



EAT RIGHT INDIA Initiative by FSSAI

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Food Safety and Standards Authority of India

From Farm To Plate Make Food Safe

Maintaining hygiene practices across the food supply chain



FSSAI – The Enabler



Eat Safe



Eat Healthy



Eat Sustainable



Eat Right India
Movement

Social And Behavioral Change

Teaching children early about how to handle & prepare food safely helps to create a new generation of healthy consumers







Food Safety and Standards (Safe Food and Healthy Diets for School Children), Regulations, 2019 for safe and healthy diets in Schools

Elements of Regulation

1. Responsibilities of School Authority to ensure safe food and healthy diets on school premises
2. Promotion of safe and healthy foods in and around the school premises
3. Monitoring and Surveillance
4. Food marketing and advertisement to school children

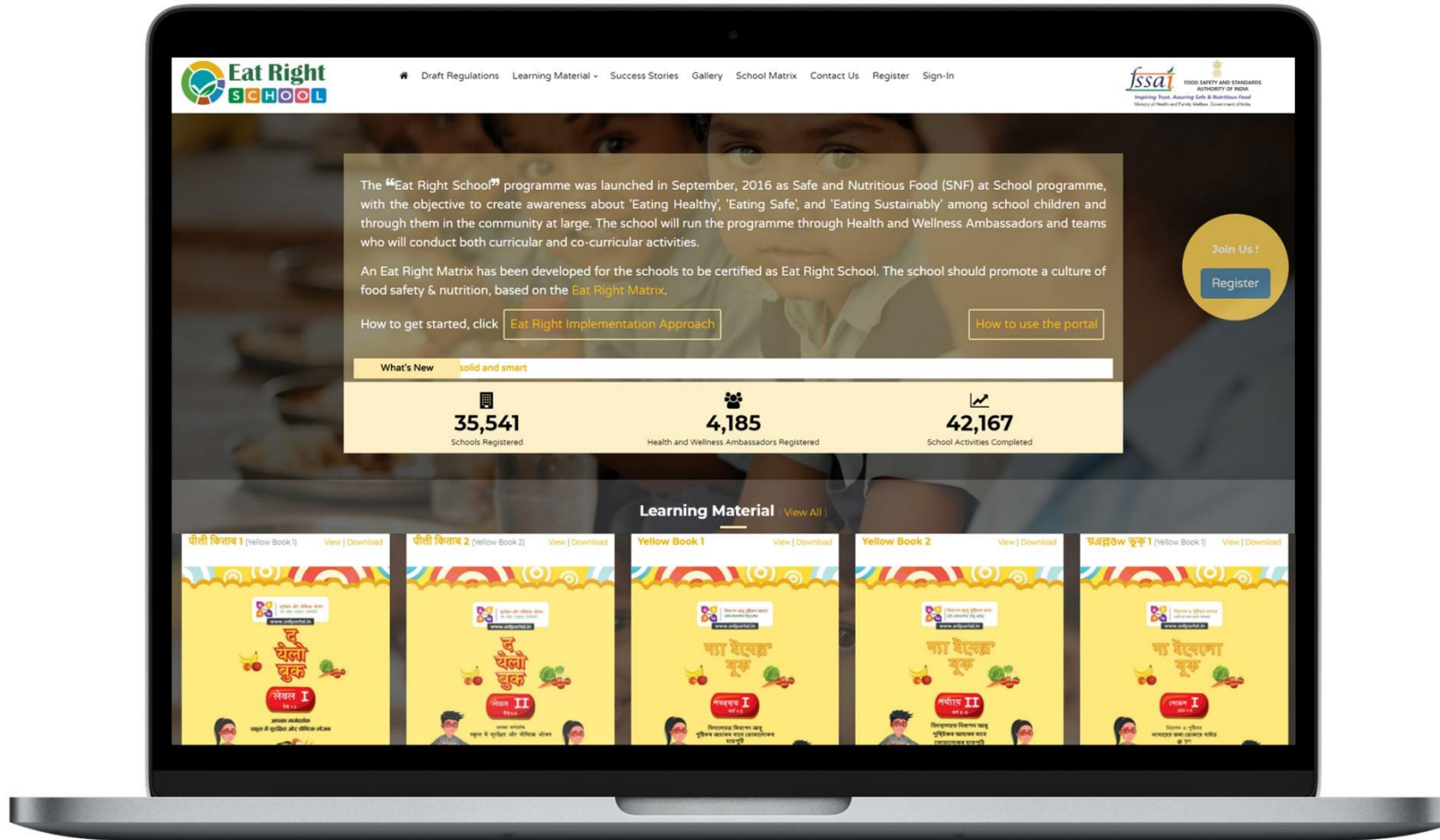
Eat Right School Initiative

-  Eat Right School launched by FSSAI under the aegis of MoHFW. Aligned with the School Health Programme under Ayushman Bharat, a healthcare programme by GOI.
