



Preliminary Report of FoSTaC Survey for Noida

Submitted to- Designation Officer,
Noida, Uttar Pradesh

Submitted by- IEST Federation,
New Delhi



औद्योगिक उद्यमिता और कौशल प्रशिक्षण महासंघ

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IEST/PR/RND/35/2023

To,

Archana Ji

Designated Officer,

GF4H+HRJ, Near LG Office, room no. 201,

Surajpur, Greater Noida, Uttar Pradesh 201306

SUB- Regarding the FoSTaC data reporting in the area of Noida.

Respected Ma'am,

FSSAI had initiated the largest Food Safety Training & Certification (FoSTaC) programme in July, 2017. The FoSTaC programme is aimed at creating a pool of food safety supervisors (FSS), who are trained in good hygiene and manufacturing practices as per requirements in Schedule 4 of Food Safety and Standards Licensing and Registration Regulations, 2011. The IEST Federation has been an implementing partner with the FoSTaC initiative, and it has implemented the scheme using the awareness method, thereafter, providing the training to the food handlers and later providing them training along with the certification as per the law, under "Part 1 of Schedule 4" of Food Safety and Standards Regulations, 2011, under Food Safety and Standards Act, 2006.

The Federation has been implementing the FoSTaC scheme in Noida, Uttar Pradesh using the mobilisation and awareness method since 11/03/2022 and the further process is still ongoing.

The Preliminary Implementation Report of the FoSTaC (Mobilisation & Awareness implementation), conducted in Noida till now has been attached along.

We request to kindly allow us to carry on with the implementation of the project as envisaged by the Govt. of India.

Thanking You,

Yours Truly

Dr. Priyanka Bhardwaj

Director (Intellect)

प्रमाण पत्र / Certificate

**Certified that, "Industrial Incubation of Entrepreneurship and Skill Training Federation" is empaneled as
TRAINING PARTNER
under Food Safety Certification & Training (FoSTaC) programme of FSSAI.**

**This Certification authorize the Training Partner to conduct trainings under FoSTaC
programme for PAN India in all the available FoSTaC Courses.**

Date of empanelment: 24-05-2018

Training Partner ID: TPINT133



This certificate is valid only for conducting trainings under FoSTaC Programme of FSSAI.

Visit fostac.fssai.gov.in to check the validity of certificate in the list of empaneled Training partner.

PRELIM REPORT OF SURVEY IN NOIDA, UTTAR PRADESH

For-



By-



IMPLEMENTATION REPORT OF FoSTaC FOOD SAFETY TRAINING AND CERTIFICATION THROUGH TRAINING PARTNER, IEST, DELHI VIA AUTHORIZED SURVEY OFFICER FOR THE PURPOSE OF IMPLEMENTATION OF FOSTAC FOR HEALTH SAFETY & REGULATION DEPT, NOIDA, UTTAR PRADESH.

Number of FBOs mobilised: 490

Data Collection Area: Noida, Uttar Pradesh

Time Duration: from 11/03/2022 to ongoing.

Survey Audit by: Ms. Aditi Kulshrestha, Lead Auditor for ISO 22000: 2018 FSMS

Survey and Mobilising officer- Team of three.

Aim: To gather basic information about the FBOs operating in the given area with the intention of recording ground reality in implementing the FSSAI regulation for food safety and hygiene standard compliances specifically under the scheme of FoSTaC.

Data Collection Method: Data Collection via direct one to one survey with all and every FBO established in the area whichever is providing consent for survey.

Data Type: FBO involved in catering and retail business

Data Analysis: Collected data was analysed by simple mean calculus mode.

Questionnaire: To fulfil the aim of the said Project data was collected through total 35 questions

Candidate detail questions- 15

(FBO OWNER NAME, FATHER NAME, BUSINESS UNIT NAME, BUSINESS UNIT ADDRESS, DOB, CATEGORY, EMAIL ID, ADHAR NO, PANCARD NO, MOB NO, GST NO, FSSAI LICENCE NO, STATE, DISTRICT)

Candidate Report Questions-17 (listed in the results)

Question Response selection: All 17 questions are descriptive questions aiming to collect details regarding FSSAI norms for FBO through two response selection, namely yes or no.

