



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA

Inspiring Trust, Assuring Safe & Nutritious Food

Ministry of Health and Family Welfare, Government of India



Guidance Document for
Maintaining Food Safety & Hygiene
in Places of Worship



Guidance Document for
**Maintaining Food Safety & Hygiene
in Places of Worship**

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Preface

The Guidance Document - “**Blissful Hygienic Offering to God**” (**BHOG**) is an initiative of FSSAI to encourage Places of Worship (PoW) to adopt and maintain food safety and hygiene as well as convey food safety messages through such places to the people to follow as responsible citizens. It aims at creation of awareness amongst the Places of Worship to prevent malpractices and irregularities related to food served as *Prasad/Langar*, etc. and ensuring proper regulatory compliance of the Food Safety and Standards Act, 2006 and Rule and Regulations made thereunder. It provides useful tips, dos & don'ts, methods and practices that should be followed in Places of Worships. A Guidance Document has been compiled to guide PoW to implement food safety & hygiene practices and its contents have been thoroughly examined by a team of experts on food safety and hygiene.

FSSAI has come out with this Document to ensure transparency, objectivity and consistency in implementation and application of food law in PoW throughout the country. The BHOG Document would be handy and useful to the Authorities in Places of Worship and all concerned to bring about transparency, efficiency and uniformity in regulatory compliance across the country.

FSSAI would welcome any suggestions and feedback from users of this Guidance Document so that this document becomes a trusted companion in ensuring safe and hygienic food served as *Prasad/Langar*, etc. to the consumers. However, if you find any errors or omissions in this manual, please inform at drsujatavet@gmail.com of your findings. This Guidance Document will be updated from time to time based on the feedback and suggestions/inputs received so as to make it more relevant and useful.

Pawan Agarwal

Chief Executive Officer

Food Safety and Standards Authority of India

Acronyms

CEO	Chief Executive Officer
PoW	Places of Worship
DO	Designated Officer
FBO	Food Business Operator
FoSTAC	Food Safety Training And Certification
FSS Act	Food Safety and Standards Act, 2006
FSSAI	Food Safety and Standards Authority of India
FSO	Food Safety Officer
FLRS	Food Licensing and Registration System
FSMS	Food Safety Management System
SNF	Safe and Nutritious Food
BHOG	Blissful Hygienic Offering to God

Important Web Links

S.No.	Particulars	Web Links
1.	FSSAI	www.fssai.gov.in
2.	Food Safety and Standards Act, 2006	http://www.fssai.gov.in/home/fss-legislation/food-safety-and-standards-act.html
3.	FSSAI Rules	http://www.fssai.gov.in/home/fss-legislation/food-safety-and-standards-rule.html
4.	FSSAI Regulations	http://www.fssai.gov.in/home/fss-legislation/fss-regulations.html
5.	FLRS (Food Licensing and Registration System)	https://foodlicensing.fssai.gov.in/index.aspx
6.	FICS (Food Import Clearance System)	https://ics.fssai.gov.in/AOLogin.aspx?ReqID=99887766
7.	INFoLNET (Indian Food Laboratory Network)	https://infolnet.fssai.gov.in/#
8.	Food Safety Connect Android App	https://play.google.com/store/apps/details?id=com.fssai.fssai&hl=en
9.	Food Safety Connect – Online portal	https://foodlicensing.fssai.gov.in/cmsweb/
10.	Water Portal	https://safewater.fssai.gov.in/CleanWater/home
11.	Food Safety Training and Certification (FoSTaC)	https://fostac.fssai.gov.in/
12.	Food Safety on Wheels (Mobile Labs)	http://www.fssai.gov.in/home/food-testing/Food-Safety-on-Wheels.html
13.	National Milk Quality Survey	https://fssai.gov.in/MilkSurvey/
14.	Food Safety Display Boards	http://www.fssai.gov.in/home/safe-food-practices/food-safety-display-boards.html
15.	Food Fortification	http://ffrc.fssai.gov.in/ffrc/home
16.	SNF Portal(Safe & Nutritious Food)	http://snfportal.in/
17.	FSSAI Books (Pink book, DART, Yellow book)	http://www.fssai.gov.in/home/capacity-building/FSSAI-Books.html
18.	Food Smart Consumer website	http://foodsmart.fssai.gov.in/
19.	FSKAN (Food Safety Knowledge Assimilation Network Portal)	https://fssai.gov.in/fskan
20.	FSSAI Facebook page	https://www.facebook.com/fssai
21.	FSSAI Twitter	https://twitter.com/fssaiindia
22.	FSSAI Youtube	https://www.youtube.com/user/FoodsafetyinIndia



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A Guidance
Documents for
Blissful Hygienic
Offering to God
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FOOD SAFETY & HYGIENE IN PLACES OF WORSHIP

- 1.1 Introduction
- 1.2 Importance of Food Safety
- 1.3 Role of the Authorities of Places of Worship

1.1

Introduction

Pilgrimages to holy places and religious congregations are quite common across the country and food holds a special place in India. It is quite common to pay homage to God in the form of food as a part of religious rituals. Food offered is regarded as pure and sacred and these offerings are known as '*Prasad*' or '*BHOG*'. While, in Hindu temples and Sikh gurudwaras, '*BHOG*' or '*Prasad*' forms an essential part of the ritual, it is also common in Buddhist monasteries, mosques (particularly during '*ramadan*') and churches. Food is either made in the premises itself or brought by the devotees. In addition, community feeding (*Langars and Bhandaras*) is also quite common in places of worship.

As per 2011 census, about 80% people in India were Hindus, 14% Muslims and the remaining 6% follow other religions such as Christianity, Sikhism, Buddhism, Jainism and various indigenous ethnically-bound faiths. Christians are the third largest religious group. There were over 30 lakh places of worship, more than the number of schools and colleges in India in 2011. While, in most of these religious places, food is prepared and served at a large scale on special occasions only, but there are hundreds of temples and gurudwaras, it is done on daily basis. Several places have mega kitchens that serve tens of thousands of devotees on every day basis. In addition, several gurus, saints and spiritual leaders have '*ashrams*' '*maths & deras*' where community kitchens are run on a regular basis.

In religious places, cooking and preparing of '*bhog*' is done in traditional ways that have evolved over centuries. Several temples in India have their own unique and legendary style of cooking and cuisine. While, basic food safety and hygiene is usually maintained in such places, however there have been a few instances, where many people have fallen ill in the past due to unsafe and unhygienic food practices. In April 2014, around 350 people fell sick after drinking panakam (jaggery-based drink) offered as *prasad* at Sri Kodandarama Swamy temple at Damarcherla in Telangana's Nalgonda district. In 2013, two people died and 50 showed symptoms of food poisoning after consuming panakam and buttermilk at Bengaluru's Sri Muthu Mariamma temple and a few other such incidents in various parts of the country.

In the above context, FSSAI has taken this initiative, *BHOG* (Blissful Hygienic Offering to God) to promote good hygiene practices in the places of worship in India and includes mandatory registration or licensing (as the case may be) of all places of worship where food is prepared and served under the Food Safety and Standards Act, 2006 and various Regulations made thereunder.

Such places of worship need to follow a proper '*Food Safety Management System*' (FSMS) for food preparation and services. FSMS would include standardized '*Prasad*' ingredients and manufacturing process to improve shelf-life, self-audit to ensure that ingredients are safe, have a rotational system for food stock to ensure first in first out or first-expiring-first-out; strengthens documentation and record keeping so that the stocks can be traced. This would also include training of food vendors and food handlers in good hygiene practices, personal hygiene and use of protective clothing, such as aprons, gloves etc. Further, this would include proper management of wastes, such as flowers, fruits and vegetables, in such a way that it does not affect hygiene and natural environment.

Places of worship, '*Ashrams*' and such other places that are visited by crores of Indians on daily basis are also appropriate places where good and healthy eating could be promoted and good habits around food and nutrition to build a healthy nation could be inculcated. This would also promote religious tourism in the country.

1.2 Importance of Food Safety

Food safety is a process that ensures quality in the production and preparation of food products. A safe food product is the assurance that it will not cause harm to the consumer upon its preparation or consumption, according to the hygienic-sanitary requirements.

Although governments all over the world are doing their best to improve the safety of the food supply, the occurrence of food borne disease remains a significant health issue in both developed and developing countries. Food poisoning occurs as a result of consuming food contaminated with microorganisms or their toxins, the contamination arise from inadequate preservation methods, unhygienic handling practices, cross-contamination from food contact surfaces, or from persons harbouring the microorganisms on their skin.

Unintended contamination of food during large scale cooking, leads to food-borne disease outbreaks can pose danger to the health of consumers and economic consequence for nations. More than 200 known diseases are transmitted through food. Every year, billions of people experience one or more episodes of food borne disease, without ever knowing that their illness was caused by food. Proper food preparation can prevent most of the food borne diseases. So there is a need to emphasise the importance of Food Safety to all.

