




FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India



Eat Right Challenge for Districts

Eat Right Challenge for Districts

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	<ul style="list-style-type: none">• Detailed process for conducting various activities• Evaluation Matrix	

INTRODUCTION



The Eat Right India(ERI) movement has been launched by FSSAI to protect the health of the people and the planet by transforming the food ecosystem of the country through a systems approach. It is based on three key themes- Eat Safe, Eat Healthy, and Eat Sustainable. It is inspired by the focus on preventive and promotive healthcare through convergence with various flagship programmes like Ayushman Bharat and POSHAN Abhiyaan.

Eat Right India is a people's movement that adopts a judicious mix of regulatory, capacity building, collaborative and empowerment approaches. It adopts a 'whole of the government' approach since it brings together food-related mandates of the agriculture, health, environment and other ministries. Furthermore, it takes a 'whole of society' approach, bringing all stakeholders from consumers to community organizations, academia etc. together on a common platform.

ERI encompasses a bouquet of initiatives that targets food businesses to supply safe, healthy and sustainable food and consumers to make the right food choices. As part of the core regulatory functions, FSSAI focuses on strengthening food safety through science-based, robust and high-quality standards at par with global benchmarks, effective enforcement drives and efficient (or risk-based) compliance checks through judicious as well as innovative use of resources. This would include bringing all food businesses under the licence and registration regime, conducting periodic risk-based inspections and/or third-party audits, conducting robust checks on imported food, increasing the level of surveillance, sampling and testing drives and building capacities for food-testing through innovative approaches such as public-private partnerships, mobile food-testing vans, rapid food-testing kits etc. Further, to build capacities of food businesses on food safety, FSSAI has initiated Food Safety Training and Certification (FoSTaC) programme to ensure a trained and certified Food Safety Supervisor (FSS) on every food business premises.

Several benchmarking and certification schemes to improve food safety and hygiene standards are in place for clusters such as street food hubs, vegetable markets, stations etc. and the Hygiene Rating scheme targets individual food service establishments like restaurants, bakeries and food retail shops. Consumers are targeted through initiatives such as Eat Right Campus for workplaces Eat Right School for school children.



For consumers, the 'Eat Right India' movement is propagated through awareness generation in the form of large-scale social and behaviour change by engaging consumers and educating them on eating right. To educate consumers, a lot of IEC activities are organised to disseminate right messaging about safe and healthy eating practices in the interest of public in the form of videos, TVCs, flyers, brochures along with offline activities like Eat Right Melas, Walkathons etc. FSSAI also uses various communication tools including social media to disseminate scientific and accurate information around food safety, personal hygiene practices, healthy eating habits and other valuable tips for citizens.

EAT RIGHT CHALLENGE FOR DISTRICTS

The Eat Right Challenge for districts (Phase II) is envisioned as a competition among districts to recognize their efforts in adopting and scaling up various initiatives under Eat Right India. Further, it is meant to motivate States to develop a food strategy that supports a healthy, safe, and sustainable food environment, through participating districts.



Actionable under the Eat Right Challenge for Districts have been categorized under 5 areas as defined below:

Robust Food Regulatory System: This section includes efforts of the State machineries to improve and strengthen the functioning at the ground level including surveillance, enforcement and necessary compliances by facilitating ease of doing businesses through adoption and utilization of technology. Through this challenge, the aim is to broaden the reach of registration/ licensing, enforcement and surveillance activities, digitalization and enabling ease of business through FoSCoS, among other core regulatory activities of FSSAI. Surveillance drives covering the entire district are helpful in identifying key hot-spot areas of food safety issues so that they can be addressed in a timely manner.

Benchmarking and Certification: Various settings based environment needs to be targeted covering street vendors, fruits & vegetables markets, food-kiosks, hawkers and petty food vendors to improve overall infrastructure as well as food safety and hygiene levels across food establishments. Hygiene Rating certification for catering establishments including restaurants, sweet shops and meat shops ensures food safety compliances. This section aims to inculcate the concept of self-compliances by food businesses through benchmarking and certification schemes.

