



AVIT
AARUPADAI VEEDU INSTITUTE OF TECHNOLOGY



**VINAYAKA MISSION'S
RESEARCH FOUNDATION**
(Deemed to be University under section 3 of the UGC Act 1956)



REPORT ON

Food Safety Training & Certification Program for “Street Vendors” at Kothimangalam

As part of its continuous community engagement under the *Unnat Bharat Abhiyan (UBA)* initiative, the *Institutional Social Responsibility (ISR) Cell* of *Aarupadai Veedu Institute of Technology (AVIT)*, *Chennai*, organized a Food Safety Training and Certification Program for Street Vendors on 7th October 2025 at the *UBA-adopted village, Kothimangalam*. The program was coordinated by Dr. B. Prabasheela, UBA Coordinator, and Dr. Kavitha Kumari, Kothimangalam Village Coordinator of AVIT. The session was conducted by Ms. V. Nagalakshmi, an *FSSAI-Certified Trainer* from *Parikshan FSS Pvt. Ltd., Chennai*. The objective of the program was to enhance awareness among local street food vendors regarding food hygiene, safety standards, and best practices prescribed by the *Food Safety and Standards Authority of India (FSSAI)*, thereby promoting public health and safe food handling practices in the community.

The session emphasized five key topics

- Personal hygiene and food handling practices.
- Clean cooking, Safe storage and serving methods.
- Health Hazards of Reusing Cooking Oil.
- FSSAI Labeling Requirements for Packaged Food
- Food Adulteration and ways to find safer foods




Cordially invites you all to the

**Food Safety Training & Certification Program for
“Street Vendors” at UBA adopted village**



Resource Person
Ms. V. Nagalakshmi
FSSAI-Certified Trainer
Parikshan FSS Pvt Ltd., Chennai

 **07th October 2025**  **10:00AM**  **Adopted Village: Kothimangalam**



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**Organized by
ISR-UBA**



During the session, Ms. Nagalakshmi explained the importance of maintaining personal hygiene, safe food handling, proper cooking temperatures, and hygienic storage methods to prevent food contamination. She also emphasized the need for cleanliness in food preparation areas, Health Hazards of Reusing Cooking Oil. The training included practical demonstrations on handwashing techniques, safe packaging, and pest control measures.



As part of the Food Safety and Standards Authority of India (FSSAI) awareness initiative, a session was conducted to educate participants about food safety practices and labeling requirements. The discussion highlighted the health hazards caused by the repeated use of cooking oil, which forms harmful trans fats and free radicals, increasing the risk of heart disease and tumors. According to FSSAI guidelines, cooking oil should not be reused more than three times, and used oil must be safely disposed of or converted into biodiesel through the RUCO (Repurpose Used Cooking Oil) initiative.

The session also highlighted **FSSAI labeling standards** for packaged foods, emphasizing that every product must include key details such as the FSSAI license number, ingredients, nutritional facts, and expiry date. Participants were taught to identify **adulterated tea**, which may contain colored leaves, iron filings, or artificial dyes causing toxicity. Around 20 vendors from Kothimangalam village actively participated and received FSSAI certification upon completion of the training.



The trainer also highlighted the process of FSSAI registration and licensing, encouraging vendors to obtain certification to enhance consumer confidence and business credibility. Participants were informed about common foodborne diseases and preventive measures to ensure public health safety.

The event concluded with an interactive Q&A session, where participants clarified their doubts regarding hygiene maintenance and business compliance. The initiative successfully bridged the gap between public health standards and local street food practices, contributing to the vision of building a healthier and more sustainable community.