-  Eat Right School program aims at creating awareness about food safety, nutrition & hygiene among school children and through them among the community at large.
-  A rich repository of content created (yellow books and other resources) by domain experts for school curriculum for students and teachers is available.
-  There are health and wellness ambassadors who help in conducting activities in school for them to perform on eat right matrix to be an eat right school.

Implementation



Eat Right School Website



www.fssai.gov.in/eatrightschool

Resources Available



The Yellow Book 1 & 2

English, Hindi, Assamese, Bengali, Punjabi, Gujarati,
Marathi, Kannada, Tamil, Malayalam, Telugu

Content mapped with School Health Programme under
Ayushman Bharat

Available on DIKSHA platform (MHRD)

Activity Book



Teacher Training
Manual



FSSAI Video Library

www.fssai.gov.in/fssaivideolibrary/login

Food Safety Guidebook For Teachers

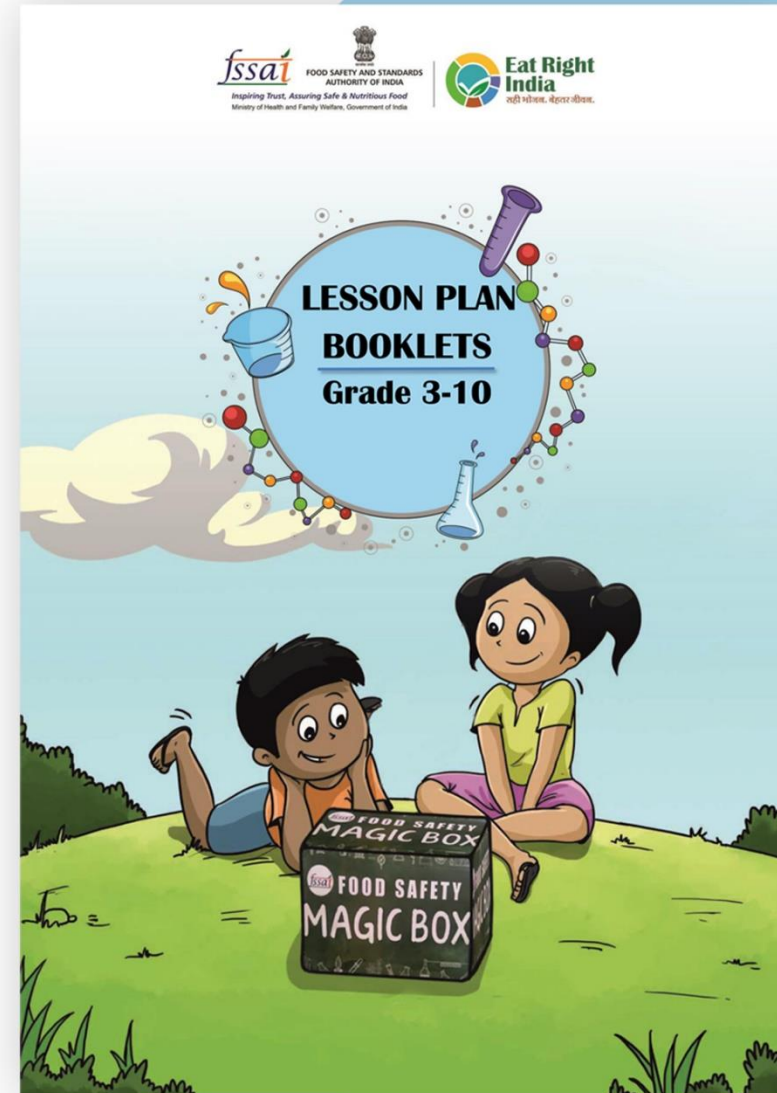
Lesson Plan Booklets- Detection of Adulteration in Food Samples