1.3 Role of the Authorities of Places of Worship (PoW)

Awareness generation is the most crucial component, requires continuous and constant efforts targeted at various stakeholders. It empowers people to make decisions and modify behaviours. It should combine strategies and approaches that enable the organisations, communities and stakeholders to play key roles in achieving and sustaining the defined goals.

Food handlers should be made aware of the cleanliness requirement while handling food through instruction & training in hygiene and food safety aspects. They should have the necessary knowledge and skills relevant to food purchasing, processing, packing, storing and serving so as to ensure the food safety and food quality. It is essential to acquire the know-how and skills necessary to understand and manage food safety hazards. Authorities should ensure to train all foodservice staff in basic food safety practices, upon employment and periodically thereafter, such training programmes must be effective and be routinely reviewed and updated wherever necessary. In addition to this it is the prime responsibility of the PoW to do a periodic audit of the whole system to find out any fault / gap in the GMP / GHP system and maintain records of food processing, production, storage, distribution, cleaning sanitation and pest control.

In view of the above this guidance document is prepared to help the food handlers employed in the Places of Worship (PoW) about the good practices that should be followed by the management of PoW and food handlers where Prasad/food is prepared and served to devotees /pilgrims, either for consumption immediately or packaged to be taken away.



ROLE OF FSSAI IN PLACES OF WORSHIP

2.1 Legal Requirement

2.2 Licensing and Registration

- FSSAI Registration for the Places of Worship
 - FSSAI Licensing for the Places of Worship
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2.1 Legal Requirement

Under section 3(1) (j) of Food Safety and Standards (FSS) Act, 2006, “Food” means any substance, whether processed, partially processed or unprocessed, which is intended for human consumption except categories like drugs and medicinal products, cosmetics, narcotic or psychotropic substances.

Further, under section 3(1) (n) of Food Safety and Standards (FSS) Act, 2006, a Food business has been defined as “Food business means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of manufacture, processing, packaging, storage, transportation, distribution of food, import and includes food services, catering services, sale of food or food ingredients”.

Thus, every place of worship where food served as *Prasad/Langar*, etc. falls under the definition of Food Business Operator and need to adhere to the provisions of Food Safety and Standards Act, 2006 and Rule and Regulations made thereunder. Further, Part II and Part V of Schedule 4 of FSS (Licensing and Registration of Food Businesses) Regulation, 2011 states that Food Service at religious places where food is being handled, processed, manufactured, stored, distributed and ultimately served or sold to the consumers and the persons handling them should conform to the sanitary and hygienic requirement, food safety measures and other standards as specified.

The applicability of the Act is not affected whether the food is purchased or distributed free of cost. All Places of Worship (visited by a substantial number of devotees daily) have to obtain a license and fulfil all the responsibilities of an FBO as stipulated in Section 23 of FSS Act as well as comply with its Rules and Regulations.

2.2 Licensing and Registration

All the Food Business Operators in the country are required to be registered or licensed in accordance with the procedures laid down in the FSS (Licensing & Registration of Food Businesses) Regulations, 2011. Registrations and Licenses are granted to FBOs under three categories - Registration, State license and Central License.

Registration

- Registrations are granted to small or petty FBOs whose annual turn-over does not exceed Rs. 12 lakhs.
- Registrations are granted by the Registering Authority who may be Designated Officer/ Food Safety Officer or any official in Panchayat, Municipal Corporation or any other local body or Panchayat in an area, notified by the State Food Safety Commissioner.
- Documents required while applying for a Registration:-
 - Application in Schedule-1
 - Fees @Rs. 100/- per annum
 - Address proof (Government documents like Voter ID card)
 - Photograph of applicant
- Registration Card should be exhibited at a prominent place of business premise.

Conditions of Registration

The place where food is manufactured, processed or handled shall comply with the sanitary and hygienic requirements for food manufacturer/ processor/handlers as mentioned in Schedule 4, Part-I of the Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011.

Licensing

- Food Business Operators involved in food businesses with an annual turnover of more than 12 lakhs are required to get license as per the procedures laid down in the FSS (Licensing & Registration of Food Businesses) Regulation, 2011.
- License for commencing food business is of two types - Central Licensing granted by the Central Licensing Authority and State Licensing granted by the concerned State/UT's Licensing Authority.
- The Food Business Operators shall ensure that all conditions of license and safety, sanitary and hygienic requirements provided in the Regulations, depending on nature of business, are complied with at all times.
- The Licensing Authority shall ensure periodical food safety audit and inspection of the licensed establishments through its own or agencies authorized for this purpose by the FSSAI.

Conditions of Licensing

All Food Business Operators applying for License shall comply with General and Specific Requirements on Hygiene and Sanitary Practices as contained in Schedule 4, Part-II and Part-V of the Food Safety and Standards (Licensing and Registration of Food Businesses), Regulations 2011.

Fee structure for Central/State License and Registration certificate

S.No	Category			Fee (Rs.)	
1.	For petty food business operators (Registration) 100				
2.	State License	i	Manufacturer / Miller	Manufacturer above 1MT per day production or 10001 to 50000 LPD of milk or 501 to 2500 MT of milk solids per annum	5000
				Below 1MT of production or 501 to 10000 LPD of milk or 2.5 MT to 500 MT of milk solids per annum	3000
		ii	Hotels-3 star and above		5000
		iii	All food service provides including restaurants/boarding houses clubs etc. serving food, Canteens (Schools, Colleges, Office, Institutions), Caterers, Banquet halls with food catering arrangements, food vendors like dabbawallas, etc.		2000
		iv	Any other Food Business Operator		2000
3.	Central License			7500	



**FOOD SAFETY
AND
MANAGEMENT
SYSTEM
GUIDELINES**

3.1 Location & Surroundings

The kitchen area and the surrounding in the in the Places of Worship must be neat & clean, with a good drainage where contamination & pest infestation can be prevented.

3.2 Layout and Design of Food Premises

- Care must be taken to facilitate proper flow of activities like receiving raw materials, storing, pre preparation, production and food service.
- The pattern of movement of materials must be in one direction to avoid criss cross movements. This will help to reduce cross contamination of final product.
- Adequate maintenance and cleaning of the premises will prevent any potential source of contamination, entry of pests & harborage.
- Ensure availability of separate & designated areas for storing of raw material, packing material & finished product.
- Segregate the food (all raw materials used in Prasad preparation) and non-food items (like cleaning chemicals) during storage to prevent cross-contamination.
- Maintain the floors, ceilings and walls in good condition to minimize the accumulation of dirt, cob web, condensation and growth of undesirable moulds.
- Have material for floors, walls, ceilings, doors, windows and working surface, which are durable & resistant to food particles, grease and water, that permit easy and effective cleaning

Area	Floor	Wall	Ceiling / Shed	Door / Shutter
Food storage area (Raw material & finished goods)	Kota tiles / epoxy	Cemented & plastered	Cemented & plastered/ Polycarbonate sheets	Acrylic / Mild Steel & painted
Kitchen area	Kota tiles / epoxy	Tiled up to 6-8 feet	Cemented & plastered	Acrylic / Mild Steel & painted
Packing section (applicable)	Kota tiles / epoxy	Tiled up to 6-8 feet	Cemented & plastered	Acrylic / Mild Steel & painted

- To facilitate effective cleaning all the junctions and corners must be rounded in the kitchen areas.



- i. Floor must have adequate and proper drainage which is easy to clean & disinfect (wherever necessary).
- j. The slope of the floors must be such as to facilitate the flow of drainage in opposite direction of the food preparation to avoid contamination.
- k. Prevent the entry of insects and rodents from the drains to the processing area, have adequate control measures in place.
- l. Cover the entire drain line with a mesh from the top & also where the waste goes out of the premises in external drains.

A typical drain in Kitchen

- Floor and side walls of drain must be tiled.
- It must be minimum 4-6 inches deep and 6 inches wide.
- It will have two layers of covers. The bottom one will prevent back flow and reverse traffic of pests, and the top grill to ensure other solid waste from entering drain and choking it.
- The grill must be removable for easy cleaning.



- m. Auto closure doors are preferred to prevent contamination from external environment.
- n. When doors are required to be kept open protect it with either strip curtains / air curtains to prevent the entry of flies and other insects / pests / animals.
- o. The windows, doors and other openings must be fitted with net, wire mesh or screen (which can be easily removed & cleaned) to protect the premises from fly and other insects / pests / animals.

