

The Journey...

From a narrow focus on preventing adulteration to ensuring safe & wholesome food for all



Tracking Food Safety in India

Evolution from
Crisis to Global Model for LMICs

FSSAI Mandate

Ensure availability of safe and wholesome food for human consumption

(create demand for safe and wholesome food)

Range of Work

1.4 billion people

About 5 million food businesses



FSSAI's Circle of Trust





FSSAI 1.0

2015-2017

- 1. Created visibility**
- 2. Built trust with**
 - Food businesses
 - Food labs
- 3. Developed new ecosystem**
 - Training partners
 - Audit agencies
- 4. Re-energized States / Field functionaries**

2018-2020

FSSAI 2.0



1. Institutionalizing REAL CHANGE

2. Creating a culture of self-compliance

- Food businesses
- Food labs
- Training partners
- Audit agencies

3. Creating a culture of self-restraint

- States and Field functionaries

4. Risk based approach (data from large scale surveillance)

- Setting standards
- Inspections and enforcement

5. Develop a network of partnerships

(Engage, Excite, Enable)

- Science and research institutions
- Academic and higher education institutions
- Community-based and consumer organizations
- Global partnerships

FSSAI – The Enabler

2018-2020



Eat Safe



Eat Healthy



Eat Sustainable



**Eat Right India
Movement**

Global Top Food System Visionary 2050 by Rockefeller Foundation

Social And Behavioral Change

State Food Safety Index

Aim: Creating competitive environment for safe food and healthy diets across States / UTs

- Matrix evolved after detailed consultation with States in 2017-18
- Focus on Capacity, Effort and Performance (not outcome)
- Data collection 2018-19
- First time World Food Safety Day 2019

Scoring Matrix

- Human Resources & Institutional Data (20%) – 12 Parameters
- Compliance (30%) – 11 Parameters
- Food Testing Infrastructure & Surveillance (20%) – 7 Parameters
- Training and Capacity Building (10%) – 3 Parameters
- Consumer Empowerment (20%) – 11 Parameters

Experience so far: Mixed – Data does not capture every thing, same states amongst the top

Doing **MORE** with **LESS**

Food Safety is Knowledge and not Resource Intensive
ALIGNMENT.COORDINATION.CULTURE CHANGE. TRACKING