Training and Capacity building of food businesses: This section ensures self-compliance by food businesses through training and certification of food handlers for large, mid-sized and micro food businesses as well as unorganised vendors. To build capacities of food businesses on food safety, FSSAI has initiated Food Safety Training and Certification (FoSTaC) – a unique program to ensure a trained and certified Food Safety Supervisor on each food business premise.

Changing Food Environment: As food is a common thread linking citizens everywhere, the Food Authority 's approach is to transform the 'food environment' in the country to ensure every citizen get access to safe, healthy and sustainable diets. This section focuses on targeting settings-based environment like schools, colleges, campuses and workplaces where people spend a considerable amount of their time. These programs ensure behavioural change in a settings-based approach through training & capacity building of all food handlers followed by the third party audits.



Encouraging consumers to adopt fortified foods with +F symbol and millets in their diets would ensure healthy citizens, which in turn, reduces the disease burden in our country. Through this Challenge, the aim is to get maximum number of clusters certified by FSSAI to inspire trust in consumers.

Social and Behaviour Change: Citizen Engagements extremely crucial for the success of any large-scale program. To enable mass mobilization, districts should organise large-scale citizen centric campaigns to bring about social and behavioural change. Consumer awareness drives and a series of IEC activities targeting both online/ offline mediums like TV/ Radio/ Cinema/ Billboards/ Hoardings etc. should be organised to generate mass awareness. The aim of this Challenge is to widen the reach of these campaigns and engage as many people as possible.

STEPS FOR IMPLEMENTATION

The Eat Right Challenge for Districts is open to all Districts in the country.

Step 1: Online Registration:

The participating districts will have to log in to <https://eatrightindia.gov.in/EatRightChallenge/home> and register online.

The Registration window opens on April 04, 2022 and will closed on April 30, 2022.

Once the districts register successfully and provide necessary details during the registration, they will move on to the Challenge implementation phase.

In case of any change in any of the information pertaining to registration, the nodal officer must intimate FSSAI at the earliest at eatrightchallenge.fssai@gmail.com and revise the information, if any before April 30, 2022

Step 2: Implementation Phase:

May 01 2022 – Sep 30, 2022 – During the implementation phase, the registered cities will have to conduct activities from each of the 5 areas of action mentioned below:

1. Licensing and Registration of Food Businesses and Surveillance Drives
 - o License and Registration Drive



- o Surveillance drive
- o Enforcement Samples
- o Inspection
- o Grievance Redressal

2. Benchmarking and Certification (Any three to be implemented)

- o Clusters
 - Clean Street Food Hubs
 - Clean and Fresh Fruit and vegetable Markets
 - BHOG (Blissful Hygienic Offering to God) – Places of Worship
 - Eat Right Station
- o Individual Outlets (Hygiene Rating)
 - Restaurants
 - Hotels
 - Sweet shops/bakeries
 - Meat shops

3. Training & Capacity Building

- o FoSTaC

4. Changing food environments (Any three to be implemented)

- o Eat Right Campus
- o Eat Right School
- o Fortification - Demonstration Project for fortified rice, wheat flour and milk
- o Demonstration of Millets Based Recipe

5. Behaviour Change Campaigns (Any two to be implemented)

- o Digital Media Outreach (TV/Cinemas/Radio jingles)
- o Promotion in Public Places (Hoardings/Pole Kiosk/ Bus Shelters/LEDs etc)
- o Social Media Outreach

6. Innovative Activities

o Further, 10 marks have been allocated to Innovative Activities that will be adopted by the participating districts to execute any activity for strengthening the FSS Act and other Eat Right Initiatives, over and above what is mentioned in the 5 areas of action



Step 3: Uploading of Activities

All participating districts will be provided with a login ID so that Districts can regularly upload the activities carried out by them. They will be able to review the progress of activities, on a real-time basis that are being conducted during the said time period (May 01 2022 – Sep 30, 2022). Data under the area 1, 2, 3 will be auto-fetched at the level of FSSAI HQ and will be visible to the participating districts.

