

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

**LOK SABHA
UNSTARRED QUESTION NO.2994
TO BE ANSWERED ON 06TH AUGUST, 2021**

STANDARDS OF HYGIENE IN FISH AND MEAT MARKETS

**2994. SHRI GNANATHIRAVIAM S:
SHRI VIJAYAKUMAR (ALIAS) VIJAYVASANTH:**

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

- (a) whether the Government is aware of the falling standards of hygiene in the fish and meat markets across the country resulting in serious health hazards to human beings, if so, the details thereof;
- (b) whether any proposal is under consideration of FSSAI to start hygiene rating for fish and meat shops in the country;
- (c) if so, the details thereof; and
- (d) the time by which the above proposal is likely to be implemented?

ANSWER

**THE MINISTER OF STATE IN THE MINISTRY OF HEALTH AND
FAMILY WELFARE
(DR. BHARATI PRAVIN PAWAR)**

(a) : Food Safety and Standards Authority of India (FSSAI) has informed that it has specified guidelines with respect to Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in manufacture, processing, storing and selling of Meat and Meat Products in the country. These guidelines have been prescribed under Regulation 2.1.2 (1) (5), Schedule IV; Part IV of Food Safety and Standards (Licensing and Registration) Regulations, 2011. FSSAI has also specified general Requirements on Hygienic and Sanitary Practices to be followed by all Food Business Operators applying for License including Food Business Operators engaged in business of Fish and Meat under Schedule IV; Part II of Food Safety and Standards (Licensing and Registration) Regulations, 2011.

Further, the implementation and enforcement of Food Safety and Standards Act, 2006 primarily rests with the State/ UT Governments. Regular surveillance, monitoring and inspection is undertaken by State/UT Governments under FSS Act, 2006 to check compliance of the provisions laid down under Regulation 2.5 of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011 along with Schedule-IV of Food Safety and Standards (Licensing and Registration) Regulations, 2011.

(b) to (d): FSSAI has recently advised States/UTs to conduct audits of Meat shops. For this, FSSAI asked States/UTs to nominate a City wherein the audit of meat shops will be conducted through audit agencies recognized by FSSAI under the FSS (Food Safety and Audit) Regulations, 2018 as per their scope of audit and conduct the audits and take necessary corrective actions at their end. As per reports received from the State/UT Governments, as on 31.03.2021, audit of 396 meat shops had been conducted.

FSSAI has implemented the scheme of hygiene rating since the year 2019 under which Food Business Operators are given score based on the audit, which, when displayed in the establishment enables the consumers to make an informed choice. The Hygiene Rating Certification is valid for 2 years.

The frequency of audits and inspection of food business operators have been categorized on the basis of risk i.e. high, medium and low risk food categories. Meat and fish have been placed in high risk category. The inspection, audit and hygiene rating is an ongoing process.