

Report of Mess Inspection Committee (2022-23)



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VISIT No. 1

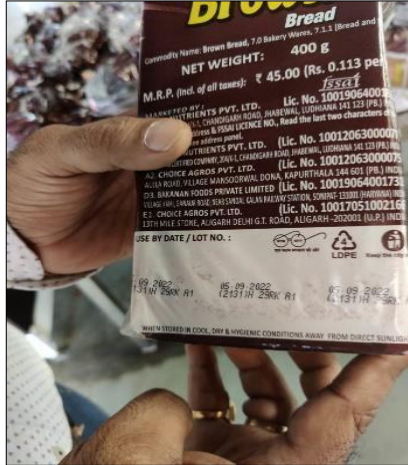
Date of the Visit: 30.08.2022

Visiting Faculty: Dr. Bhavna and Dr. Bindu from Post Graduate Department of Sociology

Venue of the Inspection: mess of Hostel Block A, B, C and D

Observation:

- The cleanliness of the mess was found satisfactory
- The dustbins were clean and placed properly with lid and garbage bags.
- Left over waste food was collected in the separate container for bio gas plant.
- New chopping machine has been installed in the mess, the team inspected its functionality, demonstrated by mess workers.
- Mess workers were wearing head gears and cooking the food in hygienic manner.
- Utensil cleaning area was neat and clean.
- The freezer of the mess was also inspected for expiry date of the dairy products; it was found appropriate.
- On that day menu included curry pakora, beans potato vegetable, rice and tawa roti. The team tested the food and found it properly cooked with less oil and spices
- Feedback from the students regarding food and mess environment was also taken, over all students were satisfied with the quality of food however they made certain suggestions regarding breakfast.
- The team conveyed these issues to Mr. Manu and instructed the mess workers to clean the tables and countertops with detergent and disinfectant to maintain the hygiene in mess.



VISIT No.2

Date of the Visit: 23.09.2022

Visiting Faculty: Dr. Bindu, Dr. Sagrika and Dr. Harjot

Venue of the Inspection: mess of Hostel Block A, B, C and D

Observation:

- The cleanliness of the mess was found satisfactory as far as utensils and counters were concerned.
- The dustbins were clean and placed at disposal points with lid and garbage bags.
- Left over waste food was collected in the separate container for biogas plant and generation of fuel for cooking.
- Mess workers were wearing clean head covers and aprons.
- Utensil cleaning area was neat and clean.
- The freezer of the mess was also inspected for expiry date of the dairy products; it was found appropriate.
- The lunch menu for the day of inspection included Lobia, Veg Biryani, Chapati and Curd.
- Feedback from the students regarding food and mess environment was also taken, overall students were satisfied with the quality of food.
- The team also inspected the non-perishable items like stored pulses and cereals. Date of expiry was also checked for perishable items like bread, milk etc.
- Furthermore, in Mess of block C and D white wash is required, which was also conveyed to the concerned





VISIT No. 3

Date of the Visit: 23.11.2022

Visiting Faculty: Dr. Sagrika and Dr. Harjot

Venue of the Inspection: Mess of Hostel Block A, B,C and D

Observation:

- Receiving, pre-preparation and preparation area were neat and clean.
- The mess workers were wearing proper head covers and aprons during preparation and serving.
- Food menu was rice, rajma, aloo, capsicum, raita and Chapati all were well cooked and good in taste. Chapatis were prepared on tawa and served hot.
- Utensils were properly cleaned.
- The grain and dry ration were stored in covered containers.
- The date of manufacturing and expiry date were noted and found to be in range





VISIT No.4

Date of the Visit: 21.02.2023

Visiting Faculty: Dr. Sagrika and Dr. Bhavana Sood

Venue of the Inspection: Hostel Mess

Observation:

- The work place was clean, and all the utensils were covered properly.
- The dairy products were checked and found to be of good quality.
- Visit to store room revealed all the grains to be properly stored.
- The packages were checked for expiry dates. All the workers were wearing head gears and gloves.
- The menu for lunch was Kadhi, rice, vegetables and roti. It was hot and sumptuous.
- Feedback from students was taken. They were satisfied with the food quality and menu for lunch and dinner.





VISIT No. 5

Date of the Visit: 25.02.2023

Venue of the Visit: Hostel Mess

Visiting Faculty: Worthy Principal Madam, Dr. Nisha Bhargava

Observations:

- Everything appeared to be in order.
- Cleanliness was satisfactory.
- Breakfast included Tandoori Parantha and butter.
- Some students were having breakfast who expressed their satisfaction regarding the food quantity and quality.

Pictures:





VISIT No.6

Date of the Visit: 04.04.2023

Venue of the Visit: Hostel Mess and Kitchen Area of Block A, B, C & D

Visiting Faculty:

Block A and B

Dining Hall- Dr. Harjot Mann

Kitchen Area-Dr. Sagarika Dev

Block C and D-

Dining area- Dr. Bhawna Sood

Kitchen Area-Dr. Seema Kanwar

Block E and F

Dining Area- Dr. Bindu Dogra

Kitchen Area-Dr. Sandeep Kaur

Observations:

Inspection of Dining area of A &B block

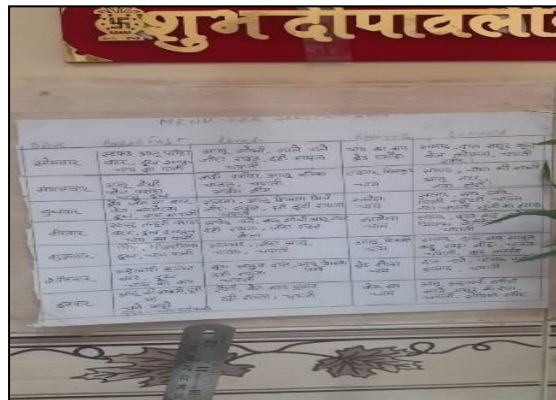
1. The students had given positive feedback regarding the food.