Step 4: Monitoring and Evaluation

After the closing date of the Challenge i.e., 30th September, 2022, all districts will be assessed on the basis of their performance in the implementation phase and the top 150(hundred and fifty) districts or half (50%) of total participating districts, whichever is minimum, will be announced as winners.

Step 5: Awards and Recognition:

After the evaluation process, at the level of FSSAI will begin from October 01, 2022 and The results will be announced on October 16, 2022

Top 150 (hundred and fifty) or half (50%) of total participating districts, whichever is minimum, will be given a prize of INR 5 Lacs.

This money will be given to the districts as a reward for successfully executing various Eat Right India initiatives during the implementation phase. This award money can be used for scaling-up of Eat Right India initiatives and can be budgeted for heads like FoSTaC training and audits especially for small vendors; Hygiene Rating of small units; IEC and awareness activities like webinars, drives, offline meetings to engage stakeholders as well as translation, printing of material and distribution. The award money shouldn't be utilized to procure any hardware etc. and should be preferably utilised for ERI and IEC Activities.

TIMELINES



OBJECTIVES

Expected outcomes:





Detailed Process for conducting various activities under each of the 5 action areas :

A. Licensing and Registration of Food Businesses & Surveillance Drives:

A1. Licensing and Registration Drive: Under the Food Safety and Standards Act and the FSS (Licensing and Registration of Food Businesses) Regulations, 2011, it is mandatory for every food business operator to get registration/license for carrying out any food business. With an aim to cover all the food business operators under the ambit of FSSAI, it has been decided to provide registration certificate/license to at least 1 FBO per 200 persons.

Steps to undertake for the activity

- Identification of all food business operators in the city/district including street food vendors
- Evaluation of the approx. number of licensed/registered units
- Motivation and sensitization of food business operators by organising camps who does not have valid FSSAI License/Registration Certificate to access details regarding License/Registration through FoSCoS portal at <https://foscoss.fssai.gov.in/>
- Providing guidance and assistance to the food business operators to take FSSAI license/registration or to correct anomalies in their existing license
- Evaluation of number of licensed/registered units in the area/district after carrying out above activities to assess the increase in the number/percentage of licensed/registered units

A2.a Surveillance Drive:

With a view to ascertain the pattern of prevalent risk in food items available in specific areas, necessary surveillance drives are to be carried out by analysing the samples. The surveillance will help identify in identifying the area of concerns in respect of food safety which would require improvement and planning course of actions to address the issues.

Steps to undertake for the activity

- Conducting commodity wise surveillance drives especially during the period when non-compliance is most expected eg. festival times, high consumption periods.



A3.a Enforcement Samples:

Under Section 29 of FSS Act 2006, it is mandatory to monitor and verify that the relevant requirements of law are fulfilled by food business operators at all stages of food business. For ensuring compliance to the standards notified by the Food Authority by industrial units engaged in manufacturing or processing of food, enforcement drives are required to be carried out.

Steps to undertake for the activity:

- Lifting of enforcement samples pertaining to high risk food categories i.e. 1,8,9,10,13,16,18.1 and Fortified Rice Kernels [99.5].
- Monitoring the outcome of analysis reports of enforcement samples and initiating actions as per the FSS Act, Rules and Regulations, wherever required.

A3.b Risk Based Inspection Scheduling:

With the approval of Food Authority, FSSAI has developed a comprehensive plan, based on risk associated with the Food Businesses, to enable the authorities to carry out the mandatory inspections of the premises of the Food Business Operators (FBOs) ensuring the safety of high risk food categories in a more systematic and intensive manner.

