



Interventions to Prevent and Alleviate Food Insecurity among Students and Staff

Amid the pursuit of knowledge and personal growth, Manipal University Jaipur is a place of sustenance, not just for the intellect, but for the body as well. However, a growing concern is the prevalence of hunger and food insecurity among students and even staff members. In response to this issue, Manipal University Jaipur has been taking proactive steps to provide interventions that prevent and alleviate hunger within their university communities. There are measures and programs Manipal University Jaipur is implementing to combat food insecurity on campus. As food insecurity is a complex issue that affects individuals across socioeconomic backgrounds. It can manifest as limited access to nutritious meals, irregular eating patterns, and sometimes even skipping meals altogether. Research indicates that a significant portion of university students and staff experience food insecurity, impacting their physical health, mental well-being, and academic or work performance.

Manipal University Jaipur has established on-campus food pantries where students and staff can access low-cost groceries. These pantries are stocked with non-perishable items, fresh produce, and sometimes even personal care products. Manipal University Jaipur promotes students to share meals with their peers in need. This approach helps redistribute resources within the campus community. Manipal University Jaipur has set up emergency funds under Community Service Resources (CSR) to provide financial assistance to students and staff experiencing food insecurity. These funds can cover immediate food needs, preventing hunger from becoming a barrier to education or work. Manipal University Jaipur may distribute meal vouchers or coupons to individuals facing food insecurity, allowing them to dine at on-campus dining facilities.

Addressing food insecurity directly impacts the academic success of students and the productivity of staff members. Access to regular, nutritious meals can lead to better concentration, focus, and overall well-being. Implementing hunger alleviation programs fosters a sense of community and solidarity among students and staff. It sends a clear message that the Manipal University Jaipur cares about the welfare of its members. By providing resources and education on healthy eating, Manipal University Jaipur contributes to the long-term health and wellness of their academic community.



(Picture)



Universities play a vital role in shaping the lives and futures of their students and staff. By acknowledging and addressing food insecurity on campus, Manipal University Jaipur is not only ensuring that basic needs are met but also fostering an environment where



individuals can thrive academically and professionally. The interventions mentioned above demonstrate a commitment to the well-being of the university members and a dedication to creating a more equitable and compassionate learning and working environment. As Manipal University Jaipur takes these steps, we move closer to a world where hunger no longer hinders the pursuit of education and personal growth.



GHS mess at MUJ Hostel



Food Mess at MUJ Campus



Food Outlet in Academic Block at MUJ



Food Outlet at Academic Block-1 at MUJ



Food Outlet at Academic Block 2 at MUJ



Coffee shop at MUJ Academic block for MUJ Staff and Students



Coffee shop at MUJ Hostel



Food Choices at MUJ hostel accessed by Students and Staff



Let's Go Live

Eggs, Pastas & More

PASTAS Ita Bolognese Sauce (Veg/Chicken) 170/190 Ita Pesto Sauce (Veg/Chicken) 170/190 Peri Pasta (Veg/Chicken) 170/190 Agghetti Aglio E Olio (Veg/Chicken) 170/190 Ka Pasta (Paneer/Chicken) 170/190 esy Corn Pasta (Veg/Chicken) 170/190 ked Pasta (Veg/Chicken) 170/190 ishroom Sauce Pasta (Veg/Chicken) 170/190 gghetti Meat Balls (Chicken) 200 agne (Veg/Chicken) 180/200 esy Jalapeno Pasta (Veg/Chicken) 180/200 ic N Cheese (Veg/Chicken) 180/200 lai Pasta (Paneer/Chicken) 180/200	BEVERAGES Lemonade / Iced Tea 40 Fresh Lime Soda / Masala Nimbu Soda 50 Cold Coffee 50 Mojito 50 Mango / Strawberry Shake 60 Hazelnut Cold Coffee 60 Blueberry / Verry Berry Shake 70 Black Currant Shake 70 Oreo Shake / Chocolate Shake 70	SANDWICHES WITH CHEESE SLICE Veg Cheese / Omllette Cheese 60/80 Veg Bombay / Corn Cheese 80 Aloo Tikki / Veg Kabab 80/90 Veg-Falafel / Mexican Patty 80/90 BBQ Paneer / Chicken 90 Chicken Salami / Sausage 90 Paneer / Chicken - Tikka 90 Mexican Paneer / Chicken 90 Italian Paneer / Chicken 90 Mexican Paneer / Chicken 90 Lebanese Paneer / Chicken 90 Malai - Paneer / Chicken 90 Peri Peri - Paneer / Chicken 90 Paneer / Chicken - Keema 90 Cheese Jalapeno - Chicken / Paneer 100 Chipotle Paneer / Chicken SW 100 Chicken Sheekh Kabab 100 Kadhal - Chicken / Paneer 100 Makhani - Paneer / Chicken 100 Zesty Paneer / Chicken 100 Paneer / Chicken - Club SW 100 Loaded Chicken SW 130 Add Extra Cheese Slice 20	BURGERS Aloo Tikki / Veg -Burger 60/70 Falafel / Mexican -Burger 80 Egg Burger 80 Paneer Tikka / Chicken Burger 90 Chicken Sheekh Kabab Burger 90 Aod Cheese Slice 20	WRAP WITH CHEESE Aloo Tikki Wrap / Egg Wrap 80 Veggie Wrap 90 Aloo Achari Wrap 90 Mexican Patty Wrap 90 Peri Peri Egg Wrap 90 Laccha Egg Wrap 90 Falafel Wrap 90 Paneer Tikka / Chicken Tikka 100 Shawarma Paneer/Chicken 100 BBQ Paneer / Chicken 100 Chilli Garlic Paneer / Chicken 100 Szechwan Paneer / Chicken 100 Mexican Paneer / Chicken 100 Spicy Paneer / Chicken 100 Chicken Sheekh Kabab 100 Malal Chicken 100 Chicken Keema Wrap 120 Double Egg Chicken - Sheekh / Tikka 120 Grilled Wrap - Chicken / Paneer 130 Chicken Chupli Kabab Wrap 130 Whole Wheat Wrap * 80
MAKE YOUR OWN PASTA Veg @ 155 + Nonveg @185	SIDES Garlic Bread 70 French Fries Salted 80 French Fries Peri Peri 80 Chilli Garlic Poppers 90 Cheese Garlic Bread 100 Chilli Cheese Garlic Bread 110 Bruschetta Paneer / Chicken 120 Cheesy Fries 120 Pizza Pockets 120 Cheese Poppers 120 Veg Spring Rolls 120 Chicken Popcorn 100 Peri Peri Cheesy Fries 130 Chicken Fingers With Dip 140 Chicken Poppers-Szechwan/Chilli Garlic 140 Chicken Nuggets 140 Cheesy Fries with Chicken 150 Chicken Cheese Balls 150	MOMOS Steamed -Veg-Paneer / Chicken 80/100 Tandoori -Veg-Chicken / Paneer 100/120 Chilli Garlic -Veg-Chicken / Paneer 110/130 Fried -Veg-Chicken/Paneer Momos 100/120 BBQ Momos -Veg-Paneer / Chicken 110/130 Peri Peri -Veg-Chicken / Paneer 110/130 Malai -Veg-Chicken / Paneer 120/140	MAGGI/NOODLES Plalh / Veg 40/50 Veg Cheese 60 Maggi Chicken / Chicken Cheese 70/80 Masala Oats Veg / Chicken 60/80 Veg-Szechwan / Manchurian Noodles 60 Szechwan/Manchurian-Chicken Noodles 80	NAANZAS Herb n Cheese / Corn n Cheese / OTC 170 Mushroom Naanza / Five Pepper Naanza 190 Paneer Tikka Naanza/Farm House Naanza 200 Malai Paneer / Butter/Paneer Naanza 210 Kadhal Paneer Naanza 210 African-Paneer / Chicken Naanza 210/230 Chicken Tikka Naanza 230 Kadhal Chicken / Malai Chicken Naanza 240 Chicken Keema Naanza 240 BBQ-Paneer / Chicken Naanza 210/250 Loaded Chicken / Butter Chicken Naanza 250 Five Chicken / Pepperoni Chicken Naanza 250 Exotic-Chicken / Chicken 220/260
PASTA ANY ONE Macaroni + Fusilli Penne + Spaghetti	EGGS Half / Full Fry 60 Plain Omllette / Masala Omllette 65/75 French Toast / Chocolate FT 80/100 Masala Egg French Toast 80 Scrambled Egg / Italian Omllette 80 Egg Bhurji 80 Cheese Omllette / Chicken Omllette 100 Peri Peri Chicken Omllette 120 Chicken Cheese Omllette 120 BBQ Chicken Omllette 130 Extra Bread Slice / Extra Egg 130	SAUCES ANY ONE White sauce + Red Sauce Pink Sauce + Makhani Sauce Bhuna Masala	VEGETABLES ANY THREE Broccoli + Tomato Mushroom + Corn Baby Corn + Onion Green Pepper + Zucchini Red Pepper + Black Olives Yellow Pepper + Red Paprika	EGGS Half / Full Fry 60 Plain Omllette / Masala Omllette 65/75 French Toast / Chocolate FT 80/100 Masala Egg French Toast 80 Scrambled Egg / Italian Omllette 80 Egg Bhurji 80 Cheese Omllette / Chicken Omllette 100 Peri Peri Chicken Omllette 120 Chicken Cheese Omllette 120 BBQ Chicken Omllette 130 Extra Bread Slice / Extra Egg 130
NON VEG ANY ONE Spicy Chicken + Sausages Salami + Herby Chicken	MEXICAN Quesadilla Paneer / Chicken 130 BBQ Paneer / Chicken Taco 130 Paneer / Chicken - Club SW 100 Italian Paneer / Chicken Taco 130 Mexican Paneer / Chicken Taco 130 BBQ Paneer / Chicken Taco 130 Chicken Sheekh Kabab Taco 130 Lebanese Paneer / Chicken Taco 130 Chilli Garlic Paneer / Chicken Taco 130 Paneer Tikka / Chicken Tikka Taco 130	GRILLED CHICKEN WITH SAUTEVEGGIES & BROWN BREAD Herby 150 Tikka Style 160 BBQ Style 160 Cheesy / Peri Peri 170	BROWNIES / PANCAKES Hot Chocolate Brownie 80 Nutella Hot Chocolate Brownie 120 Vanilla Pancake 120 Butterscotch / Chocolate Pancake 130 Choco Chip Pancake 140 Nutella Pancake 160	
BIRYANIS g Biryani 140 neer Tikka Biryani 170 icken Tikka Biryani 190 neer/Chicken 65 Biryani 170/190 icken Keema Biryani 200				

