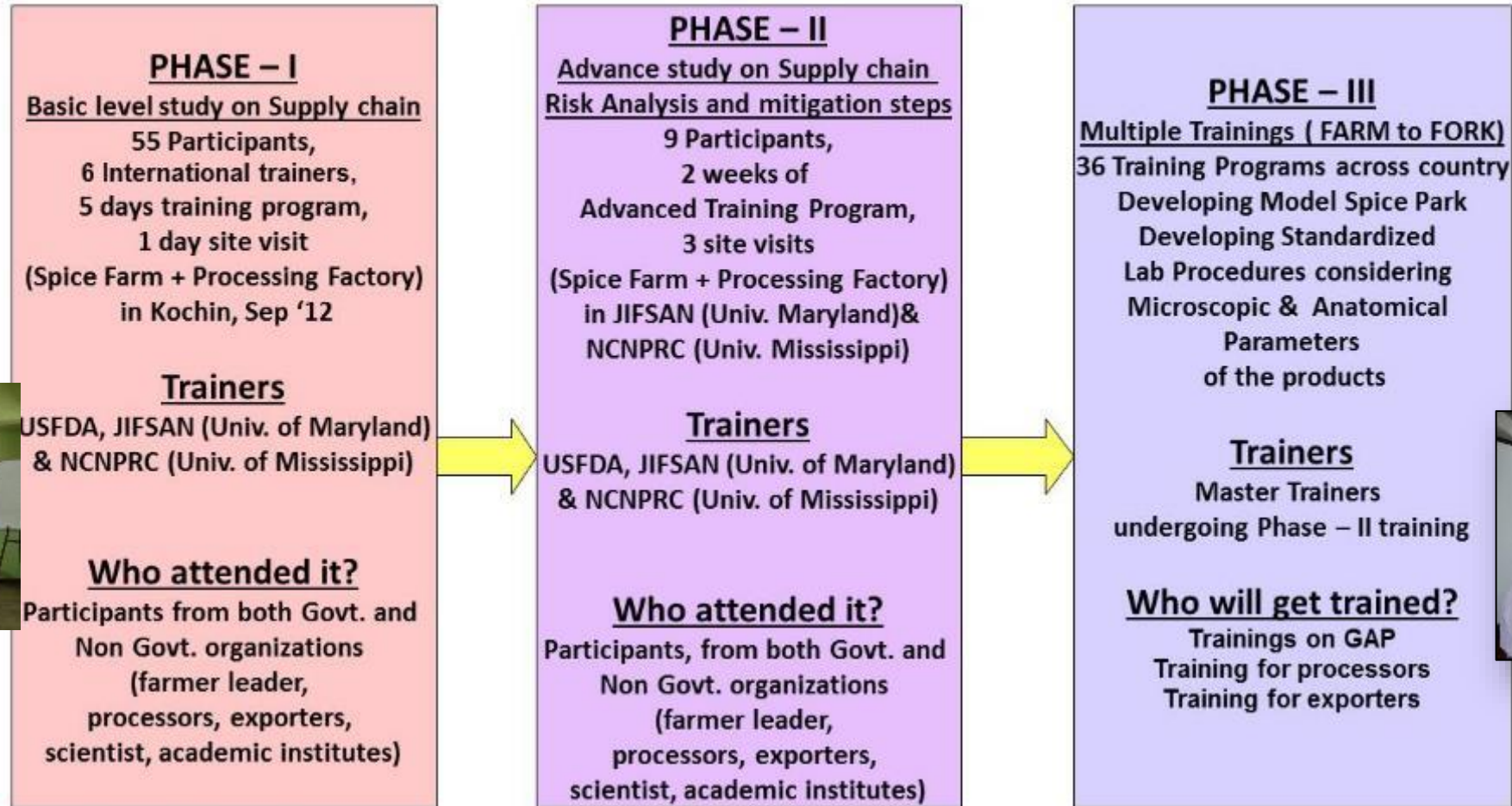
The Collaborative Training Centre was established jointly by CII – FACE and Spices Board of India on 17th of September 2012.

CII-FACE and Spices Board partnered with JIFSAN, USA, as a Knowledge Partner to develop a Collaborative Training Centre for Supply Chain Management in the area of Spices and Botanical Ingredients.

The CTC model is a Unique PPP model, involving Govt., Non - Govt. Organizations, Farmers, Academic Institutions, Processors, Traders, Growers Manufacturers and Exporters.

