

Canteen Quality and Hygiene Control

STEP 1: Dressing Standards

1. All Canteen workers including servers are required to wear clean clothes, apron, gloves and hair net or cap.

STEP 2: Maintenance of Hygiene

1. Continuous mopping and dusting should be done during college hours.
2. Proper hygiene should be maintained by the cook/workers before and during preparation of food materials.
3. There should not be any flies or any other insects in the cooking and serving area.
4. Dustbin should be placed in the canteen premise for disposal of waste. These must be always covered and cleaned on the regular basis.

STEP 3: Maintenance of Food Quality and Hygiene

1. Eating/Drinking is prohibited in the cooking area of the canteen.
2. Only hygienically packed and certified food commodities (Agmark/FSSAI) are to be used for cooking purpose.
3. There should be a regular assessment and inspection of the food items to assess the quality of food served and hygiene conditions.
4. Chewing of tobacco and Smoking is strictly prohibited inside the canteen premises.
5. A suggestion/complaint box is to be installed in the canteen which should be checked on regular basis and accordingly action should be taken on priority basis.

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