Food Choices at MUJ available for students and staff





BREAKFAST (7:30 to 9:30)							
DATE	28 Aug 23	29 Aug 23	30 Aug 23	31 Aug 23	01 Sep 23	02 Sep 23	03 Sep 23
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Main - I	MEDU VADA	ALOO PARATHA	MASALA UTTAPAM	DAL PARATHA	POORI	PLAN PARATHA	CHANA
	SAMBAR	CURD	SAMBAR	CURD	ALOO BHAJI	WHITE MUTTER KI SUBJI	BHATURA
Main - II	MASALA OATS	CORN FLAKS	SEVAIN UPMA	CORN FLAKS	SHEERA	POHA	CORN FLAKS
	TOMATO CHUTNEY		COCONUT CHUTNEY				GREEN CHUTNEY
BREAD	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT
HOT Beverage	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK
	COLESLAW	TOMATO CUCMBER	TOMATO POTATO	COLESLAW	TOMATO CUCUMBER	COLESLAW	TOMATO POTATO
EGG	BOILED EGG		BOILED EGG		BOILED EGG		BOILED EGG
Fruit	BANANA		BANANA		BANANA		BANANA
Butter	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER
Jam	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM
Pickle	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE
LUNCH (12:00 to 14:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	SPROUT AND CORN SALAD	TOSSED SALAD	TOSSED SALAD	GREEN SALAD	GREEN SALAD	KIMCHI SALAD
Rice Dish	JEERA RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	VEG FRIED RICE	STEAMED RICE
DAL	DAL TADKA	KADHI PAKODA	CHANA MASALA	RAJMA MASALA	DAL TADKA	BLACK CHANA	DAL FRY
VEG	BHINDI MASALA	GHIYA CHANA	ALOO TAMATRI	CABBAGE MUTTER	SOYA CHAMP MASALA	VEGETABLE IN HOT GARLIC SAUCE	ALOO AMRATSARI VADI MASALA
Curd/SDUP	BOONDI RAITA	JALEER	BUTTER MILK	CURD	BUTTER MILK	BUTTER MILK	SWEET LASSI
Bread - I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI/POORI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI
CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI
SPECIAL	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY
PAPAD	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS
DINNER (19:30 TO 21:30)							
MAIN	MOONG DAL PAKODI	FRUIT CAKE	MAGGI	PAANI PURI	WHITE SAUSE PASTA	VEG PUFF	KACHORI
TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE
DINNER (19:30 TO 21:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad		GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD
Rice Dish		STEAMED RICE	PLAIN RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL		DAL MAKHANI	DAL TADKA	CHANA URAD DAL TADKA	ONION HING KADI	DAL MAKHANI	CHANA MOONG DAL TADKA
VEG	FOOD FESTIVAL	METHI MUTTER MALAI		RAJISTANI ALOO PYAZ		ALOO GOBHI MUTTER	VEGETABLE HAYDRABADI BIRYANI
PANEER			MUTTER PANEER		KADAI PANEER		NARGASI KOFTA CURRY
NON VEG			EGG CURRY		CHICKEN CURRY		CHICKEN HAYDRABADI BIRYANI
Dessert		JALEBI		MOONG DAL HALWA		RICE MAKHANE KI KHEER	BHURANI RAITA
Bread - I		MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI

BREAKFAST (7:30 to 9:30)							
DATE	21-Aug-23	22-Aug-23	23-Aug-23	24-Aug-23	25-Aug-23	26-Aug-23	27-Aug-23
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	FRIDAY	Saturday	Sunday
Main-I	MEDU VADA	ALOO PYAZ HING PARATHA	SEVAIN UPMA	POORI	VEG POHA	PLAIN PARATHA	CHANA
	SAMBAR	CURD	SAMBER	BHAJI	MASALA DALIYA	ALOO MUTER BHAJI	BHATIJIRA
Main-II	SEVAIN UPMA	CORN FLAKS	RAWA IDLLI	SHEERA		RAWA IDLLI	CORN FLAKS
	COCONUT CHUTNEY		CHUTNEY		CHUTNEY	CHUTNEY	GREEN CHUTNEY
BREAD	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT
HOT Beverage	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK
	COLESLAW	POTATO CUCMBER	COLESLAW	POTATO CUCMBER	COLESLAW	COLESLAW	POTATO CUCMBER
EGG	BOILED EGG		BOILED EGG		BOILED EGG		BOILED EGG
Fruit	BANANA		BANANA		BANANA		BANANA
Butter	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER
Jam	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM
Pickle	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE
LUNCH (12:00 to 14:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	SPROUT SALAD	GREEN SALAD	TOSSED SALAD	TOSSED SALAD	GARDEN FRESH SALAD	GREEN SALAD
Rice Dish	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	VEG BIRYANI/STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	DAL TADKA	KADHI PAKODA	BLACK URAD DAL TADKA	RAJMA MASALA	SAMBAR	CHANA MASALA	PUNJABI DAL TADKA
VEG	BHINDI MASALA	HARE BANGAN KI SUBJI	CORN PALAK	KADAI SOYABEEN	DOSA ALOO MASALA	ALOO TAMATRI	GATTA CURRY
Curd/SOUP	BUTTER MILK	RASNA	BUTTER MILK	CURD	VEG RAITA	BUTTER MILK	SWEET LASSI
Bread-I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	PHULKA/PESARATTU	PHULKA/POORI	MULTIGRAIN ROTI
CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI
SPECIAL	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	COCONUT CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY
PAPAD	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS
L.I (17:30 TO 18:30)							
MAIN	MAGGI	FRUIT CAKE	MIX VEG PARODE	BHEL PURI	KACHORI	VEG PUFF	MASALA IDLI
TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE
DINNER(19:30 TO 21:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD
Rice Dish	PLAIN RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	TOOR DAL TADKA	BLACK CHANA	MOONG DAL TADKA	PUNJABI DAL TADKA	HING PYAZ KADHI	DAL MAKHANI	RAJMA MASALA
VEG		ALOO BHURJI		PAPAD MOONG WADI KI SUBJI		HOME STYLE ALOO GOBHI MUTTER	VEGETABLE WITH PANEER FRIED RICE
PANEER	MUTTER PANEER		KADAI PANEER		PANEER MASALA		VEGETABLE IN HOT GARLIC SAUCE
NON VEG	HOME STYLE EGG CURRY		HYDERABADI MURG		CHICKEN BHUNA MASALA		CHICKEN FRIED RICE
Dessert		SHEERA		BOONDI RABDI		BROWNIE	
Bread-I	MULTIGRAIN ROTI	MULTIGRAIN ROTI/POORI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI



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Tel. : 0141-2390604 Email : jagdambalab4@gmail.com, jagdamba_lab@yahoo.com Web : jagdambalab.com



TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183723000002240F

Sample Description	SALAD		
Report No.	JLFD230905016	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

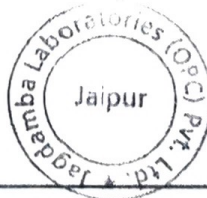
MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012
2.	Salmonella	Absent/25g	Absent/25g	IS 5887 (part 3) : 1999
3.	Escherichia coli	Absent/g	<10 cfu/g	IS 5887(Part 1):1976

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Divya
Review By
Divya Singh
Sr. Microbiologist



Vinit
12/09/23
Authorized Signatory
Vinit Maheshwari

Technical Manager- Microbiology

NOTE :

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- Total liability of this Laboratory is limited to the invoice amount.
- This results listed refer only to the above sample and applicable parameter's Endorsement of products is neither inferred nor implied.
- Sample will be destroyed after one month (In case of nonperishable items only) the date of issue of test certificate unless otherwise specified.
- Report refer to the Sample Submitted to us and not drawn by Jagdamba Laboratories unless mentioned otherwise.



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STING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC118372300002241F

Sample Description	CHICKEN CURRY (COOKED)		
Report No.	JLFD230905017	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Qty. (Approx.)	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As Per Food Safety & Standard Regulations, 2011.

S. No.	Test Parameters	Results	Limits (As per FSSR, 2011)	Method of Tests
1.	Salmonella	Absent/25g	Absent/25g	IS 5887(Part 3):1999
2.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012
3.	Escherichia coli	Absent/g	<100 cfu/g	IS 5887(Part 1):1976
4.	Bacillus cereus	<10 cfu/g	Not Specified	IS 5887 (Part 6) : 2012

The above sample fit for human consumption as per FSSAI, 2011 as per microbiological examination with respect to the above tests only.

End of Report



Review By
Divya Singh
Sr. Microbiologist

Authorized Signatory
Vinit Maheshwari

Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183723000002242F

Sample Description	KADHI PAKORA		
Report No.	JLFD230905018	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report



Review By
Divya Singh
Sr. Microbiologist

Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

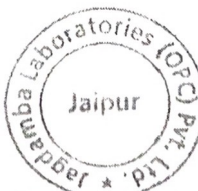
ULR No. : TC1183723000002243F

Sample Description	HAND SWAB (RAJESH PRASAD)		
Report No.	JLOP230905005	Batch No.	NA
Received Date	05/09/2023	Mfg. Date	NA
Start of Analysis	05/09/2023	Exp. Date	NA
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS**MICROBIOLOGICAL EXAMINATION**

S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Coliform Count	<10 cfu/Swab	JL/MS/STP/001
3.	Yeast & Mould Count	<10 cfu/Swab	JL/MS/STP/001

End of Report



Review By
Divya Singh
Sr. Microbiologist

Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183723000002244F

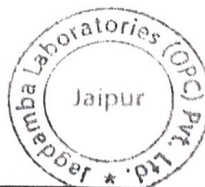
Sample Description	EQUIPMENT SWAB (LUNCH PLATE)		
Report No.	JLOP230905006	Batch No.	NA
Received Date	05/09/2023	Mfg. Date	NA
Start of Analysis	05/09/2023	Exp. Date	NA
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS**MICROBIOLOGICAL EXAMINATION**

S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Total Coliform Count	<10 cfu/Swab	JL/MS/STP/001
3.	Yeast & Mould Count	<10 cfu/Swab	JL/MS/STP/001

End of Report

Divya
Review By
Divya Singh
Sr. Microbiologist



Vinit
12/09/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183723000002238F

Sample Description	STEAM RICE (COOKED)		
Report No.	JLFD230905014/A	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012
2.	Escherichia coli	Absent/g	<10 cfu/g	IS 5887(Part 1):1976
3.	Salmonella	Absent/25g	Absent/25g	IS 5887(Part 3):1999

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report



Review By
 Divya Singh
 Sr. Microbiologist

12/09/23
 Authorized Signatory
 Vinit Maheshwari
 Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

Sample Description	STEAM RICE (COOKED)		
Report No.	JLFD230905014/B	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

CHEMICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits	Method of Tests
1.	Sodium Bicarbonate	1440.28 mg/100g	Not Specified	In-house STP

End of Report



Divya
Review By
Divya Singh
Sr. Microbiologist

Vinit
12/09/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TESTING OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC1183723000002239F

