

Government of Jammu and Kashmir
Office of the Commissioner Food and Drugs Administration

Subject: Standard Operating Procedure (SOP) for Mobile Food Testing Vans-Reg.

Order No. 38-FDA of 2020
Dated:27.07.2020


Whereas, "Food Safety on Wheels" is a concept evolved to conduct rapid on-spot tests to check food quality in an attempt to curb adulteration; **and**

Whereas, the department has Six Mobile Food Testing Vans equipped with equipments required to conduct preliminary tests of food articles available in the market for mass consumption; **and**

Whereas, food adulteration continues to pose a challenge and involvement of unscrupulous elements who take advantage of unorganized food sector and target gullible consumers remains a matter of concern for regulatory bodies; **and**

Whereas, a significant population of economically weaker section (particularly uneducated) can get lured towards inexpensive food & thereby compromise their health due to consumption of sub standard quality food.

Accordingly, the instructions annexed with this order are hereby notified as Standard Operating Procedure (SOP) for Mobile Food Testing Vans to be followed in letter and spirit by all concerned.


(Shakeel-ur-Rehman) KAS
Commissioner
Food & Drug Administration
J&K

No.: DFO/FSSA/JK/196

Dated: 27.07.2020

Copy to the:-

1. Financial Commissioner to Government, Health & Medical Education Department, J&K, Jammu for favor of information..
2. State Drugs Controller, DFCO, J&K Jammu for information.
3. Deputy Commissioner, Food Safety, Jammu / Kashmir for information & necessary action.
4. Public Analyst, Public Health Laboratory, Jammu / Srinagar for information and necessary action

Preamble

The Drugs & Food Control Organization of the Jammu and Kashmir has been entrusted with the implementation of 'the Drugs & Cosmetics Act, 1940 & Rules 1945 thereunder' and 'the Food Safety & Standards Act, 2006 and Rules & Regulations, 2011'. Besides, the Department has also been entrusted to enforce the provisions of Cigarettes & Other Tobacco Products (Prohibition of Advertisement & Regulation of Trade and Commerce, Production, Supply and Distribution) Act, 2003.

The basic mandate assigned to the Organization under Food regulation is to ensure availability of safe, quality & wholesome food items/articles to the consumers. The Organization since its separation from Directorate of Health Services in the year 1987 has taken several initiatives to strengthen the existing regulatory mechanism. In the recent few years, the reorganization of the Department has been done by way of augmentation of the Technical Human Resource, procurement of latest & sophisticated machinery & equipments in the laboratories, establishment of Microbiological Laboratory, providing of laptops to the field functionaries, participation of the enforcement authorities in capacity building training programmes, regular trainings to Food Analysts etc. The next immediate target of the Organization is to attain the NABL Accreditation of existing Drug & Food Testing Laboratories in the Jammu and Kashmir.

Testing of food to instil confidence amongst consumers, that the food is safe for consumption, is one of the important parts of the food safety ecosystem. However, the number & spread of food testing laboratories in the country is grossly inadequate. To overcome this, Mobile units for food testing have been introduced in the country to reach out to the consumers through as many touch points as possible. These mobile units are called "Food Safety Wheels (FSW)".

Apart from conducting simple tests for common adulterants, these mobile units are also used for awareness building around food safety, hygiene and promoting healthy eating habits in citizens at large and for conducting training and certification programme for food handlers and supervisors in food business, particularly petty food business. In addition, these mobile units also help the field functionaries to enhance their outreach and conduct surveillance activities even in far flung areas.

In an endeavour to strengthen the Food regulatory system, Jammu and Kashmir was the 3rd erstwhile State in the country to introduce Mobile Food Testing Vans for conducting supervisory checks of Food Sale Establishments particularly dealing with products of mass consumption viz. Milk & Milk Products, Edible Oils, Spices, Cereals etc.

Mobile Food Testing Vans [MFTV] - An overview

- I) Reduces burden on the Government exchequer towards cost of statutory samples.
- II) Reduces Interface - Consumers will have direct liaison with Food Enforcement System & seek redressal of their genuine complaints, if any.
- III) MFTV have been conceptualized to ensure spot testing of food commodities.
- IV) The Food Testing Vans have the benefit to reach difficult terrains of J&K. There are pockets which remain inaccessible due to topographical reasons or limited connectivity as also the roads leading to such places are fair weather roads.
- V) The wheels help to build flyovers for genuine complainants.
- VI) The Department can spread awareness among the consumers regarding their rights which will help to improve the public perception of the institution.
- VII) These can go a long way not only in overcoming the constraints of testing capacity in the existing food testing laboratories but also increase the scope of regulatory checks/surveillance over products of large scale consumption viz. milk and milk products, condiments & spices, edible oils and cereals etc.
- VIII) All reported instances of samples not conforming with standards as laid down under Food Safety & Standards Act, 2006 and the regulations made thereunder, shall be followed by lifting the statutory samples with an objective to book the offenders under relevant provisions of the aforementioned Act.
- IX) The Department can utilize services of MFTV during special assignments related to visits of VVIPs where the security agencies ask for deputation of Food Analysts to attend during visits of dignitaries.