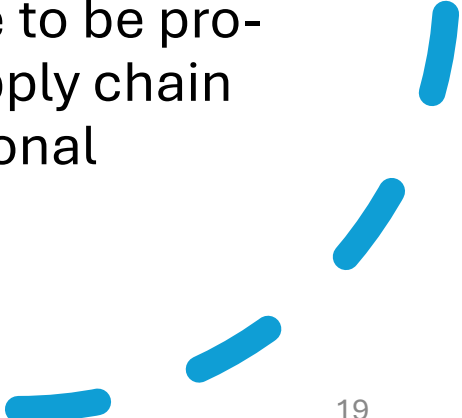


Three Phase Program - Train the Trainer Model



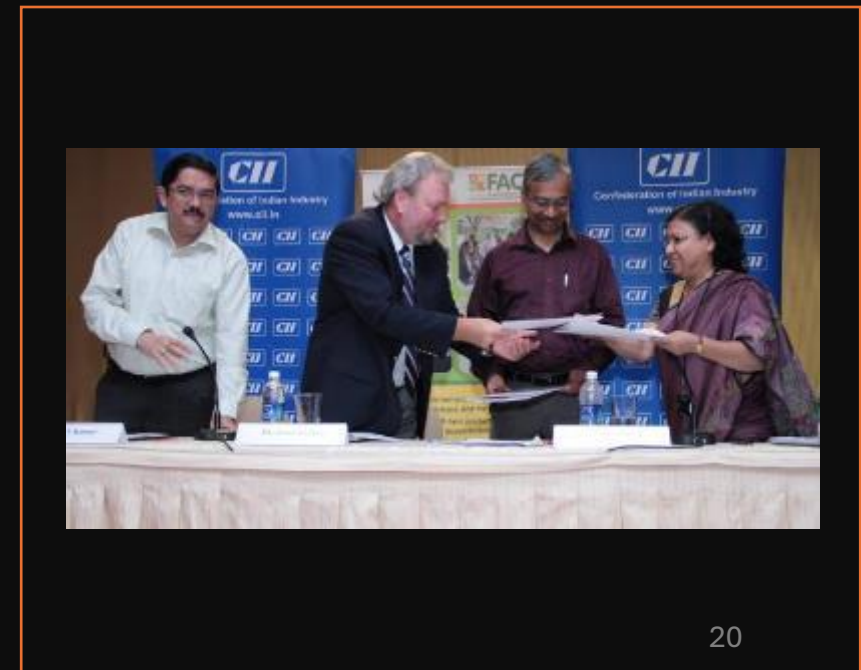
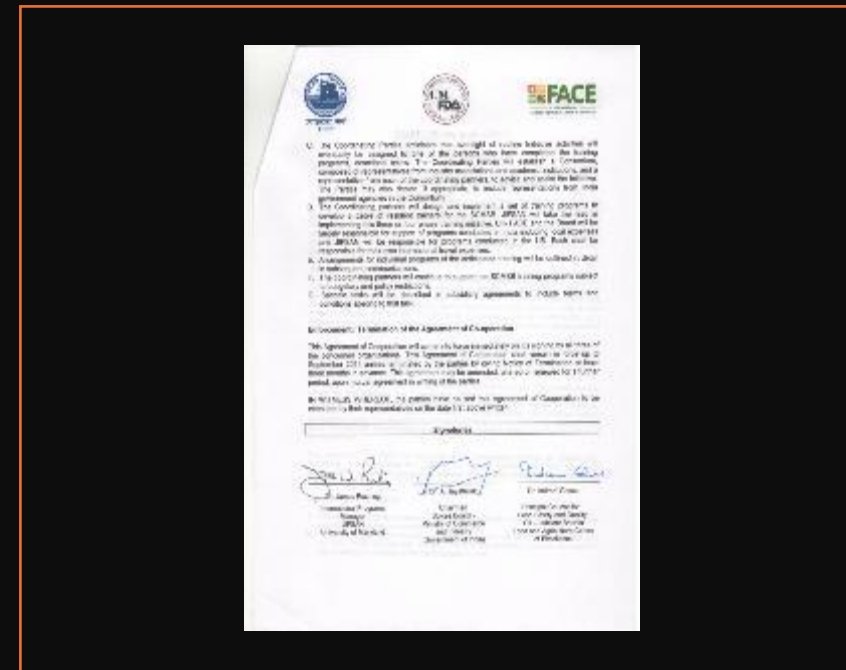


**Triggers for Capacity
Building on
Food Safety and
Supply Chain
Management in
Spices/ Botanical
Ingredients**

- India is the largest producer, consumer and a strong supplier of whole range of spices and value added products to the world market.
 - United States of America is the main Importer of Indian spices contributing to 16% of total export value.
 - Food safety and supply chain management is a matter of concern all over the world.
 - Most of the countries especially USA and EU are bringing out stringent legislations regarding the standards of spices imported to respective countries.
 - In the light of the above, it is imperative to be proactive and ensure the food safety and supply chain management are in line with the international standards.
- 

Signing of Bipartite and Tripartite Agreements on CTC

Dr James Rushing, Director JIFSAN, University of Maryland, Dr. A. Jayathilak, Chairman, Spices Board and Dr. Indrani Ghose, Principal Counsellor, CII – FACE exchanging Tripartite Agreement on Collaborative Training Centre on Food Safety and Supply Chain Management of Spices and Botanical Ingredients, at the Inaugural Session of Phase I Program on 17th September 2012.



Aim of The Collaborative Training Centre

- Strengthen the supply chain management of spices and botanical ingredients for both Domestic and International trade.
- Provide technical support to organizations through trainings, creating information sharing platforms and providing technical consultancy to organizations selected by the Board, in the up gradation of their manufacturing, processing facilities, Quality control assurance system, implementing hygiene and food safety management system etc.
- Build capacity of trained resources in India, the Centre will help provide cost effective technical consultancy services to the sector on areas like harvesting, processing and product specific testing procedures for making the Spices sector globally competitive.

Advantage CTC

Benefits of the Program

- Training by this Centre will give an edge over the other competitors on the export front.
- By the establishment of a Collaborative Training Centre and developing a team of experts, various stake holders in the supply chain will be provided with COST EFFECTIVE, training, counselling, consultancy with practical insights to build up their capabilities and enable them to be globally competitive.

Roles and Responsibilities of CTC

- Spices Board and CII- FACE would identify the relevant stake holders from Government and Industry for holding trainings and workshops in India and abroad. For this, Spices Board and CII – FACE would co-ordinate with Government Institutions and leading organizations from the industry.

The 3 Phase Approach

Phase – I : CII–FACE and Spice Board jointly organized a 5day workshop at Cochin in India, where in trainers from JIFSAN,USFDA, University of Maryland and University of Mississippi were the faculty members-55 participants.

Phase – II – Of the 55delegates, 9 delegates were selected for a 2week Course Master Trainers Course on Supply Chain Management of Spices and Botanical Ingredients at the University of Maryland in Washington DC & University of Mississippi National Center for Natural Products Research, Memphis, USA.

Phase – III – The Trained Master Trainers were trained to deliver trainings to Government Officials, NGO's, Project Leaders and Farmers. They were also equipped as consultants in different segments of Spice and Botanical ingredients in the supply chain for providing technical support to Industrial Organizations selected by Spice board, in the up gradation of their processing facilities, manufacturing units & QA Labs.

Support from USFDA/ JIFSAN would be provided through online support model.

CTC Phase I

5-day training program / workshop in from September 17th to 21st , 2012.