Sample Description	GULAB JAMUN		
Report No.	JLFD230905015	Batch No.	NS
Received Date	05/09/2023	Mfg. Date	05/09/2023
Start of Analysis	05/09/2023	Exp. Date	NS
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 05.09.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012
2.	Escherichia coli	Absent/g	<10 cfu/g	IS 5887(Part 1):1976
3.	Salmonella	Absent/25g	Absent/25g	IS 5887(Part 3):1999

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By
Divya Singh
Sr. Microbiologist



Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

12/09/23

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TEST REPORT

ULR No. : TC518723000000121F

Sample Description	STEAM RICE (COOKED)		
Report No.	JLFD230107004	Batch No.	NS
Received Date	07/01/2023	Mfg. Date	07.01.2023
Start of Analysis	07/01/2023	Exp. Date	NS
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

CHEMICAL EXAMINATION

S. No.	Test Parameters	Results	Limits	Method of Tests
1.	Sodium Bicarbonate	1268.40 mg/100g	Not Specified	In-house STP

MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By
Utsha Ghosh
Microbiologist



Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

TE :

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TEST REPORT

ULR No. : TC518723000000122F

Sample Description	GULAB JAMUN		
Report No.	JLFD230107005	Batch No.	NS
Received Date	07/01/2023	Mfg. Date	07.01.2023
Start of Analysis	07/01/2023	Exp. Date	NS
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By
Utsha Ghosh
Microbiologist



Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000000123F

Sample Description	SALAD		
Report No.	JLFD230107006	Batch No.	NS
Received Date	07/01/2023	Mfg. Date	07.01.2023
Start of Analysis	07/01/2023	Exp. Date	NS
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By
Utsha Ghosh
Microbiologist



Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000000124F

Sample Description	CHICKEN CURRY (COOKED)		
Report No.	JLFD230107007	Batch No.	NS
Received Date	07/01/2023	Mfg. Date	07.01.2023
Start of Analysis	07/01/2023	Exp. Date	NS
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Qty. (Approx.)	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As Per Food Safety & Standard Regulations, 2011.

S. No.	Test Parameters	Results	Limits (As per FSSR, 2011)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Bacillus cereus</i>	<10 cfu/g	Not Specified	IS 5887 (Part 6) : 2012, RA 2022
3.	<i>Escherichia coli</i>	Absent/g	<100 cfu/g	IS 5887(Part 1):1976, RA 2022
4.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per FSSAI, 2011 as per microbiological examination with respect to the above tests only.

End of Report

12/01/23
Review By
Utsha Ghosh
Microbiologist



12/01/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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NG OF WATER | FOODS | ALCOHOLIC DRINKS | DRUGS | HERBALS | COSMETICS | CHEMICALS | MINERALS | BUILDING MATERIAL | METALS

TEST REPORT

ULR No. : TC518723000000125F

Sample Description	MIX VEGETABLE		
Report No.	JLFD230107008	Batch No.	NS
Received Date	07/01/2023	Mfg. Date	07.01.2023
Start of Analysis	07/01/2023	Exp. Date	NS
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

U. Ghosh
12/01/23
Review By
Utsha Ghosh
Microbiologist



Vinit Maheshwari
12/01/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC51872300000126F

Sample Description	HAND SWAB (CHEF RAKESH NEGI)		
Report No.	JLOP230107007	Batch No.	NA
Received Date	07/01/2023	Mfg. Date	NA
Start of Analysis	07/01/2023	Exp. Date	NA
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Total Coliform Count	<10 cfu/Swab	JL/MS/STP/001
3.	Yeast & Mould Count	<10 cfu/Swab	JL/MS/STP/001

End of Report

Utsha Ghosh
12/01/23
Review By
Utsha Ghosh
Microbiologist



Vinit Maheshwari
12/01/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000000127F

Sample Description	EQUIPMENT SWAB (LUNCH PLATE)		
Report No.	JLOP230107008	Batch No.	NA
Received Date	07/01/2023	Mfg. Date	NA
Start of Analysis	07/01/2023	Exp. Date	NA
End of Analysis	12/01/2023	Sample Condition	OK
Report Release Date	12/01/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 07.01.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

MICROBIOLOGICAL EXAMINATION

S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Total Coliform Count	<10 cfu/Swab	JL/MS/STP/001
3.	Yeast & Mould Count	<10 cfu/Swab	JL/MS/STP/001

End of Report

Ugh
12/01/23
Review By
Utsha Ghosh
Microbiologist



Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004642F

Sample Description	STEAM RICE (COOKED)		
Report No.	JLFD230412016	Batch No.	NS
Received Date	12/04/2023	Mfg. Date	12/04/2023
Start of Analysis	12/04/2023	Exp. Date	NS
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

CHEMICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits	Method of Tests
1.	Sodium Bicarbonate	1412.24 mg/100g	Not Specified	In-house STP
MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By 18/04/23
Divya Singh
Sr. Microbiologist



18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004644F

Sample Description	GREEN SALAD		
Report No.	JLFD230412016	Batch No.	NS
Received Date	12/04/2023	Mfg. Date	12/04/2023
Start of Analysis	12/04/2023	Exp. Date	NS
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS


Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION

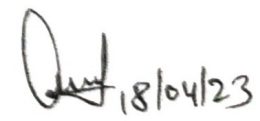
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Total Plate Count	363 cfu/g	<1000000 cfu/g	IS 5402 : 2012
2.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
3.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By  18/04/23
Divya Singh
Sr. Microbiologist



 18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004644F

Sample Description	CHICKEN CURRY (COOKED)		
Report No.	JLFD230412018	Batch No.	NS
Received Date	12/04/2023	Mfg. Date	12/04/2023
Start of Analysis	12/04/2023	Exp. Date	NS
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Qty. (Approx.)	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

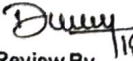
TEST RESULTS

Reference to Protocol: - As Per Food Safety & Standard Regulations, 2011.

S. No.	Test Parameters	Results	Limits (As per FSSR, 2011)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Bacillus cereus</i>	<10 cfu/g	Not Specified	IS 5887 (Part 6): 2012, RA 2022
3.	<i>Escherichia coli</i>	Absent/g	<100 cfu/g	IS 5887(Part 1):1976, RA 2022
4.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per FSSAI, 2011 as per microbiological examination with respect to the above tests only.

End of Report

Review By  18/04/23
Divya Singh
Sr. Microbiologist



 18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC51872300004645F

Sample Description	SAMBHAR VEGETABLE		
Report No.	JLFD230412019	Batch No.	NS
Received Date	12/04/2023	Mfg. Date	12/04/2023
Start of Analysis	12/04/2023	Exp. Date	NS
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Review By 18/04/23
Divya Singh
Sr. Microbiologist



18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004646F

Sample Description	MOONG HALWA		
Report No.	JLFD230412020	Batch No.	NS
Received Date	12/04/2023	Mfg. Date	12/04/2023
Start of Analysis	12/04/2023	Exp. Date	NS
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	200g
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
2.	<i>Escherichia coli</i>	Absent/g	<10 cfu/g	IS 5887(Part 1):1976, RA 2022
3.	<i>Salmonella</i>	Absent/25g	Absent/25g	IS 5887(Part 3):1999, RA 2022

The above sample fit for human consumption as per IFSA world Food Safety Guidelines Version 4, 2016 as per Microbiological examination with respect to the above tests only.

End of Report

Divya Singh
Review By 18/04/23
Divya Singh
Sr. Microbiologist



Vinit Maheshwari 18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004647F

Sample Description	HAND SWAB (VINIT SIR JI)		
Report No.	JLOP230412011	Batch No.	NA
Received Date	12/04/2023	Mfg. Date	NA
Start of Analysis	12/04/2023	Exp. Date	NA
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

MICROBIOLOGICAL EXAMINATION			
S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Escherichia coli	Absent/Swab	JL/MS/STP/001
3.	Salmonella	Absent/Swab	JL/MS/STP/001

End of Report

Review By *Divya Singh* 118104123
Divya Singh
Sr. Microbiologist



Divya Singh 18/04/23
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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TEST REPORT

ULR No. : TC518723000004648F

Sample Description	EQUIPMENT SWAB (LUNCH PLATE)		
Report No.	JLOP230412012	Batch No.	NA
Received Date	12/04/2023	Mfg. Date	NA
Start of Analysis	12/04/2023	Exp. Date	NA
End of Analysis	17/04/2023	Sample Condition	OK
Report Release Date	18/04/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Test Report Issued to	QUESS CROP LIMITED MANIPAL UNIVERSITY VPO. Dehmi Kallan, Ajmer Express Way, Jaipur, Rajasthan		
Sampling Details	Lab Executive Mr. Kamlesh Sharma on Above Site as per sampling plan and sampling procedure (JL/QM/QSP/25) Dated 12.04.2023.		
Environmental Condition	Room Temperature (°C): As per Standard, Relative Humidity (%): As per Standard		

TEST RESULTS

MICROBIOLOGICAL EXAMINATION			
S. No.	Test Parameters	Results	Method of Tests
1.	Total Plate Count	<10 cfu/Swab	JL/MS/STP/001
2.	Total Coliform Count	<10 cfu/Swab	JL/MS/STP/001
3.	Yeast & Mould Count	<10 cfu/Swab	JL/MS/STP/001

End of Report

Review By *Divya Singh*
Divya Singh
Sr. Microbiologist



Vinit Maheshwari
Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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CHEF ON WHEELS

Doc. No. _____
 Iss. Date 01/02/23
 Rev. No. 0

CHOPPING BOARDS & KNIVES SANITIZATION RECORD

Date (dd/mm)	Time AM	Equipment number	Conc. (ppm)	Contact time	Time pm	Equipment number	Conc. (ppm)	Contact time	Sign
01-09-23	4 AM	9 PICS	10ppm	3mint	11 AM	8 PICS	10ppm	2mint	[Signature]
02-09-23	4 AM	8 PICS	10ppm	2mint	11 AM	7 PICS	10ppm	3mint	[Signature]
03-09-23	4 AM	9 PICS	10ppm	3mint	11 AM	6 PICS	10ppm	3mint	[Signature]
04-09-23	4 AM	10 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	2mint	[Signature]
05-09-23	4 AM	9 PICS	10ppm	3mint	11 AM	7 PICS	10ppm	3mint	[Signature]
06-09-23	4 AM	8 PICS	10ppm	4mint	11 AM	9 PICS	10ppm	2mint	[Signature]
07-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	6 PICS	10ppm	3mint	[Signature]
08-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	7 PICS	10ppm	3mint	[Signature]
09-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	2mint	[Signature]
10-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	7 PICS	10ppm	3mint	[Signature]
11-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	2mint	[Signature]
12-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	9 PICS	10ppm	3mint	[Signature]
13-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	2mint	[Signature]
14-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	7 PICS	10ppm	3mint	[Signature]
15-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	2mint	[Signature]
16-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	9 PICS	10ppm	2mint	[Signature]
17-09-23	4 AM	8 PICS	10ppm	2mint	11 AM	7 PICS	10ppm	3mint	[Signature]
18-09-23	4 AM	7 PICS	10ppm	3mint	11 AM	8 PICS	10ppm	2mint	[Signature]
19-09-23	4 AM	8 PICS	10ppm	2mint	11 AM	9 PICS	10ppm	3mint	[Signature]
20-09-23	4 AM	9 PICS	10ppm	3mint	11 AM	8 PICS	10ppm	2mint	[Signature]
21-09-23	4 AM	8 PICS	10ppm	2mint	11 AM	7 PICS	10ppm	3mint	[Signature]
22-09-23	4 AM	10 PICS	10ppm	3mint	11 AM	6 PICS	10ppm	3mint	[Signature]
23-09-23	4 AM	9 PICS	10ppm	4mint	11 AM	8 PICS	10ppm	4mint	[Signature]
24-09-23	4 AM	8 PICS	10ppm	2mint	11 AM	7 PICS	10ppm	3mint	[Signature]
25-09-23	4 AM	9 PICS	10ppm	4mint	11 AM	8 PICS	10ppm	2mint	[Signature]
26-09-23	4 AM	8 PICS	10ppm	3mint	11 AM	9 PICS	10ppm	2mint	[Signature]
27-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	8 PICS	10ppm	3mint	[Signature]
28-09-23	4 AM	8 PICS	10ppm	3mint	11 AM	9 PICS	10ppm	4mint	[Signature]
29-09-23	4 AM	9 PICS	10ppm	2mint	11 AM	10 PICS	10ppm	3mint	[Signature]
30-09-23	4 AM	10 PICS	10ppm	4mint	11 AM	10 PICS	10ppm	4mint	[Signature]