Steps to undertake for the activity:

- Conducting inspections as per comprehensive plan issued by FSSAI
- Inspections to be conducted through FoSCoRIS app

A5. Grievance Redressal:

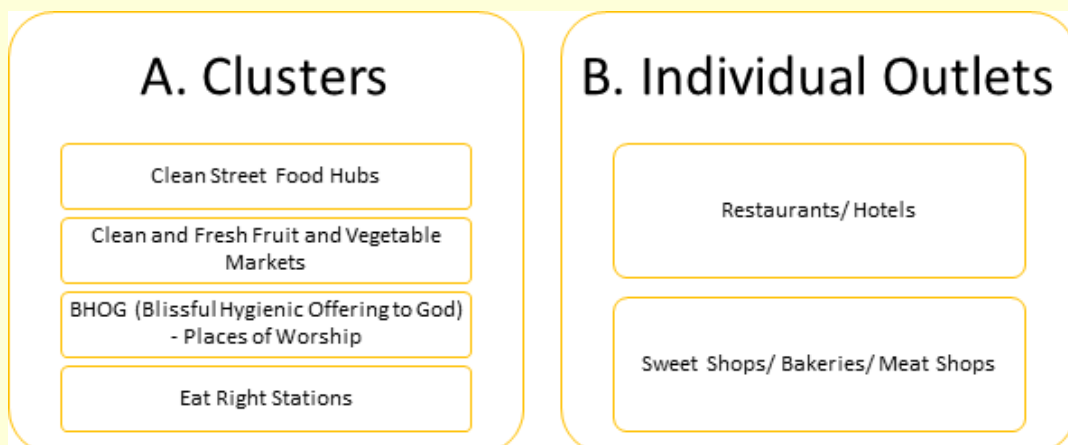
The District Authorities shall monitor the consumer grievances and initiate actions based on the level of severity of the grievance. Ideally, consumer grievances shall be dealt on very first day of receiving in DO's bin.

B. Benchmarking and Certification:

One of the biggest challenge in ensuring food safety and hygiene in India is posed by the large number of food businesses in the unorganised sector. FSSAI's comprehensive Benchmarking and Certification Schemes are a systematic, step-by step approach involving a gap-analysis and corrective actions based on pre-defined checklists for each kind of business to ensure safe and hygienic food. The checklists are comprehensive, including inter alia personal hygiene, environmental hygiene, basic infrastructure etc. The benchmarking and certification give recognition to food clusters and boost livelihood through creating positive consumer perceptions.



Empanelled Training Partners and Audit Agencies bring in the necessary professional expertise to FSSAI's Benchmarking and Certification schemes, which operate at two levels:



A. Benchmarking and Certification for Clusters

For petty food vendors and hawkers, a cluster approach is adopted. A cluster is an aggregation of vendors located in a given geographical area with similar kind of business; for e.g. an aggregation of around 50 street food vendors is a cluster and can be certified as a Clean Street Food Hub. A structured process of defining benchmarks, gap analysis, filling infrastructure gaps, training, capacity building and certification is adopted in a cluster. This is a systematic way to ensure compliance to food safety standards and helps to organize hawkers and petty food vendors to improve food safety and hygiene. It is also an important convergence point, with local municipal authorities taking a lead in setting up clusters (e.g., clean street food hubs, vegetable and fruit markets etc.) and with other government programs like Swachh Bharat Abhiyaan (for cleanliness drives) and Jal Jeevan Mission (for potable water supply).

Cluster Certification model has five simple steps:

Step 1: Cluster Identification

The Food Safety Department of State/UTs in association with the local bodies (municipalities, municipal corporations etc.), will identify geographical areas with an aggregation/cluster of vendors and ensure they are licensed/registered as a first step.



Step 2: Pre-Audit

Benchmarks and checklists have been defined by FSSAI, covering parameters like location, facilities, personal hygiene etc., to be followed by the FBO, based on Schedule 4 requirements. The State Food Safety Department representatives from local bodies and/or an FSSAI-empanelled auditing agency will conduct a pre-audit to identify gaps against the benchmarks, through a physical visit to the cluster.

Step 3: Training and Infrastructure Improvement:

After the pre-audit, training of Food Safety Supervisors will be conducted under the FoSTaC programme. The trainer will focus on the gaps identified during pre-audit. Further, for non-compliance due to infrastructural issues, the local Food Safety Department/municipalities/concerned State department/funding partner would help to plug the gaps; the trainer or training partner may guide the FBOs with suitable solutions. In certifying any given cluster, the implementation agency (if any), audit agency and training partner will be different entities to avoid conflict of interest.

