

**GOVERNMENT OF INDIA  
MINISTRY OF HEALTH AND FAMILY WELFARE  
DEPARTMENT OF HEALTH AND FAMILY WELFARE**

**LOK SABHA  
STARRED QUESTION NO. 9  
TO BE ANSWERED ON THE 15<sup>TH</sup> DECEMBER, 2017  
FOOD SAFETY AND HYGIENE STANDARDS**

**\*9. SHRI B.V. NAIK:**

Will the Minister of **HEALTH AND FAMILY WELFARE** be pleased to state:

(a) the details of the norms being implemented by the Food Safety and Standards Authority of India (FSSAI) for food safety and hygiene standards at restaurants, food outlets, religious places, etc.;

(b) whether these norms are being implemented effectively, if so, the details thereof and if not, the reasons therefor;

(c) whether the Government proposes to put a ban on handling of food with bare hands and introduce norms for serving food at such places; and

(d) if so, the details thereof?

**ANSWER  
THE MINISTER OF HEALTH AND FAMILY WELFARE  
(SHRI JAGAT PRAKASH NADDA)**

(a) to (d) : A Statement is laid on the Table of the House.

**STATEMENT REFERRED TO IN REPLY TO LOK SABHA  
STARRED QUESTION NO. 9\* FOR 15<sup>TH</sup> DECEMBER, 2017**

(a) Food Safety and Standard Authority of India (FSSAI) has laid down standards for Hygienic and Sanitary practices to be followed by Food Business operators under Schedule 4 of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011. Following parts of Schedule 4 are applicable for catering sector including restaurants, food outlets, religious places, etc.

- Part IA of Schedule 4 provides Hygienic and Sanitary practices for street food vendors and units other than manufacturing/processing
- Part II of Schedule 4 provides General Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License (including Catering Sector)
- Part V of Schedule 4 provides Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in Catering/ Food service establishments.

(b) It is mandatory for all food business operators to obtain FSSAI License/Registration and follow the requirements detailed under Schedule 4 of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

(c) & (d) There is no proposal presently for putting a ban on handling food with bare hands. Good Personnel Hygiene Practices are prescribed under Schedule 4 of Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011, which helps in ensuring safe food handling.

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