

A Special Issue on **Food Safety & Hygiene**



FOOD SAFETY CHALLENGES & OPPORTUNITIES – INDIA CMD



Dr. Sundar Kataria

Our Nation faces unique challenges related to food safety standards in accordance with Food Act-2006 and Food Regulations guidelines issued by FSSAI time to time. India's large population, tropical diverse climate, and traditional food practices can be critical challenges that can bring equal opportunities. Agriculture and Food

processing contributes very large share towards GSP growth likely to touch 7% this year. Food security has very largely improved due to present government pragmatic policy and many initiatives and agro reform. Food safety is an important social and health & wellness priority. The National economic growth, rising per capita income and fast urbanization have largely impact and influenced Indian eating habits. There has been increase of many fold demand for greater variety of foods. Our food industry in India has registered 25 to 30% growth for the past few years, while export has increased many folds.

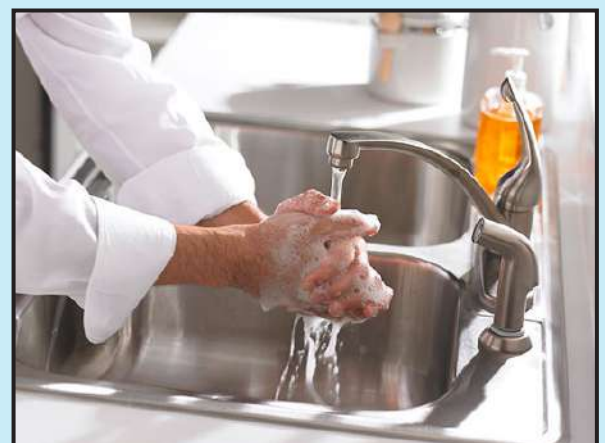


Food Safety and personnel hygiene requires number of measures taken to handle, prepare, store and distribute food to prevent contamination to ensure it is safe for human consumption. It involves HACCP: Hazard and Critical Control Points and effective & efficient "Food Safety Management System. The food processing industry must address and control three primary types of hazards: physical, chemical, and biological risks associated with food. The food process

industry and manufacturer to adhere and adopt to National food safety standards in critical to protect public health and prevent food borne illness.

Indian, Food Act 2006 provides necessary requirements for the safe food for human consumption. There are food safety guidelines and requirements available by the Food Authority established under Food Act, FSSAI: Food Safety and Standards Authority of India. APEDA covers all the agriculture products requirements and standards applicable for the export and import of the food agro products. Bureau of India Standards provides product technical specification's to ensure quality of products. Number of other products standards also available like Agmark, this is mandatory for edible oils.

The exporters to UAE, Gulf, UK, USA and Europe need to know the countries specific requirements before being exported to avoid rejection at the export countries end. We need to focus the following areas to ensure food safety.



- Enhance Food Safety Awareness & Campaign
- Training & Qualification
- Food Safety Compliance – National & International Codes / Rules, Standards & Requirements.
- Accreditation – Food Safety Management Systems and Inspection & Testing Laboratories.
- Adapting to ISO 22001, Food Safety Management System.
- Infra-Structure – Supply Chain (Cold chain)
- Attend food safety conference and exhibition
- Adopting of new technologies for food processing
- Personal hygiene
- Packaging & Labeling
- Quality of safe water supply etc.
- Inspection & testing laboratories - Accredited

We need to follow effective food management system that will also help us to save food wastes simultaneously ensure safe food. International Certification Services will be pleased to extend their certification, inspection, testing and training & qualification related to food safety management system.





Ms. Ramajendra Fernandez

US FDA – Codex Alimentarius Commission
Lead Auditor

CODEX ALIMENTARIUS GENERAL PRINCIPLES OF FOOD HYGIENE CXC 1-1969 Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020, 2022*. Editorial corrections in 2011.

The foundation for food hygiene is established by the General Principles of Food Hygiene, which also serve as a solid framework for the creation of a HACCP or similar system. By using good manufacturing procedures (GMPs) and basic principles, the producer can work in an atmosphere that is conducive to the manufacture of safe food.