Step 4: Final Audit and Certification

The final audit has to be conducted within six months of the pre-audit, by an empanelled third party audit agency or Hygiene Rating audit agency. The report will be submitted to the concerned State Food Safety Department and if the benchmarks, as prescribed, are met, FSSAI and the State Food Safety Department will jointly issue a certificate with a plaque to the cluster, which will be prominently displayed. The plaque will help to assure consumers that the cluster meets food safety and hygiene standards, thereby increasing business and enhancing livelihood of the vendors.

Step 5: Sustenance and Renewal of Certificate

The certificate will be valid for two years. In these two years, certified clusters will be routinely inspected and samples drawn and tested by the Food Safety Department of State/UTs in accordance with Schedule 4 of FSS Regulations, 2011. For renewal, FoSTaC training and audit is to be conducted by an empanelled agency/State Food Safety Department one month prior to the expiry date of the certificate. On receiving approval from State Food Safety Department, the certificate will be renewed for the next 2 years.



B. Individual Outlets: Hygiene Rating Certification

Hygiene rating is a technology-enabled, user-friendly scheme where individual food service establishments are given a rating for their hygiene and food safety compliance. Establishments participating in the scheme are awarded a consolidated “Star Rating” (between 1 to 5) based on the level of their compliance to multiple safety and hygiene parameters prescribed by FSSAI through a simple checklist. The Hygiene Rating is a powerful visual symbol that allows consumers to make informed choices by finding out how hygienic and well-managed food preparation is at any of the star-rated premises, while also boosting the business of the establishment. Moreover, it encourages businesses to improve their hygiene standards and reduce the incidence of food-borne illnesses.

Hygiene Rating can be implemented in standalone food establishments such as restaurants (even those present in food courts or hotels), cafes, caterers, sweet shops, bakeries and meat shops etc. These food establishments can be located in a market, mall, tourist spots, airport, highways, institutes, hospitals, etc. The Hygiene Rating Certification is valid for 2 years.

Pre-requisite to apply for Hygiene Rating: Before applying for hygiene rating scheme, an FBO must meet the following mandatory requirements:

1. Be licensed/registered by FSSAI.
2. At least one FoSTaC certified Food Safety Supervisor (FSS) must be available and the FSS in turn should have trained all the food handlers on the premises.

FSSAI has introduced the Hygiene Rating (HR) Certification for:

- Restaurants and Catering Establishments
- Meat Shops
- Mithai (Sweets) and Namkeen (Savoury) Shops

Hygiene Rating has 2 simple steps:

Step 1: Verification by Auditing Agency

The stand-alone food establishment will have the option to choose an FSSAI-empanelled auditing agency, who will visit and inspect the premises for food safety compliance.



Step 2: Generation and display of Hygiene Rating

Based on the inspection, verified hygiene rating will be generated. The FBO can download the Hygiene Rating Certificate and display it in their premises where it is visible to the consumers. The simple design of Hygiene Rating Certificate, wherein the score is depicted through smileys, makes it very easy for consumers to understand the hygiene standards of restaurants.

C. Training & Capacity Building

Food Safety Training and Certification (FoSTaC): It is a large-scale training programmes for food handlers those who are in the food business or intending to enter into the food business. There are 19 courses under FoSTaC programme meant for all kind of food businesses such as catering, manufacturing, dairy etc. The courses primarily focus on the good hygiene and sanitary practices as regulated by the Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulations, 2011. The courses are of three levels Basic, Advanced and Special. Duration of Basic level courses is four hours while the advanced and special courses are of 8 to 12 hours. In the end of the training, trainee gets “Food Safety Supervisor” certificate.

The training under FoSTaC programme is being undertaken by FSSAI through its empanelled Training Partners. There are 261 Training Partners, details of which are available on FoSTaC portal. State FDA can select Training Partner from the empanelled list and can allocate food business to train the food handlers. Training is delivered to the food handlers by the trained & certified trainers of FSSAI.