Result Interpretation: Result interpretation at this stage is insignificant as the data collection is in progressive phase.

IMPLEMENTATION REPORT OF TRAINING SCHEME-FOSTAC, FSSAI, GOVT. OF INDIA, UNDER FSS ACT 2006, SECTION 16 (3) H

• Introduction of The Scheme-

For those running food-related businesses, Food Safety Training & Certification (FoSTaC) is a comprehensive training and capacity-building programme.

The Food Safety and Standards Authority of India (FSSAI) is required by Section 16(3)(h) of the Food Safety and Standards Act 2006 to offer training programmes in food safety and standards to anyone involved in or planning to become involved in the food industry, whether as a food business operator, an employee, or in any other capacity. In this regard, in July 2017, the FSSAI launched the largest Food Safety Training & Certification (FoSTaC) programme.

• Aim of the Scheme-

The FoSTaC programme is aimed at creating a pool of food safety supervisors (FSS), who are trained in good hygiene and manufacturing practices as per requirements in Schedule 4 of Food Safety and Standards Licensing and Registration Regulations, 2011.

• Implementation of the Scheme by IEST Federation-

Access to sufficient amounts of safe and nutritious food is key to sustaining life and promoting good health. Unsafe food containing harmful bacteria, viruses, parasites or chemical substances causes more than 200 diseases, ranging from diarrhoea to cancers. It also creates a vicious cycle of disease and malnutrition, particularly affecting infants, young children, elderly and the sick. Good collaboration between governments, producers and consumers is needed to help ensure food safety and stronger food systems. Therefore, FSSAI, Govt. Of India launched the Food Safety Training & Certification Program with an idea of promoting the food safety and hygiene habits amongst the food venture owners and workers and also the customers. Taking the motto ahead, IEST Federation assisted FSSAI in implementing the scheme on Pan India basis, since 2018.

-The Federation has been indulged in providing the FoSTaC trainings since 2018. The field officers visit the FBOs and make them aware regarding the compulsory Food Safety Training and Certification that their employees need to go through.

- For the basic catering training, a slip of a certain amount is taken out and submitted to the accounts department.

- After the verification from the accounts department, the case is then shown on the portal of the training department.

-Thereafter, the details of the FBOs and the people who are to be trained are verified, following which, the clients are enrolled for the training that is scheduled a day or two days later.

-The basic catering training is conducted for three hours, where, the clients are taught the hygiene practices that they need to follow before, while and after preparing the food they serve to their customers. Practices such as washing hands, wearing gloves, wearing cap, cleaning the cooking platform, and the utensils, etc. Also the proper ventilation, sanitation and hygiene of the cooking places are taught to the handlers.

-After that, a basic assessment is scheduled for the Food handlers, where they have to answer certain questions related to the training given to them. And based on that, the certification is provided to them in order to run their business smoothly.

Training on food safety practices, provides the knowledge to food handlers that they need to make safe and informed decisions about their own food handling practices. When staff is properly trained, less food is wasted, contaminated or lost due to poor handling.

The burden of foodborne diseases to public health and to economies has often been underestimated due to underreporting and difficulty to establish causal relationships between food contamination and resulting illness or death.

The 2015 WHO report on the estimates of the global burden of foodborne diseases presented the first-ever estimates of disease burden caused by 31 foodborne agents (bacteria, viruses, parasites, toxins and chemicals) at global and sub-regional level, highlighting that more than 600 million cases of foodborne illnesses and 420 000 deaths could occur in a year. The burden of foodborne diseases falls disproportionately on groups in vulnerable situations and especially on children under 5, with the highest burden in low- and middle-income countries.

