

PROCEEDINGS OF THE COMMISSIONER OF FOOD SAFETY, KERALA
UNDER SECTION 30(d) OF FOOD SAFETY AND STANDARDS ACT 2006.

Present : Smt. ANUPAMA. T.V IAS

ORDER No.A-6160/2015/CFS, DATED: 7.12.2015

There are many complaints regarding the functioning of Hotels & Restaurants, especially in the matter of **Mono Sodium Glutamate and other statutory requirements**. Hence the following orders are issued to regulate the Hotel Industry.

Mono Sodium Glutamate:

As per Regulation 2.4.5(18) of Food Safety and Standards (Packaging and Labelling) Regulations 2011, Every advertisement for and/or a package of food containing added **Mono Sodium Glutamate** shall carry the following declaration namely.

[This package of(Name of the food) contains added
MONOSODIUM GLUTAMATE]
NOT RECOMMENDED FOR INFANTS BELOW – 12 MONTHS.

In order to make aware the consumers about the addition of Monosodium Glutamate in cooked foods, Hotels, Restaurants, Bakeries and other eateries using Monosodium Glutamate shall display a board indicating that

ഈ സ്ഥാപനത്തിൽ താഴെ പറയുന്ന ഭക്ഷ്യ വസ്തുക്കളിൽ
മോണോസോഡിയം ഗ്ലൂട്ടാമേറ്റ് ചേർക്കുന്നു. ഈ ഭക്ഷണം
ഒരു വയസ്സിൽ താഴെയുള്ള കുട്ടികൾക്ക് കൊടുക്കാൻ പാടില്ല.

Violations of this order attracts penalty extending to Rs.2 lakhs and the license shall be liable to be suspended on public health ground.

Toll Free No. 1800 425 1125

Toll Free Number/ help line number of the Commissionerate of Food Safety shall be displayed in a prominent place. **1800 425 1125**

Licence & Registration shall be exhibited:

A true copy of the license granted in form C shall at all times be exhibited in a prominent place in the premises.

Washing Raw Materials:

It is noted that most of the Food Business Operators are not properly washing vegetables and other raw materials before cooking. Adequate facility shall be provided for washing raw materials especially vegetables.

Failure of this condition may lead to compounding and imposing penalty up to Rs. 1 Lakh.

COMMISSIONER OF FOOD SAFETY.