

fax/email

बिहार सरकार
खाद्य एवं उपभोक्ता संरक्षण विभाग

पत्रांक - प्र० 10/अधि०बै०- 01/2015 5650 खाद्य, पटना/दिनांक- 21/07/15

प्रेषक,

रमाशंकर प्रसाद दफतुआर,
सरकार के संयुक्त सचिव।

सेवा में,

प्रबंध निदेशक, बिहार राज्य खाद्य निगम, पटना
महाप्रबंधक, भारतीय खाद्य निगम, पटना,
प्रबंध निदेशक, बिहार राज्य भंडार निगम, पटना,
सभी जिला पदाधिकारी।

विषय :- एम०एस०पी० पर खाद्यान्न के अधिप्राप्ति, भंडारण एवं वितरण के संबंध में भारत सरकार द्वारा निर्गत निर्देशों का कड़ाई से अनुपालन करने के संबंध में।

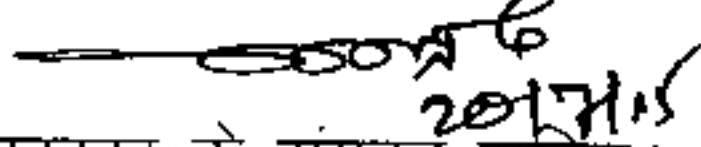
महाशय,

निदेशानुसार उपर्युक्त विषयक संयुक्त सचिव, खाद्य एवं सार्वजनिक वितरण मंत्रालय, भारत सरकार, नई दिल्ली का अर्द्धसरकारी पत्रांक 40-6/2015-QCC दिनांक 11.06.2015 तथा उसके साथ संलग्न खाद्यान्न के अधिप्राप्ति, भंडारण एवं वितरण के संबंध में भारत सरकार द्वारा निर्गत निर्देश की छायाप्रति आवश्यक कार्यार्थ संलग्न है।

अनुरोध है कि खाद्यान्न के अधिप्राप्ति, भंडारण एवं वितरण के संबंध में भारत सरकार द्वारा निर्गत निर्देशों का अनुपालन सुनिश्चित किया जाय एवं इसकी सूचना विभाग को भेजी जाय।

अनु० - यकीन।

विश्वासभाजन,


सरकार के संयुक्त सचिव।

Niharika Barik Singh, IAS
Joint Secretary
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23097028 (Fax)
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भारत सरकार
उपभोक्ता मामले, खाद्य और सार्वजनिक वितरण मंत्रालय
खाद्य और सार्वजनिक वितरण विभाग
कृषि भवन, नई दिल्ली - 110001
GOVERNMENT OF INDIA
MINISTRY OF CONSUMER AFFAIRS,
FOOD & PUBLIC DISTRIBUTION
DEPARTMENT OF FOOD AND PUBLIC DISTRIBUTION
KRISHI BHAWAN, NEW DELHI-110001

D.O. No. 40-6/2015-QCC

Dated the 11th June, 2015

Dear Pankaj,

You would appreciate that State Governments and their agencies are engaged in procurement of foodgrains under Minimum Support Price operations directly or on behalf of Food Corporation of India (FCI) and storing foodgrains before handing over to FCI or issue to fair price shops. In the past, there have been reports of damage to foodgrains stocks in various parts of the country in electronic and print media, though may be exaggerated but tarnishing the image of procuring agencies and the Government.

2. As you are aware maintenance of quality of Central Pool Stocks of foodgrain by adopting relevant guidelines and instructions issued for proper procurement, safe storage and effective distribution of foodgrain is of prime importance. It is necessary that instructions issued from time to time by this Department about steps to be taken during procurement, storage and distribution of foodgrains may be followed scrupulously to avoid damage to foodgrains. The quality control mechanism to be followed at the time of procurement, storage, distribution and code of practices to store the foodgrains in covered godowns and Cover and Plinth (CAP) storage is enclosed (Annex-I and II).

3. I would request you to instruct all field functionaries, engaged in procurement, preservation and maintenance of foodgrains to strictly follow these code of practices so as to maintain quality and prevent any damage. The delinquent staff responsible for negligence and damage to foodgrains may be identified and strict action may be taken against them.