Booklet features:

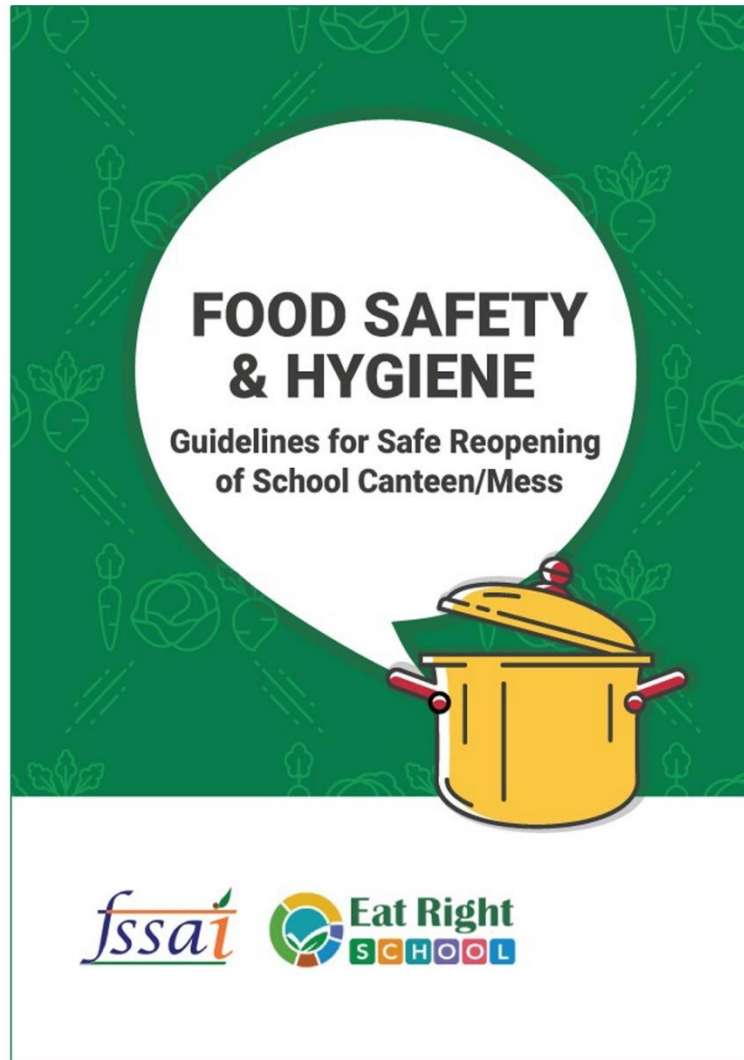
- Grade wise lesson plans from Grade 3 to 10
- Detailed information on how to conduct tests to check for food adulteration

For details of the booklet visit Eat Right School website :

[Fssai.gov.in/eatrightschool](https://fssai.gov.in/eatrightschool)



Release of Canteen Re-opening Guidelines



Key Highlights

- ▶ How to maintain personal hygiene and surrounding hygiene
- ▶ Food safety during and after preparation of the meals
- ▶ Food safety during mealtime
- ▶ Benefits of eating right for immunity
- ▶ Role of each stakeholder (Teaching and non-teaching staff, students, canteen/mess staff and parents)
- ▶ Building the capacity of the food caterers/canteens/mess
- ▶ Emergency response
- ▶ Self compliance Sample checklist for Schools
- ▶ Sample posters to be displayed in school premises.

Learning videos



Rohan's Magical Spectacles



Go Grow Glow Foods



Paani Piyo



I Stay Clean



VERMICOMPOSTING



Riya Learnt a Lesson - Food Spoilage



Kitanuon Ki Rokthaam Germ Control



Keep Away NCDs

Thank You