NOTE: Dilution = 2 tablets in 15 liters of water (100ppm) & Contact time = 5 minutes

Verified by: _____



CHEF ON WHEELS

Doc. No. CO/W/001/05
 Iss. Date 01-02-22
 Rev. No. 0

CHOPPING BOARDS & KNIVES SANITIZATION RECORD

Date (dd/mm)	Time AM	Equipment number	Conc. (ppm)	Contact time	Time pm	Equipment number	Conc. (ppm)	Contact time	Sign
01-08-23	4:AM	10 PISS	10ppm	4min	11:AM	9 PISS	10ppm	3min	[Signature]
02-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	2min	[Signature]
03-08-23	4:AM	8 PISS	10ppm	2min	11:AM	7 PISS	10ppm	3min	[Signature]
04-08-23	4:AM	9 PISS	10ppm	4min	11:AM	6 PISS	10ppm	4min	[Signature]
05-08-23	4:AM	10 PISS	10ppm	3min	11:AM	7 PISS	10ppm	3min	[Signature]
06-08-23	4:AM	9 PISS	10ppm	4min	11:AM	8 PISS	10ppm	3min	[Signature]
07-08-23	4:AM	8 PISS	10ppm	3min	11:AM	7 PISS	10ppm	2min	[Signature]
08-08-23	4:AM	10 PISS	10ppm	4min	11:AM	9 PISS	10ppm	3min	[Signature]
09-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	2min	[Signature]
10-08-23	4:AM	10 PISS	10ppm	2min	11:AM	9 PISS	10ppm	3min	[Signature]
11-08-23	4:AM	11 PISS	10ppm	3min	11:AM	8 PISS	10ppm	2min	[Signature]
12-08-23	4:AM	10 PISS	10ppm	2min	11:AM	9 PISS	10ppm	4min	[Signature]
13-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	3min	[Signature]
14-08-23	4:AM	11 PISS	10ppm	2min	11:AM	9 PISS	10ppm	2min	[Signature]
15-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	3min	[Signature]
16-08-23	4:AM	10 PISS	10ppm	2min	11:AM	7 PISS	10ppm	3min	[Signature]
17-08-23	4:AM	10 PISS	10ppm	3min	11:AM	6 PISS	10ppm	3min	[Signature]
18-08-23	4:AM	9 PISS	10ppm	2min	11:AM	8 PISS	10ppm	2min	[Signature]
19-08-23	4:AM	10 PISS	10ppm	3min	11:AM	9 PISS	10ppm	3min	[Signature]
20-08-23	4:AM	8 PISS	10ppm	2min	11:AM	8 PISS	10ppm	2min	[Signature]
21-08-23	4:AM	9 PISS	10ppm	3min	11:AM	9 PISS	10ppm	3min	[Signature]
22-08-23	4:AM	10 PISS	10ppm	2min	11:AM	8 PISS	10ppm	2min	[Signature]
23-08-23	4:AM	9 PISS	10ppm	3min	11:AM	9 PISS	10ppm	4min	[Signature]
24-08-23	4:AM	10 PISS	10ppm	2min	11:AM	8 PISS	10ppm	3min	[Signature]
25-08-23	4:AM	11 PISS	10ppm	4min	11:AM	9 PISS	10ppm	2min	[Signature]
26-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	2min	[Signature]
27-08-23	4:AM	10 PISS	10ppm	2min	11:AM	9 PISS	10ppm	3min	[Signature]
28-08-23	4:AM	8 PISS	10ppm	3min	11:AM	8 PISS	10ppm	2min	[Signature]
29-08-23	4:AM	8 PISS	10ppm	2min	11:AM	7 PISS	10ppm	3min	[Signature]
30-08-23	4:AM	9 PISS	10ppm	3min	11:AM	8 PISS	10ppm	3min	[Signature]
31-08-23	4:AM	10 PISS	10ppm	3min	11:AM	6 PISS	10ppm	2min	[Signature]

NOTE: Dilution = 2 tablets in 15 liters of water (100ppm) & Contact time = 5 minutes

Verified by:

Food Sample Retention Record

DATE	menu items	sample in time	DONE BY	DISCARD DATE	DISCARD TIME	DISCRD BY	VERIFIED BY
01-09-23	Poori Bhaji Sheera Egg Banana	7:AM		03-09-23	10AM		
02-09-23	Palan Paratha white mutter Poha	7:10AM		04-09-23	10:AM		
03-09-23	chana Bhatura corn flakes Egg	7:15AM		05-09-23	10:AM		
04-09-23	medu vada Sambar Semiyapama chutney	7:15AM		06-09-23	10:AM		
05-09-23	Aloo Pyaz hing Partha Corn flakes	7:10AM		07-09-23	10:AM		
06-09-23	Semiyapama Rawa idli chutney	7:10AM		08-09-23	10:AM		
07-09-23	Poori Bhaji sprout chat	7:10AM		09-09-23	10:AM		
08-09-23	palan pad Ghee masala outas Egg	7:15AM		10-09-23	10:AM		
09-09-23	dal Partha curd Corn flav	7:15AM		11-09-23	10:AM		
10-09-23	chana Bhatura corn flakes	7:10AM		12-09-23	10:AM		
11-09-23	medu vada Sambar Semiyapama Chutney	7:10AM		13-09-23	10:AM		
12-09-23	Aloo Pyaz hing Partha Corn flakes	7:10AM		14-09-23	10:AM		
13-09-23	veg Poha masala dalia chutney	7:10AM		15-09-23	10:AM		
14-09-23	Poori Bhaji sheera	7:10AM		16-09-23	10:AM		
15-09-23	Palan Partha white mutter bhaji	7:10AM		17-09-23	10:AM		
16-09-23	Semiyapama Sambar Rawa idli chutney	7:10AM		18-09-23	10:AM		
17-09-23	chana Bhatura corn flakes Egg	7:10AM		19-09-23	10:AM		
18-09-23	masal wot Pan masala dalia chutney	7:10AM		20-09-23	10:AM		
19-09-23	Aloo Pyaz Partha curd corn flakes	7:10AM		21-09-23	10:AM		
20-09-23	medu vada Sambar Rawa Pama	7:AM		22-09-23	10:AM		
21-09-23	Poori Bhaji sheera	7:AM		23-09-23	10:AM		
22-09-23	veg Poha masala outas tomato chutney	7:10AM		24-09-23	10:AM		
23-09-23	Palan Paratha Aloo Bhaji corn flakes	7:10AM		25-09-23	10:AM		
24-09-23	chana Bhatura corn flakes	7:10AM		26-09-23	10:AM		
25-09-23	medu vada Sambar Poha chutney	7:10AM		27-09-23	10:AM		
26-09-23	Aloo Pyaz hing Partha curd corn flakes	7:15AM		28-09-23	10:AM		
27-09-23	Semiyapama Sambar Rawa idli	7:10AM		29-09-23	10:AM		
28-09-23	Poori Bhaji sheera	7:10AM		30-09-23	10:AM		
29-09-23	veg Poha masala dalia Egg	7:10AM		01-10-23	10:AM		
30-09-23	dal Partha curd Corn flakes	7:10AM		02-10-23	10:AM		

QUESS CORP LIMITED
Food Sample Retention Record

DATE	menu items	sample in time	DONE BY	DISCARD DATE	DISCARD TIME	DISCRD BY	VERIFIED BY
01-09-23	dal Tadka Soya Chap Rice salad	11:Am		03-09-23	3:PM		
02-09-23	avahit chana veg hot & sauch Fried Rice	11:Am		04-09-23	3:PM		
03-09-23	dal Fry Aloo Amritsri Wadi Rice Salad	11:Am		05-09-23	3:PM		
04-09-23	Balck masor dal Bindi masala rice	11:Am		06-09-23	3:PM		
05-09-23	Kadi Pakoda Aloo Capsicum Rice salad	11:Am		07-09-23	3:PM		
06-09-23	mix dal Tadka gobi muffer Rice salad	11:Am		08-09-23	3:PM		
07-09-23	Rajma masala kadi soya been rice salad	11:Am		09-09-23	3:PM		
08-09-23	veg Bir. Sambar pasalo-churni Pakita salad	11:Am		10-09-23	3:PM		
09-09-23	Katta mita kadu chana masala Rice Salad	11:Am		11-09-23	3:PM		
10-09-23	Punjabid dal Sev tamatri Rice salad	11:Am		12-09-23	3:PM		
11-09-23	dal Tadka Home Style Aloo gobi seera Rice	11:Am		13-09-23	3:PM		
12-09-23	Rajma masala Turai ki Sabji Rice salad	11:Am		14-09-23	3:PM		
13-09-23	dal Tadka Palak kofta cummy Ric Salad	11:Am		15-09-23	3:PM		
14-09-23	Kadi Pakodi Rice Salad Aloo Beans	11:Am		16-09-23	3:PM		
15-09-23	Punjabid dal Bindi masala Rice salad	11:Am		17-09-23	3:PM		
16-09-23	chana masala Aloo Tamatri Rice salad	11:Am		18-09-23	3:PM		
17-09-23	Sev tamatar Torardal Moring Rice salad	11:Am		19-09-23	3:PM		
18-09-23	dal Tadka Bindi masala Rice seera Salad	11:Am		20-09-23	3:PM		
19-09-23	Kadi Pakoda Aloo Mawali Rice Salad	11:Am		21-09-23	3:PM		
20-09-23	Balck urad dal Corn Palak rice salad	11:Am		22-09-23	3:PM		
21-09-23	Rajma masala Cabbage muffer Rice salad	11:Am		23-09-23	3:PM		
22-09-23	veg Biray nichanat masala Pashta Pakha	11:Am		24-09-23	3:PM		
23-09-23	Katta mita kadu chana panni Rice salad	11:Am		25-09-23	3:PM		
24-09-23	Punjabid dal gatta cummy Rice salad	11:Am		26-09-23	3:PM		
25-09-23	Bindi masala Balck Masor dal Rice Salad	11:Am		27-09-23	3:PM		
26-09-23	Kadi Pakoda Aloo chawali muffer rice	11:Am		28-09-23	3:PM		
27-09-23	dal Tadka gobi muffer Rice Salad	11:Am		29-09-23	3:PM		
28-09-23	Rajma masala Kadai soya been Rice salad	11:Am		30-09-23	3:PM		
29-09-23	Aloo Balck chana veg manchurian Fried Rice	11:Am		01-10-23	3:PM		
30-09-23	chana masala katta mita kadu Rice salad	11:Am		02-10-23	3:PM		

