

**Report
of
MESS Inspection Committee
(2019-20)**



**Mehr Chand Mahajan
DAV College for Women
Sector-36 (Chandigarh)**

www.mcmdavcw-chd.edu
0172- 2603355, 0172- 2624921

Monthly Report (January, 2020)

On 18.01.20. Dr. Bindu Dogra, Dr. Bhawna Sood and Dr. Harjotkaur Mann visited the Hostel mess

The following observations were made...

- The Lunch Menu for the day consisted of Green gram Dal, Potato Capsicum, Boondi Raita, Rics and Chapati.
- The quality of food was upto the mark.
- Cleaning of Mess premise was being carried out.
- The personnels involved in food pre preparation and preparation were wearing clean aprons and head covers.

Monthly Report (February, 2020)

On 18.02.2020 Dr Sagrika and Dr Seema made a surprise check in the hostel mess of AB and CD block.

Observations - They were happy with the cleanliness in the mess.

- The washing of the utensils was being carried out in a very clean and hygienic manner.
- All the eatables properly covered. Eatables were covered with clean cloth.
- Students of CD block was satisfied with today's food, But in the AB block there were mix response about the taste of the food .

Suggestions: Suggested to cover all outlet pipes with mesh.

- Many of the workers wore Head covers in the preparation area except for few which have been instructed for the same.

Monthly Report (March, 2020)

On 5/03/2020 Ms Jyotsna Khanna and Baljeet Tiwana visited the hostel mess to discuss the menu for the hostel with Mr Gaurav. They studied it in detail and got inputs from them which could be considered in the future . They were also told that a big stand to sieve vegetables had been ordered costing approximately Rs 20000.

On 14.3.2020 Dr. Bindu & Dr. Bhavna visited the college hostel mess for food tasting during lunch timing.

- The menu of the day was moong dal, vegetable (potato capsicum), rice, boondi Raita and chapatis.
- The appearance, taste and quality of the food was upto the mark with appropriate salt, less chillies and less oil in dal and vegetable.
- Curd was fresh and fine in taste
- Rice and chapatis were properly cooked.
- Personnel at work were wearing proper head gear and face masks
- Mess was neat and clean and dustbins were placed at proper place.
- utensil washing and left over food collection was taking place in proper manner.
- Student's feed back about food was also satisfactory.
- Hand wash soap dispensers require refilling.

On 9.3.2020 Dr. Sandeep and Dr Gurpreet went for a visit to the hostel mess of Blocks (A-F) during the lunch timing.

The following points were highlighted during the visit:

- All the mess workers in all the blocks (A-F) were wearing headgears, masks and aprons.
- Sanitizer were placed at all the strategic locations in the serving as well as cooking areas.
- Raw and cut vegetables were properly covered and stored.
- The food items (spices, rice, flour, besan etc.) were from the standard brands.
- The ice-cream and milk (from Mother Dairy, Verka) were checked for their expiry and storage. All were well within the expiry date with clean storage.
- Separate water sources /taps are being used for washing and cooking purposes (RO Filtered water).
- The overall cleaning of utensils, shelves and containers were up to the mark.



Report for Water Potability Testing By MPN Method

Report by Dr Sandeep and Dr Gurpreet




Sampling done on : **13-March** 2020

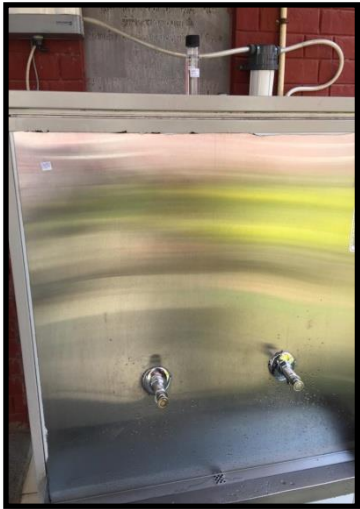
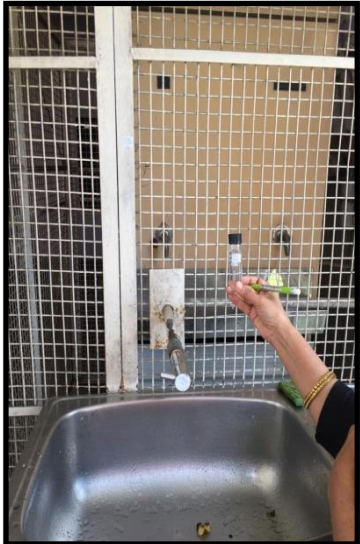

Test followed : **Most Probable Number method** (MPN) for microbiological water quality testing

Test put on : 13-March 2020

Final Result : 16-March 2020

This is to inform that on **13-March 2020**, we collected a total of six water samples named as Sample-1 to Sample-6 from different locations as mentioned below:

Sample Number	Source/Location	Source Pic
Sample 1	Cooking Area Tap, A block	
Sample-2	Water cooler, A block	
Sample-3	Dispenser water, B block	

Sample-4	Water Cooler-I (near entry) , C block	
Sample-5	Water Cooler-II , C block	
Sample-6	Water Cooler, E block	

TEST PROTOCOL:

All the water samples were tested as per **Most Probable Number method (MPN)** for microbiological water quality testing for potability. Potable water is defined as the water fit for human consumption that is free from fecal coliforms. The brief protocol is as below:

Step 1: Collection of water sample in sterile vials and kept in fridge till further delay

Step 2: Inoculating 0.1 ml, 1 ml and 10 ml of water into three different tubes of sterile lactose broth

Step 3: Incubating the lactose broth tubes along with control tube at 35°C for next 24 hours.