- Guidance Document: <https://fostac.fssai.gov.in/fostac/doc/fostacbook.pdf>
- Website: <https://fostac.fssai.gov.in/>
- Training Partners: <https://fostac.fssai.gov.in/fostac/listoftrainingpartner>
- Supplementary Resources: Training manuals along with their translated versions are available at:
<https://archive.fssai.gov.in/home/capacity-building/e-library/training-manual.html>
- Email: fostac@fssai.gov.in



D. Changing Food Settings:

Nudging consumers to eat right calls for a slew of measures that not only create awareness, but constantly reiterate the importance of 'healthy' eating to ensure a sustainable change in eating habits. Since food is consumed not only at home, but also at the workplace, in schools/colleges etc., there are opportunities in every space to promote safe and wholesome food habits. Home food choices can be influenced by targeting consumers directly through various Information, Education, Communication (IEC) and awareness campaigns. Food choices in schools, workplaces or other campuses can be influenced by creating visible symbols/logos/ratings for a campus, based on the compliance through a set of well-defined benchmarks that go beyond mere safety and hygiene to include aspects of healthy and responsible food consumption.

Changing food environments happens in four settings as part of the Challenge:

Eat Right Campus

Eat Right School

Fortification - Demonstration Project for fortified rice, wheatflour and milk

Demonstration of Millets Based Recipe

These initiatives would serve to remind consumers to eat right, wherever they are, whether at, school, workplace etc. The Eat Right Campus initiative can be taken up at Workplaces/Corporates, Colleges/Institutes/Universities, Jails, Hospitals/Health institutions, Tea Estates etc. Eat Right School is focused on inculcating right eating habits among school children. With informative content and simple reiterative messaging, consumers to be made aware of right eating practices so that they are cognizant and demand safe and nutritious food.



The steps for implementation of Eat Right Campus program involves:

1. Identification of the campus and submission of the enrolment form on Eat Right Campus website.
2. Self-assessment/Pre-audit based on a clearly defined checklist to identify gaps.
3. Food Safety Training & Certification through FSSAI empanelled Training Partners
4. Rectification of gaps by campus authorities.
5. Final audit by FSSAI empanelled third party auditing agency for certification & rating of the campus. The certificate will be valid for 2 years
6. Sustenance: Designate a staff/student as ERC Fellow, who will be trained for periodic internal audits. Local FSO will draw sample randomly as per the risk involved.

Eat Right School is designed to help school children inculcate the habit of eating safe, eating healthy and eating sustainably through an interactive learning model. The Yellow Books I & II that have been developed specifically for school children from grades 1-8 with age appropriate and scientifically credible content on healthy habits. Schools may also create Health and Wellness Teams, certified by FSSAI, to drive this programme in the school. Further, a comprehensive matrix has been created for schools that include curricular and extracurricular activities based on which points are awarded. Based on the score received on the matrix, a school may be certified as an Eat Right School.

Demonstration Projects for fortified rice, wheat flour and milk can be organised at the District level so that citizens can taste fortified foods and understand that there is no difference in taste, colour, odour or preparation methods. These can be organised in association with FFRC team and Development Partners who are working in various States/ UTs.

Similarly, Demonstration of Millet based recipes can be organized to promote consumption of millets. For such demonstrations, Districts should make sure that at least 50 to 75 people attend these demonstrations camps and taste these recipes.

E. Mass mobilization:

These initiatives are largely focused on creating mass awareness. Districts may create their own unique ways to reach out to citizens to engage, excite and enable them to be smart food consumers.



Various resource materials in the form of TVCs for broadcasting on national television and/or Cinemas have been created and made available in 12 regional languages. Further, short videos covering areas of food safety, nutrition etc. is available for circulation via Whatsapp and social media. Brochures, flyers, creatives and guidance documents and a number of books like Recipe Ravivaar, Ghar ki Rasoi, Indi-genius Recipes Book, Plant Protein Breakfast recipe book, History and Food and National Law Salt Cooking Challenge with simple recipes have been created and made available for free download on the Eat Right India website.