3.3

Equipment & Containers

- a. Choose equipment and containers made up of either aluminium or stainless steel (SS 304 grade) which is corrosion free, easy to clean and maintain (like sieve, scoops, spoons, vessels, etc. and any other equipment used for food handling, storage, preparation, processing, packaging and serving).
- b. Choose equipment and machinery which is easy to clean.
- c. Locate and design all the equipments in such way to permits cleaning and necessary maintenance.
- d. Discard the chipped enameled containers (if any) from the premises immediately.
- e. If brass utensils are used, have frequent lining of the utensil.
- f. Keep all the equipments and utensils in good order and repair & in a clean and sanitary condition when not in use.
- g. Protect the food from dust, dirt, flies and other insects by covering the containers containing any raw material or finished food products with a lid / fine mesh / clean gauze net.
- h. A separate & designated area for cleaning & disinfecting of equipments, containers / vessels / utensils is preferred. Wherever required, cleaning in place (CIP) system must also be adopted.

3.4 Facilities

Water Supply

- Use only potable water as an ingredient for processing and cooking to avoid contamination of finished food product due to unsafe water.
- Use only potable water for making ice and steam which is used in direct contact with food.
- Have appropriate facilities for storage and distribution of potable water.
- Periodically clean the water storage tanks and maintain records.
- The quality of water can be checked at regular intervals at any recognized laboratory.
- Use non-potable water only for washing of the equipments which do not come in contact with food products.
- There must be a clear distinction between the potable & non-potable water pipes.

Drainage and Waste Disposal

Kitchen waste can be segregated into three major types.

Category 1: Bottles, cans and plastic containers

Category 2: Dry garbage

Category 3: Wet garbage

- Choose the location of the waste storage in a manner that does not contaminate the food manufacturing process and storage areas.
- No waste to be kept open inside the food premises.
- Have a dust bin of adequate size, properly covered by close fitting lids (to prevent access to pets and animals) for collection of waste material. Use inner garbage liners in dustbins for easy disposal.
- Have a foot operated dust bins to avoid direct contact of hands with the dustbin.
- Avoid building up of food waste & other waste material in the food manufacturing & handling areas, remove them periodically.
- Wash & clean the dustbin with a disinfectant and dry it before next use.
- Containers holding cleaning chemicals and other dangerous substances must be easily identifiable and separately stored, to prevent accidental contamination of food.



Personnel Facilities and Toilets

- a. Adequate hand washing (with sufficient supply of hot and cold water) and drying facility must be available.
- b. Equip the hand washing facility with a soap solution dispenser and the tap (either foot / elbow operated or press type) to avoid cross-contamination.
- c. Preferably hand sanitizer must be available at the entrance of the processing area and the food handlers must be trained to use it at frequent intervals.
- d. Adequate separate lavatories and changing facilities must be in place for males and females (depending up on the number of employees).
- e. The toilet and changing facilities must be away from the food processing and service area.
- f. A display board in local language mentioning do's & don'ts (for ex fig as given below) on cleanliness, personal hygiene and behavior for the workers can be placed at prominent places (at the entrance of food process area, within the food manufacturing area, equipment washing area, hand washing area etc) inside the premises.

Air Quality and Ventilation

- a. Adequate natural and / or mechanical ventilation systems including air filters, exhaust fans, wherever required, must be available so that air does not flow from contaminated areas to clean areas.

Lighting

- a. Provide adequate natural & artificial lighting (e.g. tube lights, CFLs, Bulbs) in the food premises to enable food handlers to operate in a hygienic manner.
- b. The intensity of the light must be sufficient enough to carry out the food processing activity.
- c. Protect all lighting fixtures (shatter proof) to avoid contamination of food due to breakages of electrical fittings.
- d. The recommended lux at preparation area is 500 approx and food pick up area 300 approx.
- e. The insects or other particles entrapped in the light must be cleaned.

3.5

Procurement of Food Products

- a. Purchase food items from reliable approved suppliers, such as wholesalers, distributors, or grocery stores having a valid FSSAI license.
- b. Safety of the raw material like flour, sugar, oil, ghee, dry fruits, etc. must be checked if it is obtained from devotees for preparation of food /prasad.
- c. Check the raw materials for visible deterioration & off- odour. It must be free from physical hazards and foreign body contamination.
- d. Never receive perishables including milk without proper pre-inspection.
 - The dairy products must be received with complete packed condition or with relevant declaration as demanded by FSSAI.
 - If milk is taken from different donors, a proper pasteurization must be done before use.

- Perishable ingredients like fruits, vegetables etc. must be segregated to ensure no infested or rotten or stale items are used for preparation.
- e. Maintain the receiving temperature of any high risk food (for e.g. cut fruits & vegetables, etc.) at or below 5°C, and for frozen food at -18°C or below. Refrigerate the Perishable products immediately.
- f. Check the packaged raw material for 'expiry date' / 'best before' / 'use by' date, packaging integrity and storage conditions.
- g. Maintain the records of raw material & their source of procurement in a register.
- h. Purchase raw materials as per the available storage capacity.
- i. Protect food and food supplies from potential contaminants, harmful bacteria, viruses, chemicals, and insects and rodents.

3.6

Storage of Raw Materials and Food Products

- a. Design the food storage facility in such a way to protect the food from contamination during storage that permits adequate maintenance and cleaning and to avoid pest access and accumulation.
- b. The Storage areas must be dry and well ventilated.
- c. Store the food material on the racks above the floor & away from the wall to enable regular & efficient cleaning and to prevent the access of any pests, insects or rodents.
- d. Cold Storage facility(wherever required) must be available for raw, processed & packed food.
- e. Maintain the temperature and humidity for in-process / semi-finished product.
- f. Use containers made of non-toxic materials for storage of raw materials, work-in-progress and finished / ready to serve products.
- g. FIFO (First In First Out), FEFO (First Expire First Out) stock rotation system must be followed for raw materials, work-in-progress, processed or packaged food products.
- h. Segregate and store the raw, processed, rejected, or returned materials, keep them in an easily identifiable & secured manner.
- i. Store raw materials and finished food separately and away from printed packaging materials, stationary, hardware and cleaning materials/ chemicals.

3.7 Food Processing / Preparation, Packaging and Distribution / Service

Food Processing Including Pre-processing

- The time and temperature which is critical to maintain the safety and suitability of food can be controlled effectively.
- Such controls include time and temperature of receiving, processing, cooking, cooling, storage, packaging, distribution and food service upto the consumer.
- Adequate facilities must be available for heating, cooling, cooking, refrigerating and freezing food, depending upon the nature of the food preparation to ensure the safety and suitability of food.

Pre-preparation

- Wash hands with soap and potable water thoroughly before cooking.
- Wash raw ingredients thoroughly for removing dirt and hazardous materials as far as possible.
- Use clean and disinfected chopping boards/grinding stone/machine.
- The preparation/ processing/ cooking must be adequate to eliminate and reduce hazards.
- A correct cooking should reach, at least 70°C to kill the microorganisms that may have developed during the storage of the food. The temperatures vary according to the kind of food.
- Never add water in the food after cooking/reheating/boiling.
- Do not store ready to serve / eat food for more than 4 hours in the 'unsafe zone' of 5°C to 60°C. Any food that needs to be held for longer time must be refrigerated below 5°C.
- Use packaged good quality / branded oils/fats for food preparation, frying etc.
- Avoid re-heating and reuse of oil as far as possible.

Food Preparation Areas

- Keep kitchen surface, appliances and utensils clean.
- Use separate cutting boards for raw & ready-to-eat foods.
- Wash fruits and vegetables under cold and running water.
- Cook food thoroughly.
- Cold food to be kept cold and hot food to be kept hot.
- Never mix freshly prepared food with leftover food.
- Never leave food in the temperature danger zone (5°-60°C).
- Use Separate towels for wiping dishes, tables and hands.
- Wash clothes used for wiping regularly.
- Do not leave soiled or damp wash cloths in the kitchen counter.
- Clean & defrost and the refrigerators regularly.
- Avoid overloading of the cold-storage equipment
- Label the dangerous/poisonous substances(insecticides/pesticides, cleaning chemicals) and keep it outside the kitchen area in a closed containers.

3.8 Food Packaging

- ⦿ Use food grade packaging materials for all food products to prevent contamination and damage.
- ⦿ Check the Packing material periodically for cleanliness and any other contaminant.
- ⦿ Use suitable packaging materials which will not pose a threat to the safety and suitability of food under the specified conditions of storage and use.
- ⦿ Provide manufacturing date and use by date in the packed Prasad, as pilgrims may travel long distances and the date of consumption of the prasad is unknown many times. Proper date tagging will reduce the food safety risk.
- ⦿ The sealing of the package must be pilfer proof.

3.9 Food Transportation

- ⦿ The vehicles used to transport foods must be maintained in good repair and kept clean.
- ⦿ Keep all foods covered during transportation.
- ⦿ Maintain the required temperature of the foods while transporting food in packaged form or in containers.
- ⦿ Use non toxic conveyances and / or containers for transporting / serving foodstuffs.