Guidelines intended to guarantee food safety and quality is known as the Codex Alimentarius General Principles of Food Hygiene (CXC 1-1969). The Food and Agriculture Organization (FAO) and the World Health Organization collaborated to establish the Codex Alimentarius Commission.

The General Principles of Food Hygiene outline the important controls at each level of the food chain, from primary production to final consumption. In a nutshell, they provide guidelines for building layout and amenities, process control, necessary sanitation and personal hygiene support programs, and taking into account hygiene controls after the product leaves the manufacturing facility. To improve food safety, they advise using a HACCP-based strategy whenever possible, as outlined in the Hazard Analysis and Critical Control Point (HACCP) methodology and application recommendations [Annex to CAC/RCP 1-1969, Rev 3 (1997)].

Goals: outlined the fundamentals of food hygiene that apply to every stage of the food supply chain, from primary production to the ultimate consumer, in order to guarantee that food is safe and suited for use;

The following are the main goals of the General Principles of Food Hygiene:

1. Ensure Food Safety: Keep customers safe by making sure food is contaminant-free and safe.
2. Prevent Foodborne Illnesses: By practicing good hygiene, reduce your chance of contracting foodborne illnesses.
3. Promote Trade: To promote international food trade, harmonize food hygiene standards worldwide.

Important Guidelines: This paper lists a number of important guidelines and procedures that food handlers, producers, and processors need to adhere to:

- 1. Management's dedication to food safety:** Management is responsible for ensuring that the existing food hygiene measures are operating effectively.
- 2. Primary Production:** Stresses the significance of preserving a clean atmosphere during the planting, harvesting, and transportation of raw materials in the early phases of food production. Moreover, upkeep, cleaning, and staff hygiene.
- 3. Establishment: Design and Facilities:** Offers instructions for food establishment upkeep and design in order to avoid contamination. This includes the right placement and arrangement, inside fixtures and structures, layout, air quality and ventilation, lighting, storage, and suitable waste management systems. It also includes necessary facilities, such as cleaning and personnel hygienic facilities and restrooms.

4. Maintenance and Sanitation: Stresses the significance of routinely maintaining and cleaning equipment and facilities to guarantee a hygienic atmosphere. Explains the processes and methods used in cleaning and disinfection.



5. Pest Control System: In good maintenance and condition to stop pests from entering and to get rid of possible places for them to breed. Determine the infestation and harborage, monitor the infestation, detect it, and take control of it.

6. Personal Hygiene: Emphasizes the necessity of upholding strict personal hygiene standards in order to avoid contamination for those who handle food. Keeping a record of one's health, reporting illnesses and injuries, adhering to stringent rules about personal hygiene and behavior, and managing visitors and outsiders are all provided.

7. Control of Operation: This area of study is on reducing the risks to food safety by using efficient management techniques, such as the application of Hazard Analysis and Critical Control Points (HACCP) systems. Provide specifics on the products and processes, such as the following: product and process descriptions, an analysis of the GHPs' efficacy, monitoring and remedial action, and verification. Key GHP components, including those outlined in Sections 13.2.1 and 13.2.2, may be used at CCPs in the HACCP system as control measures. These include: precise process steps; control of time and temperature; and microbiological, physical, chemical, and allergy specifications. The control of allergens, physical, chemical, and microbiological contamination incoming content, Water, packaging, Records and documentation, Recall processes involve removing contaminated food from sale.



8. Product Information and Consumer Awareness: Guarantees correct labeling of food goods and educates consumers on safe handling and storage techniques. Lot identification and traceability, product details, product labeling, and consumer education are some examples of identification.

9. Transportation: Guarantees that food is moved in a way that keeps it from being contaminated or spoiling.

10. Training: Stresses the significance of providing food handlers with the necessary hygiene training to guarantee food safety.

