

## **Canteen Committee**

### **Report**

**2020-21**

The Canteen committee was formed in the month of February, 2020. The Committee regularly inspects the canteen, fruit shop, Nescafe and Bakery House on various parameters like cleanliness of surroundings, food storage, food preparation, waste disposal and hygiene of the workers. The vendors/contractors regularly clean and disinfect the cooking as well as serving and storage area.



### **Plan of Action-**

The following points are kept in mind for smooth functioning of canteen and other eating outlets inside the college premises during academic sessions:

- Provide nutritionally adequate food.
- Reducing kitchen waste by preserving unused or uneaten food for later use.
- Preserving pantry food, such as spices or dry ingredients like rice and flour, for eventual use in cooking by regular pest control.
- It is also important to maintain proper kitchen hygiene, to reduce risks of bacteria or virus growth and food poisoning.
- Regular servicing of the water purifiers and water storage overhead tanks is done to monitor any unwanted microbial growth.

### **Purchase and Storage of Raw material-**

Raw material is purchased time to time according to its perishable nature to reduce wastage. The food items to be stored are kept in large storing bins which are tightly covered and opened only as and when required. The storage area is disinfected by spraying pesticides quarterly to reduce infestation, by taking appropriate precautions.

All the water pipes and outlets are sprayed with pesticides on a large scale once the students are on academic leave i.e. during vacations. Pest control ensures a quality environment.

As the food and beverage items are majorly consumed by the Students regular checks are made to maintain the appropriate rate list, so as not to pinch the student's pocket. For this purpose on 27.02.20 the committee discussed the issue with the Vendors by laying down certain rules to be followed strictly at their end.

On 03.03.20, it was instructed to the Vendors that price should not be hiked on their own and the Rate list of various food and beverages items have to be signed by the authorities before display. The members of the Canteen committee reviewed the situation by visiting each shop and checking the corrected rate List. The members also collected different serving glasses from vendors to compare the quantity served as well as price charged by the Vendors. Glasses serving Hot beverages like Coffee, Tea, Soup etc. and Cold Beverages like Cold Coffee, Juice, Shakes etc. were quantitatively assessed for comparison. The Vendors were also instructed to maintain Personal Hygiene as well as clean the serving, preparation as well as storage area on regular basis. To avoid any kind of Pest infestation regular repair of pipe outlets and drainages were suggested to the Vendors. After the Lockdown was announced in March, the Vendors were instructed to empty any stored food and beverage for safety reasons.

The importance of food safety and hygiene has never been more as we navigate through these unprecedented times. The following measures are being observed by the Vendors:

- Use of face covers/masks is made mandatory.



- Practicing frequent hand washing with soap (for at least 40-60 seconds) even when hands are not visibly dirty.
- Use of alcohol-based hand sanitizers (for at least 20 seconds) can be made wherever feasible.
- Spitting is strictly prohibited.

- Maintaining physical distancing of a minimum of 6 feet, when queuing up for entry and inside the canteen, Bakeshop, Nescafe and Juice outlets as far as feasible.

## Sanitization at various strategic points in the Canteen