QUESS CORP LIMITED

Food Sample Retention Record

DATE	menu items	sample in time	DONE BY	DISCARD DATE	DISCARD TIME	DISCRD BY	VERIFIED BY
01-09-23	white sause Paatha.	5:7. PM	[Signature]	04-09-23	7. PM	[Signature]	
02-09-23	veg PUFF	5:10 PM	[Signature]	05-09-23	7. PM	[Signature]	
03-09-23	kachori chutney	5:15 PM	[Signature]	06-09-23	7. PM	[Signature]	
04-09-23	mix veg Pakode	5:10 PM	[Signature]	07-09-23	7. PM	[Signature]	
05-09-23	mutter kutcha	5:10 PM	[Signature]	08-09-23	7. PM	[Signature]	
06-09-23	maggi	5:10 PM	[Signature]	09-09-23	7. PM	[Signature]	
07-09-23	dhokla	5:15 PM	[Signature]	10-09-23	7. PM	[Signature]	
08-09-23	kachori	5:10 PM	[Signature]	11-09-23	7. PM	[Signature]	
09-09-23	Rawa upma chutney	5:10 PM	[Signature]	12-09-23	7. PM	[Signature]	
10-09-23	masala idli	5:10 PM	[Signature]	13-09-23	7. PM	[Signature]	
11-09-23	maggi	5:10 PM	[Signature]	14-09-23	7. PM	[Signature]	
12-09-23	veg PUFF	5:7. PM	[Signature]	15-09-23	7. PM	[Signature]	
13-09-23	Pasta in sause	5:7. PM	[Signature]	16-09-23	7. PM	[Signature]	
14-09-23	Pani Puri	5:7. PM	[Signature]	17-09-23	7. PM	[Signature]	
15-09-23	indore style Paatha	5:7. PM	[Signature]	18-09-23	7. PM	[Signature]	
16-09-23	Banana Cake	5:7. PM	[Signature]	19-09-23	7. PM	[Signature]	
17-09-23	kachori	5:7. PM	[Signature]	20-09-23	7. PM	[Signature]	
18-09-23	mix veg pakode chutney	5:7. PM	[Signature]	21-09-23	7. PM	[Signature]	
19-09-23	Sevain upma chutney	5:7. PM	[Signature]	22-09-23	7. PM	[Signature]	
20-09-23	dhokla	5:7. PM	[Signature]	23-09-23	7 PM	[Signature]	
21-09-23	Aloo Bonda	5:7. PM	[Signature]	24-09-23	7. PM	[Signature]	
22-09-23	Bhel Puri	5:7. PM	[Signature]	25-09-23	7. PM	[Signature]	
23-09-23	veg PUFF	5:7. PM	[Signature]	26-09-23	7. PM	[Signature]	
24-09-23	kachori chutney	5:7. PM	[Signature]	27-09-23	7. PM	[Signature]	
25-09-23	Pasta in Red sause	5:7.10 PM	[Signature]	28-09-23	7. PM	[Signature]	
26-09-23	Banana Cake	5:7.10 PM	[Signature]	29-09-23	7. PM	[Signature]	
27-09-23	Pani Puri	5:7. PM	[Signature]	30-09-23	7. PM	[Signature]	
28-09-23	kachori chutney	5:7.10 PM	[Signature]	01-10-23	7. PM	[Signature]	
29-09-23	Aloo Fikki chutney	5:10 PM	[Signature]	02-10-23	7. PM	[Signature]	
30-09-23	chocolate Roll	5. PM	[Signature]	03-10-23	7. PM	[Signature]	
01-10-23				04-10-23			

Food Sample Retention Record

DATE	menu items	sample in time	DONE BY	DISCARD DATE	DISCARD TIME	DISCRD BY	VERIFIED BY
01-09-23	onion hing kadhi kadai paneer chicken curry	7 PM		03-09-23	10 pm		
02-09-23	Balck masor dal Alor mutter Rite Salad	7 pm		04-09-23	10 pm		
03-09-23	Rice chana morong dal chi. Bir. veg. Bir. Kofka	7 PM		05-09-23	10 PM		
04-09-23	Toordal mutter paneer Egg cury Rice Salad	7 PM		06-09-23	10 PM		
05-09-23	dal Mak hanni Tandoori Soxa chop Rice Salad	7 PM		07-09-23	10 PM		
06-09-23	morong dal kadhi paneer Bada chicken Rice	7 PM		08-09-23	10 PM		
07-09-23	masor dal Papad wadi ke Sabzi Badi Rice Salad	7 PM		09-09-23	10 PM		
08-09-23	Hing Payz kadhi paneer masala chicken Chn	7 PM		10-09-23	10 pm		
09-09-23	dal mak hanni Alor Bhartha Rice Salad	7 pm		11-09-23	10 pm		
10-09-23	Rajma masala dal paneer Rice chi. Frid Rice	7 PM		12-09-23	10 PM		
11-09-23	Toordal mutter paneer Andra Egg cury	7 PM		13-09-23	10 PM		
12-09-23	veg Pulo dal mak hanni Tandoori Soxa chop Rice	7 PM		14-09-23	10 PM		
13-09-23	Balck masor dal kadhi paneer mutter chicken	7 PM		15-09-23	10 pm		
14-09-23	dal Tadka Soxa been masala Rice Salad	7 PM		16-09-23	10 PM		
15-09-23	morong dal paneer makani chicken Rice salad	7 PM		17-09-23	10 PM		
16-09-23	dal mak hanni methi mutter mali Rice salad	7 PM		18-09-23	10 PM		
17-09-23	Toordal mutter paneer Egg cury Rice	7 PM		19-09-23	10 PM		
18-09-23	dal makani Tawa veg Rice Salad	7 PM		20-09-23	10 PM		
19-09-23	morong dal paneer Butter chicken Rogan Rice	7 PM		21-09-23	10 PM		
20-09-23	Punjab dal Alor gobi Home Style Rice Salad	7 PM		22-09-23	10 PM		
21-09-23	veg dal Rice mix veg Rice Salad	7 PM		23-09-23	10 PM		
22-09-23	Hing kadhi Pyaz paneer Hyderabad kadhi chicken	7 PM		24-09-23	10 PM		
23-09-23	dal mak hanni Palak Kofka cury Rice Salad	7 PM		25-09-23	10 PM		
24-09-23	Rajma paneer Frid Rice chicken Frid Rice Salad	7 PM		26-09-23	10 PM		
25-09-23	Toordal mutter paneer Egg cury	7 PM		27-09-23	10 PM		
26-09-23	dal mak hanni Alor Bhartha Rice Salad	7 PM		28-09-23	10 PM		
27-09-23	Punjab dal paneer kola puri chicken cury Rice	7 PM		29-09-23	10 PM		
28-09-23	Punjab dal Alor morong wadi Rice Salad	7 PM		30-09-23	10 PM		
29-09-23	Hing Pyaz kadhi karv mutter chicken cury	7 PM		01-10-23	10 PM		
30-09-23	dal makani Alor malak Pulo	7 PM		02-10-23	10 PM		



Goodhost spaces Pvt. Ltd.

Activity - Housekeeping

Date : 15/09/23

Block : FG Zone : A1

Checklist No : GHS/ HK 14

Water Cooler (Monthly)

Work Description	Floor	Zone / Wing				Name of HK Assistant	Name of HK Supervisor	Sign
		1	2	3	4			
1 Drain the water from cooler and tank to be cleaned with water from inside.	Gr	✓	✓			psem	Deviendra	Deviendra
2 Outside body cleaning		✓	✓					
3 Tap / Tray / Stand cleaning		✓	✓					
4 Pantry floor / drain cleaning		✓	✓					

Work Description	Floor	Zone / Wing				Name of HK boys / ladies	Name of HK Supervisor	Sign
		1	2	3	4			
1 Water Cooler inside cleaning (after water clearance)	1st	✓	✓			Santosh	Deviendra	Deviendra
2 Outside body cleaning		✓	✓					
3 Tap / Tray / Stand cleaning		✓	✓					
4 Pantry floor / drain cleaning		✓	✓					

Work Description	Floor	Zone / Wing				Name of HK boys / ladies	Name of HK Supervisor	Sign
		1	2	3	4			
1 Water Cooler inside cleaning (after water clearance)	2nd							
2 Outside body cleaning								
3 Tap / Tray / Stand cleaning								
4 Pantry floor / drain cleaning								

SONTEX SUPER-DILY

Water Cooler (Monthly)


Sr No	Work Description	Floor	Zone / Wing				Name of HK Assistant	Name of HK Supervisor	Sign
			1	2	3	4			
1	Drain the water from cooler and tank to be cleaned with water from inside.	Gr	✓	✓			Geema	Jagdish	Jagdish
2	Outside body cleaning		✓	✓					
3	Tap / Tray / Stand cleaning		✓	✓					
4	Pantry floor / drain cleaning		✓	✓					


Sr No	Work Description	Floor	Zone / Wing				Name of HK boys / ladies	Name of HK Supervisor	Sign
			1	2	3	4			
1	Water Cooler inside cleaning (after water clearance)	1st	✓	✓			Smitra Santosh	"	"
2	Outside body cleaning		✓	✓					
3	Tap / Tray / Stand cleaning		✓	✓					
4	Pantry floor / drain cleaning		✓	✓					


Sr No	Work Description	Floor	Zone / Wing				Name of HK boys / ladies	Name of HK Supervisor	Sign
			1	2	3	4			
1	Water Cooler inside cleaning (after water clearance)	2nd	✓	✓					
2	Outside body cleaning		✓	✓					
3	Tap / Tray / Stand cleaning		✓	✓					
4	Pantry floor / drain cleaning		✓	✓					