Objectives

Food Safety on Wheels (FSW)

“Food Safety on wheels” can perform 3 key activities:

1. **Training:** - Food businesses need to be trained on various procedures and best practices to be followed not only to ensure the food safety and hygiene. FSW will become a platform for training of food businesses to ensure the widest outreach of the training program, especially in villages, towns, remote areas. This will also

help in reaching out to the unorganised sector involved in street food vending, catering, retail and distribution, storage and transport, manufacturing bakery, oil, packaged water, fish and seafood, meat and poultry, milk and milk products, and others alongwith the organized food businesses.

- 2. **Testing:** - Factors like rising inflation rate and competitive market strategies have lead many food processors to get involved in malpractices like using inferior quality of raw materials or adulterate the food products providing unsafe, impure and unwholesome food to the consumers. This can have adverse effect on human health. Increasing instances of food adulteration in the country necessitates testing of food articles/items to detect theses adulterants to ensure health and safety of the consumers. FSW is fully functional mobile laboratory, equipped with basic infrastructure for quick qualitative testing for detection of adulteration in various food commodities which can ascertain the presence or absence of specific adulterants in food sample.
- 3. **Awareness:** - Simple and easy steps can be inculcated in our daily routine to make sure that safe and nutritious food becomes a way of life. Apart from the stakeholders viz. Food Business Operators, the consumers can also be sanitized regarding Food Safety Measures.

General Procedures

1. Operating Schedule

- (i) The unit shall work under the overall guidance of Deputy Commissioner Food Safety of the Division, who shall be responsible to prepare a schedule of movement with specific locations for each month.
- (ii) Such schedule shall be uploaded on the website of the Department. The schedule shall contain timing at every location.
- (iii) The schedule shall be drawn based on the food business operating units of a particular area.
- (iv) Advance publicity to such initiatives through print and electronic media shall be given.
- (v) The Public Analyst shall provide all technical logistics viz. Human Resource to ensure hassle free operation of Mobile Food Testing Vans.
- (vi) The Designated Officer of the concerned District shall be Nodal Officer for the exercise.

2. Unit Halting Points

- (i) The unit shall stop in a clean location away from industrial or other pollutions.
- (ii) It shall stand on a firm ground where water is not stagnant and is well protected from arboreal animals.
- (iii) The required permission for such halting shall be the responsibility of local Food Functionary.

3. Timing

- (i) The unit shall operate from 8:00 am to 02:00 pm.
- (ii) Jammu & Srinagar districts shall evolve an itinerary for atleast 03 days in a week.
- (iii) The frequency of operation can be increased to daily basis particularly during festival seasons viz. Eid & Diwali.

4. Display

- (i) The lab shall have a display board or a screen of a printed communication to indicate the details of tests done with rates and expected report generation/distribution time.
- (ii) Such displays shall also indicate the mode of payment, consumer contact number/e-address.
- (iii) A public address system shall also be utilised on need basis to cover BHOG for maintaining of Food Safety & Hygiene in places of worship).

5. Testing

- (i) Sample analysis shall be done as per the established procedures read with FSSAI protocol wherever applicable.
- (ii) The detailed methodology for every scope on all forms of testing/analysis including chemical shall be available in a manual duly pre-authorised by the Competent Authority (Food Analyst).
- (iii) The SOP shall be stored in a restricted system within the unit which shall be accessible only to the analyst for reference.
- (iv) No violation of protocol shall be done.
- (v) Deviations if any, to meet the consumer requirements shall be made on the basis of proof of validation or reference of science literature justifying such a deviation.
- (vi) The cost of sample wherever demanded shall be paid by FSO (concerned) which shall be later reimbursed within a period of 15 days from the date of receipt of bills.

- (vii) Cost of consumer samples shall not be considered for reimbursement.
- (viii) In case of consumer samples, testing fee wherever is applicable shall be charged by the Head of Mobile Food Testing Unit under proper receipt.

6. Reporting

- (i) The reporting format should indicate the parameters tested & physical examination conducted.
- (ii) Each Report generated shall be signed by the concerned technician & checked by a superior officer accompanying the Mobile Food Testing Van.
- (iii) In case any article of food is found sub-standard /misbranded/ unsafe, a report in this regard shall be sent to the Designated Officer of the concerned District for converting it into a statutory sample without any delay.

7. Analyst

The Food Analyst shall be responsible to:

- a) ensure availability of reagent, chemicals, media, glasswares, equipment, handling tools and other consumables for day to day testing.
- b) do trial runs to verify/ensure functioning of the equipments before daily work.
- c) calibrate all measurement devices as per pre-defined schedule based on the assessment.
- d) ensure that the required controls are in place for testing, wherever applicable.
- e) ensure that the lab waste is disposed properly without causing environmental pollution.
- f) ensure that the periodic checking happens on fire safety and other such emergency preparedness arrangements.
- g) ensure that the highest integrity and reliability are preserved.
- h) ensure that the reporting is true and shall preserve all actual recordings for inspection or audits by competing auditing committee.
- i) ensure that the reports are generated/distributed on the prescribed format with proper seal.
- j) call for re-sampling if it is believed that the testing may not reflect the true opinion of the sample.

