

GOVERNMENT OF INDIA  
MINISTRY OF FOOD PROCESSING INDUSTRIES  
**LOK SABHA**

**UNSTARRED QUESTION NO. 3782**

ANSWERED ON 9<sup>TH</sup> AUGUST, 2016

MECHANISM TO TEST FAST FOOD

3782. SHRIMATI MEENAKASHI LEKHI:

Will the MINISTER OF FOOD PROCESSING INDUSTRIES be pleased to state:

- (a) whether any monitoring mechanism has been evolved by the Government to test the authenticity of the products sold under fast food industry; and
- (b) if so, the details thereof and the list of materials imported for the preparation of these products?

**ANSWER**

THE MINISTER OF STATE FOR FOOD PROCESSING INDUSTRIES  
(SADHVI NIRANJAN JYOTI)

(a) & (b) As per information provided by Food Safety and Standards Authority of India (FSSAI) under the Ministry of Health and Family Welfare, the term 'fast food' is not defined under Food Safety and Standards (FSS) Act, 2006 and Rules and Regulations made thereunder.

However, the implementation and enforcement of Food Safety and Standards Act, 2006 primarily rests with State/UT Governments. Random Samples of food items are being drawn by the State Food Safety Officers and sent to the laboratories recognised by FSSAI for analysis. In cases where the samples are found to be not conforming to the provisions of the FSS Act, 2006 and the Rules and Regulations made thereunder, recourse is taken to the provisions for penal action against the offenders under Chapter IX of the FSS Act

FSSAI is operating food import clearance facilities at six locations viz. Delhi, Mumbai, Kolkata, Chennai, Cochin and Tuticorin. The imported food consignments referred to FSSAI for clearance by the Custom Authorities are subjected to inspection and sampling by Authorised Officers of FSSAI. The samples so collected are subjected to testing at notified food laboratories as per the parameters laid down in the various FSS Regulations, 2011 for safety aspects. Based on the laboratory reports, NOC (No Objection Certificate) or NCC (Non Conformance Certificate) is issued for the consignments.

The materials imported for the preparation of products sold under Fast Food Business include:

- a) Food ingredients: Paste, puree, sauces, spices, seasoning mixes, pasta, noodles, vegetable extract powders, batter mix, edible oils and fats, frozen vegetables, etc.
- b) Food Additives: Emulsifiers, stabilizers, thickening agents, flavours, humectants, leavening agents, colours, preservatives, antifoaming agents, sequestering agents and buffering agents, etc.

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