3.10 Food Service

- ⦿ Keep the dining environment clean.
- ⦿ Wipe the tables with clean cloth.
- ⦿ Wash hands with soap and potable water before serving.
- ⦿ Keep hot foods hot and cold foods cold.
- ⦿ Never leave cooked food at room temperature for more than 4 hours.
- ⦿ Always cover the food after it has been prepared.
- ⦿ Serve the cooked food in clean plates and utensils.
- ⦿ Never serve food by bare hand, use spoons, spatula and other equipment as required.
- ⦿ When necessary, wear disposable gloves when handling cooked read-to-eat food or cut fruits. Discard the gloves after one use.

3.11 Food Testing Facilities

- a. Carry out regular / periodic testing (whenever required or in case complaints are received) of food materials for physical, microbiological and chemical analysis as per the specifications / regulations.
- b. Testing can be done through an accredited lab notified by FSSAI in case if there is no in-house laboratory facility available.

3.12 Sanitation and Maintenance of PoW Food Premises

Cleaning and Maintenance

- a. Clean and sanitize the premises, including the equipment and materials to avoid contamination.
- b. The special occasion vessels, hailing equipments and food contact surfaces must be cleaned, washed and sanitized before usage.
- c. It is a good practice to have a cleaning and sanitation program providing detail on what, when, how the premise or equipments have to be cleaned and maintain records of the same.
- d. The record must indicate specific areas to be cleaned, cleaning frequency and cleaning procedure to be followed, including equipment and materials to be used for cleaning.
- e. Use detergents at a concentration of 10% to 20% for washing of equipments & utensils.
- f. Use chlorine between 20ppm - 100ppm for sanitation of floor & utensils.
- g. For cleaning & sanitation purpose hot water above 80°C can also be used.
- h. Unauthorized chemicals should not be used for cleaning the food contact surfaces like caustic soda or dangerous acids.
- i. Handle & use cleaning chemicals carefully in accordance with the manufacturer's instruction.
- j. Regularly carry out the maintenance of equipment and machinery as per the instructions of the manufacturer.

Pest Control Systems

- a. Keep the foods processing area, including equipment and building in good repair to prevent pest access & to eliminate potential breeding sites.
- b. Seal the holes, drains & other places with mesh/grills/claddings where pests are likely to gain access.
- c. Repair the cracks, crevices, holes, etc.
- d. Store all the food materials in pest-proof containers and stack them above the ground and away from the walls.
- e. Pest infestations must be dealt immediately without affecting the food safety and suitability.
- f. Appoint an external pest control agency to control the activity of pests.
- g. Carry out treatment with permissible chemical, physical or biological agents, within the appropriate limits without posing a threat to the safety or suitability of the food.
- h. Maintain the records of pesticides / insecticides used along with dates and frequency.

Personal Hygiene

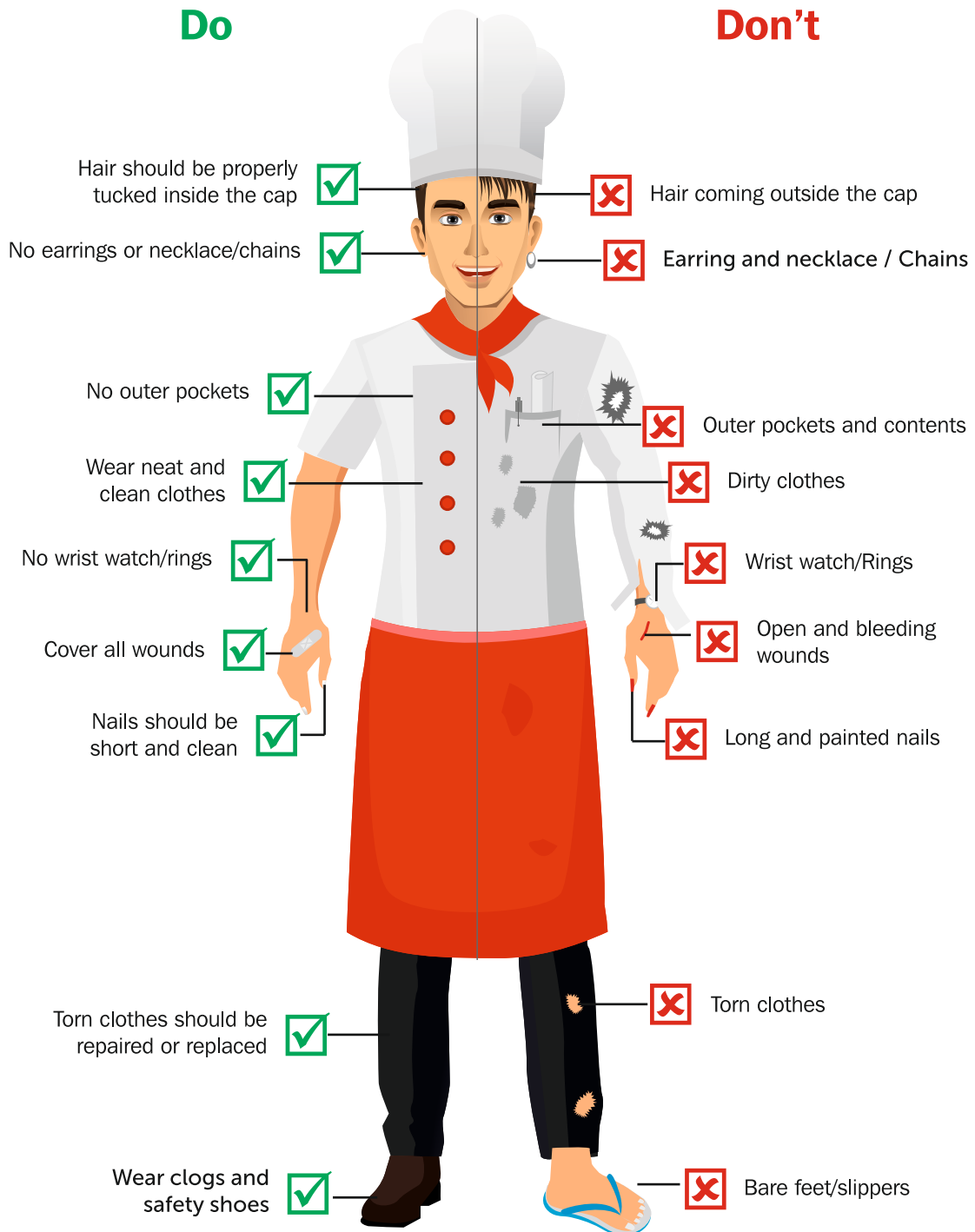
Health Status

- a. Do not allow food handlers suffering from illness (likely to be transmitted through food) to enter into any food handling area.
- b. Ensure food handlers are free from any infectious, contagious & other communicable diseases by annual medical examination.
- c. Temple Management must carry out medical examination of food handlers apart from periodic check-ups, if clinically or epidemiologically indicated.
- d. Maintain record of medical examinations signed by a registered medical practitioner.
- e. The staff must be compulsorily inoculated against the enteric group of diseases as per recommended schedule of the vaccine and maintain record.
- f. All the workers are to be vaccinated irrespective of the scheduled vaccination in case of an epidemic disease.

Personal Cleanliness

- a. Food handlers must maintain a high degree of personal cleanliness.
- b. The PoW can provide adequate and suitable clean protective clothing, head covering, face mask, gloves and footwear to all food handlers.
- c. Food handlers must trim their nails and hair periodically. Unhygienic habits while handling food must not be encouraged.
- d. They must carefully bandage any wounds on hands and arms.
- e. Food handlers must always wash their hands with soap and clean potable water, disinfect their hands and then dry with hand drier or clean cloth towel or disposable paper at the beginning of food handling activities. This is ensured through training & displays on Dos' & Don'ts.

DO'S AND DON'TS OF PERSONAL HYGIENE



Personal Behaviour

- ⦿ Food handlers shall avoid certain hand habits - e.g.
 - Scratching nose
 - Rubbing eyes
 - Scratching beard
 - Eating/ Chewing gum, tobacco, gums
 - Coughing over food, etc.
 - Running finger through hair
 - Ears and mouth
 - Scratching parts of bodies
 - Blowing nose

All these practices while handling food leads to food contamination during its preparation & handling. When it is unavoidable, hands shall be effectively washed before resuming work after such actions.

Hand Washing

- Good hand-washing could eliminate most of the Food borne illnesses
- Washing hands prevents transfer of bacteria from hands to food
- Wash hands with warm and soapy water for atleast 10-20 seconds
- Make sure to wash between the fingers, under the finger nails and the wrists
- Rinse well, Dry hands with a paper towel

Wash Hands

- ⦿ before, during and after preparing a meal
- ⦿ immediately after handling raw food or any contaminated material, tools, equipment or work surface
- ⦿ before eating
- ⦿ after using the restroom
- ⦿ after blowing your nose, coughing or sneezing
- ⦿ after cleaning the raw materials or utensils/ equipments
- ⦿ after touching the garbage, after touching pets or other animals
- ⦿ after touching or transferring currency notes
- ⦿ using telephone
- ⦿ after smoking



3.13 Visitors

- a. Visitors to the food processing, cooking, storing or handling areas must wear protective clothing, footwear and adhere to other personal hygiene provisions.
- b. Generally entry of visitors must be discouraged from going inside the food handling areas. Care must be taken so that food safety & hygiene does not get compromised due to visitors in the floor area.