Recommended the use of HACCP method as a means of improving food safety; and indicated how to implement these [HACCP] principles

HACCP: An Essential Elements Food safety hazards can be identified, assessed, and controlled using a systematic, science-based method called the Hazard Analysis and Critical Control Point (HACCP) system. Throughout the food manufacturing process, HACCP aims to prevent, eliminate, or decrease hazards to acceptable levels. The following seven HACCP concepts are:

1. Perform a Hazard Analysis to find any risks that might compromise the safety of food.
2. Identify Critical Control Points (CCPs): These are the stages of the process when risks can be mitigated, decreased, or averted.
3. Set Critical Limits: At each CCP, determine the maximum and minimum values for temperature, time, pH, and other variables that regulate hazards.

4. Create Monitoring Protocols: Create protocols to keep an eye on CCPs and make sure they don't go over critical limits.

5. Determine Corrective Actions: Specify what should happen when monitoring shows that a CCP is not operating within critical bounds.

6. Create Verification Procedures: Put procedures in place to confirm that the HACCP system is operating efficiently.

7. Create documentation and record-keeping: To prove compliance and ease evaluations, keep track of all procedures and monitoring actions.

Execution

Utilizing the HACCP system and the General Principles of Food Hygiene necessitates a methodical approach to detecting and addressing risks to food safety throughout the whole food supply chain. This entails:

- Regularly assessing risks;
- defining crucial control points.
- Regularly reviewing and upgrading hygiene practices;
- Keeping an eye on and recording control measures

In summary

The comprehensive framework for guaranteeing food safety and quality is provided by the Codex Alimentarius General Principles of Food Hygiene (CXC 1-1969). Food handlers and producers can lower the risk of foodborne illnesses, safeguard consumer health, and advance ethical food trade practices by abiding by these guidelines.



Mr. Anand Pal Singh

GMP (Good Manufacturing Practice) Regional Manager - North

GMP (Good Manufacturing Practice) plays a crucial role in the food and pharma sectors by ensuring the quality and safety of products. GMP is a set of guidelines and regulations that outline the requirements for manufacturing, processing, and packaging of food and pharmaceutical products.

In the food sector, GMP helps to:

1. Ensure food safety and prevent contamination
2. Prevent foodborne illnesses
3. Maintain cleanliness and hygiene in food processing and handling
4. Control pests and allergens
5. Ensure traceability and recall of food products

In the pharma sector, GMP is critical for:

1. Ensuring the quality and purity of drugs and medications
2. Preventing contamination and adulteration
3. Maintaining sterile environments for manufacturing and packaging
4. Ensuring accurate labeling and packaging
5. Complying with regulatory requirements and laws

GMP guidelines cover aspects such as:

1. Facility design and maintenance
2. Equipment calibration and maintenance
3. Raw material sourcing and testing
4. Manufacturing and processing procedures
5. Quality control and assurance
6. Documentation and record-keeping
7. Training and personnel hygiene

By following GMP guidelines, food and pharma companies can ensure the production of safe, quality products that meet regulatory requirements and consumer expectations.

Responsibility:

GMP (Good Manufacturing Practice) certification is typically ensured by various stakeholders, including:

1. Regulatory Agencies: In India, the following regulatory agencies ensure compliance with Good Manufacturing Practices (GMP) for pharmaceuticals and biotechnology products:

- I. Central Drugs Standard Control Organization (CDSCO): The national regulatory agency responsible for enforcing drugs and cosmetics laws, including GMP guidelines.
- II. Drugs Controller General of India (DCGI): The head of CDSCO, responsible for approving new drugs, clinical trials, and ensuring GMP compliance.
- III. State Drugs Control Authorities: Each state has its own drugs control authority, responsible for enforcing GMP guidelines and conducting inspections within their respective states.



IV. Indian Pharmacopoeia Commission (IPC): Responsible for setting standards for drugs, including GMP guidelines, and testing protocols.

V. National Accreditation Board for Certification Bodies (NABCB): Accredits third-party certification bodies that audit and certify pharmaceutical manufacturers for GMP compliance. VI. World Health Organization (WHO) - India Office: Collaborates with Indian regulatory agencies to ensure GMP compliance and global harmonization.

These agencies work together to ensure that pharmaceutical products manufactured in India meet GMP standards, ensuring product quality, safety, and efficacy.



