

ASSOCHAM's Interactive Session on Swachhata Action Plan 2018-19

"Swachhata in Food Processing Sector"

September 19, 2018, Hotel Pllazio, Gurugram

CONCEPT NOTE

India's water, sanitation, & hygiene (WASH) crisis is the largest public health problem in the world. The lack of safe water, adequate sanitation and proper hygiene has a severe and burdensome impact on the daily lives of Indians. Many People die each year from preventable diseases attributed to unsafe water, inadequate sanitation and improper hygiene.

Water, sanitation and hygiene are not top priorities in India, even though they are essential for life, health and dignity. WASH impacts the ability of every Indian to learn, thrive, grow and improve him or herself.

The food industry is one of the largest industries in India in terms of production, consumption, export and expected growth. Food can become contaminated at any point during preparation, processing, storage, distribution, or transportation. Everyone in the food production chain needs to maintain food hygienic as that prevents harmful bacteria from contaminating food. One of the biggest factors leading to food borne illnesses is cross contamination from the hands of the food service employees. All utensils must be cleaned thoroughly with detergent and hot water to prevent contamination. There must be adequate washing facilities including hand washing facilities and toilets for staff, adequate ventilation, lighting, proper drainage and waste disposal and a separate storage area for cleaning agents and disinfectants.

With the rise in the eating out culture there is a growing concern about food safety too. Each year, millions of people worldwide suffer from foodborne diseases. Kitchens hygiene is an important practice that needs to be on to highlight the problems and seek solutions that ensure sanitary condition in this area.

The World Health Organisation (WHO) defines food hygiene as the "conditions and measures necessary to ensure the safety of food from production to consumption". Lack of adequate food hygiene measures can lead to contamination of foods which in turn can cause foodborne diseases, like food poisoning.

A direct relationship exists between water, sanitation, health, nutrition and human wellbeing. Consumption of contaminated drinking water, improper disposal of human excreta, lack of personal and food hygiene and improper disposal of solid and liquid waste have been the major causes of diseases in our country.

The Government of India has recently launched the **Swachh Bharat Mission (Clean India Campaign)** that covers both rural and urban India. The Mission aims to make India a clean country by promoting sanitation in its widest sense. This means ensuring overall cleanliness, hygiene behavior, water, toilets and their use.

To discuss and promote hygiene practices in food industry, in collaboration with **Ministry of Food Processing Industries**, along with Stakeholders across food industry, ASSOCHAM has decided to organize a Interactive Seminar on "**Swachhata in Food Processing sector**" on 19th September, 2018 in Gurugram.