Step 4: After 24 hours of incubation, look for gas production in durham tube and color change after adding 0.5 ml indicator solution (Methyl red)

Step 5: Gas production is indicated by bubble in Durham tube and change in colour from yellow to red indicates acid production by coliform bacteria.

Step 6: Note the gas production in all tubes and color change.

Interpretation:

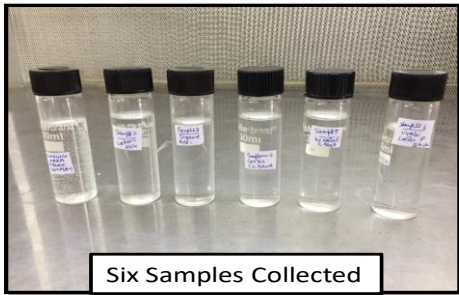
Gas production	Colour Change	Test Reaction (Positive/Negative)	Sample Potable
+	+, Red colour	Positive	Non-Potable
-	+, Red colour	Negative	Potable
-	-, yellow colour	Negative	Potable

The results of all the tested water samples were as follows:

Sample No.	Gas production	Colour Change in all three tubes	Test Reaction (Positive/Negative)	Sample Potable
Sample 1	-	Yellow colour	Negative	Potable
Sample-2	-	Yellow colour	Negative	Potable
Sample-3	-	Yellow colour	Negative	Potable
Sample-4	-	Yellow colour	Negative	Potable
Sample-5	-	Yellow colour	Negative	Potable
Sample-6	-	Red colour in one tube only	Negative	Potable

Final Result: All the tested water sample are free from coliform and are fit for human consumption and pass the portability test.

Annexure-I: Each step depicted below:



Six Samples Collected



Sample-1 ;
Cooking Area, Block A



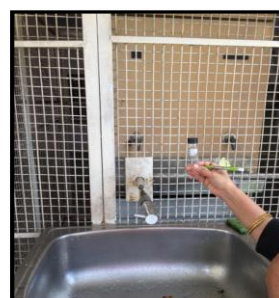
Sample-2 ;
Water cooler, A
block



Sample-3 ;
Water dispenser; B
Block



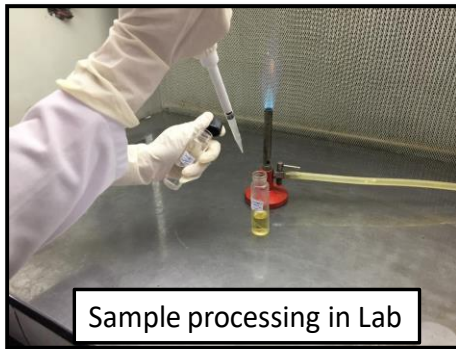
Sample-4 ;
Water cooler-I; C
Block near entry



Sample-5 ;
Water cooler-II; C
Block



Sample-5 ;
Water Cooler; Near
E Block Mess



Sample processing in Lab



Sample-1, 2 and 3 : Yellow Color with no gas ; Potable water



Sample-4 and 5 : Yellow Color with no gas ; Potable water



Sample-6 : No gas with slight
color change ; Potable water

On 15.03.2020- 16.03.2020

Keeping in view the current situation of the pandemic every nook and corner of the hostel kitchen and mess was cleaned up under the supervision of Mr Gaurav on the 15th and 16th of March.



Monthly Report (May, 2020)

On 10/5/2020

All the hostel kitchens and dining areas were duly disinfected by getting them **sanitized** Cleaning of all the surrounding areas is carried out on a regular basis.



Monthly Report (August, 2020)

On 8.31.2020 Dr Bhavna Sood and Dr Bindu Dogra visited the mess of A and B block, since no students are there

- The mess and other rooms were locked and
- All the machines used for cooking were neatly wrapped,
- A room was being set up for resting for the mess workers which will be used once things get back to normal,
- The entrance towards the mess was also being taken care of, tiles were being fitted and drains were not visible.



Monthly Report (December, 2020)

On 12.23.2020, Ms Baljeet visited the mess along with Ms Shelly, Dr Mamta and Mr Gaurav have inspected the Mess and the necessary arrangements were made to ensure that social distancing will be ensured and healthy food will be served to the students when they come.

- Cleaning and painting of all the food containers and stickers for the Mess keeping in mind the Covid-19 situation .