FOOD COMMITTEE MEMBERS

S.No	Student Name
1	JASWANTH SINGH RATHORE
2	CHEDALLA CHANDU
3	RISHAV
4	VANSH PAHWA
5	AKSHAT JAIN
6	LIKITH SAI VEMULAPALLI
7	NUPUR PALAV
8	NIROSHA PUROHIT
9	RIVIRESH MISHRA
10	HARSHIL SUTHAR
11	AAYUSH
12	PRATYUSH KUMAR
13	RASIKA SINHA
14	SHANU SHARMA
15	HIMANSHI CHADDHA
16	SANJANA GURUPRASAD RAO
17	SABUJ ARIYAN MALLICK
18	PRACHETH DASIKA
19	SHUBHRA MISHRA
20	PRACHI PAL
21	JITESH RANJAN PRUSTY
22	ARYAN AGRAWAL
23	ANKIT YADAV
24	NIKHIL BHANDARI
25	ADITI BATRA
26	ADITYA PAREEK
27	ASHUTOSH TYAGI
28	RAJIT KUTHIALA
29	PULKIT JAISWAL
30	ARCHIT GARG
31	AMAN RAJ

CHEEF WARDEN => 

UNIT HEAD => 

UNIT CHEF => 

FOOD COURT MANAGER => 

BREAKFAST (7:30 to 9:30)							
DISH TYPE	18-Sep-23 Monday	19-Sep-23 Tuesday	20-Sep-23 Wednesday	21-Sep-23 Thursday	22-Sep-23 FRIDAY	23-Sep-23 Saturday	24-Sep-23 Sunday
Main- I	MASALA UTTAPAM	ALOO PYAZ HING PARATHA	MEDU VADA	POORI	VEG POHA	PLAIN PARATHA	CHANA
	SAMBAR	CURD	SAMBER	BHAJI	MASALA OATS	ALOO MUTER BHAJI	BHATURA
Main- II	MASALA DALIYA	CORN FLAKS	RAWA UPMA	SHEERA		CORN FLAKS	CORN FLAKS
	COCONUT CHUTNEY		CHUTNEY		CHUTNEY	CHUTNEY	GREEN CHUTNEY
BREAD	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT
HOT Beverage	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK
	COLESLAW	POTATO CUCMBER	COLESLAW	POTATO CUCMBER	COLESLAW	COLESLAW	POTATO CUCMBER
EGG	BOILED EGG		BOILED EGG		BOILED EGG		BOILED EGG
Fruit	BANANA		BANANA		BANANA		BANANA
Butter	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER
Jam	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM
Pickle	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE
LUNCH (12:00 to 14:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	SPROUT SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GARDEN FRESH SALAD	GREEN SALAD
Rice Dish	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	VEG BIRYANI/STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	DAL TADKA	KADHI PAKODA	BLACK URAD DAL TADKA	RAJMA MASALA	BLACK CHANA MASALA	CHANA MASALA	PUNJABI DAL TADKA
VEG	BHINDI MASALA	ALOO CHAWALI	CORN PALAK	CABBAGE MUTTER	PASTA IN PESTO SAUSE	KHATTA MITHA KADDU SWEET AND SALTED LEMON WATER	GATTA CURRY
Curd/SOUP	BUTTER MILK	JALJEERA	BUTTER MILK	VEG RAITA	BHURANI RAITA		SWEET LASSI
Bread- I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	PHULKA/PESARATTU	PHULKA/POORI	MULTIGRAIN ROTI
CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI
SPECIAL	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	COCONUT CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY
PAPAD	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS
H.T (17:30 TO 18:30)							
MAIN	MIX VEG PAKODE	SEVAIN UPMA	DHOKLA	ALOO BONDA	BHEL PURI	VEG PUFF	KACHORI
TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE
DINNER (19:30 TO 21:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD		GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD
Rice Dish	PLAIN RICE		STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	TOOR DAL TADKA		MOONG DAL TADKA	PUNJABI DAL TADKA	HING PYAZ KADHI	DAL MAKHANI	RAJMA MASALA
VEG		FOOD FESTIVAL		ALOO GOBHI HOME STYLE		PALAK KOFTA CURRY	VEGETABLE WITH
PANEER	MUTTER PANEER		PANEER BUTTER MASALA		PANEER HAYDRABADI		PANEER FRIED RICE
NON VEG	HOME STYLE EGG CURRY		CHICKEN ROGAN JOSH		KADAI CHICKEN		VEGETABLE IN HOT GARLIC SAUCE
Dessert				FRUIT CASTURD		SEVAIN KHEER	CHICKEN FRIED RICE
Bread- I	MULTIGRAIN ROTI		MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI

BREAKFAST (7:30 to 9:30)							
DATE	04-Sep-23	05-Sep-23	06-Sep-23	07-Sep-23	08-Sep-23	09-Sep-23	10-Sep-23
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	FRIDAY	Saturday	Sunday
Main- I	MEDU VADA	ALOO PYAZ HING PARATHA	SEVAIN UPMA	POORI	VEG POHA	DAI PARATHA	CHANA
	SAMBAR	CURD	SAMBER	BHAIJI	MASALA DALIYA	CURD	BHATURA
Main- II	SEVAIN UPMA	CORN FLAKS	RAWA IDLI	SPROUT CHAT		CORN FLAKS	CORN FLAKS
	COCONUT CHUTNEY		CHUTNEY		CHUTNEY	CHUTNEY	GREEN CHUTNEY
BREAD	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT	PLAIN BREAD/ WHOLE WHEAT
HOT Beverage	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK	TEA, COFFEE, MILK
	COLESLAW	POTATO CUCMBER	COLESLAW	POTATO CUCMBER	COLESLAW	COLESLAW	POTATO CUCMBER
EGG	BOILED EGG		BOILED EGG		BOILED EGG		BOILED EGG
Fruit	BANANA		BANANA		BANANA		BANANA
Butter	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER	BUTTER
Jam	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM	FRUIT JAM
Pickle	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE	MIXED VEG PICKLE
LUNCH (12:00 to 14:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	CORN PEANUT SALAD	GREEN SALAD	TOSSED SALAD	TOSSED SALAD	GARDEN FRESH SALAD	GREEN SALAD
Rice Dish	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	VEG BIRYANI/STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	BLACK MASOOR DAL TADKA	KADHI PAKODA	GREEN MOONG DAL TADKA	RAJMA MASALA	SAMBAR	CHANA MASALA	PUNJABI DAL TADKA
VEG	BHINDI MASALA	ALOO SHEMFALI	GOBHI MUTTER	KADAI SOYABEEN	DOSA ALOO MASALA	KHATA MITHA KADDU	SEV TAMATER
Curd/SOUP	BUTTER MILK	RASNA	BUTTER MILK	CURD	VEG RAITA	BUTTER MILK	SWEET LASSI
Bread- I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	PHULKA/PESARATTU	PHULKA/POORI	MULTIGRAIN ROTI
CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI	FRIED CHILLI
SPECIAL	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY	COCONUT CHUTNEY	GARLIC CHUTNEY	GARLIC CHUTNEY
PAPAD	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS	FRYUMS
HT117:30TO13:30							
MAIN	MIX VEG PAKODE	MUTTER KULCHA	MAGGI	DHOKLA	KACHORI	RAWA UPMA	MASALA IDLI
TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE	TEA/COFFEE
DINNER (19:30 TO 21:30)							
DISH TYPE	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Salad	GREEN SALAD	VEGETABLE PULAO	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD	GREEN SALAD
Rice Dish	PLAIN RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE	STEAMED RICE
DAL	TOOR DAL TADKA	DAL MAKHANI	MOONG DAL TADKA	PUNJABI DAL TADKA	HING PYAZ KADHI	DAL MAKHANI	RAJMA MASALA
VEG		TANDOORI SOYACHANP MASALA		PAPAD MOONG WADI KI SUBBI		ALOO BHARTA	VEGETABLE WITH PANEER FRIED RICE
PANEER	MUTTER PANEER		KADAI PANEER		PANEER MASALA		VEGETABLE IN HOT GARLIC SAUCE
NON VEG	HOME STYLE EGG CURRY		RARA MURGH		CHICKEN BHUNA MASALA		CHICKEN FRIED RICE
Dessert		FRUIT CASTURD		BALUSHAI		BROWNI	
Bread- I	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI	MULTIGRAIN ROTI

HANDWASH ETIQUETTE AND SANITIZATION

- Rinse hands with running water and apply liquid soap.
- Wash hands for 20 seconds.
- Rinse hands with running water.



Wet hands with water



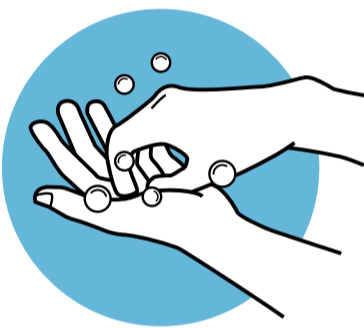
Apply enough hand wash/soap to cover your hands



