Eat Right Campus

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.

Who can apply?

- Colleges
- Workplaces
- Hospitals
- Universities
- Eat Right Campus
- Military Establishments
- Jails
- Tea Estates
- Institutions

Certification Process

1. Enrolment
2. Self-Assessment
3. Training
4. Final Audit
5. Certification

Food Businesses within the campuses should be licensed/registered under FSS Act, 2006

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.

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