USFDA and JIFSAN trained about 55 delegates in India


Faculty Members

1. Dr. John Sproul, FDA, USA.
2. Dr. George Ziobro, FDA, USA.
3. Dr. James Rushing, JIFSAN, USA
4. Dr. Suman Chandra -University of Mississippi.
University of Mississippi.
5. Dr. Carl Reynolds –University of Maryland.




Outcome of the Phase 1 Workshop

Shared International Best in Class Practices in Quality from farm to fork, for further strengthening this promising and high potential sector in the area of exports.



The initiative, helped address issues on current stringent regulatory issues in India and USA that can have immediate and long term economic impact on outbreaks, exports and other trade related concerns.



Trained resources in India, with information, knowledge and learning's from other parts of the world, developing product specific testing procedures in the sector of Spices and botanical ingredients.

Topics of Training at CTC Phase I



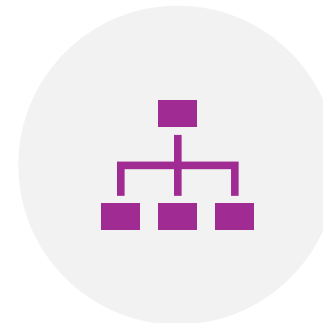
Good Agriculture Practices : Site selection , Selection of seeds and soil nutrients, Soil and testing of water, Hazard analysis and risk evaluation at Farm level, Pest Management and usage of chemicals like pesticides, insecticides and fungicides, Management of Worker health and hygiene issues, Transportation and handling of produce at farms, Packaging, collection and transportation of farm produce, Implementing GAP in totality and conducting assessments.



Processing : Transportation from collection centers to processing unit, Implementation of GFSI based standards, GHP/ GMP's and preventive controls ,Allergen Management, Handling and storage of product during different stages of production, Hazard analysis and Risk evaluation, Risk analysis at storage facilities, determining CCP's, Packaging and handling packaged product, Documentation and containers shipment issues, Conducting assessments as per GFSI standards.



Export : Un processed, raw and whole spices, Quality Analysis & testing of products, Documentation and container stuffing conditions, Conditions for exporting to USA.



Other issues : FSMA (Food Safety and Modernization Act), TBT and SPS issues, Overview of traceability along supply chain and its consequences, Requirements of export documentation, Developing a Plan for Management of the Food Safety Supply Chain and Related Risks, Cost analysis of implementing GAP, Validation and verification of control methods, Sample assessment checklist for assessing GAP and Food safety managements system at processing level, Developing Metrics to Evaluate Program Effectiveness, Methods for assessing training programs.

CTC – Phase II

The US Study Mission

2week Advanced Classroom Training Program on Food Safety and Supply Chain Management

Identifying hazards analysis and risk management in the supply chain

Site visits, with an aim of exposing participants to world class facilities

Developing a team of master trainers in India.



Participants of Phase II Program



Participants with Faculty Members



Phase II was designed on **Train the Trainer Concept**, to build **Master Trainers** for implementing Food Safety along the Supply Chain.

The topics of discussion were focused on :

- Presence of extraneous matter, traceability along the supply chain, presence of chemicals, growth of fungus, presence of Mycotoxins etc.
- Managing Food safety and Supply Chain Issues from farm to fork, with emphasis on:
- Implementation of Good Agriculture Practices, Good Manufacturing Practices ,Storage and handling of produce at Farm, at collection center level and other segments of supply chain.
- Transportation of produce at all levels in the Supply Chain, Issues like Allergen Management, Pest Management, Hazard Analysis and Risk Management in the supply chain.
- Spice specific testing protocols – Physical, Chemical, Botanical and Microbiological characters of Spice/ Botanical ingredients under consideration.

Sessions during Phase II Program at USA.

CTC Phase III

The 3rd Phase of the project was designed to have multiple trainings, to be conducted for different segments and stake holders of the Supply chain.

Target Audience : Government Officials from the Department of Horticulture, NGO's, Project Leaders, Farmers, Processors, Exporters, Lab Technicians etc. These Workshops are being conducted in different Spice Growing Regions along with different segments of the supply chain.

The plan included :

- pilot level/ model demonstrations
- Pilot level Good Agriculture Practices with identified spice growing farmers.
- Involving collaboration of Public, Private partners, Foreign Govt. agencies and Indian & Foreign Universities.

This initiative has not only developed a pool of master trainers in India in this segment but has also brought together different stake holder of the supply chain together like the Farmer leader, processors, exporters and has motivated all the stake holder to create model which would focus on Branding India Spices in the world market.

CTC Phase III

- Every State in India produces one or more spices. The production and extension of spices are dealt by the concerned **State Governments**; they also implement centrally sponsored schemes in the respective states.
- The CTC Cell had organized three meetings with the **Directorates of Horticulture under State Departments of Horticulture** of important spice producing states to sensitize them to the food safety issues in spices.

Program Facilitation by CTC for Phase III

1. Trainings for stake holders in the Supply Chain management of Spices and Botanical ingredients: CTC would conduct Workshops/ Trainings programs on subjects like :

- GAP (for Farm level for Spices and other horticulture products),
- Risk analysis and Risk Assessment (for Food processing),
- Technology and equipments to meet food safety standards,
- Supply chain management for spices and other perishable products,
- Work shop on Requirements of Food safety Standards Act, 2006, Rules and Regulations 2011.
- Documentation and requirements for exporting spices and botanical ingredients.
- Commercially Sterile Packaged Foods, for spices and botanical ingredients.

2. Organizing Capacity Building platforms for developing trainers on various subjects in Supply chain:

Collaborative centre would also like to jointly organize 'Train the trainer programs' as a part of capacity building exercise. These programs to be conducted by and for the Government officials and private organizations.

3. Technology and Information sharing events :.

Collaborative centre will explore opportunities for Technology and Information sharing events through participation in various events and workshops.