3.14 Training

- a. Food handlers must be aware of their role and responsibility in protecting food from contamination or deterioration.
- b. They must have the necessary knowledge and skills which are relevant to food processing / manufacturing, packing, storing and serving to ensure the food safety and food quality.

All food handlers must be instructed & trained in food hygiene and food safety aspects along with personal hygiene requirements commensurate with their work activities, the nature of food, its handling, processing, preparation, packaging, storage, service and distribution..

- c. Periodic assessments of the effectiveness of training, awareness of food safety requirements and competency level must be done.
- d. Routine supervision and checks must be done to ensure that food hygiene and food safety procedures are being carried out effectively.
- e. Wherever necessary the training programmes must be reviewed and updated.



**FOOD SAFETY
PRACTICES
FOR
VENDOR STALLS
NEAR
THE PLACES OF
WORSHIP**

4**Food Safety Practices for Vendor Stalls near the Places of Worship**

The Prasad stall managed by vendors in and around the Places of Worship should follow the basic sanitary and hygiene practices as listed below:-

- a. The location of the vending unit should be in a place approved by the local authorities and not blocking the traffic or pedestrians.
- b. The premises to be located in a sanitary place and should maintain overall hygienic environment and free from pests and insects.
- c. It shall be away from the potential sources of contamination like rubbish, waste water, toilet facilities, open drains and stray animals.
- d. It should be kept clean, adequately lighted and ventilated and sufficient free space for movement.
- e. Floors, Ceilings and walls must be maintained in a sound condition, smooth and easy to clean. In case of temporary or mobile stalls, care should be taken to have the working surface made of food grade materials which are easy to clean and disinfect.
- f. Sale points, tables, awnings, benches and boxes, cupboards, etc. shall be clean and tidy.
- g. No spraying shall be done during the conduct of business, but instead fly swats/ flaps should be used to kill spray flies getting into the premises.



**TRAINING OF
SUPERVISORS /
FOOD HANDLERS
ON
FOOD SAFETY
AND HYGIENE**

5**Training of Supervisors/Food Handlers on Food Safety and Hygiene**

The Authorities of PoW in association with FSSAI can arrange training for food handlers and food supervisors on food safety and hygiene practices in PoW. The Authorities of the PoW can organise the training programmes as described under:

- BHOG-Awareness Programme for the food handlers involved in Prasad/food preparation to acquire necessary basic knowledge and skills relevant to food purchasing, processing, packing, storing and serving so as to ensure the food safety and food quality. For further details on the awareness programme, kindly contact drsujatavet@gmail.com.
- Food Safety Training and Certification (FoSTAC FSSAI has developed a training ecosystem called FoSTaC for training Food Safety Supervisors (FSS). FoSTAC is a structured training programme and the trainings are generally of 1 day duration with a defined curriculum followed by assessment and generation of certificate after successful completion. The training under FoSTAC is provided through empanelled training partners. The trainees are required to register on the FoSTAC portal. The Food Authority is also in the process of mandating that each food businesses to have at least one trained and certified Food Safety Supervisor for every 25 food handlers in the premises. In this regard, the FoSTAC courses applicable for FSSAI registered PoW is Level 1- Basic Catering course and for FSSAI licensed PoW is Level 2-Advanced catering course. For more details you can visit (fostac.fssai.gov.in). The FoSTAC trainings can be organized by respective authorities of the Places of worship with the help of training partners empanelled with FSSAI.



**DISSEMINATION
OF
FOOD SAFETY
MESSAGES TO
THE PILGRIMS**

6**Dissemination of Food Safety Messages to the Pilgrims**

Many places of Worship can be a medium to disseminate food safety messages to the pilgrims. The delivery of the food safety messages should be simple and appropriate medium of communication to be chosen based on the kind of audience and to cater their needs.

Awareness generation is the most crucial component, requires continuous and constant efforts targeted at various stakeholders. It empowers people to make decisions and modify behaviours. The dissemination can cover the basic food safety, sanitation and hygiene, contamination, personal hygiene, labelling etc.

- Food Safety messages in regional language can be disseminated to the devotees through various mode of communication (banners, posters, leaflets, TV tickers, radio jingles, educative videos etc.) to the pilgrims.
- Banners / Posters on basic hygiene and sanitation can be displayed near by the premises or inside the premises where there is a queue for the public to get the entry tickets, in the food stall etc.
- Leaflets can be circulated to the pilgrims in the Prasad counter or in the stall managed by vendors.
- TV Tickers and Radio jingles on food safety and hygiene can be played inside the premises and in the accommodation provided to the pilgrims by the authorities of PoW.
- The subjects for food safety, hygiene and sanitation are listed below:
 - Keys to Safer Food
 - Personal Hygiene, Hand washing
 - Contamination, sources and cross contamination
 - Food Poisoning
 - Danger zone in food
 - Food Labelling
 - Tips for Handling Leftovers
 - Safe disposal of food
 - High risk/ Low risk foods
 - Food Adulteration
 - Food Safety Facts and Myths
 - How to report a problem with food (e.g. FSSAI C:No, consumer complaint coordinator)

The State Authorities can disseminate messages on the identified subject and identify other food safety, hygiene and nutrition topics based on the need (Events, Festive season etc.)



**FLOWER
DISPOSAL
MECHANISM**

7

Flower Disposal Mechanism

Floral offerings by devotees - The issues

The first thing we probably notice on entering a temple, mosque, gurudwara or church in India is the abundance of flowers at the place of worship. There are flower sellers at the entrance, flowers strewn all over the shrine's floor, devotees receiving flowers in the form of blessings.

What happens to those sacred flowers once we are done with our prayers?

According to many religious beliefs, flowers that are offered during prayers are sacrosanct and cannot be dumped into the garbage once they've wilted. This is one of the reasons why people prefer to discard them in rivers, lakes and other water bodies. But the fertilizers and pesticides that might have been used to grow these flowers can mix and pollute the water.

They are also packed up in plastic bags and thrown under a tree. "Because of the carbon structure of flowers, their biodegradation takes a very long time. The soil can be poisoned and the pollution cycle will be renewed.

Everyday a huge amount of floral waste is generated at the PoW. During the time of special occasions the amount of wastes increases and leads to major difficulties in clearing them. Every year, approximately 80,00,000 tons of waste flowers are dumped into Indian rivers. People and the PoW authorities should be educated about flower waste management and basics of sanitation.

Converting floral waste to useful materials

These waste flowers have an enormous, and largely unexploited, potential of being turned into wealth using existing, simple and inexpensive technologies like:

- a. Production of vermicompost from temple waste is an excellent and eco friendly method of temple waste management. Floral offerings made by devotees can be made into compost to produce the manure. All the wastes can be cleared and stored at the dumping ground to generate organic fertilizer and to produce cheap vermin compost fertilizers.
- b. Using technology for preparation of incense sticks from waste Flowers.
- c. Dehydration of flowers & foliage technologies by using dehydrated flowers artistic greeting cards, wall plates, landscapes, three dimensional interior decorative items, etc can be made.
- d. Utilization of temple waste flower for eco-friendly dyeing of Cotton, Wool and Silk on industrial scale.



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**STATE-WISE LIST
OF DEPARTMENTS
CONCERNED /
AUTHORITIES OF
PLACES OF
WORSHIP (PoW)**

— — — — —

8

State-wise List of Departments Concerned/Authorities of Places of Worship (PoW)

S.No.		
1.	ANDHRA PRADESH	
	Government Department, if any, under which places of worship covered	Commissioner A. P. Endowments Department Gollapudi, Vijayawada-521225, Andhra Pradesh, E-mail: endow-edpsec@gov.in
	Authorities of Places of Worship (PoW)	<p>Executive Officer Tirumala Tirupati Devasthanams TTD Administrative Building, K.T. Road, Tirupati-517501, Andhra Pradesh, E-mail: eottd@tirumala.org, Ph.: 0877 2264160</p> <p>Executive Officer Srisaila Devasthanam, Kurnool, Srisailam-518101, Andhra Pradesh, E-Mail: eo@srisailamtemple.com, endow-eosri@gov.in</p> <p>Executive Officer Sri Kalahasteeswara Swamy Vari Devasthanams Sri Kalahasti, Chittoor District, Andhra Pradesh-517644, E-mail: eo_srikalahasthi@yahoo.co.in</p> <p>Joint Commissioner & Executive Officer Sri Durgamalleswaraswamy Varla Devasthanams Indrakeeladri, Vijayawada, Distt. Krishna, Andhra Pradesh-520001, E-mail: endow-eosdamsd@gov.in, eo_vijayawada@yahoo.co.in</p> <p>The Executive Officer Sri V L N S Devasthanam, Simachalam-530028, Simhachalam Hill, Near Gopalpattam Police Station, Visakhapatnam, Andhra Pradesh-530028, E-mail: endow-eosvlnsd@gov.in</p> <p>The Executive Officer Sri Veera Venkata Sathyanarayana Swamy Vari Devasthanam, East Godavari District, Annavaram-533406, Andhra Pradesh, E-mail: eoannavaram@yahoo.co.in</p> <p>Executive Officer Shree Swayambu Varasidhi Vinayaka Swamy Vari Devasthanam, Kanipakam, Irala Mandal, Chittoor District, Andhra Pradesh, E-mail: info@kanipakamvinayaka.org</p>