2. It was observed that some tiles and switch boards are to be repaired.



3. The display board at respective places have to be reinstalled.
(Eg. No wastage of food at the food disposal area).



4. As per requirement, Nutrient information will be calculated per meal preserving for the menu being served.



5. Regarding the curtains, they need to be changed. Requisition for which has already been given and curtain rods are to be repaired.

In the kitchen area of A and B mess area



- 1) Painting is being done, and the entire place will be covered by Friday.



- 2) A few of the tiles are broken in the kitchen area, which will be repaired soon.



- 3) The washing area was clean, but one tap needs to be replaced.



4) One switch board was asked to be fixed.



5) One exhaust fan is missing, which will be replaced.

6) All the members are advised to wear head gears, masks, and gloves.

Inspection of Dining area and Kitchen Area of C & D block



1) The mess was clean



2) The washing area was being cleaned



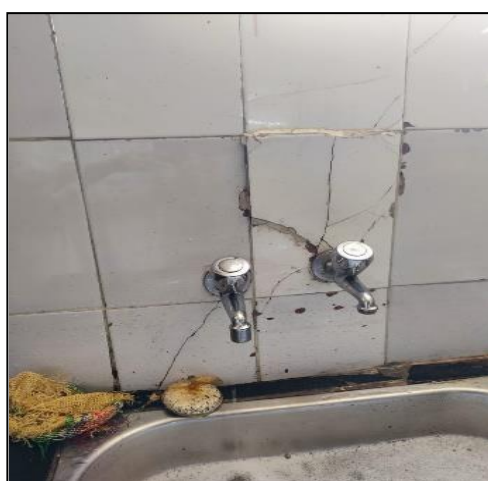
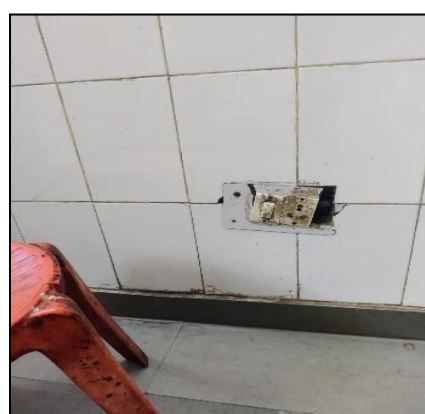
3) Food grains were stored in a proper manner



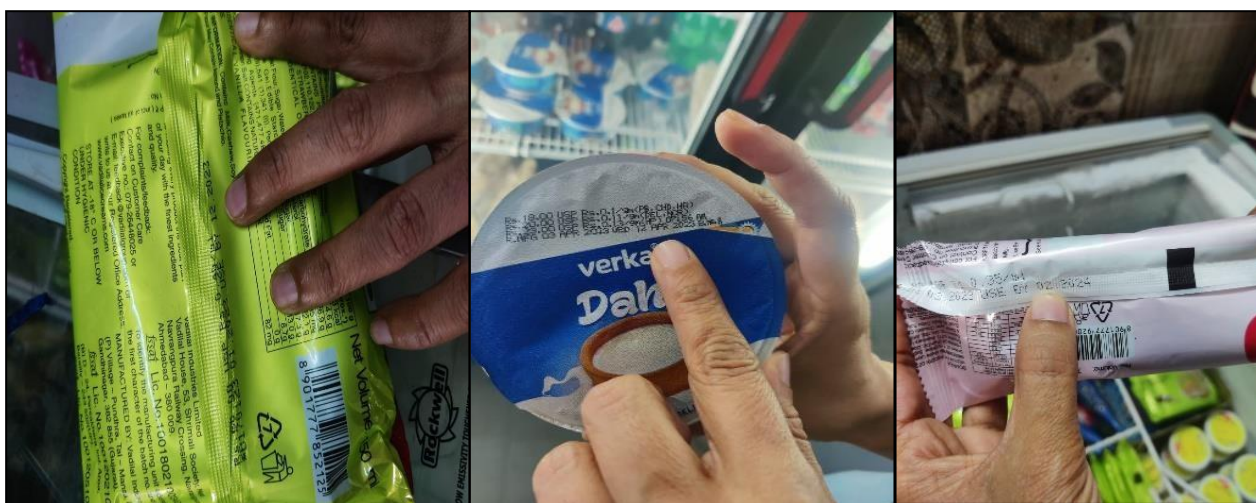
- 4) It was suggested to clean the switch boards and remove any unwanted materials.

Inspection of Dining area and Kitchen Area of E & F block

- 1) Some tiles and switch board required repair and cleaning.



2) The food items were well stored and within the shelf life.



3) All the necessary instructions regarding storage, cleanliness and repair were conveyed to the mess in charge.



The overall cleanliness was satisfactory