2. Manufacturers: Pharmaceutical and biotechnology companies implement GMP practices and procedures to ensure the quality of their products.

3. Third-Party Auditors: Independent auditors and certification bodies, like ICS, SGS, Intertek etc conduct audits and certify compliance with GMP standards.

4. Quality Assurance (QA) Teams: Internal QA teams within manufacturers ensure that GMP practices are followed and maintained.

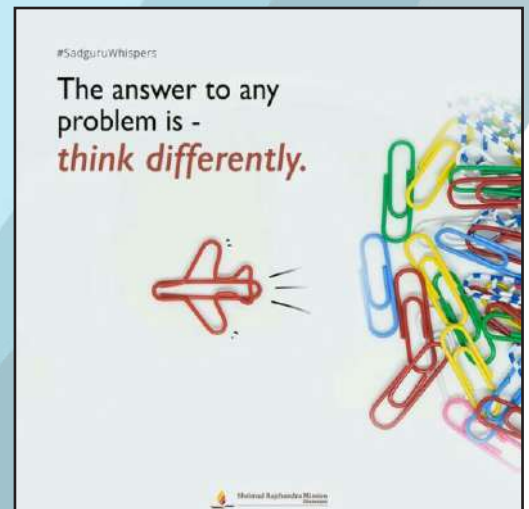
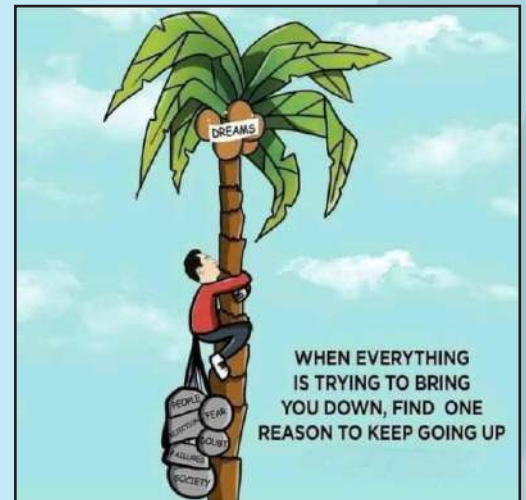
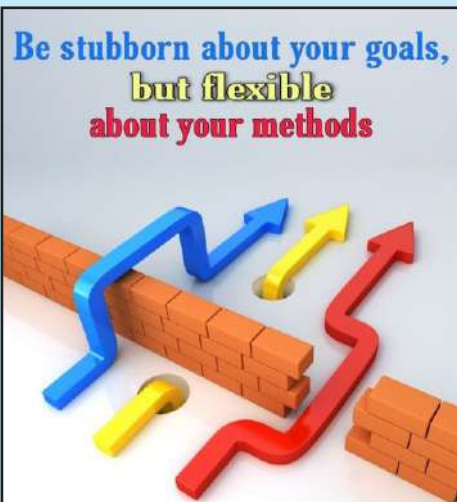
5. Consultants: GMP consultants and experts help manufacturers implement and maintain compliance with GMP regulations.

By working together, these stakeholders ensure that pharmaceutical products are manufactured in accordance with GMP guidelines, ensuring product quality, safety, and efficacy.

Training Calendar- Sep -2024

Training Name	Date	Time	Fees	Trainer	Mode
Lead Auditor Training QMS (ISO 9001:2015)	30th TO 4th Oct 2024	10.00 am to 5.00pm	15000+18%GST	TBD	Online

Motivational Quotes





Birthday's Month of Sep - 2024...