Launching of Train the Trainer Workshop by CTC, Gangtok, Sikkim on 27th of September, 2013



1st Program launched at Gangtok Sikkim on 27-28 Sept 2013 & hosted by Dept of Horticulture, Govt of Sikkim.

Planned 25 Train the Trainer programs apprx in 15 Spice growing States (Kerela, Karnataka, Tamil Nadu, AP, Sikkim, Mizoram, Assam, Nagaland, Arunachal Pradesh, Manipur, Meghalaya, Tripura, Gujarat, Rajasthan, MP)

CTC Phase III Program at Iddukki, Kerala with Govt. Officials



Training program on Food Safety and Supply Chain Management in Spices and Botanical Ingredients

18-19 October 2013

KPMC Trust Premises, Nallathanni, Peermade Idukki District, Kerala, organized by Kerala State Horticulture Mission.

Officers from Kerala State Agricultural Department (representing major spice growing districts of Kerala), organic spice farmers (representing NGOs viz. HOPS and CADS) and officers from Spices board were the participants of the training program.



CTC Phase III Program with Farmers Aizawl, Mizoram,

Topics of Discussion :

- An overview on Indian Spice Industry issues and Strategy on Food Safety
- G.A.P for food safety, production and handling of spices & Farming systems
- Good harvesting practices for food safety & Microbial contamination, preventive steps
- Food safety and standard act of India: Licensing and Registration of Food Business Operators.
- Managing Food Processing, transportation and supply chain management in Spices.
- Food safety and food allergen challenges, Product adulteration.
- Worker Health and hygiene.
- Minimizing pesticide residue for food safety.
- Product adulteration and food safety.



Review of CTC Activities

- The Phase-III programmes conducted at various states of the country, was exclusively a **Trainer's Training programme** and the participants were Agricultural Officers/Assistant Directors Agriculture/ Deputy Directors Agriculture and other higher officials of State/ ICAR/ State Agricultural University officials, NGOs, Research, Extension and Plantation Management officials, FSS co-operatives, farmer's representative/ Spice Manufacturers/ processors who would in turn would train others. Course materials and CDs were issued to the participants. At the end of the Training program a certificate from the CTC cell was delivered to the Participants.
- It has been decided that the Horticulture departments of each state will establish a GAP cell and co-ordinate all activities related to food safety in supply chain management and nominate a nodal officer who will keep communicating and coordinating all activities related to food safety and GAP, in the respective State. The action in this regard will be taken up by the State Departments of Agriculture and Departments of Horticulture in 2014.

Training Programs Completed in 2013

| State | Place | Dates | No. of Participants |
|---------|---------|-------------------|---------------------|
| Sikkim | Gangtok | 27 - 28 Sept 2013 | 61 |
| Kerala | Idukki | 18 -19 Oct 2013 | 54 |
| Mizoram | Aizawl | 22-23 Oct 2013 | 61 |

Episode 4

**Engagement with Ministry of Commerce, NASVI,
VOICE, FDAs, IITR, Police, Academia, F&B
Associations, Local Authorities
Surakshit Khadya Abhiyan(2015-16)**



Surakhit Khadya Abhiyan
Pan India Walkathons with Activities for all Stakeholders
in Delhi, Lucknow, Bangalore, Pune, Jamshedpur, Kolkata
2015-16

Episode 5

Fruits and Vegetables Clusters

APEDA - CII – FACE- State Agri Universities
Good Agricultural Practices Trainings for Primary Producers
14 Fruits and Vegetables Clusters
2015-2017

APEDA - CII – FACE- State Agri Universities

Good Agricultural Practices Trainings for Primary Producers

14 Fruits and Vegetables Clusters

- 23 Programs
- 15 States
- 14 Products

2016-2017



Malihabad and Mizoram Programs

| SR. No. | Month | Item/Districts | State/Location |
|---------|------------------------------|---------------------------|-------------------------------|
| 1 | 19 th Feb '16 | Pineapple | Ernakulam, Vazhakalam, Kerala |
| 2 | 25 th Feb '16 | Pomegranate | Koppal Karnataka |
| 3 | 26 th Feb '16 | Pomegranate | Bagalkot Karnataka |
| 4 | 3 rd March '16 | Green Chillies and Ginger | Aizawl Mizoram |
| 5 | 19 th March '16 | Rose Onion | Chikkaballapura Karnataka |
| 6 | 16 th April, 2016 | Papaya | Davanagere, Karnataka |
| 7 | 19 th April, | Vegetables | Kartarpur, Punjab |
| 8 | 3 rd May, 2016 | Green Chillies | Guntur, Andhra Pradesh |
| 9 | 14 th May 16 | Pomegranate | Solapur, Maharashtra |
| 10 | 25 th May 16 | Banana | Kholapur, Maharashtra |
| 11 | 30 th May, 16 | Mangoes | Palakkad, Kerala |
| 12 | 10 th June, 16 | Bananas | Trivandrum, Kerala |

List of Programs completed

List of Programs completed

| SR. No. | Month | Item/Districts | State/Location |
|---------|-----------------------------|--|-------------------------------|
| 13 | 21st June 16 | Pomegranate | Ananthapuramu, Andhra Pradesh |
| 14 | 29th June 16 | Mangoes | Chittoor, Andhra pradesh |
| 15 | 18th July 16 | Green Chillies | Warangal, Telengana |
| 16 | 19th July 16 | Mangoes | Jagtial, Telengana |
| 17 | 21st July 16 | Pomegrantes | Mehboobnagar, Telengana |
| 18 | 31 st August | Okra, Green Chillies | Pune, Maharashtra |
| 19 | 21 st September | Vegetables | Lucknow UP |
| 20 | 29 th November | Banana | Theni, TN |
| 21 | 14 th December | Vegetables | Bameti, Patna |
| 22 | 21 st December | Mango | Mahbubabad, Andhra Pradesh |
| 23 | 13 th April 2017 | Okra, Brinjal, Curry Leaves and Drumsticks | Coimbatore |

What Did the Training Programs Cover ?