Rub hands palm to palm



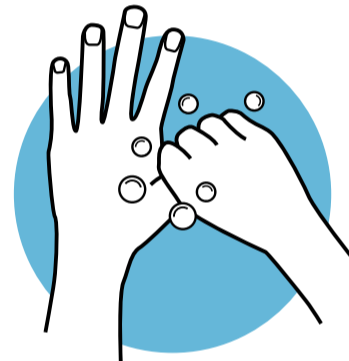
Scrub between your fingers



Wash fingernails and fingertips



Rub the backs of fingers



Clean thumbs



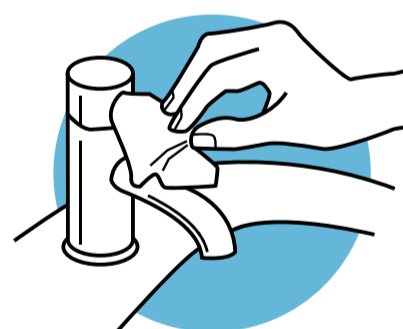
Rub each wrist with Opposite hand



Rinse hands with water



Dry with a single use towell



Use disposable towel to turn odd the faucet



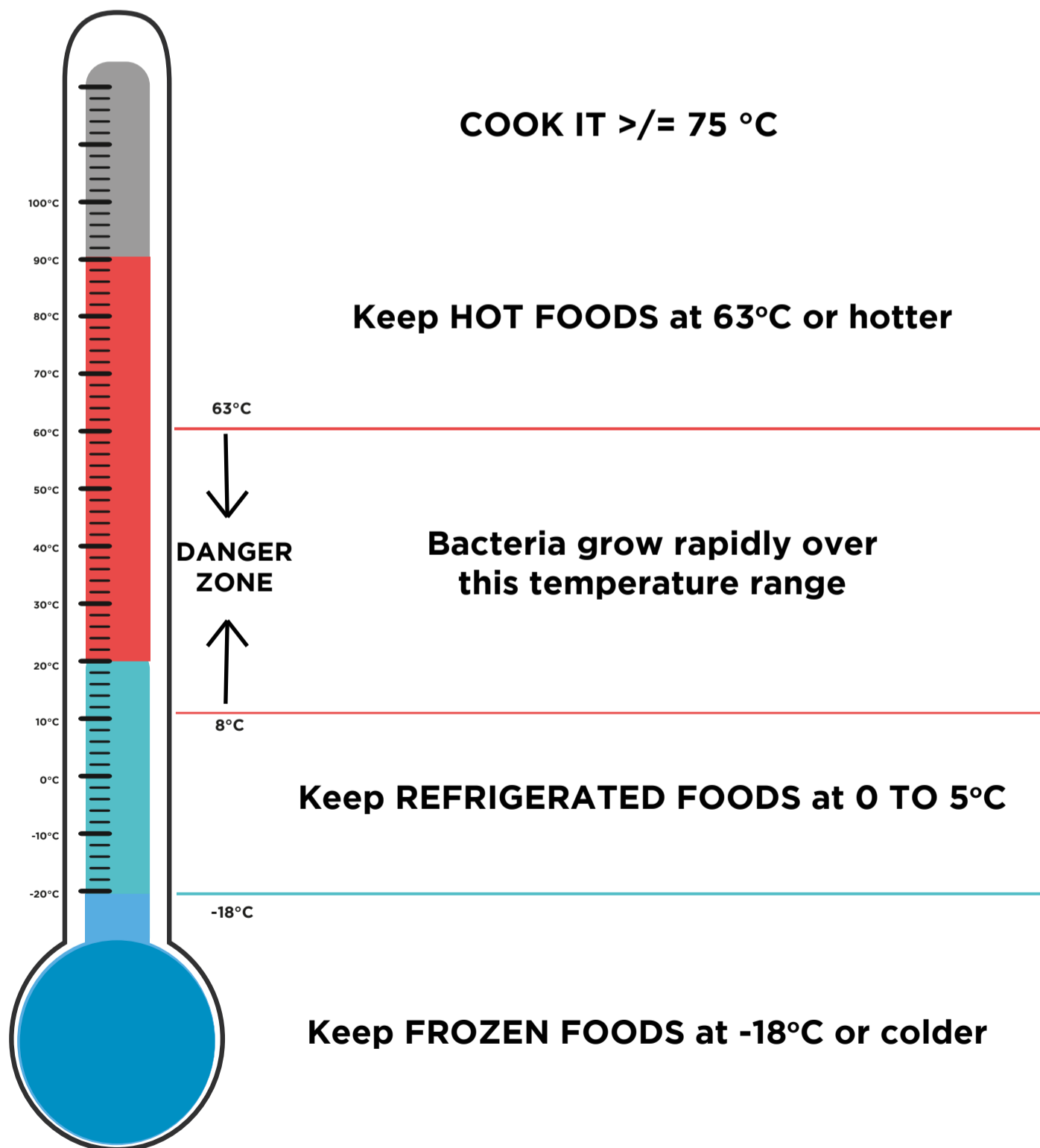
Your hands are clean

- Dry and sanitise hands



COOKING AND STORING TEMPERATURE

- Frozen Food ----- Below -18°C
- Fresh Vegetables & Fruits ----- 0°C to $+5^{\circ}\text{C}$
- Dairy Products ----- 0°C to $+5^{\circ}\text{C}$
- Dry Provisions Storage ----- $+18^{\circ}\text{C}$ to $+21^{\circ}\text{C}$.
- Cooking Temperature ----- Above 75°C



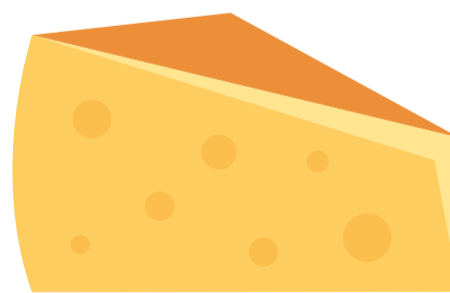
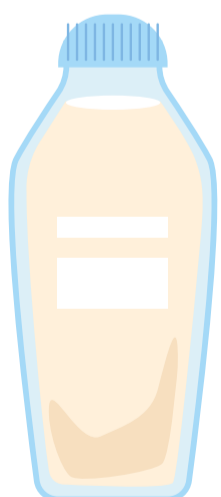
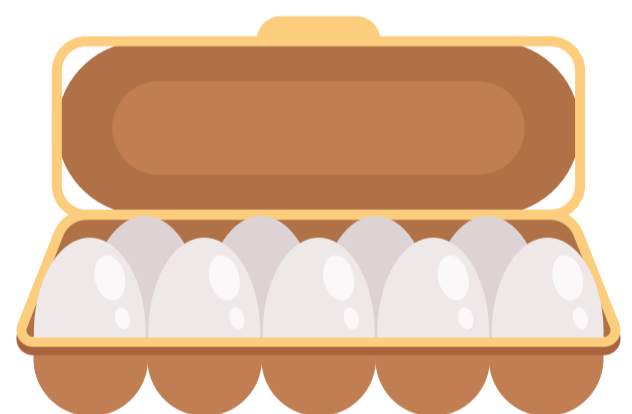
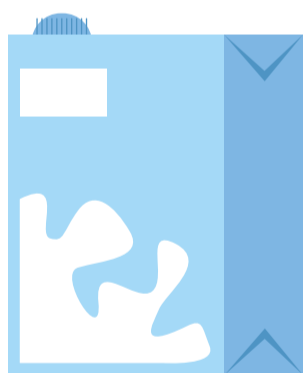
DAIRY COLD ROOM

DO'S

- Maintain 0°C to 5°C temperature.
- After opening a packet, transfer the product to a closed container and place date tag stickers.
- Tag all dairy products with the receiving date.
- Follow the FIFO process.
- Transfer ready-to-eat products to a container with a proper lid and label them (date, time, and item name).
- Clean the premise regularly as per schedule

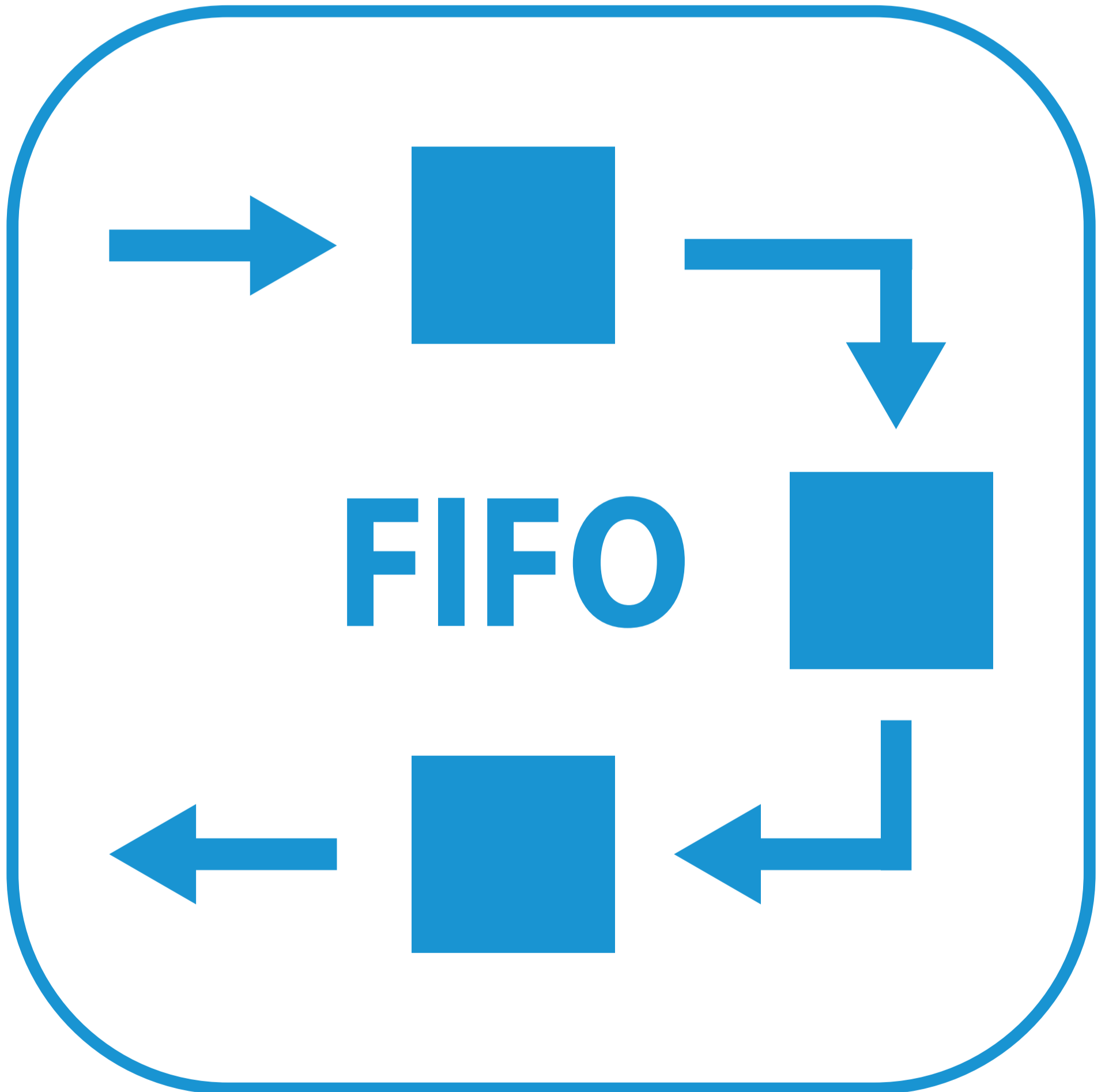
DONT'S

- Do not keep hot food in the room.
- Do not keep tampered food.
- Do not leave any food open.
- Do not dump heavy load.