Sr. No.	Emp. Name	Station	Emp. Dob
1	Abdul Warish	ICS-IOCL Haldia Shutdown	01-Sep
2	Vaibhav Satnambhai Shrivastav	Surat	02-Sep
3	Shaquib Rahman	ICS-ONGC-WADU	02-Sep
4	Mahipal Singh	Jaipur	06-Sep
5	Ranu Yadav	ICS-Technology	06-Sep
6	Ganpati Kanukale	Mumbai	06-Sep
7	Shivam Gupta	ICS-IOCL Bottling Plant	07-Sep
8	Mohammad Rehan Fazal	ICS-ONGC-Ankleshwar	07-Sep
9	Ravi Chauhan	ICS-IGL New Delhi	08-Sep
10	Vaibhav Tomar	ICS-IGL New Delhi	08-Sep
11	Ritesh - Singh	ICS-IGL New Delhi	08-Sep
12	Chandan Kumar	ICS-ONGC-WADU	09-Sep
13	Manish Patel	ICS-Reliance Ro Project	09-Sep
14	Parth Mashru	ICS-ONGC-Mehsana	09-Sep
15	Mubarak Sandole	Ausadha	09-Sep
16	Swaroop Devassy	ICS-ONGC-Offshore	10-Sep
17	Chandra Prakash Narayan	ICS-ONGC-Mehsana	10-Sep
18	Eknath Bhanage	ICS-MNGL-Pune	10-Sep
19	VinodKumar Yadav	ICS-Technology	10-Sep
20	Pranesh Pandurang Rewale	Mumbai-TPA	10-Sep
21	Hasnain Ansari	ICS-IRM Energy	11-Sep
22	Amit Kumar	ECD-Gail Survey	12-Sep
23	Sanjoy Bera	ICS-IOCL Bottling Plant	13-Sep
24	Jitendra Kumar Patel	ICS-ONGC-Mehsana	13-Sep
25	Mohit Kushwah	ICS-ONGC-WADU	14-Sep



Birthday's Month of Sep - 2024...



Sr. No.	Emp. Name	Station	Emp. Dob
26	Nikhilkumar Vasava	ICS-ONGC-Ankleshwar	14-Sep
27	Pooja Sahu	Mumbai-HR	16-Sep
28	Akshata Vaingade	Mumbai-HR	17-Sep
29	Arfat Pathan	Training centre	17-Sep
30	Priyanka Anadi Pal	ICS-Assure - Property	17-Sep
31	Sandeep - Pandey	ICS-ONGC-WADU	19-Sep
32	ALLEN NAMARA NAKITYO	Uganda	19-Sep
33	Bhupendra kumar Kantilal Panchal	Ahmedabad	19-Sep
34	Yashkumar Prajapati	ICS-ONGC-Mehsana	19-Sep
35	Jayesh Kumar Prajapati	ICS-ONGC-Mehsana	19-Sep
36	Kameshwar Singh	Chennai	19-Sep
37	Sunil	New Delhi	20-Sep
38	Naushad Ansari	ICS-RBML TT	21-Sep
39	ShaniKumar Patel	ICS-ONGC-WADU	21-Sep
40	Nitin Kumar	ECD-HPCL-MHMBPL	21-Sep
41	Rambhan Vishwakarama	ICS-Hindustan Copper Ltd	25-Sep
42	Mohammed Azhar Shah	Mumbai-ECD	25-Sep
43	Sachin Patkar	ICS-ONGC-Offshore	27-Sep
44	Sandeep More	Indore	27-Sep
45	Kandarpkumar Patel	ICS-ONGC-WADU	27-Sep
46	Pradeep Pandurang Palkar	Mumbai-Finance	27-Sep
47	Mohnish Patle	ICS-Hindustan Copper Ltd	28-Sep
48	Roshankumar Patel	ICS-ONGC-Ankleshwar	29-Sep
49	Abhijit Mahak Singh	Navi Mumbai	30-Sep
50	Sohel Ansari	ICS-Assure - Reconstruction	30-Sep

Horoscope Month of September - 2024



Aries

This month is about harnessing the power of collaboration and using your social connections to achieve your goals. Don't shy away from expressing your bold ideas, but be flexible and adaptable to integrate other's contributions. Opportunities for joint ventures, investments, or even lucrative freelance work can arise through unexpected connections. Focus on quality time with your loved ones, plan exciting outings, and engage in activities that strengthen your bond.