The 2019 World Bank report on the economic burden of the foodborne diseases indicated that the total productivity loss associated with foodborne disease in low- and middle-income countries was estimated at US\$ 95.2 billion per year, and the annual cost of treating foodborne illnesses is estimated at US\$ 15 billion.

- **Outcome of the Project-**

Keeping food safe is a complex process that starts on the farm and ends with the consumer. With an estimated 600 million cases of food borne illnesses annually, unsafe food is a threat to human health and economies globally. Therefore, ensuring food safety is a public health priority and an essential step to achieving food security. Effective food safety and quality control systems are key not only to safeguarding the health and well-being of people, but also to fostering economic development and improving livelihoods by promoting access to domestic, regional and international markets.

In order to control food safety hazards across the food value chain, every Food Business Operator (FBO) is required to comply with good hygiene and manufacturing practices as per Schedule 4 of the Food Safety and Standards (FSS) Regulations, 2011. Hygiene rating is a technology enabled, user friendly PROJECT where individual food service establishments are given a rating for their hygiene and food safety compliance. Establishments participating in the PROJECT are awarded a consolidated “Star Rating”, between 1 to 5, based on the level of their compliance to multiple safety and hygiene parameters prescribed by FSSAI through a simple checklist.

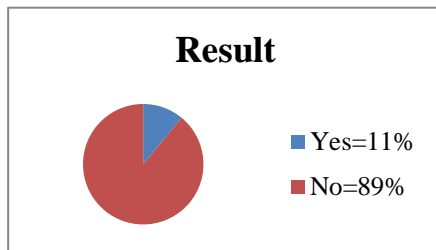
The FoSTaC project has still been running successfully and we have been able to train the candidates successfully to maintain hygiene and quality in the food they serve to their customers. This will further help to boost the idea of “Eat Right India” as envisaged by the Govt. of India.

IEST Federation was given the project under FSSAI in order to conduct the FoSTaC trainings and conduct hygiene audits in the FBOs all around Delhi NCR. The Federation has successfully conducted Trainings of more than 2000 FBOs till now. A Hygiene survey was conducted in Noida where certain questions were put up to the workers and owners of the FBOs and we got the results as follows-

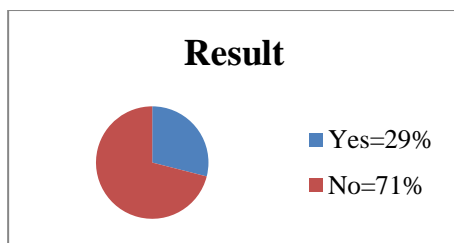
Data Results: Based on the sample collected the results can be interpreted as following indications-

Yes No

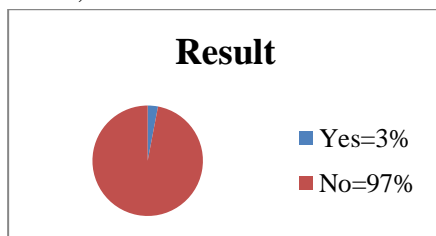
1. WHETHER THEY ARE AWARE OF MANDATORY TRAINING LICENSE OF “FSSAI GOVT OF INDIA” BY FOOD HANDLERS: **Yes 106 No 857**



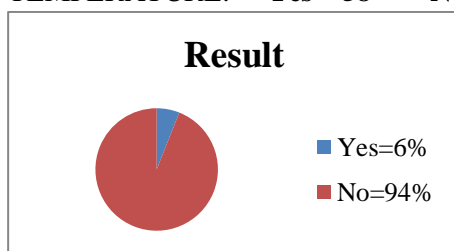
2. WHETHER THE BUSINESS UNIT HAS AN UPDATED FSSAI LICENCE AND IS DISPLAYED AT A PROMINENT LOCATION: **Yes 279 No 684**



3. WHETHER THE DESIGN OF FOOD PREMISES PROVIDES ADEQUATE WORKING SPACE; PERMIT MAINTAINENCE & CLEANING TO PREVENT THE ENTRY OF DIRT, DUST & PESTS: **Yes 29 No 934**

