



# Eat Right Station

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### Introduction

The Eat Right Railway Station is one of the initiatives under the Eat Right India movement led by Food Safety and Standards Authority of India (FSSAI).

Under this initiative, all food vendors on the railway station, both organized catering units/ restaurants/ food courts as well as small vendor kiosks/ retail outlets/ booths etc are targeted to ensure they follow safe cooking and handling practices during preparation and serving of food to the railway passengers, officials and staff.

### Certification process

To be certified under this initiative, all the food handlers at the designated railway station are required to be trained under [FSSAI's FoSTaC program](#), followed by a third party audit as well as certification based on a pre defined checklist. Certification valid for 2 years will be awarded.

#### Audit Parameters

1. Compliance with food safety and hygiene
2. Healthy diet
3. Food waste management
4. Promotion of local and seasonal food
5. Promotion and awareness on food safety and healthy diets

#### Eat Right Station rating matrix

- Five Star (85% and above) - Exemplary
- Four Star (75% and above ) - Full Complainece
- Three Star (65% and above) - Satisfactory Complainece
- Two Star (55% and above) - Partial Complainece
- Below 55% - Non Complainece

### Certified Railway Stations

As on February 2024, there are 151 railway stations that are certified.

To get the list of stations [click here](#)

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**Source :** [Eat Right Station portal](#) 

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**Source** <https://data.vikaspedia.in/short/lc?k=UWQcJmOQ5Po6ZGIGkM3Iqw>



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