Taurus

This is a potent month to set ambitious goals, take the initiative, and showcase your talents. Expect recognition and potential leadership opportunities. Money matters might feel like a roller coaster. Unexpected expenses could crop up but don't fret. Family ties strengthen as you prioritise quality time. Support loved ones, but don't neglect your own needs. While your overall health appears fine, fatigue and stress might creep in. Prioritise sleep and healthy eating.



Gemini

It's a month for introspection, reevaluation, and potentially shedding old skin to emerge stronger. You might uncover hidden talents or be drawn to challenging, high-stakes projects. Don't shy away from delving into the complex or pursuing unconventional paths. Financial matters might require scrutiny and wise investments. Be cautious of risky ventures and sudden spending urges. This is also an excellent time to explore alternative healing modalities or address lingering emotional issues.



Cancer

It's a month for introspection, reevaluation, and potentially shedding old skin to emerge stronger. You might uncover hidden talents or be drawn to challenging, high-stakes projects. Don't shy away from delving into the complex or pursuing unconventional paths. Financial matters might require scrutiny and wise investments. Be cautious of risky ventures and sudden spending urges. This is also an excellent time to explore alternative healing modalities or address lingering emotional issues.



Leo

Buckle up for a dynamic month filled with collaboration, opportunities, and personal growth. Polish your social skills and leverage your connections. Be open to unexpected opportunities that could lead to financial gains. Remember, teamwork makes the dream work. Don't be afraid to express your affections boldly. Family ties strengthen as you prioritise quality time. But be mindful of potential power struggles within the family dynamics, and approach situations sympathetically..



Virgo

This month encourages you to be diligent and meticulous. You'll shine in roles demanding precision and organisation. Take initiative, offer solutions, and showcase your expertise. Negotiate raises confidently, explore freelance options, or invest in skill development. Romance might take a backseat to shared responsibilities or acts of kindness. However, don't neglect affection – a thoughtful gesture or a helping hand can speak volumes. Consider preventative health measures like checkups.

Horoscope Month of September - 2024



Libra

Family ties deepen this month. Expect heart-warming gatherings and meaningful conversations. Offer support to loved ones in need, and don't shy away from expressing your emotions. At work, your communication skills will be razor-sharp, making presentations and negotiations flow effortlessly. Financial gains are possible, but be mindful of overindulging in your newfound pleasure-seeking tendencies. Attend social gatherings and indulge in flirtatious banter, but don't confuse fleeting flings with genuine connections.



Scorpio

While career pursuits may take a backseat this month, focusing on your inner world can profoundly impact your overall well-being and future direction. At work, maintain professionalism and focus on completing ongoing tasks diligently. Relationships with parents, siblings, or housemates could require your attention. If single, you might encounter someone special through family gatherings or social events within your close circle. Prioritise saving and creating a secure financial foundation.



Sagittarius

Your mind will buzz with ideas this month, and you'll have a strong urge to express yourself and connect with others. This is a great time to learn new skills and embark on new projects. This is an excellent time to market yourself or your business, as your communication skills are sharp. However, be mindful of not over promising or appearing scattered. However, with so much mental energy, finding healthy outlets and avoiding burnout is important. Singles might find romance through online connections..



Capricorn

This is an auspicious month for career growth. A promotion, raise, or recognition for your hard work could be on the horizon. Don't shy away from expressing your ideas and taking initiative. Network strategically, and be bold in pursuing your goals. Singles, your focus might be on building your career and finances first, leaving romance on the back burner. Those committed should express appreciation to their partner and spend quality time together.



Aquarius

The planets are aligning for professional growth this month. You'll exude confidence and decisiveness, attracting recognition and opportunities. You might receive unexpected gains or secure lucrative deals. However, avoid impulsive spending and prioritise long-term investments over fleeting luxuries. Be open to unexpected connections, but don't rush into anything serious. Offer support, be present for your loved ones, and respect their individuality.



