

GOVERNMENT OF ORISSA
WOMEN AND CHILD DEVELOPMENT DEPTT.

No. 6638 / W & CD., Dt. 30/9/2000

From,

Mrs. Alka Panda, I.A.S.,
Commissioner- cum-Secretary to Govt.

To

All Collectors.

Sub: Guidelines regarding quality-check of food materials supplied
under Feeding Programmes.

Sir,

I am directed to say that complaints are often received from different quarters about the quality of food materials, particularly Moong Dal and Jaggery, supplied under different Feeding Programmes in the field. The complaints in respect of Moong Dal relate mostly to admixture of unwholesome ingredients, consumption of unusually long time in cooking, application of artificial colour and presence of heavy moisture content, impurities, insects etc. Similarly, Gur or Jaggery is alleged to be not free from extraneous substance, dirt, sand, washing soda, fungal growth, excessive moisture and dyeing.

2. This being a serious matter of concern, it is necessary to verify the quality of dal/ Jaggery through some tests as narrated below, every time before receiving the stocks from the supplier. These tests need to be conducted by a District Level Committee consisting of Collector / DSWO, CDMO/ADMO (P.H) and DDA/DAO in the presence of the Supplier or its Agent by drawing random samples before unloading the stock.

3. To ascertain, prima facie, the quality of dal, the following simple tests involving not much of technical skill be resorted to.

- a) Visual examination of the sample to identify nature of adulteration, if any.
- b) Physical inspection to know if there is any infestation causing unpleasant odour & taste or if there is excessive moisture or damaged grains.
- c) Shaking a portion of the sample with cold or warm water to find out application of colour if any. The water becomes yellowish and on treatment with hydrochloric acid turns a magenta red, if the dal contains artificial colour.
- d) Boiling the sample for 30-45 minutes to estimate the quantity of the uncooked portion and to judge the edibility of dal. (the normal time required for Moong Dal to get fully cooked is 30 minutes approximately)

4. To verify, prima facie, the quality of Gur or Jaggery, the following tests need to be attempted.
- a) Visual examination / Physical inspection to assess moisture content, fungal growth and impurities if any;
 - b) Boiling a portion with excess water so that Gur will dissolve whereas extraneous matter like sand & dirt will remain insoluble;
 - c) Dissolving a little Gur in water followed by filtering and diluting the solution and then adding a drop of concentrated hydrochloric acid. A magenta red colour will show the presence of Material yellow (coal tar dye).
 - d) Adding some hydrochloric acid to the sample. Bubbling gas, if found, will show the admixture of washing soda.

5. If, after conducting the required tests, the members of the Committee satisfy themselves that the stock supplied is of good quality and is fit for human consumption, the same may be received. In such cases, samples may be drawn in the presence of Executive Magistrate for sending the same to different I.C.D.S. Projects / Blocks in the district so as to enable them to verify its matching with the stocks to be received at their end.

6. If, however, in the opinion of the Committee, the stock is not of good quality and is not fit for human consumption, the Supplier shall be bound to take back the stock at his own cost and shall re-supply, within a period of ten days, fresh stock which will be subject to the above quality tests.

7. Where there is any doubt or dispute about the stock not conforming to the standard prescribed in the Prevention of Food Adulteration Act, 1954, samples drawn (three samples, each sample of approximately 250gms in case of dal and 200gms in case of jaggery) & duly packed containing signatures of all concerned including that of supplier or his agent may be sent to the Public Analyst or other prescribed Agency for analysis & report as well as to this Department for needful. In such eventuality the said stocks shall not be accepted by the Collectors till receipt of the Analysis report.

8. In case of adverse report, Collectors shall intimate the fact to this Department for action. Besides, he shall initiate punitive action against the Supplier under the relevant provisions of the Prevention of Food Adulteration Act, 1954 as well as the Indian Penal Code.

9. To avoid interruption in feeding programme, Collectors may, if considered necessary, purchase food materials from open market at the Government approved rate to the extent of their immediate requirement only, in case the supplier fails to supply stocks of good quality in time but in doing so they must observe the principles of financial propriety as well as the prescribed

procedural formalities. They may even think of entrusting local Women Self Help Groups with the responsibility of supplying food materials at the prescribed rate, The aforesaid guidelines on quality- check shall apply 'mutatis mutandis' while purchasing stocks from open market / Women Self Help Groups.

10. It is requested that these guidelines may please be kept in view while receiving food materials supplied under feeding programmes and that under no circumstances foodstuff of bad or inferior quality be procured. These instructions supersede all previous instructions issued by this department in this regard.

Yours faithfully,

AP
29/9/2000

Commissioner-cum- Secretary to Govt.

Memo No..... 6639 / W&CD Dt. 30/9/2000

Copy to all D.S.W.Os. for information & necessary action. They are requested to ensure the quality of food materials at the time of receiving the stock, failing which they will be held responsible and shall be liable for stringent action.

AP
29/9/2000

Commissioner-cum- Secretary to Govt.

Memo No..... 6640 / W&CD Dt. 30/9/2000

Copy to Director, Agriculture & Food Production, Orissa/ Director, Health Services, Orissa / Public Analyst, Bhubaneswar for information and necessary action.

AP
29/9/2000

Commissioner-cum- Secretary to Govt.