S.No.		
1.	ANDHRA PRADESH	
		<p>Executive Officer Sri Lakshmi Tirupatamma Ammavari Temple Penuganchiprolu (V&M), District-Krishna, Andhra Pradesh-521190, E-mail: mdo_pprolu@rediffmail.com</p>
		<p>Executive Officer Sri Kanaka Maha Lakshmi Ammavari Devasthanam Burujujeta ,Visakhapatnam, Andhra Pradesh, E-mail: endow-eokanaka@gov.in</p>
		<p>Executive Officer Sri Nettikanti Anjaneya Swamy Vari Temple Kasapuram Guntakal Mandal, Kasapuram, Anantapur, Andhra Pradesh-515803, E-mail: apendowments@gov.in</p>
		<p>Assistant Commissioner & Executive Officer Sri Mahanandeeswara Swamy Vari Devasthanam Mahanandi (V&M), Kurnool District-518502, E-mail: ac_eo_mandapalli@yahoo.co.in</p>
2.	ASSAM	
	Government Department, if any, under which places of worship covered	<p>Cultural Affairs Department Block-D, Assam Secretariat Dispur, Guwahati-781006. District-Kamrup (M), E-mail: culturalaffairsassam@gmail.com</p>
	Authorities of Places of Worship (PoW)	<p>Office of The Kamakhya Debutter Board Kamakhya Temple Complex, Kamakhya, Guwahati-781010, Assam, E-mail: maakamakhyaadevalaya@gmail.com</p>
3.	ANDAMAN & NICOBAR ISLANDS	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	<p>Murugan Temple Shadipur, Port Blair, Andaman and Nicobar Islands-744106</p>
		<p>Thirumala Tirupati Dvasthanam Temple Medical Pahad, Bambooflat, Andaman and Nicobar Island-744107, Port Blair</p>

S.No.		
4.	BIHAR	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	District Magistrate, Gaya-cum-Chairman Bodhgaya Temple Management Committee P.O. Box-2, Buddhagaya-824231, Gaya, Bihar, E-mail: mahabodhi@hotmail.com, bodhgayatemple@gmail.com, Ph.: 0631 2200735
5.	CHHATTISGARH	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Bhoramdeo Temple Chhattisgarh-491995, District: Kabirdham District
		Ashtabhuji Temple Adbhar, Chhattisgarh-495695
		Danteshwari Temple Dantewada, Chhattisgarh-494449
		Dudhadhari Temple Shree Ramchandr Swami Nagridas Math, Raipur, Purani Basti, Chhattisgarh-492001
		Mahamaya Temple Mahamaya Mandir Raod, Ratanpur, Chhattisgarh-495442, Ph.: 072470 00400
		Sarvamangla, Korba Temple, Power House Road, Korba, Chhattisgarh-495677, Ph.: 077592 45740
6.	DELHI	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Akshardham Noida Mor, Pandav Nagar, New Delhi-110092, E-mail: info@akshardham.com

S.No.		
6.	DELHI	
		Chief Executive Officer Chhatarpur Temple, Chhatarpur, Near Chhatarpur Metro Station, Delhi-110074, E-mail: saksfmt@gmail.com, kalyanibaba@yahoo.co.in, Ph.: 011-26802925 / 26502925
		Secretary Chittaranjan Park Kali Mandir Mandir Complex, Chittaranjan Park, New Delhi, E-mail: secretarykmscrp@gmail.com
		Hanuman Temple, Connaught Place 31, Shaheed Bhagat Singh Marg, New Delhi, E-mail: info@hanumantempledelhi.com
		Jhandewalan Temple Jhandewalan Devi Mandir Marg, Block-E, Jhandewalan, Near Karol Bagh, New Delhi, Delhi-110005 E-mail: bbjtssect@gmail.com, mail@jhandewalimata.com, Ph.: 011-23539977
		Kalka Mandir, Delhi Ma Anandmayee Marg, NSIC Estate, Okhla Phase-III, Kalkaji, New Delhi-110019
		Uttara Swami Malai Temple Sector-7, Ramakrishnapuram, Delhi-110022, E-mail: malaimandir@rediffmail.com
		The President Delhi Sikh Gurudwara Management Committee Rakab Ganj, New Delhi-110001 E-mail: Singh.manjitgk@gmail.com, 0510@gmail.com, Ph.: 8920881858
		The Manager ISKON Temple Management Committee, Hare Krishna Hill, Main Road, Sant Nagar, East of Kailash, New Delhi, E-mail: Sankirtananda.gkg@gmail.com, Ph.: 8800516363
7.	GOA	
	Government Department, if any, under which places of worship covered	Director Department of Tourism 2nd Floor, Paryatan Bhavan, Patto-Panaji, Goa-403001, Email: dir-tour.goa@nic.in

S.No.		
7.	GOA	
	Authorities of Places of Worship (PoW)	<p>Diocesan Centre for Social Communications Media Our Lady of Immaculate Conception Church Archbishop's House, P.B. 216 Altinho, Panjim, Goa-403507, E-mail: directordcscm@gmail.com</p> <p>Shri Mangesh Temple Administration Shri Mangesh Devasthan Mangeshi, P.O. Mardol, Goa-40340</p> <p>Temple Administration Shree Mahalaxmi Saunsthan, Bandora, Goa. E-mail: mahalaxmidev@yahoo.com</p> <p>Temple Administration Shree Saunsthan Nagesh Maharudra Nageshi, Ponda, Goa, Email: support@shreenagesh.org, shreenageshmaharudra@gmail.com</p>
8.	GUJARAT	
	Government Department, if any, under which places of worship covered	Charity Commissioner's Office, Gujarat State, Dinabai Tower, Mirzapur Road, Ahmedabad
	Authorities of Places of Worship (PoW)	<p>Dy. General Manager Shree Somnath Trust, Prabhas Patan-362268, Ta. Veraval, Dist.: Girsomnath, Gujarat, Email: sompp@somnath.org, agsomnath@gmail.com, Ph.: 9428214907</p> <p>Administrator Shree Dwarkadhish Temple, Dwarka-361335, Dist.: Jamnagar, Gujarat, E-mail: dwarkadhish@dwarkadhish.org, Ph.: 02892 234080</p> <p>Administrator and Deputy Collector Shri Arasuri Ambaji Mata Devasthan Trust (SAAMDT), Trust Reg. No. A-497 (B.K.), Dist.: Banaskantha Ambaji, Pin-385110, Gujarat, E-mail: info@ambajitemple.in</p>

S.No.		
9.	HARYANA	
	Government Department, if any, under which places of worship covered	Administrator General and Official Trustee and Treasurer Charitable Endowments Government of Haryana, Secretariat, Chandigarh
	Authorities of Places of Worship (PoW)	CEO Mata Mansa Devi Shrine Board Panchkula, Haryana, E-mail: jaimansadevima@gmail.com
10.	HIMACHAL PRADESH	
	Government Department, if any, under which places of worship covered	Principal Secretary to the Art & Language Culture Department Government of Himachal Pradesh Shimla, Himachal Pradesh
	Authorities of Places of Worship (PoW)	Deputy Commissioner Temple Trust Shri Naina Devi Ji Shri Naina Devi Ji, Distt. Bilaspur, Himachal Pradesh, E-mail: dc-bil-hp@nic.in, Temple.nainadeviji@gmail.com
		Deputy Commissioner, Hamirpur Temple Trust Shri Sidh Baba Balak Nath Temple Deotsidh, Distt. Hamirpur, Himachal Pradesh, E-mail: dc-ham-hp@nic.in
		Deputy Commissioner Temple Trust Mata Chintpurni Devi Ji Chintpurni, The. Amb, Distt. Una, Himachal Pradesh, E-mail: dc-una-hp@nic.in, Ph.: 01976 255818
		Deputy Commissioner Temple Trust Chamunda Devi, District Kangra at Dharamshala, Chamunda Devi-176215 Himachal Pradesh, E-mail: dc-kan-hp@nic.in
		Deputy Commissioner Temple Trust Brijeshwari Temple, Distt. Kangra, Himachal Pradesh, E-mail: dc-kan-hp@nic.in
		Deputy Commissioner Temple Trust Jawala Ji Temple, Distt. Kangra, Himachal Pradesh, E-mail: dc-kan-hp@nic.in

