

**UT Administration of Dadra & Nagar Haveli and Daman & Diu**  
**Directorate of Medical & Health Services**  
**Department of Food Safety - Daman**

No. DMHS/DD/FSD/Public Advisory/2024 / 33

Dated: 11.03.2024

**Public Advisory**

In light of recent events and the importance of ensuring food safety during weddings and mass gatherings, the Food Safety Department of the Union Territory of Dadra and Nagar Haveli and Daman and Diu (DNH & DD) issues the following advisory. This advisory is aligned with the guidelines set forth by the Food Safety and Standards Authority of India (FSSAI) to maintain hygienic and sanitation conditions, thereby mitigating the risk of adverse events such as food poisoning.

Following the guidelines set forth by the Food Safety and Standards Authority of India (FSSAI) is crucial to ensure the safety and well-being of your guests:

- **Choose licensed caterers:** Only select caterers who hold a valid FSSAI license, ensuring they adhere to food safety regulations.
- **Maintain proper hygiene:** Caterers and food handlers must practice strict personal hygiene, including frequent handwashing and wearing clean clothing and hair coverings. Food handlers should maintain high standards of personal hygiene, including regular handwashing with soap and water, wearing clean attire, and covering any wounds or cuts.
- **Source ingredients responsibly:** Ensure all ingredients are sourced from reputable suppliers who maintain proper storage and hygiene practices.
- **Cook food thoroughly:** Cook all food items, especially meats, poultry, and eggs, to their recommended safe internal temperatures to eliminate harmful bacteria.
- **Store food appropriately:** Maintain proper storage temperatures for both cooked and raw food items to prevent spoilage and bacterial growth.
- **Practice safe food handling:** Prevent cross-contamination by using separate utensils and surfaces for handling raw and cooked food items.
- **Transport food carefully:** Ensure food is transported in insulated containers to maintain safe temperatures during transport.

- **Food Preparation Area:** The food preparation area must be clean, well-maintained, and equipped with proper sanitation facilities. Utensils, equipment, and surfaces should be regularly cleaned and sanitized.
- **Avoid Cross-Contamination:** Implement measures to prevent cross-contamination between raw and cooked foods. Use separate utensils, cutting boards, and preparation areas for raw and cooked items.
- **Allergen Awareness:** Caterers should be aware of common food allergens and take necessary precautions to prevent cross-contact with allergenic ingredients.
- **Serve food promptly:** Do not leave cooked food at room temperature for extended periods. Serve food as soon as possible after preparation.
- **Label appropriately:** Label all leftover food items with the date of preparation to ensure proper storage and consumption within safe timeframes.
- **Training and Education:** Provide training to catering staff on food safety practices and guidelines prescribed by FSSAI. Emphasize the importance of hygiene and sanitation in food handling.

**Additional advisory for milk-based products and sweets:**

- **Sweets and Milk Products Handling:** Sweets, especially those containing dairy products, are prone to contamination if not handled properly. Ensure that sweets and milk products are sourced from reliable and licensed vendors who follow stringent hygiene practices during preparation and storage.
- **Maintain proper storage and handling:** Store milk and milk products at the recommended cold temperatures throughout the preparation and serving process.
- **Prepare sweets hygienically:** Follow proper hygiene practices and use clean utensils and equipment while preparing milk-based sweets.

By following these guidelines and exercising caution, you can significantly reduce the risk of foodborne illnesses and ensure a safe and enjoyable experience for everyone attending weddings and mass gatherings

For further information or help, please contact **104** toll free number of Food Safety Department, UT of Dadra Nagar Haveli & Daman & Diu.

The contact details of Food Safety Department in the U.T of DNH & DD are as under;

District	Name of Designated Officer	Name of FSO	Office Address	Mail ID	Contact Number
DNH	Dr. Manoj Kumar Singh	Priti Thakor	VBCH, Silvassa	fooddept.dnh@gmail.com	0260-2642940
Daman	Dr. Meghal Shah	Dipik Pema	CHC, Moti Daman	fooddept.dd@gmail.com	0260-2230470
Diu	Dr. K.Y Sultan	Rohit Solanki	CHC, Ghoghla, Diu	foodofficediu@gmail.com	0287-5252244

  
07/03/24  
**U.T Nodal Officer**  
**Food Safety Department**  
**U.T of DNH & DD**

To,  
All FBOs and Citizens,  
U.T of DNH & DD

Copy to,

1. The Commissioner of Food Safety (DNH & DD) for information please.
2. The Special Secretary/Director(Health), Dadra Nagar Haveli and Daman and Diu.
3. The Collector/Adjudication Officers, Dadra Nagar Haveli and Daman and Diu.
4. Chief Medical Officers, Dadra Nagar Haveli and Daman and Diu.
5. Designated Officers, Food Safety Dept., Dadra Nagar Haveli and Daman and Diu.
6. SIO/DIO, NIC, Daman for uploading on UT Official Website.
7. Field Publicity Officer – DNH, Daman and Diu for wide circulation.
8. Office file/ Guard file.