General GAP Principles

Site
Land
Record
Seeds and Plants
Nursery
Transplanting
Manuring
Irrigation
Drainage System
Crop Rotation
Integrated Pest Management
Crop Maturity / Crop Rotation
Harvesting
Post Harvest Handling
Packaging , if required
Loading and Transportation
Product Standard for each Item -
Export Specific
SPS Issues related to the product



GHP

Workers Health
Working Condition
Protective Clothings
Personal Health
Workers Training
Handling of Physical Hazards
Personal habits
Handling of Electrical
Installations
Prevention of Stray Animals
Welfare and Safety
Environmental Issues
Need for Pesticide Residue Tests
Need for GAP Certification
Export Quality Control &
Packaging



Faculty composition of every program

- Agricultural university Faculty and NRC experts – Crop specific experts
- Regional APEDA representatives
- State Government Horticulture department representative
- CII FACE Faculty
- Industry experts
- Exporters

Program Structure

| | | |
|-------------------|--|---|
| 09 00 – 10 00 hrs | REGISTRATION | |
| 10 00 – 10 05 hrs | Welcome Address | Dr. M.P. Yadav, Joint Director, Vegetables, Lucknow, U.P. |
| 10 05 – 10 15 hrs | Inaugural Address: Progress in Vegetables Production | Shri. S.P. Joshi Director – Horticulture & Food Processing, Lucknow, Uttar Pradesh |
| 10 15 – 10 25 hrs | Special Address – Key concerns faced By Farmers | Shri. Dharmendra Nath Pandey , General Manager , UP State Horticulture Federation (HOFED), Lucknow |
| 10 25 – 10 30 hrs | Special Address - Key initiatives to Support Farmers | Mr. Anjani Kumar Srivastava , DY. Director, (Adm./Mkt) UP Mandi Parishad , Lucknow |
| 10 30 – 10 40 hrs | Key Note Address Vegetable Exports , APEDA Scheme & Key concerns & Way forward | Mr Sunil Kumar Director - Northern Region Agricultural and Processed Food Products Export Development Authority (APEDA) |
| | | TECHNICAL SESSION - I |
| 10 40 – 10 50 hrs | GAP Training Introduction | Mr Rajnish Chhindra Counsellor - Food Safety and Quality CII-Jubilant Bharti a Food and Agriculture Centre of Excellence (FACE) |
| 10 50 – 13 15 hrs | Presentation on Vegetable Specific Good Agricultural Practices | Dr B.K. Singh, Scientist Division of Crop Improvement ICAR – Indian Institute of Vegetable Research Varanasi, UP – Cauliflower and Cabbage Dr. Sanjeev Kumar Sachan, Asst. Professor , Vegetable Sciences, Vegetable Research Station, Kalyanpur, Kanpur – Green Chillies and Brinjal |
| 13 15 – 14 00 hrs | Lunch | |

TECHNICAL SESSION I - I

| | | |
|-----------------|---|--|
| 1400 – 1500 hrs | Disease Management In Vegetables | Dr Ved Ratan, Professor & Head, Pathology Department, Chandra Shekhar Azad University of Agriculture and Technology |
| 1500 – 1600 hrs | Plant Protection - Pest Management & Pesticide Residue Problem | Dr. R. B. Singh Ex-Professor and Head of Department Entomology, Chandra Shekhar Azad University of Agriculture & Technology University |
| 1600 – 1620 hrs | Tea Break | |
| 1620 - 1700 hrs | Post Harvest, packaging & Transportation and GHP | Dr. P. N. Katiyar , Head of Department, Horticulture Chandra Shekhar Azad University of Agriculture and Technology Mr Rajnish Chhindra Counsellor - Food Safety and Quality CII-Jubilant Bharti a Food and Agriculture Centre of Excellence (FACE) |
| 1700 – 1730 hrs | Question & Answers | session with the Exporters |
| 1730 – 1735 hrs | Vote of Thanks | Mr Rajnish Chhindra |



Snap Shots of Malihabad Programs



Key Learnings Points

- Reciprocity, networking and collaboration between farmers and buyers to be one of the key things to achieve sustainability on export of fruits and vegetables.
- Exporters need consistent quality and volume of vegetables for sustainability.
- A cluster approach cold chain facility like Integrated pack house, refrigerated van etc. can be provided at subsidized rates to farmers to avoid post-harvest losses.





Snap Shots of Pomegranate Programs



Key Learning Points

- The pesticide label font size is too small to read. Also it is too technical for farmers to understand.
- Waiting period is very difficult to follow in vegetables. So green labelled chemicals or organic solutions should be recommended by PAU to boost export.
- The pesticide for a particular pests on a particular crop can also be allowed/ approved by CIB (Central Insecticide Bureau) & RC (Registration Committee) under Ministry of Agriculture can also be allowed to be used on other crop for the same pest.
- The problems of diseases & nematodes for protective cultivation/ poly houses for vegetables is rising.
- A cluster approach cold chain facility like Integrated pack house, refrigerated van etc. can be provided at subsidized rates to farmers to avoid post-harvest losses.
- Private companies demand vegetable produce of their choice of selected cultivator for buyback agreement. There should be a procedure at government level which the farmer can follow when they are making such type of agreement with private companies/traders to avoid the problems later on.

Program at Mehbubnagar, Telangana On Pomegranates



Key Learning Points

- Lack of disease free planting material
- Providing of double lateral for drip irrigation units
- Plastic mulching to be provided to farmers for avoid leaching and cross contamination of bacterial blight
- Providing market facilities for farmers to directly sell their produce to Exporters and even local markets avoiding middlemen.

Snap Shots of Pomegranate Programs





Some Key Issues



- Bacterial Blight is the major disease which has made farmers change or they take crop in 3-4 years and migrate to other farming
- Registration of Farmers in Koppal is fair compared to Other Places in Karnataka (Bellary -239), Koppal -38, Bagalkot – 19.
- Some of the farmers are large and are keen in Exports of Pomegranate with over 200 acres of Land.