S.No.		
11.	JAMMU & KASHMIR	
	Government Department, if any, under which places of worship covered	
	Authorities of Places of Worship (PoW)	Deputy Chief Executive Officer, Shri Mata Vaishno Devi Shrine Board, Katra, District Reasi J&K, Pin-182301, E-mail: feedback@maavaishnodevi.net, ceo@maavaishnodevi.net, dyceo@maavaishnodevi.net
12.	JHARKHAND	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Deputy Commissioner cum Administrator Baba Baidyanath Mandir, Shivganga Muhalla, Pera Gali, Deoghar, Jharkhand-814112, E-mail: contact@babadham.org, Ph.: 094314 18752
		Karneshwar Dham Shivganga Muhalla, Pera Gali, Deoghar, Jharkhand-814112, Ph.: 094314 18752
13.	KARNATAKA	
	Government Department, if any, under which places of worship covered	Hindu Religious Institutions And Charitable Endowments Department Government of Karnataka 1st Main, Avr Road, Chamarajpet, Bangalore-560018, Near Central Police, Opposite to Minto Eye Hospital, E-mail: dir-edcs@karnataka.gov.in
	Authorities of Places of Worship (PoW)	The Administrator, Sringeri Mutt and its Properties Sringeri Sharada Peetham, Chickmagalur District, Sringeri, Karnataka-577139
		Kollur Mookambika Temple Kollu, Kundapur Taluk, Udupi District-576220, E-mail: srikollurmookambikatemple@yahoo.com
		Murudeshwar Temple Main Road, Murdeshwar Bhatkal Taluk, Murdeshwar, Karnataka-581350

S.No.		
13.	KARNATAKA	
		Executive Officer, Sri Chamundeshwari Temple, Chamundi Hill, Mysuru-570010, Karnataka, India. E-mail: eochamunditemple@gmail.com
14.	KERLA	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	The President, Cochin Devaswom Board, Thrissur, Kerala, E-mail: admin@cochindevaswomboard.org
		Guruvayur Devaswom Board, Guruvayur, Thrissur-680101 E-mail: admingd.ker(a)nic.in, guruvayurdevaswom (a) rediffmail.com
		Travancore Devaswom Board Nanthancode, Kawdiar Post, Thiruvananthapuram-695003, E-mail:edptdb@gmail.com
		Malabar Devaswom Board, Housefed Complex, Eranhippalam PO. Kozhikode-673006 E-mail: malabardevaswom@gmail.com
		Sree Padmanabha Swamy Temple Trust Mathilakom Office, West Nada, Sree Padmanabha Swamy Temple, Fort, Thiruvananthapuram-695023. E-mail: info@sreepadmanabhaswamytemple.org
15.	MADHYA PRADESH	
	Government Department, if any, under which places of worship covered	Religious Trusts and Endowments Department Government of Madhya Pradesh Ministry, Bhopal.
	Authorities of Places of Worship (PoW)	Shree Mahakaleshwar Temple Management Committee Ujjain, Madhya Pradesh-456006
16.	MAHARASHTRA	
	Government Department, if any, under which places of worship covered	Office of the Charity Commissioner, Maharashtra State, Mumbai, 3rd floor, 83, Dr. Annie Besant Road, Worli, Mumbai-400018

S.No.		
16.	MAHARASHTRA	
	Authorities of Places of Worship (PoW)	Haji Ali Dargah Trust, Above Kinara Masjid, Haji Ali, Lala Lajpat Rai Marg, Mumbai-400026, E-mail: mgt@hajialidargah.in, Ph.: 022-25329082
		Shri Siddhivinayak Ganapati Temple Trust, S.K.Bole Road, Prabhadevi, Mumbai-400028, E-mail: svt@vsnl.com, info@siddhivianayk.org, admin@siddhivinayak.org, Ph.: 022-24224438
		Takhat Sachkhand Sri HHazul Abchal Nazal Sahib Nanded-431601, Maharashtra. E-mail: contact@hazursahib.com
		Shri Saibaba Sansthan Trust (Shirdi Mumbai) PO: Shirdi Tal. Rahata Dist. Ahmednagar Pin-423109. E-mail:saibaba@sai.org.in
17.	ODISHA	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Shri Jagannath Temple managing committee, Puri, Sri Nahar, Grand Road, Puri, Odisha-752001, Ph.: 91-674-2511166, E-mail: gajapati@dte.vsnl.net.in
18.	PUNJAB	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Shiromani Gurudwara Prabandhak Committee Teja Singh Samundri Hall, Golden Temple Complex, Amritsar, Punjab, E-mail: info@sgpc.net, Ph.: 0183 2553957
		The Golden Temple Sri Harmindir Sahib Amritsar, Punjab, E-mail: info@goldentempleamritsar.org

S.No.		
19.	PUDUCHERRY	
	Government Department, if any, under which places of worship covered	The Commissioner, Hindu Religious and Charitable Endowment Department, Puducherry.
	Authorities of Places of Worship (PoW)	Arulmigu Manakula Vinayagar Temple Manakula Vinayagar Koil Street, Opp Governer Office, Puducherry-605002, Ph.: 0413-2336544
		Sri Varadaraja Perumal Temple Mahatma Gandhi Road, Heritage Town, Puducherry-605001 Ph.: 0413-2224340
		Sri Ayyappa Swamy Temple Karunanithi Street, Barathipuram, Puducherry-605011, Ph.: 094420 20735, E-mail: puduvaimanikandapuram@gmail.com
		Sri Lakshmi Hayagriva Perumal Temple East Coast Road, Ramakrishna Nagar, Puducherry-605003, Ph.: 0413-2260096
20.	RAJASTHAN	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Chief Executive Officer, Nathdwara Temple Board Administrative Building, Opp. Risala Chowk, Nathdwara, Rajasthan-313301, E-mail: info@nathdwaratemple.org
		Kaila Devi Temple, Karauli District, Keladevi-322243, E-mail: kailadevitrust@gmail.com, info@kailadevitemple.com
		Shri Balaji Mandir Trust, Salasar Rajasthan. E-mail: info@salasardham.co.in, admin@salasardham.co.in
		Haji S.M. Hameed. Chishty, Khawaja Garib Nawaz Services, Post Box No. 141, Bagh-e-khadija, Dargah Sharif, Ajmer, E-mail: services@dargahajmer.com, hameedchishty@yahoo.com

S.No.		
21.	SIKKIM	
	Government Department, if any, under which places of worship covered	District Magistrate Rural Management & Development department Government of Sikkim
	Authorities of Places of Worship (PoW)	Hanuman Tok, Gangtok Gangtok, Sikkim-737103, Ph.: 094334 59398 Kirateshwar Mahadev Temple Legship, Sikkim-737111, Ph.: 094094 61261 Thakurbari Temple MG Marg, Arithang, Gangtok, Sikkim-737101, Ph.: 084500 80639 Ganesh Tok Gangtok, Sikkim-737103, Ph.: 097171 75530 Baba Harbhajan Singh Mandir, East Sikkim, Sikkim-737131, Ph.: +86 838 898 8894
22.	TAMIL NADU	
	Government Department, if any, under which places of worship covered	Commissioner Hindu Religious Charitable Endowments Department 119, Uthamar Gandhi Salai, Nungambakkam, Chennai-34, (Tamil Nadu), E-mail: info@tnhrce.org
	Authorities of Places of Worship (PoW)	Joint Commissioner Dhandayuthapani Swamy Temple, Giri Veethi, Palani, Tamil Nadu-624601, Email: palanimurugan@tnhrce.org Joint Commissioner Subramania Swamy Temple, Temple Road, Tiruchendur, Thoothkudi District, Tamil Nadu-628215, E-Mail: tiruchendurmurugan@tnhrce.org Joint Commissioner Meenakshi Sundareshwarar Temple, Madurai Town & District, Tamil Nadu-625001, E-Mail: maduraimeenakshiamman@tnhrce.org Joint Commissioner Ramanathaswamy Temple, Rameswaram, Ramanathapuram District, Tamil Nadu-623526, E-Mail: lordramnath2012@gmail.com Joint Commissioner Ranganathaswamy Temple, Samayapuram, Trichy District Tiruchirappalli, Tamil Nadu-620006, E-mail: srirangam@tnhrce.org