- k) ensure the maintenance of all standards within the laboratory like internal environment hygiene, pre-sanitization of certain surfaces, backwash of filters and base washing and cleaning.

8. Material Management

The DDO of respective Division having budgetary allocation for the said purpose shall be responsible for the following:

- a) Materials like chemicals, reagents, glassware, equipments etc, shall be purchased from approved vendors only.
- b) In case of equipments, safety certificate, manufacturer work instructions and calibration certificate must be provided along with the equipment.
- c) Purchases shall be done through proper purchase orders only.
- d) On receipt of any material, proper visual inspection is to be done.
- e) Any other purchase made out of specification must be validated to justify such procurement.
- f) Stock of all materials must be checked on weekly basis. There shall always be a basic stock quantity maintained which is to be replenished as and when needed.
- g) Minimum order quantity and lead time may be worked out for all supplies to ensure smooth operations of the unit.

9. Sample Collection Techniques:

Before collecting any sample, the FSO/ Authorized Officer must observe the lot from which the sample is to be collected, and record relevant observations. Information obtained should include the following:

- i. Name of the food;
- ii. Lot size (wherever applicable) ;
- iii. Type of packing;
- iv. Container size or sizes;
- v. Product code or control numbers;
- vi. Labelling information;
- vii. Condition of the lot, i.e., broken packages, evidence of rodent or insect infestation, debris, etc.

The other principles of operation shall be followed strictly in terms of Operational Manual of FSSAI available / updated in the official website of Apex body. The aspects covering sample integrity shall be as per national accepted norms.

SOP (Review): The SOP shall be subjected to review on quarterly basis.

Quantity of food samples to be collected for Analysis

S. No.	Article of food	Approximate quantity recommended in FSSAI
1.	Milk	500 ml
2.	Sterilized Milk/UHT Milk	250 ml
3.	Malai / Dahi	200 g
4.	Yoghurt/Sweetened Dahi	300g
5.	Chhana / Paneer / Khoya / Shrikhand	240g
6.	Cheese/Cheese spread	200g
7.	Evaporated Milk/Condensed Milk	200g
8.	Ice-cream /Softy/Kulfi/Ice Candy/Ice lolly	300g
9.	Milk Powder /Skimmed Milk Powder	250g
10.	Infant Food /Weaning Food	500g
11.	Malt Food/ Malted Milk Food	300g
12.	Butter/Butter Oil/Ghee/Margarine/Cream/ Bakery Shortening	200g
13.	Vanaspati, Edible Oils/Fats	250g
14.	Carbonated Water	600g
15.	Baking Powder	100g
16.	Arrow root/Sago	250g
17.	Corn flakes /Macaroni Products/ Corn Flour/Custard Powder	200g
18.	Spices, Condiments and Mixed Masala(Whole)	200g
19.	Spices, Condiments and Mixed Masala (Powder)	250g
20.	Nutmeg/Mace	150g
21.	Asafoetida	100g
22.	Compounded Asafoetida	150g
23.	Saffron	2.0 g
24.	Gur/jaggery, Icing Sugar, Honey, Synthetic Syrup, Bura	250g
25.	Cane sugar/Cube sugar /Refined sugar /Dextrose/ misri/dried glucose syrup	200g
26.	Artificial Sweetener	100g
27.	Fruit Juice/Fruit Drink/Fruit Squash	400 g
28.	Tomato Sauce /Ketch up /Tomato Paste, Jam/ Jelly/Marmalade/Tomato Puree/Vegetable Sauce	300g
29.	Non Fruit Jellies	200g
30.	Pickles and Chutneys	250g
31.	Oilseeds/Nuts/ Dry Fruits	250g
32.	Tea/Roasted Coffee/Roasted Chicory	200g
33.	Instant Tea /Instant Coffee /Instant Coffee Chicory Mixture.	100g
34.	Sugar Confectionery /Chewing Gum/Bubble Gum	200g
35.	Chocolates	200g
36.	Edible Salt.	200g
37.	Iodised Salt/ Iron Fortified Salt	200g
38.	Food Grains and Pulses (Whole and Split)	200g
39.	Atta/Maida/Suji/Besan/Other Milled Product /Paushtik and Fortified Atta/Maida	500g

40.	Biscuits and Rusks	200g
41.	Bread/Cakes/Pastries	250g
42.	Natural Mineral water / Packaged Drinking water	1000 ml
43.	Silver Leafs	1g
44.	Prepared Food	500 g
45.	Proprietary Food, (Non-Standardised Foods)	300 g
46.	Canned Foods	2sealed cans
47.	Food not specified	300 g