Program on Chillys and Ginger

- Date : 3rd of March 2016
- Venue : Aizawl Club, Mizoram
- Participants : 65 Farmers from 4 Districts of Mizoram
- Chief Guest : Mr P.C. Lalthanliana, Horticulture Minister, Govt. of Mizoram
- Inaugural Session : Mr K. Lalhmingthanga, President of Mizoram Chamber of Industries, Mr C.Lalrinawma, HDO, Department of Horticulture, Govt. of Mizoram and Ms Sunita Rai, Assistant General Manager of APEDA - North East.
- State Govt. Officials : 10 Senior Horticultural Officers, Joint Director, HDO's from the Department of Horticulture.
- Central Govt. Officials : APEDA and Spices Board Officials
- CII Officials : 2
- Total Participants : 80



Program Structure

0900 Hrs – 0930 Hrs : Registration of Farmers

0935 Hrs – 0940 Hrs : Key Note Address by **Mr K.Lalhmingthanga**,
President, Mizoram Chamber of Industries, Mizoram

0940 Hrs – 0950 Hrs : Special Address by Sri **P.C. Lalthanliana**,
Hon’ble Minister, Department of Horticulture, Govt. of Mizoram

0950 Hrs -1000 Hrs : Expectation of APEDA from Mizoram by Ms
Sunita Rai, Assistant General Manager, APEDA– NE

1000 Hrs - 1015 Hrs : Tea

1015 Hrs - 1115 Hrs : Good Agricultural Practices on Chillies and Ginger by **Ms Lalrinfeli**, Horticulturist, Spices Board, Mizoram.

1115 Hrs – 1230 Hrs : Need for GAP Certification, Quarantine Checks & Pesticide Residue Tests, Good Hygiene Practices at Field and Pack houses, Export Packaging by Ms Pratyasha Chakravarty, Counsellor, CII - FACE.

1230 Hrs - 1245 Hrs : Tea

1245 Hrs – 1400 Hrs : Export Product Quality Requirement, Interaction with Farmers - Establishing Market Linkages, APEDA’s Schemes and Incentives for Exports by **Ms Sunita Rai, Assistant General Manager, APEDA – NE**

1400 Hrs - Lunch Break - End of Session





Snap Shots of Mizoram Programs

Episode 6
Food Safety in High Impact Sectors
(2017-2020)

Street Food, Mid day Meals,
Anganwadis, Railways, Places of
Worship, Schools

CII FACE in Upgrading Street Vended Foods



CII FACE in Upgrading Street Vended Foods



Development of CII 14 Point Check in association with MoFPI & QCI

Development of Street Food Basic Catering Training Material with FSSAI (FoSTaC)



Facilitation of Clean Street Food Hub in Kolkata with FSSAI Registration and Training on FoSTaC , Pre-Assessment, Hand Holding and Final Assessment (Good Hygiene and Sanitary Practices as per FSS Schedule 4 Part 1)



Carries out Street Food Assessment annually on Food Safety and recognizes deserving vendors as part of the CII Food Safety Award





Cluster Achievements on FSSAI Schedule 4 Implementation for Midday Meals, Anganwadis, Railway Base Kitchens, School Canteens-Training and Handholding

40 Clusters in 15 States 2017-2020 impacting 1.8 Crore approx. meals annually



CII has utilized frameworks created by FSSAI for strengthening capacity for Railway Catering, Mid-Day meals and Street Food Vendors to mitigate food safety risks comprehensively through pan India Cluster interventions.

Food Safety Interventions (Training and Handholding) in:

Midday Meal Kitchens

Anganwadis

Railway Base Kitchens

Schools

Places of Worship

Clean Street Food Hubs



CII Food Safety and Quality in Other High Impact Sectors



FACE **CIJ FOUNDATION**

foSaG

Food Safety Training & Certification

Participants: 8500+
Locations: 110
Training Programs: 14,818
312

SCHEMES

- Microlearning
- FSSAI (FOOD SAFETY & STANDARDS AUTHORITY) TRAINING
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FACE **CIJ FOUNDATION**

FOOD SAFETY INTERVENTIONS

Providing a Food Safety Grip for Mid-day Meal and Anganwadi Clusters

Impacting 1.18 crore Estimated Meals Annually

88 Mid-Day Meal Kitchens

84 Anganwadi Centres

168 Anganwadi Staff

600 Mid-Day Meal Kitchen Staff



FACE **CIJ FOUNDATION**

FOOD SAFETY INTERVENTIONS

IMPACTING 2.4 CRORE ESTIMATED MEALS ANNUALLY



HIGH IMPACT SECTORS:

- MID-DAY MEAL SCHOOLS
- ANGANWADI CENTRES
- RAILWAYS
- PLACES OF WORSHIP
- CLEAN STREET FOOD -UBS
- STUDENT PEER LEADERS DEVELOPMENT



FACE **CIJ FOUNDATION**

FOOD SAFETY INTERVENTIONS

FOOD SAFETY INTERVENTIONS FOR SCHOOL STUDENTS

IMPACTING 36,000 SCHOOL STUDENTS

8 STATES
• Madhya Pradesh
• Uttar Pradesh
• Bihar
• West Bengal
• Odisha
• Karnataka
• Andhra Pradesh
• Tamil Nadu

270 TECHNICAL STAFF

8 LOCATIONS
• Madhya Pradesh
• Uttar Pradesh
• Bihar
• West Bengal
• Odisha
• Karnataka
• Andhra Pradesh
• Tamil Nadu

TOF for Student Peer Leaders from Private Schools

Food Safety Training for Government School Students through Peer Leaders

Food Safety Training for Government Schools and Food Safety Impact Assessment

FOOD SAFETY INTERVENTION

CLEAN AND HYGEINIC FOOD IN TRAINS AND PLACES OF

RAILWAY KITCHENS
IMPACTING 44 LAKHS
ESTIMATED MEALS
ANNUALLY
4 LOCATIONS
 • WEST BENGAL • PATNA

PLACES OF VISIT
IMPACTING 7.5 LAKHS
ESTIMATED MEALS
ANNUALLY
5 LOCATIONS
 • NEW DELHI • KANPUR



Strengthen Nationwide Actions on Eat Right for a Healthy India

16th October 2019

CII Celebrations

Food Safety and Nutrition Programs

- Pledge taking Ceremony
- Expert Speak
- Launch of Clean Street Food Hub Program
- Quiz Contest for College Students
- Street Plays by Mid-Day Meal Makers
- Skits by College Students
- Culinary Competition on Clean, Hygienic and Nutritious Food