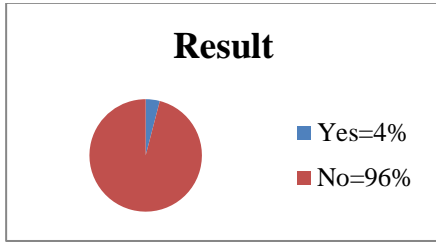


4. WHETHER THERE IS ADEQUATE FACILITIES FOR HEATING, COOLING, REFRIGERATION AND FREEZING FOOD AND FACILITATE MONITORING OF TEMPERATURE: **Yes 58 No 905**



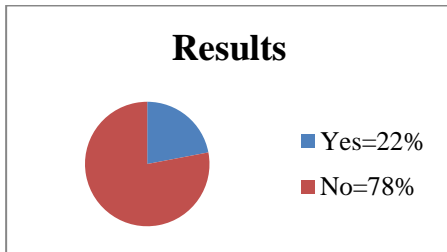
5. WHETHER ADEQUATE VENTILATION IS PROVIDED WITHIN THE PREMISES

Yes 39 No 924

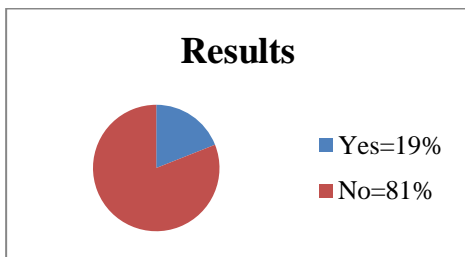


6. WHETHER ADEQUATE STORAGE FACILITIES FOR FOOD, PACKAGING MATERIALS, CHEMICALS, PERSONEL ITEMS ETC. IS AVAILABLE:

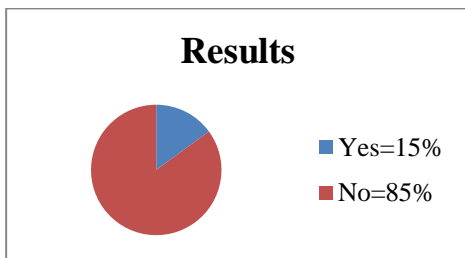
Yes 212 No 751



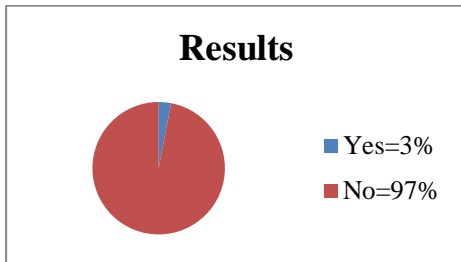
7. WHETHER PERSONAL HYGIENE FACILITIES ARE AVAILABLE INCLUDING ADEQUATE NUMBER OF HAND WASHING FACILITIES, TOILETS AND CHANGE ROOMS FOR EMPLOYEES: **Yes 183 No 780**



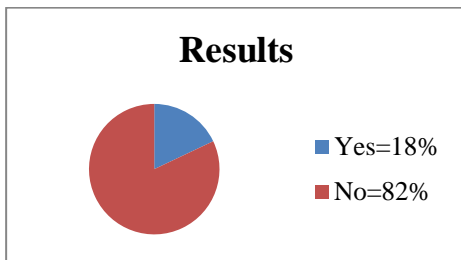
8. WHETHER FOOD MATERIAL IS TESTED THROUGH LABORATORY OR THROUGH AN ACCREDITED LAB. CHECK FOR RECORDS: **Yes 144 No 819**



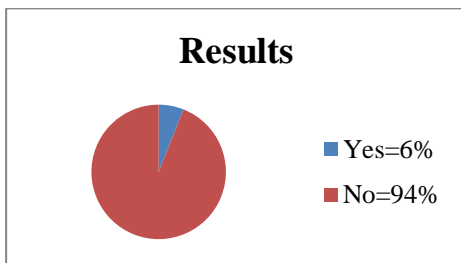
9. WHETHER ALL RAW MATERIALS ARE CLEANED THOROUGHLY BEFORE FOOD PREPERATION: **Yes 29 No 934**