With best wishes,

Encl. As above

Yours sincerely,


(Niharika Barik Singh)

Shri Pankaj Kumar,
Principal Secretary,
Department of Food & Civil Supplies,
Government of Bihar,
Patna (Bihar)

सचिव कोषांग
खाद्य एवं उपभोक्ता सुरक्षण विभाग
नौ-सठ प्रेसिंग
दिनांक... 23.6.15
P.I. Urgent
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920
29/06/15

MECHANISM OF QUALITY CONTROL OF FOODGRAINS DURING PROCUREMENT, STORAGE AND DISTRIBUTION

There are well defined quality control norms specified by the Government for procurement of good quality foodgrains for distribution under TPDS. Prior to commencement of Rabi and Kharif Procurement Seasons, Department of Food & Public Distribution formulates uniform specifications for procurement of good quality foodgrains for Central Pool. These uniform specifications are circulated to FCI, all State Governments and their agencies with the instructions to ensure that foodgrains strictly conforming to these uniform specifications should be procured by them.

Facilities for cleaning and drying of foodgrains are to be provided at procurement centres by State Governments so that good quality foodgrains well within the uniform specifications are procured by FCI and State agencies. Moisture meter, physical analysis kits, etc. are also to be provided at the procurement centres. There are instructions that proper stitching and stenciling on grain bags should be carried out. Dunnage material, tarpaulin and other materials for safe storage of procured food stocks are also to be provided. The Quality Control officers of FCI and State Governments have to regularly monitor the quality of foodgrains at the time of procurement.

Procured foodgrains are to be stored in covered godowns as well as under CAP (Covered & Plinth) storage (wheat and paddy only) for varying periods. During storage, scientific code of practices for safe storage of foodgrains are to be adopted by FCI and State agencies. Regular prophylactic and curative treatments are to be carried out for the control of insect pests. Proper aeration, cleaning and brushing (of foodgrains bags) need to be done regularly in storage.

Quality Control officers of FCI and State agencies have to regularly monitor the quality of foodgrains including category of foodgrains and insect infestation, if any, and suggest immediate remedial measures. These inspections and remedial measures are to be displayed on the stack card of each stack in the godown. If during inspection/supervision damage to foodgrains stocks is noticed, it should be investigated thoroughly and immediate deterrent/strict action should be taken against the delinquents.

Similarly, at the time of distribution of foodgrains to States/UTs, there is a well defined procedure of joint inspection/sampling of the stocks by State Government authority and FCI to ensure that only good quality foodgrains conforming to Food Safety Standards are issued under Targeted Public Distribution System (TPDS) and other welfare schemes. This department has issued following instructions to Food Secretaries of all State Governments/Union Territory Administrations and FCI to ensure supply of good quality foodgrains under the TPDS:

- (i) Only good quality foodgrains free from insect infestation and conforming to Food Safety Standards are to be issued under TPDS.
- (ii) Ample opportunities are to be provided to the State Government to check the quality of foodgrains prior to lifting the foodgrains stocks from FCI godowns.
- (iii) Samples of foodgrains are to be collected and sealed from the stocks of foodgrains to be issued under the TPDS jointly by FCI and State Food & Civil Supplies Department.

- (3)
- (iv) An officer not below the rank of Inspector is to be deputed by State Government to take the delivery of foodgrains stocks from FCI godowns.
 - (v) Regular inspections to check the quality of foodgrains is to be carried out by the officers of State Government and surprise checks are to be carried out by the officers of Quality Control Cell of the Ministry.
 - (vi) It is the responsibility of the concerned State Government/ UT Administration to ensure that during transportation and storage at different stages in the distribution chain, the foodgrains retain the required quality specifications.
 - (vii) The State Government, where the decentralized procurement is in operation, should ensure that the quality of foodgrains issued under TPDS and other welfare schemes should meet the desired standards under the Food Safety and Standards Act.

Wherever incidence of distribution of poor quality of foodgrains to consumers are brought to the notice, immediate action has to be taken against the officials found responsible.

Although every effort is being made by Government of India to maintain the quality of foodgrains, but it is also the responsibility of the State Government/UT, for ensuring the same in the Public Distribution System. Trainings are also organized by Government of India for the officials of State Governments/UTs engaged in handling of foodgrain through IGMRI, Hapur & its field stations at Ludhiana and Hyderabad. The State Governments/ UTs may indicate further training requirement if any.