Participation

- State Governments
- Food Safety Commissioners
- FAO Representatives
- Local Authorities
- AFSTI
- Industry
- Certification Bodies
- Academia



FOOD SAFETY INTERVENTION

LEADER DEVELOPMENT FOOD SAFETY PROJECT IN SCHOOLS

IMPACTING 36,000 SCHOOL STUDENTS



For Student Leaders
Private Schools

Food Safety Training for Student Schools Through Leaders

Conducting Food Safety Assessment



Episode 7
Strengthening the Laboratory
Ecosystem in association with
FDA Maharashtra

State Connect Projects: Enhancing State Food Safety Index



Madhya Pradesh



Gujarat



GOA



Telangana



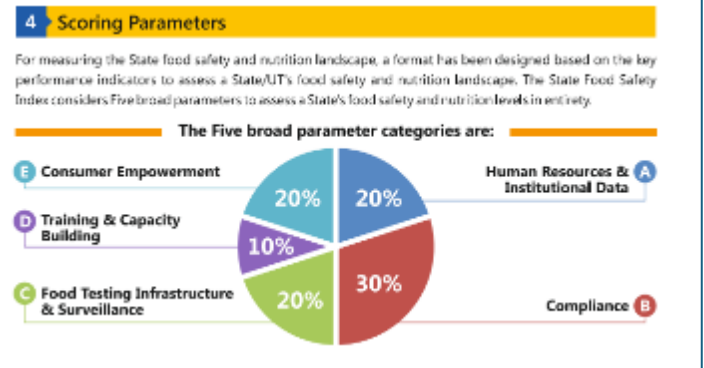
Maharashtra



Karnataka



Assam





FDA Maharashtra-CII- FACE

- 1st Cluster work on
ISO 17025

Implementation for
State Food Testing
Labs



As part of our State Connect programs, we have deep dived into analysing FSSAI's Food Safety Index scores of States to identify opportunities for improvement for States.



One such program we are presently working on is the 1st ISO 17025 accreditation and workplace efficiency Cluster of 8 laboratories in Maharashtra supported by Cargill India Ltd

Enhance FSSAI's State Food Safety Index through the Cluster Approach

1st CII-FDA Lab Cluster (Pilot)

-CII and FDA Maharashtra Capacity Building Initiative of Food Testing: 8 labs
March 2023- Sept 2024

Key Interventions

- Strengthening skills and knowledge of technical staff on microbiological testing

- Identifying Gaps in existing Infrastructure & Systems *Vis a Vis* NABL Accreditation required.

- Enhancing Efficiency of Workplace through safe, systematic & Good laboratory Practices.

- Facilitation on System Design and Documentation for NABL accreditation & ISO 17025:2017

- Training laboratories on implementation of ISO 17025: 2017
- Developing a pool of certified internal auditors on ISO 17025:2017 towards NABL accreditation

- Internal Audits
- Facilitation on Applications of NABL Accreditation

The Program impacts 200+ Food Industries and 10,000 + Consumers

Glimpses of CII-FACE-FDA Lab Cluster Project



Episode 8

Engagement with FSSAI's Food Safety Trainings



Engagement with FSSAI's Food Safety Trainings



National Level Resource Persons from FACE : Contributing to FSSAI's FoSTaC Training methodology, manual , Training module development & updating

200+ FSSAI's Food Safety Officers of West Bengal, Andhra Pradesh, Telangana, DGHS (MoHFW), Railways, Arunachal Pradesh and Mizoram trained on Food Safety

40+ FSSAI's Designated Officers of Gujarat, Kerala and Punjab trained on Food Safety

532 FoSTaC Trainings Conducted covering 18,860+ participants from FBOs

- Developing new and niche sectors ToT FoSTaC Advanced Manufacturing - Alcoholic Beverages and Retail & Distribution for Health Supplements & Nutraceuticals through ReCHaN

Training Designated Officers and Food Safety Officers of FSSAI (2023-24)



Episode 9
Celebrating World Food Safety Day – 07 June
2019 onwards

CII FACE WFSD Avian Flu Programs Featured in Codex Alimentarius Webpage

CODEx ALIMENTARIUS
NORMAS INTERNACIONALES DE LOS ALIMENTOS

Organización de las Naciones Unidas para la Alimentación y la Agricultura
Organización Mundial de la Salud

support World Food Safety Day

Acerca del Codex | Textos del Codex | Temas | Comités | Reuniones | Recursos | Publicaciones | Noticias y Eventos | Login

7 June 2021



Confederation of Indian Industry
Food safety of poultry products | Digital training events

FACE
Confederation of Indian Industry

India's Confederation of Indian Industry to address poultry-related issues for World Food Safety Day

07/06/2021

The Food and Agriculture Centre of Excellence at the Confederation of Indian Industry (CII) will concentrate on poultry for this year's World Food Safety Day. In collaboration with the multi stakeholder initiative, Surakshit Khadya Abhiyan (SKA), the CII will run two digital training events aimed at the prevention and control of avian influenza and COVID19, by "addressing the myths and concerns related to food safety of poultry products while also controlling and preventing its spread."

The morning session is aimed at food business operators, specifically poultry workers, farm workers and live poultry sellers. It will address a whole range of related issues, including the transmission of avian influenza (AI), biosecurity practices to prevent the introduction of AI from live and dead birds and outbreak control.

In the afternoon, the CII-SKA partnership is organizing a webinar for consumers, with the aim of raising awareness more broadly.

