Nowadays people consume at least one meal in canteen/cafeterias after they leave for home either to college, university, office, hospital, etc. Therefore, it is important to ensure that the food being served there is safe and hygienic. To address this, FSSAI has started an Eat Right Campus (ERC) initiative which will enable these places or campuses to provide safe food and healthy diets in their premises. It is a certification program where campuses are awarded with a star rating on a scale of 1 to 5.

### Stakeholders

- **State/UTs Food Safety Department**
- **Training Partners**
- **Auditing Agencies**
- **Corporates/Funding Partners**
- **Campuses**

### Audit Parameters

- **Eat Safe 50%**
  - Ensure food safety and hygiene in both catering and retail outlets on campus

- **Eat Healthy 20%**
  - Availability of healthy diets on campus, use of fortified foods promotion of local and seasonal foods and limiting foods high in fat, sugar and salt.

- **Eat Sustainably 20%**
  - Minimizing plastic use, reducing food waste, repurposing used cooking oil and water conservation.

- **Building Awareness 10%**
  - Engagement activities to build awareness and creating an enabling environment for a culture of eating right.

### Contact Us

- **Ms. Sakshi Jain**
- **eatrightcampus@gmail.com**
- [www.eatrightindia.gov.in/EatRightCampus](http://www.eatrightindia.gov.in/EatRightCampus)