CODE OF PRACTICES FOR COVERED STORAGE AND COVER & PLINTH(CAP) STORAGE OF FOODGRAINS

During storage, the following steps are to be taken for safe storage and preservations of foodgrains:-

A) COVERED GODOWNS:-

- i) Godowns are constructed on scientific lines to make them rodent proof by having proper height and damp proof by providing pucca floor plinth
- ii) Before the stocks are stored, the godowns is to be properly cleaned and cobwebs etc. if any are to be removed.
- iii) Stacks lines are to be provided in each godowns for proper stacking of the stocks.
- iv) Adequate dunnage materials, such as, wooden crates, bamboo mats, polythene sheets are used in covered and CAP storage to check the migration of moisture from the floor.
- v) A floors and walls of the godowns are to be treated with chemicals to check the insect infestation.
- vi) Prophylactic (spraying of insecticides) and curative treatments (fumigation) are to be carried out regularly in FCI godowns and CAP storage for the control of stored grain insect pests.
- vii) Effective rat control measures are to be undertaken.
- viii) Regular periodic inspections of the stocks/godowns are to be undertaken by qualified and trained staff of FCI including senior officers.
- ix) The principle of "First in First Out" (FIFO) is to be followed to the extent possible so as to avoid longer storage of foodgrains in godowns.

B) COVER AND PLINTH (CAP) STORAGE

Some quantity of foodgrains is stored by the FCI and State agencies in the open space due to the shortage of covered storage facilities. In foodgrains surplus states like Punjab and Haryana, Madhya Pradesh etc, substantial quantity of wheat is stored under Cover and Plinth (CAP), an open storage system. There is a code of practice for the scientific storage of foodgrains to be stored under CAP. As there are adverse weather conditions, particularly, during monsoon period, there is a need to take all precautions to store the foodgrains safely under CAP storage.

Proper storage of foodgrains in CAP storage, proper use of polythene covers and timely use of prophylactic and curative measures for the control of stored grain insect pests and rats is helpful in minimizing the damage to foodgrains stored under CAP. The brief code of practice for scientific storage of foodgrains under CAP is as follows:

1. Site (s) selected for 'CAP' storage must be of high plinth preferably with pucca masonry work.
2. These sites should have proper drainage system and free from cracks & crevices. free from sinking floor. unwanted wild vegetation and with good approach roads as also provision for security etc.
3. High tension electric wires should not pass over the sites.
4. Adequate quantity of crates/stone slabs/wooden poles may be used so as to raise the height of the lowest layer of bags of the stacks.
5. Stack planning must be done in such a manner so that alleyways (3 feet) gangways (5 feet) are clearly left.
6. Stacks must be formed of standard size and height in a regular dome shape so as to avoid ballooning of the cover and avoid any accumulation of water on the stacks. The quantity of foodgrains to be stored in each stack should not be more than 150 MTs.
7. Regular prophylactic and curative measures should be carried out for the control of stored grain insect pests in CAP storage. Besides, rat control measures must be taken regularly by fumigating the rat burrows with aluminum phosphide or by poisoning the rodents with Zinc Phosphide.
8. During monsoon period, the stacks should be properly covered with good quality polythene covers along with nylon net and these should be tightened with plastic ropes to avoid ballooning due to cyclone/fast winds.
9. Birds (Parrot, Sparrow, Pigeon, Crow and Maina, etc. the major avian pests for foodgrains stored in CAPs) are to be controlled more vigorously as compared to the godown by using bird scarer, making noise, destroying nests etc. They not only eat away the grains but cause extensive spillage, damage to the bags and polythene covers, thus, rendering them unfit for fumigation.
10. Moisture, a major factor responsible for affecting the quality of foodgrains, must be controlled meticulously. CAP storage being in open, moisture in stocks from the outside may come in by way of leakages/seepage. This causes conditions favorable for insect infestation fungus development, heating and deterioration of food grains.
11. Whenever heating of the grain is observed, the stacks should be broken and aerated.
12. The staff must have the first aid kit and knowledge for meeting the odd circumstances such as snake/scorpion bite, injury due to collapsing stacks etc.
13. During monsoon season, on clear sunny days the stacks must be aerated to bring down the moisture content, as far as possible. to the optimum level.