All the creatives and IEC material can be downloaded from the following path:
Eat Right India website/ Resources (: www.eatrightindia.gov.in)

**This is indicative in nature and not exhaustive. States/ UTs can identify more areas of engagement with citizens.*

ANNEXURE



Evaluation Matrix

Eat Right Challenge for Districts - Phase 2 - Evaluation Matrix						
Activity Name	Data As on 30th April, 2022 (Auto Fetched)	Marking Criteria	Maximum Marks	5 Months Data Accomplished during the period from 1st May, 2022 to 30th September, 2022 (Auto Fetched)	Marks Obtained (Auto Fetched)	Explanations
Part A: Licensing and Registration of Food Businesses and Surveillance Drives (Maximum Marks): 90 Marks						
A1. Registration and Licensing Drive		*For every 4% increase during the period of challenge : 2 marks *4% increase : 2 marks *8% increase : 4 marks *12% increase : 6 marks *16% increase : 8 marks *20% increase and Above : 10 marks	10			This denotes increase in the figures of Active State Licenses and Registrations.
A1.a Auto generated license and registration		*For every 10% auto generated of total issued : (- 2 marks one time deduction)				Negative Marking One time deduction from the total score arrived in Section A This denotes the factor Auto-generated/Total Issued * 100 during the period. Ideally there shall be no auto-generated Licenses and Registrations.
A2.a Surveillance Drive -		*For each completed drive : 5 marks (Minimum 10 samples in each drive for a particular Food Product Category) *Maximum marks : 25 marks	25			District has to specify 5 broad Food Product Categories for which they have to launch Surveillance Drive. The time span for Surveillance Drive is 5 months i.e. minimum of 10 samples to be lifted for that selected food product category during the span of 5 months
A3.a Enforcement Samples FPC Name - (Chose any one from high risk FPC i.e. 1,8,9,10,13,16,18,99.5)		*Min 25 samples in 5 months : 15 marks, *26-30 Samples: 20 marks *31-35 Samples: 25 marks	25			The FSOs of the District are required to lift minimum of 25 Enforcement samples of High Risk Categories during the span of 5 months.



Activity Name	Data As on 30th April, 2022 (Auto Fetched)	Marking Criteria	Maximum Marks	5 Months Data Accomplished during the period from 1st May, 2022 to 30th September, 2022 (Auto Fetched)	Marks Obtained (Auto Fetched)	Explanations
A3.b Inspection		% completion of RBIS *Less than 50% : 0 marks *51% to 70% : 4 marks *71% to 80% : 6 marks *81% to 90% : 8 marks *91% to 100% : 10 marks	10			The FSOs of the District are required to complete minimum 50% inspections of the assigned target of 5 months. <i>Target of 5 months = (Annual target of RBIS * 5/12)</i>
A4. Annual return compliance For FY 2021-22		Compliance: *Less than 50% : 0 marks *50% to 70% : 5 marks *more than 70% : 10 marks	10			As per Condition of License number 5, every manufacturer has to file annual return. FSSAI has mandated to submit annual return only through FoSCoS. To calculate the scores, Base Figures: Active Manufacturers [including Repackers and Relabellers] as on 31.03.2022 will be taken.
A5. Grievance Redressal		Average time for resolution: *less than 15 days : 10 marks *15 to 30 days : 5 marks *more than 30 days : 0 marks	10			Time taken for resolution: Day on which Grievance resolved by DO - Day on which Grievance Received by DO
Part B: Benchmarking and Certification (Any Three) (Maximum Marks): 30 Marks						
B1. Clean Street Food Hubs		Certified *1 Hub : 5 marks *2 Hubs : 10 marks	10			Only Certified Clean Street Food Hubs during the challenge period will be considered
B2. Clean and Fresh Fruit and Vegetable Markets		Certified *1 Market : 5 marks *2 Markets : 10 marks	10			Only Certified Clean and Fresh Fruit and Vegetable Markets during the challenge period will be considered