Pisces

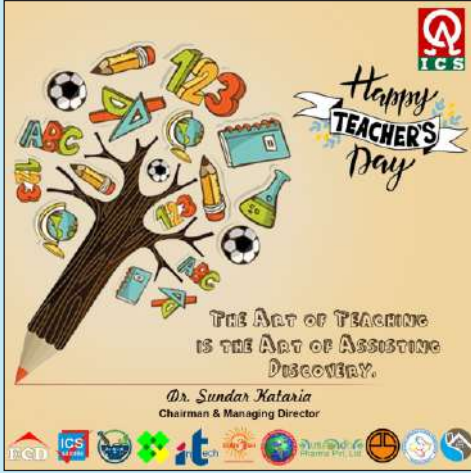
This is a month for emotional healing and strengthening family bonds. Forgive past hurts and nurture your loved ones with compassion and understanding. Singles might encounter someone special through spiritual connections. You might succeed in research, writing, or any field requiring solitude and focus. Trust your intuition when making career decisions; don't be afraid to explore unconventional paths.

ICS Celebrated Ganpati Festival





ICS Festival Greeting



SURYAANSH



About Us

Nestled near Mumbai, in the serene surroundings of Palghar, Suryaansh Training & Convention Centre stands as an epitome of luxury and tranquility, offering an unparalleled experience that caters to your every need, whether you're seeking a serene getaway or planning a grand event.

At Suryaansh, we believe that every journey deserves a touch of luxury, every stay should be unforgettable, and every traveller deserves seamless experiences. We are your premier destination for hotel bookings, committed to transforming your travel dreams into reality. Established with a passion for hospitality and a commitment to excellence, Suryaansh is a leading name in the travel industry, with a team of dedicated professionals deeply passionate about curating exceptional travel experiences.



Vision:

"Our vision at Suryaansh is to be Your Gateway to Memorable Stays", where every journey is imbued with luxury, every stay is etched into memory, and every traveller experience seamless excellence. As your premier destination for hotel bookings, we are committed to transforming your travel dreams into reality. At Suryaansh Training & Convention Centre, we extend this vision to become the ultimate destination for events, training programs, and leisure getaways, setting new standards of excellence in hospitality and service."

Mission:

"Our mission at Suryaansh is simple yet ambitious: to redefine the way people travel by providing unforgettable experiences through world-class facilities, impeccable service, and a commitment to excellence in everything we do. We are dedicated to leveraging cutting-edge technology and innovative solutions to streamline the booking process, enhance convenience, and elevate the overall travel experience for our guests. With a relentless focus on customer satisfaction and continuous improvement, we strive to set new standards of excellence in the travel industry."

www.suryaansh.org



Please send us your valuable comments & suggestions on suggestions@icsasian.com. To subscribe for a free Subscription send us a mail with subject "Subscribe for QUALITYMANTRA" at suggestions@icsasian.com

Be a part of the Publication, Share your Ideas, thoughts, Vision and Knowledge, Join us in our mission of a Quality World. Please send your article in 300-500 words with your name and photograph to quality.mantra@icsasian.com.

This Edition Compiled and Presented by ICS Corporate Office Team

International Certification Services Pvt. Ltd. Corporate Office

22/23 Goodwill Premises, Swastik Estate, 178 CST Road, Kalina, Santacruz (E),
Mumbai- 400 098. Maharashtra, INDIA.

Tel: 022-42200900, Email: info@icspl.org / Web: www.icspl.org

BRANCH OFFICE

*Ahmedabad*Bangalore *Belgaum*Chennai *Gandhidham *Hyderabad *Indore *Jaipur
*Ludhiana *Mumbai *Nasik *New Delhi *Pune *Udaipur *Vadodara *Vapi

OVERSEAS OFFICE

*Dubai(UAE) *Nepal* Oman* Qatar* SriLanka* Uganda* USA*

Web : www.icsasian.com / www.icspl.org

Disclaimer: This e-Magazine / publication is for internal circulation only. While every effort has been made to ensure that information is correct at the time of going to print International Certification Services Pvt. Ltd. cannot be held responsible for the outcome of any action or decision based on the information contained in this publication / website. The publishers do not give any warranty for article's written by various author's / persons / company / ICS for the completeness or accuracy or correctness or plagiarism for their publication's content, explanation or opinion.

ICS Group Companies

