

New food law & practices for Indian catering industry

Alok Kumar
BPS Women University, India

The FSS Act- 2006 was enacted in the year 2006 by consolidating different food laws and to establish a single statutory regulator for the food sector namely "The Food Safety and Standards Authority of India". This act & regulations 2011 is implemented from 5th August 2011, all over the country by repealing the Prevention of Food Adulteration Act 1954 and other Food Laws / orders, in this regard by central govt. The Authority will lay down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import, to ensure the availability of safe and wholesome food for human consumption and for matters connected herewith or incidental thereto. Earlier the Prevention of Food Adulteration Act 1954 was applicable; that came into force on June 1, 1955 was aimed at preventing adulteration of food sold in hotels and packaged and raw food. The main drawback of PFA Act was that many of the cases filed so far have not reached a logical conclusion. New act is applicable for entire food businesses to ensure food safety. Food safety is assurance that food is acceptable for human consumption according to its intended use. As per the FSSA-2006, it can be ensured through Food Safety Management System by adoption of Good Manufacturing Practices, Good Hygiene Practices, Hazard Analysis and Critical Control Point (HACCP), and other such practices for catering industry.

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kumarak1975@yahoo.co.in