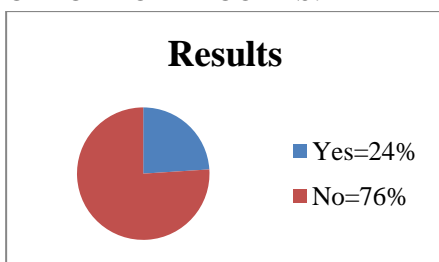
10. WHETHER PACKAGING AN WRAPPING MATERIAL COMING IN CONTACT WITH FOOD IS CLEAN AND FOOD GRADE QUALITY: **Yes 173 No 790**



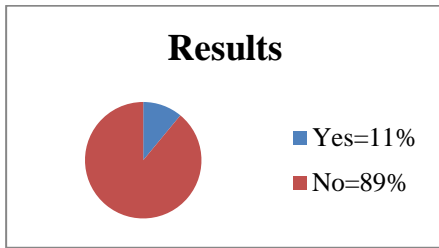
11. WHETHER CLEANING OF EQUIPMENT, FOOD PRMISES IS DONE, AS PER CLEANING SCHEDULE & CLEANINH PROGRAM, THERE SHOULD BE NO STAGNATION IN FOOD ZONES: **Yes 58 No 905**



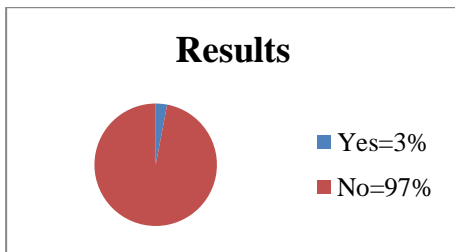
12. WHETHER PEST CONTROL PROGRAM IS AVAILABLE & PEST CONTROL ACTIVITIES ARE CARRIED OUT BY TRAINED AND EXPERIENCED PERSONNEL CHECK FOR RECORDS: **Yes 231 No 732**



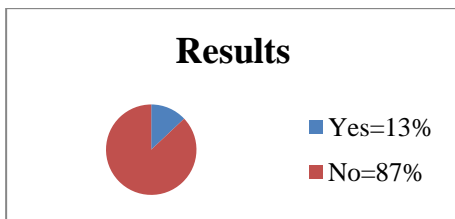
13. WHETHER THERE IS ANY SIGN OF PEST ACTIVITY OR INFESTATION IN TH PREMISES (EGGS, LARVAE, FECES ETC.): **Yes 106 No 857**



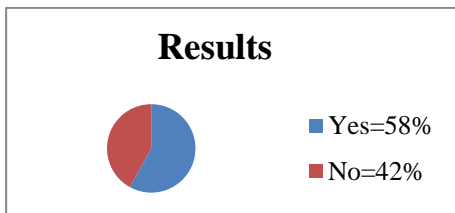
14. WHETHER FOOD HANDLERS MAINTAIN PERSONAL CLEANLINESS (CLEAN CLOTHES, TRIMMED NAILS OR WATERPROOF BANDAGE ETC.) AND PERSONAL BEHAVIOUR (HAND WASHING, NO LOOSE JEWELLARY, NO SMOKING, NO SPITTING ETC.): **Yes 29 No 934**



15. WHETHER FOOD HANDLERS ARE EQUIPPED WITH SUITABLE APRONS, GLOVES AND HEADGEAR ETC.: WHEREVER NECESSARY: **Yes 125 No 838**



16. WHETHER FOOD HANDLERS HAVE THE NECESSARY KNOWLEDGE AND SKILLS & ARE TRAINED TO HANDLE FOOD SAFETY. CHECK FOR TRAINING RECORDS:
Yes 559 No 404



17. AVERAGE TOTAL FOOD HANDLERS IN SAID PREMISES OF BUSINESS UNIT:

7