

EAT RIGHT INITIATIVES

This focus on promoting safe, nutritious, and sustainable food practices in India, spearheaded by the Food Safety and Standards Authority of India (FSSAI). Under the Eat Right India initiative, there's a commitment to ensuring that every citizen has access to safe and healthy food through various programs.

EAT RIGHT INITIATIVES IN KERALA :

- The State has embraced various dynamic actions that reflect the state's cultural heritage and diverse dietary patterns. Notable projects include:
- 1 Clean Street Food Hub
 - 2 Clean And Fresh Fruit And Vegetable Market
 - 3 Eat Right Station
 - 4 Eat Right Places Of Worship
 - 5 Hygiene Rating
 - 6 Eat Right Campus
 - 7 Eat Right School

IEC ACTIVITIES

The Food Safety Department uses Information, Education, and Communication (IEC) activities to raise awareness and promote safe food handling practices among various stakeholders. These core activities are crucial for preventing food-borne illnesses and ensuring public

gles and dissemination through Television, Radio, Print media, Posters, social media, Bus branding, placing display boards in Railway station, awareness painting in school building, organizing street plays as part of eat right challenge, installing hoarding boards and digital display boards in head quarter, conducting food safety awareness classes on various subjects at Food Safety Circle level.

FOOD SAFETY TRAINING AND CERTIFICATION (FoSTaC)

This program mandates that all food establishments employ trained Food Safety Supervisors (FSS). It provides food business operators with essential knowledge

and skills to maintain food safety standards, thereby enhancing accountability and consumer confidence. Specialized FoSTaC Course for Street Food Vendors focuses on educating them about sanitary and hygienic practices required for their businesses, ensuring they adhere to

FOOD SAFETY ON WHEELS:

- This initiative provides mobile food testing labs to enhance access to food safety services. These mobile units serve to:
- Execute surveillance and raise awareness about food safety in remote areas, large public events, schools, and consumer organiz
 - Transport samples from remote locations to testing labs, maintaining a cold chain for samples.
 - Educate consumers on food safety laws and hygiene practices.
 - Train street food vendors, offering guidance on licensing and registration.



FACT SHEET 2024-2025



Enforcement activities

Inspection	69005
Statutory Sample	11466
Surveillance Sample	38057
License Issued	20394
Registration Issued	212436
Adjudication Filed	967
Adjudication Decided	1088
Prosecution Filed	884
Prosecution Decided	216

Food Safety on Wheels

Testing	30476
Training	1649
Awareness	2381

FoSTaC training

No. of FoSTaC Training Conducted	1078
No. Of persons Trained	40485
FoSTaC Street Food Vendor Training	46
No. Of Persons Trained	2115

FSSAI Initiatives

Eat Right School	49
Eat Right Campus	88
Clean Street Food Hubs	17
Vegetable Market	23
Eat Right Places Of Worship	43
Eat Right Station	14

CONSUMER REDRESSAL MECHANISM

Tollfree Number
1800 425 1125

E-mail
cfs.foodsafety@kerala.gov.in

Grievance Portal
eatright.foodsafety.kerala.gov.in



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FOOD SAFETY DEPARTMENT
KERALA



VISION

To ensure safe, wholesome, and nutritious food for every citizen of Kerala, by fostering a culture of food safety through effective regulation, surveillance, and community participation.

MISSION

To protect and promote public health by ensuring that food consumed in Kerala is safe, hygienic, and of the highest quality.

OBJECTIVES

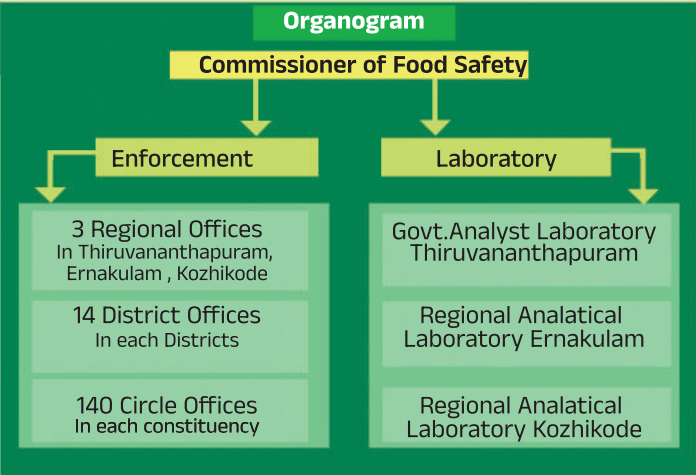
- Regulatory Enforcement – Implement and enforce the provisions of the Food Safety and Standards Act, 2006, and related regulations across the state.
- Food Surveillance & Testing – Strengthen food surveillance, inspection, and laboratory testing to detect unsafe and adulterated food.
- Capacity Building – Provide training and guidance to food business operators for compliance with safety and hygiene standards.
- Consumer Awareness – Conduct awareness campaigns, IEC activities, and community outreach to promote food safety culture.
- Sustainability – Encourage eco-friendly, sustainable, and safe practices in food production, processing, and distribution

History of Food safety Department, Kerala

With the coming into force of the FSS Act, the Government of Kerala created an independent Commissionerate of Food Safety under the Health and Family Welfare Department to implement the Act, Rules, and Regulations of FSS Act. The department took over functions related to licensing and registration of food businesses, surveillance, enforcement, and food safety awareness.Over the years, the department has expanded its network with Designated Officers, Food Safety Officers, and Laboratories across the state.