S.No.		
22.	TAMIL NADU	
		<p>Joint Commissioner Mariamman Temple, 13/1, Maruthur Road, Samayapuram, Trichy District, Tiruchirappalli, Maruthur Road, Tiruchirappalli, Tamil Nadu-621112, E-mail: samayapurammariamman@tnhrce.org</p>
		<p>Joint Commissioner Thanumalayan Temple, Kanniyakumari District, Suchindram, Tamil Nadu-629704</p>
		<p>Joint Commissioner Arunachaleswarar Temple, Pavazhakundur, Tiruvannamalai, Tamil Nadu-606601, E-mail: arunachaleswarar@tnhrce.org</p>
		<p>Joint Commissioner Devi Karumariamman Temple, Sannadhi Street, Thiruverkkadu, Thiruvallur District. Tamil Nadu-600077, E-Mail: karumariamman.thiruverkkadu@gmail.com</p>
		<p>Joint Commissioner Subramania Swamy Temple, Thiruthani Hill, Thiruthani, Tiruvallur District, Tamil Nadu-631209, E-mail: tiruthanimurugan@tnhrce.org</p>
		<p>Joint Commissioner Kapaleeswarar Temple, Kapaleeswarar Sannadhi Street, Mylapore, Chennai, Tamil Nadu-600004, E-mail: kapaleshwaramyl@tnhrce.org</p>
		<p>Joint Commissioner Parthasarathy Swamy Temple, Narayana Krishnaraja Puram, Triplicane, Chennai, Tamil Nadu-600005, E-mail: parthasarathy@tnhrce.org</p>
		<p>Joint Commissioner Vadapalaniandavar Temple, Park Town, Vadapalani, Chennai, Tamil Nadu-600003</p>
		<p>Joint Commissioner Kamakshiamman Temple & Vaikundaperumal Temple, New No. 6, Old No. 144/A, Kamakshi Amman Sannathi Street, Kanchipuram, Tamil Nadu-631502, Email: syamasastri@gmail.com,</p>
		<p>Joint Commissioner Bannari Mariammam Temple Sathyamangalam, Erode District, National Highway 209, Bannari, Tamil Nadu-638401, Ph.: 04295 243 366</p>

S.No.		
22.	TAMIL NADU	
		<p>Joint Commissioner Subramania Swamy Temple, Marudhamalai, Coimbatore District, Coimbatore, Tamil Nadu-641046, E-mail: maruthamalaimurugankoil@gmail.com</p>
		<p>Joint Commissioner Subramania Swamy Temple, Tiruparankundram, Madurai District, Tamil Nadu-625005, Ph.: 0452 2484359, E-mail: thiruparankundrammurugantemple@tnhrce.org</p>
		<p>Joint Commissioner Kallazhagar Temple, Azhagarkoli Madurai District Valayapatti, Tamil Nadu-624401, Ph.: 0452-2470228, E-mail: alagarkovilmadurai@gmail.com, kalalagar@tnhrce.org</p>
		<p>Joint Commissioner Sankaranarayana Swamy Temple, Sankarankoli, Tirunelveli, Tirunelveli District, Tamil Nadu-627756, E-mail: sankarankoil@tnhrce.org</p>
		<p>Joint Commissioner Swaminatha Swamy Temple, Swamimalai, Kumbakonam, Tanjavur District, Tamil Nadu-612302, E-mail: swaminathaswamytemple@gmail.com</p>
23.	TELANGANA	
	Government Department, if any, under which places of worship covered	<p>Commissioner Office of the Commissioner Endowment Department Bogulkunta, Tilak road, Hyderabad. Telangana-500001</p>
	Authorities of Places of Worship (PoW)	<p>Executive Officer Gnana Saraswati Temple, Mudhole Mandal, Adilabad District, Basar, Telangana-504101, Ph.: 087522 43503</p>
		<p>Chilkur Balaji Temple Chilkur Balaji Temple Rd, Himayat Nagar, Hyderabad, Telangana-500075</p>
		<p>Hyderabad Kalibari Neredmet, Raghavendra Colony, Sainikpuri, Secunderabad, Telangana-500056, Ph.: 040 2711 5193, Mobile: 9959974429, E-mail: hyderabadkalibari@gmail.com</p>

S.No.		
23.	TELANGANA	
		Executive Officer Ujjaini Mahakali Temple, Subash Road, General Bazaar, Kalasiguda, Secunderabad, Telangana-500003, Ph.: 040-27814744
		Executive Officer Bhadrachalam Temple, Bhadrachalam, Khammam District, Bhadrachalam, Telangana-507111 Ph.: 087432 32428, E-mail: eo_bhadrachalam@yahoo.co.in, Temple Superintendent: 7660-007-679
		Wargal Saraswati Temple 1-6-15, Gaddi annaram, Wargal, Telangana-502279, Ph.: 084542 55035, Mobile: 9247851122
		Thousand Pillar Temple Warangal-Hyderabad Rd, Brahmanawada, Hanamkonda, Telangana-506011, Ph.: 098490 14974
24.	TRIPURA	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	Jagannath Mandir Palace Compound, Krishna Nagar, Agartala, Tripura-799001
		Chaturdasha Temple Khayerpur, Old Agartala, Mekhlipara, Tripura-799008
		Lakshmi Narayan Temple, Krishna Nagar, Agartala, Tripura-799001
		Kamalasagar Kali Temple Kamalasagar, Tripura-799102
		Durga Bari Thakur Pally Rd, Palace Compound, Krishna Nagar, Agartala, Tripura-799001
25.	UTTARAKHAND	
	Government Department, if any, under which places of worship covered	Shri Satpal Maharaj (Cabinet Minister) Pilgrimage and Religious Fairs H. No. 45, VIII Sediagad, P.O. Sediakhal, Teh. Chaubattakhal, Distt. Pauri Garhwal-246169, E-mail: writer@satpalmaharaj.in

S.No.		
25.	UTTARAKHAND	
	Authorities of Places of Worship (PoW)	<p>Shri Badarinath - Shri Kedarnath Temples Committee Maa Chandra Badni Temple, Near Oberoi Nissan Motors, Kargi Grant, Haridwar By-pass road, Banjarawala, Dehradun, Uttarakhand-248001, E-mail: admin@badarikedar.org, chairman@badarikedar.org, pramod@badarikedar.org Ph.: 01389 222083</p> <p>Golu Devata, Chitai Chitai, SH 37, Almora, Uttarakhand-263601 Ph.: 098370 32211</p> <p>Gopinath Mandir, Chamoli Gopeshwar Gopeshwar, Uttarakhand-246401, Ph.: 075008 06011</p> <p>Hemkund Sahib, Near Govindghat, Sri Hemkunt Sahib Marg, Uttarakhand-246443, Ph.: 0135 243 0229</p> <p>Rudranath Uttarakhand-246472, Ph.: 0135 255 9898</p> <p>Tungnath Rudraprayag, Uttarakhand-246419</p> <p>Baleshwar Temple, NH-125, NH 125, Lohaghat Range, Champawat, Uttarakhand-262523, Ph.: 081272 06036</p> <p>Mahasu Devta Temple Hanol, Uttarakhand-248199, Ph.: 097032 48976</p> <p>Chandi Devi Temple Haridwar, Uttarakhand-249408, Ph.: 099972 68300</p> <p>Mansa Devi Temple, Haridwar, Uttarakhand-249401 Ph.: 088260 55265</p>
26.	UTTAR PRADESH	
	Government Department, if any, under which places of worship covered	Department of Religious Affairs, Uttar Pradesh Room 46, Ground Floor, Lal Bahadur Shastri Bhawan Lucknow, Uttar Pradesh, E-mail: dharmarthkarya57@gmail.com
	Authorities of Places of Worship (PoW)	Chief Executive Officer Shri Kashi Vishwanath Mandir, Varanasi, Vishwanath Gali, Varanasi-221001, Uttar Pradesh, E-mail: shrikashivishwanathtempletrust@gmail.com

S.No.		
27.	WEST BENGAL	
	Government Department, if any, under which places of worship covered	-
	Authorities of Places of Worship (PoW)	<p>Shri Shri Taramata Sebayat, Village - Tarapith Temple, P.O. - Tarapith (Chandipur), Dist.-BirbhumPin-731233, State-West Bengal, E-mail: joyantaroytarapith@gmail.com</p> <p>Dakshineswar Kali Temple Kusal Chowdhury, Trustee & Secretary, Dakshineswar Kali Temple & Debottar Estate, P.O. - Alambazar, Kolkata-700035, E-mail: dakshineswarkalitemple@yahoo.com, info@dakshineswarkalitemple.org, Ph.: 2564-5222</p> <p>Kalibari, Rifle Range Road Ballygunge Park, Ballygunge, Kolkata, West Bengal-700019</p> <p>Hangseshwari Temple Near Tribeni Railway Station, Bansberia Hooghly-712502</p> <p>5. Belur Math, Belur, Howrah, West Bengal-711202, Ph.: 033 2654 1144</p>




सत्यमेव जयते
**FOOD SAFETY AND STANDARDS
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For further information kindly contact

Ms. Sujata Singh

E-mail: drsujatavet@gmail.com, M: 09540855967


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