These events will take place at 10:00 Indian Standard Time (04:30 GMT) and 15:00 IST (09:30 GMT) respectively

Read more: <http://face-cii.in/>

Comités Regionales de Coordinación

| | | | |
|------------------------|-------------------|-------------------|---|
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Síguenos en

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WFSD Posters

WFSD Puzzles

FACE Confederation of Indian Industry

CELEBRATING #WorldFoodSafetyDay 7 June 2021

World Food Safety Day

7 June 2021

"Safe food today for a healthy tomorrow"

Calls to Action

- Ensure it's Safe**: Governments must ensure safe and nutritious food for all
- Grow it Safe**: Agriculture and food producers need to adopt good practices
- Keep it Safe**: Business operators must make sure food is safe
- Know What's Safe**: Consumers need to learn about safe and healthy food
- Team up for Food Safety**: Let's work together for safe food and good health!

Reference: <http://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1402229/>

FACE Confederation of Indian Industry

CELEBRATING #WorldFoodSafetyDay 7 June 2021

WORLD FOOD SAFETY DAY

7 June 2021

"Safe food today for a healthy tomorrow"

CALLS TO ACTION

- Ensure it's Safe**: Strengthen Awareness of Street Food Vendors, Food Retail/Storage/Distribution, Hotels & Restaurants, Midday Meals, Canteens, Places of Worship, Railways Base Kitchen, Air Catering, FBOs, Homes, Consumers on Food Safety
- Grow it Safe**: Train Farmer Producer Organisations and Farmers on Good Agriculture Practices through stakeholder collaboration
- Keep it Safe**: Food Business Operators to Integrate Food Safety in Manufacturing and Supply Chain operators
- Know What's Safe**: Empower Consumers with knowledge on Safe and Healthy food, Regulatory Compliance, Packaging and Labelling laws
- Team up for Food Safety**: Ensure Multi-stakeholder Collaboration on Food Safety with Farm to Fork approach

Reference: <http://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1402229/>

FACE Confederation of Indian Industry

CELEBRATING #WorldFoodSafetyDay 7 June 2021

Identify the Key Words on Food Safety for Food Processing Facilities and rate yourself. The words appear Horizontally, Vertically and Diagonally.

Rating: 16 words: Fair; 18 words: Good; 20 words: Very Good; 21+ words: Outstanding

Keep it safe - Business operators must make sure food is safe

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| O | U | T | C | O | M | D | O | T | B | B | V | C | M | T | R | A | C | E | A | B | I | L | I | T | Y | O | L | L | O | E | W | M | E | G | A | R | N | F | N | |
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Answers on <http://face-ci.in> from 7 pm - 7th June 2021 (#World Food Safety Day)

Episode 10

Resource Centre on Save Food Share Food

Resource Centre on Save Food Share Food



SAVE FOOD SHARE FOOD

Joint initiative of CII and Food Safety & Standards Authority of India (FSSAI). CII supports the resource centre for Save Food Share Food in partnership with FSSAI.

Aim: Facilitate collaboration amongst stakeholders towards reduction of food wastage, promoting surplus food donation and feeding the hungry towards addressing the issue of food wastage in the country.





- Stakeholder Consultations in 2023 with FSSAI, Food industry and Civil Society Organizations on:
- *Challenges of the food industry and the civil society organizations, opportunities for collaborations and support required from FSSAI.*
- Key outcomes from stakeholder forums
- Focus on the regulatory and legal ecosystem towards surplus food donation
- Financial support through CSR required for managing logistics by distribution partners.
- Technology inclusion as an enabler for maximizing the impact of the interventions.



Episode 11: CHIFSS

FSSAI Vetted Manuals
and Trainings

FoSTaC Sector Specific
Manuals and FoSTac
Trainings

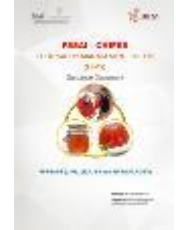
Handson Training on
Microbiological
Sampling and
Techniques

Trainings for FSOs and
DOS on Microbiological
Techniques for Food &
Food Products-

Risk Analysis Manual on
Meat And Poultry
Products &
Fish and Fish Products

Other FSQ Publications CHIFSS

- FOOD SAFETY MANAGEMENT SYSTEM(FSMS) Manual on: **Edible Vegetable Oils & Fats**
- Guidance Document : FOOD SAFETY MANAGEMENT SYSTEM (FSMS) on **Spreads-Jams, Jellies & Marmalades** (2017)
- Guidance Document :FOOD SAFETY MANAGEMENT SYSTEM (FSMS) -**Implementing Requirements & Best Practices: Meat & Meat Products Poultry** (2018)
- Guidance Document for: FOOD SAFETY MANAGEMENT SYSTEM (FSMS) -**Implementing Requirements & Best Practices: Fish & Fish Products** (2018)
- Document on FAQ for :**Novel Foods & Additives** -published on FSSAI website (2022)
- Guidance Documents for: **Food-borne Diseases Outbreak Investigation** (2022)
- Guidance document for :**Microbiological Process Control, Sampling, Testing of Fish and Fishery Products**(2022)
- Guidance Document for: **Food Allergen Management for MSMEs** approved by FSSAI(2022)



Trainings Conducted: CHIFSS

- FoSTaC trainings: 4 Training Packages developed, and trainings conducted for >10,000 Food Safety Supervisors). Completed National Level Resource Person (NLRP) trainings
- Online training programme: '**General Principles Microbiological Sampling of Foods**' in collaboration with ITCFSAN (2000+ FSOs from 28 States & 8 UTs)
- Online Training programme: '**Microbiological Sampling for Fish and Fish Products**' from Eastern, West and Southern regions in collaboration with ITCFSAN(750+ FSOs trained)
- Five Days Hands on Training on: '**Microbiological Techniques for High-Risk Foods: Meat & Poultry** Organized in collaboration with ICAR-NAHEP-CAAST-MAFSU & ITCFSAN(28+ food safety personnel from FBOs)

