

## Food Safety Training & Certification (FoSTaC)

### Legal context

1. In terms of Section 16(3)(h) of the Food Safety and Standards Act, 2006, FSSAI has to ensure training (whether within or outside their area) of persons who are or intend to become involve^ in Food Businesses, whether as FBOs or employees or otherwise.
2. All FBOs having Central License or State License should have at least one trained and certified Food Safety Supervisor for every 25 food handlers or part thereof on all their premises. These supervisors should in turn carry out periodic onsite training of all food handlers at least on quarterly basis and maintain record thereof for food safety audit and inspections. Food handlers in all petty food business that are registered should be trained and certified.
3. **Recommended Timeline to complete training**
  - (i) Catering, Manufacturing, Milk & Milk products, Meat & Poultry - **31/05/2020** or as mandated by Licensing & Registration regulations whichever is earlier.
  - (ii) Petty FBOs-By 31/03/2021
  - (iii) Retail, Storage, Bakery, Water & beverages, Edible Oil & Fat, Health Supplement, Fish & Sea Food - **By 31/12/2020** or as mandated by Licensing & Registration regulations, by 31/12/2020 whichever is earlier.
4. **FoSTaC Programme** - Food Safety Training & Certification (FoSTaC) programme is a large scale training programme for food business across the value chain. 18 Courses have been launched under this programme. Duration of the courses are from 04 to 12 hours categorised in three levels i.e. Basic, Advance and Special for different kind of businesses. The trainings are being imparted through Training Partners empanelled for this purpose. To undergo the training and for more details please visit <https://fostac.fssai.gov.in>.