Kerala Food Safety At a Glance

The Food Safety and Standards Act, 2006 ensures food safety and quality from production to consumption, replacing previous laws for uniform standards across India. The Act establishes the Food Safety and Standards Authority of India as the main authority and mandates Commissionerates in every first to create one in July 2009. The Kerala Food Safety Department, led by the Commissioner, operates through enforcement analytical and administrative wings and has achieved the top ranking in the National Food Safety Index for 2022-23 and 2023-24.



Analytical Laboratories

These laboratories have played a pivotal role in upholding stringent standards, ensuring the continuous monitoring and analysis of food samples to protect public health and maintain the integrity of the food supply chain.

STATE FOOD TESING LABORATORIES, KERALA

The first analytical lab in Kerala was established at Thiruvananthapuram in 1957, followed by Ernakulam and Kozhikode in 1975, strengthening the state's food safety framework. With the enactment of the Food Safety and Standards Act (FSS Act), laboratories were modernized to meet advanced analytical needs, aligning with international standards and adopting a risk-based, preventive approach. All the three labs are NABL Accreditation (ISO/IEC 17025) Regional Analytical

Analytical Laboratory, Ernakulam Lab became the first State Food Lab in India to achieve NABL – FSSAI integrated assessment in 2021 followed by Thiruvananthapuram and Kozhikode Labs in 2022. Equipped with advanced instruments (LC-MS/MS, GC-MS/MS, ICP-MS, ICP-OES, GC-FID, HPLC and other Spectroscopic equipment) and expert man power (Chemists, Food Technologists, Microbiologists



Government Analyst's Laboratory. Thiruvananthapuram and Regional Analytical Laboratory, Kozhikkode – 2017 .Regional

ENFORCEMENT: REGULATORY BACKBONE OF FOOD SAFETY Operation Life

The Department has successfully integrated various food safety drives under the unified term: **Operation Life**. This initiative addresses diverse aspects of food safety, including Operation Shawarma, Operation Matsya, Operation Monsoon, and more seasonal campaigns.

1. OPERATION SHAWARMA

With the rising popularity of Arabic cuisine, Operation Shawarma tackles health risks like Salmonella from raw eggs in mayonnaise by enforcing strict inspections and banning raw eggs in condiments.

2. OPERATION MONSOON

Operation Monsoon prioritizes food and water safety during the rainy season, conducting inspections of food establishments and testing water samples for contamination.

3. OPERATION MATSYA

To ensure the quality of fish—a staple in Kerala—Operation Matsya reinforces proper transportation and storage practices for seafood.

4. SPECIAL DRIVE ON DRINKING WATER QUALITY

This initiative focuses on providing clean water and preventing waterborne illnesses during the rainy season, with concentrated inspections of ice and water quality in eateries.

5. OPERATION NALIKERA

Dedicated to combating adulteration in coconut oil, Operation Nalikera conducts surprise inspections at oil mills and retail outlets. rtment identifies food businesses operating without valid licenses/registrationand a series of license/registration melas were conducted across the State.

6. SAFE FOOD IN COLLEGE HOSTELS AND CANTEENS

The department ensures the safety of students by strictly inspecting college canteens and hostels, promoting food safety standards and best practices.

7. OPERATION THATTUKADA

Operation Thattukada mobilizes night squads to enforce hygiene standards in wayside eateries, prioritizing public health.

8. SPECIAL DRIVE ON FOOD LABELING

Stringent regulations for online food orders require preparation dates and consumption timelines on food parcels to ensure safety.

9. SPECIAL DRIVE DURING SUMMER

With rising demand for cold refreshments in summer, inspections target hygiene and quality in manufacturing and distribution processes.

10. OPERATION FoSCoS

To comply with the Food Safety and Standards Act, 2006, the Department identifies food businesses operating without valid licenses/registrationand a series of license/registration melas were conducted across the State.



FUNCTIONS OF THE DEPARTMENT

The Food Safety Department of Kerala headed by the Commissioner of Food Safety, performs the function through its Enforcement and Analytical wings. The enforcement wing is headed by Joint Commissioner (Enforcement) and operates through Deputy Commissioner's office at Regional Level, Assistant Commissioner's office at District Levels and Circle Offices at Legislative Constituency Levels. Similarly the analytical wing co-ordinates the functions of Government Analytical Lab, Regional Analytical Laboratory and Food Testing Laboratories at the district levels. The Circle offices and Assistant Commissioners' offices serve as the primary enforcement arms of the Food Safety department.

Licensing and registration

To ensure compliance with food safety regulations by issuing food safety Licenses and Registration certificates to food businesses across the state

Inspection

The Food Safety Officers conducts comprehensive inspections of food business establishments to ensure compliance with hygiene and safety standards. This includes checking for proper food handling, storage, cleanliness and adherence to hygiene standards to ensure the safety of consumers.

Risk based inspection

Focusing efforts on areas of highest risk can help authorities and food industry stakeholders to enhance overall food safety outcomes.

Sampling

Sampling through enforcement and surveillance is an indispensable tool in the realm of food safety, serving as a proactive measure to identify risks, monitor compliance, detect emergency threats, assure

Prosecution

prosecution cases are initiated to uphold regulatory standards and ensure consumer protection.

Adjudication

Adjudication cases serve as a deterrent, raising awareness among food businesses and consumers regarding the importance of compliance with food safety regulations