Activity Name	Data As on 30th April, 2022 (Auto Fetched)	Marking Criteria	Maximum Marks	5 Months Data Accomplished during the period from 1st May, 2022 to 30th September, 2022 (Auto Fetched)	Marks Obtained (Auto Fetched)	Explanations
B3. Places of Worship under BHOG		Certified *1 Places : 5 marks *2 Places : 10 marks	10			Only Places of Worship under BHOG during the challenge period will be considered
B4. Eat Right Stations		Certified *1 Stations : 5 marks *2 Stations : 10 marks	10			Only Certified Eat Right Stations during the challenge period will be considered
B5. Restaurants/Hotels/Food Service establishments Hygiene rated Sweet shops/bakeries Hygiene rated Meat shops Hygiene rated		Hygiene Rating of *50 establishment : 5 marks *51 to 60 : 6 marks *61 to 70 : 7 marks *71 to 80 : 8 marks *81 to 90 : 9 marks *above 90 establishments : 10 marks	10			Hygiene Rating of minimum 50 establishments during the period is compulsory.
Part C: Training & Capacity Building (Maximum Marks) : 10 Marks						
C1.FoSTaC		Training of food businesses *120 Food handlers : 5 marks *121 to 160 Food handlers : 7.5 marks *Above 161 Food Handlers : 10 marks	10			Training of minimum 120 Food Handlers
Part D: Changing Food Settings (Any three): 30 Marks						
D1. Eat Right Campus		Certified * Per Campus : 2 marks * Max - 10 marks	10			Only Certified Eat Right Campus during the challenge period will be considered
D2. Eat Right School		Certified * Per School : 2 marks * Max : 10 marks	10			Only Certified Eat Right School during the challenge period will be considered
D3. Fortification - Demonstration Project for fortified rice, wheat flour and milk		*1 demonstration - 5 marks *2 demonstrations - 10 marks	10			Demonstration Project for fortified rice, wheat flour and milk
D4.Demonstration of Millets Based Recipe		*1 demonstration - 5 marks *2 demonstrations - 10 marks	10			Demonstration of Millets Based Recipe



Activity Name	Data As on 30th April, 2022 (Auto Fetched)	Marking Criteria	Maximum Marks	5 Months Data Accomplished during the period from 1st May, 2022 to 30th September, 2022 (Auto Fetched)	Marks Obtained (Auto Fetched)	Explanations
Part E: Behaviour Change Campaigns (Any Two) (Maximum Marks) : 30						
E1. Digital Media Outreach (TV/Cinemas/Radio jingles)		*Promotion on only 1 medium: 5 marks Promotion on any 2 mediums: 10marks Promotion on all 3 mediums: 15 marks	15			Promoting Eat Right Messages across different Digital Media Outreach (TV/Cinemas/Radio jingles)
E2. Promotion in Public Places (Hoardings/Pole Kiosk/ Bus Shelters/LEDs etc)		*Visibility in at least 20 places : 7.5 marks *More than 20 places : 15 marks	15			Promoting Eat Right Messages in Public Places (Hoardings/Pole Kiosk/ Bus Shelters/LEDs etc) Min 10 days.
E3. Social Media Outreach		*Up to 50,000 impressions : 7.5 marks *More than 50,000 impressions : 15 marks	15			Up to 50,000 impressions through Social Media Outreach for minimum 7.5 marks. It is cumulative number combining all social media handles like Instagram, Facebook, Twitter etc.
Part F: Innovative Activities (Maximum Marks) : 10 Marks						
F. Innovative activities to execute any of the activities from strengthening the FSS Act and other Eat Right Initiatives		Based on the details submitted, districts will get bonus marks on a scale of 1 to 5	10			Innovative Activities selection on case to case basis
TOTAL MARKS			200			

For more information, visit
www.fssai.gov.in

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FSSAI



fssai_safefood



fssai



eatrightchallenge2@gmail.com

Eat Right Challenge for Districts