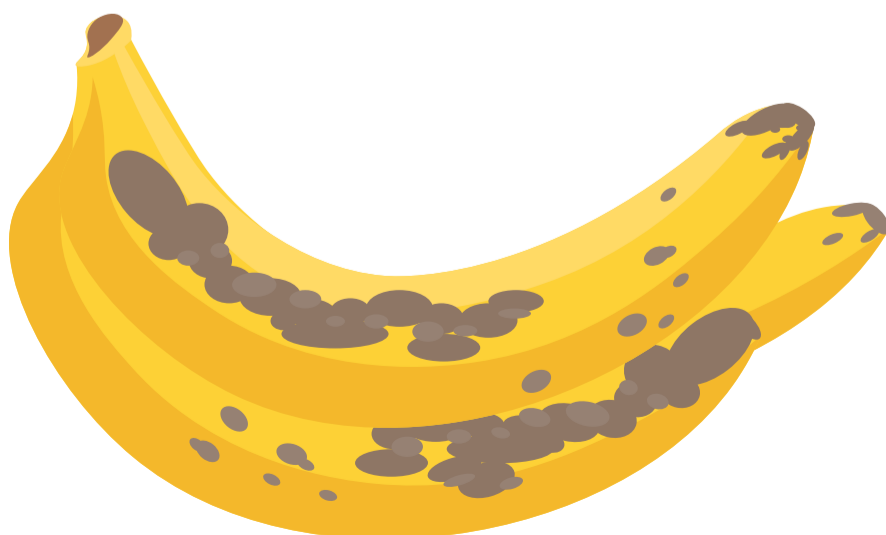
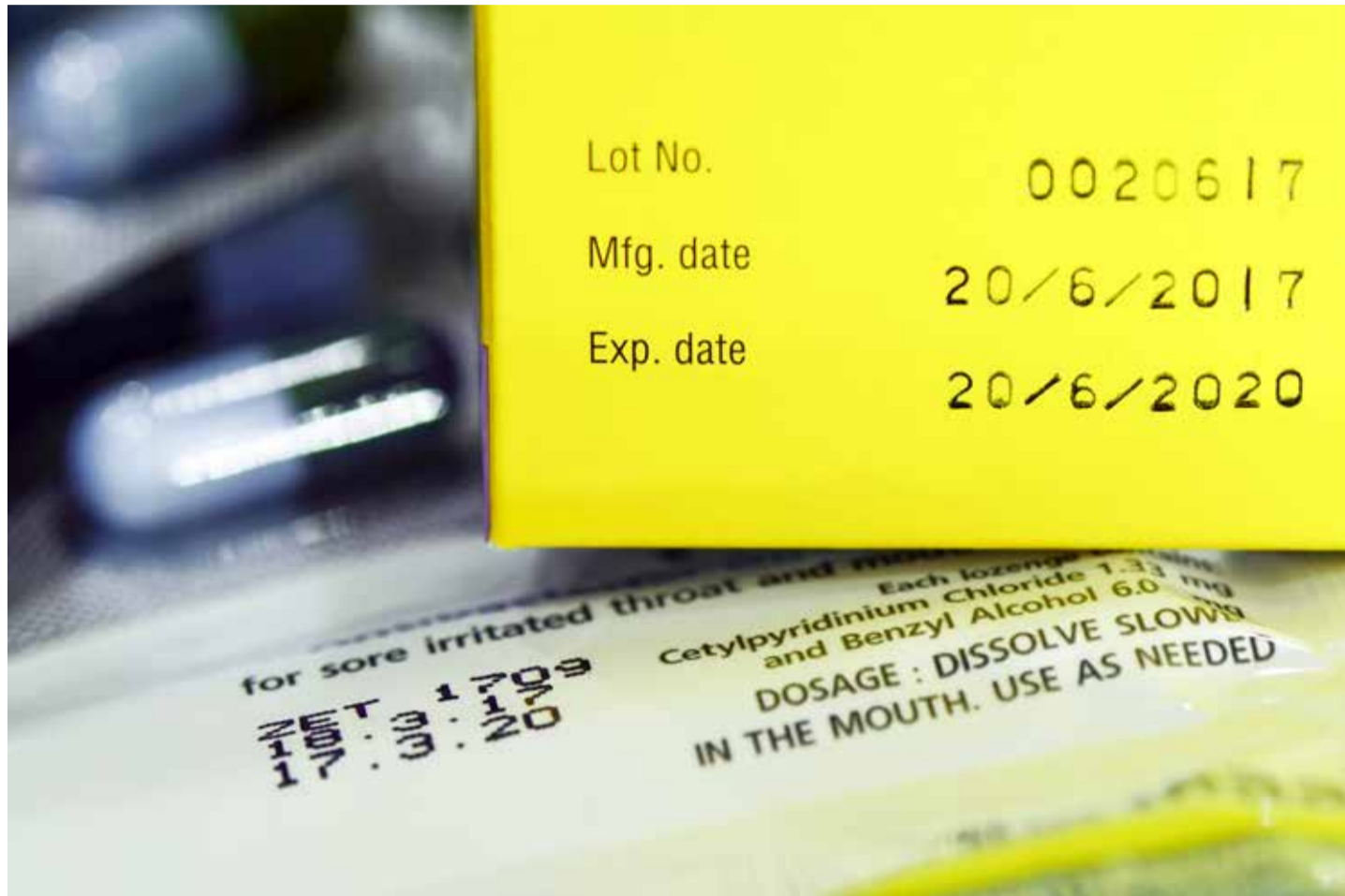
KINDLY FOLLOW THE FIFO PROCESS

FIRST IN FIRST OUT



KINDLY FOLLOW THE FEFO PROCESS

FIRST EXPIRED FIRST OUT



**THIS SINK IS TO BE USED ONLY
FOR WASHING HANDS**



KITCHEN HYGIENE PRACTICES

- **HAND WASHING & SANITISATION**

- All food handlers should follow proper handwashing and sanitisation process at regular intervals.



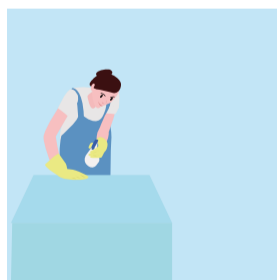
- **VEGETABLE WASHING & SANITISATION**

- Clean and sanitise fresh vegetables and fruits immediately after receiving/before/after cutting.
- Use approved chemicals and appropriate PPE as per proper dilution/matrix.



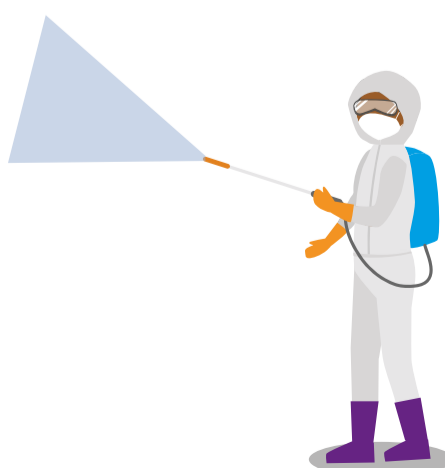
- **WORK AREA SANITISATION**

- Sanitise and store working tables, cutting boards, cutting blades, and knives at regular intervals.



- **CLEANING & DEEP CLEANING PROCESS**

- Follow strict and regular cleaning and deep cleaning processes to maintain hygiene.



NOTICE

HAIR NETS ARE COMPULSORY IN THIS AREA



THIS IS THE FOOD PRODUCTION AREA

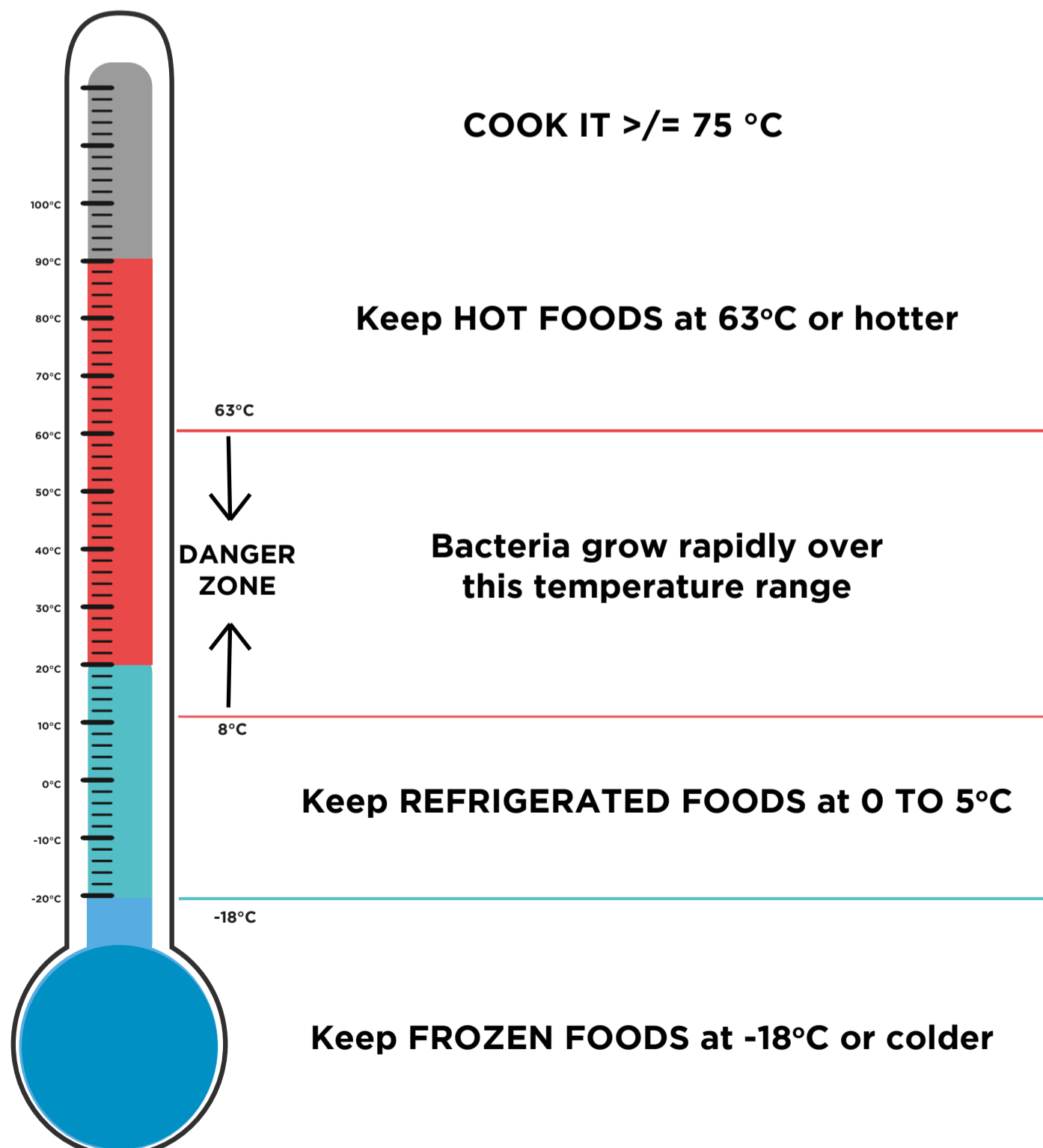
WEAR PROTECTIVE CLOTHES

WASH YOUR HANDS BEFORE COMMENCING WORK



CRITICAL STORAGE TEMPERATURE POINTS

Frozen Food -----	> -18°C
Fresh Vegetables & Fruits -----	0°C - +5°C
Dairy Products -----	0°C - +5°C
Dry/Canned Food -----	+18°C - +21°C
Cooked Food -----	0°C - +5°C
Processed & Semi-Processed Food -----	0°C - +5°C











STORE RAW AND COOKED FOOD SEPERATELY



Separate Cooked food from raw food

KNIFE SAFETY

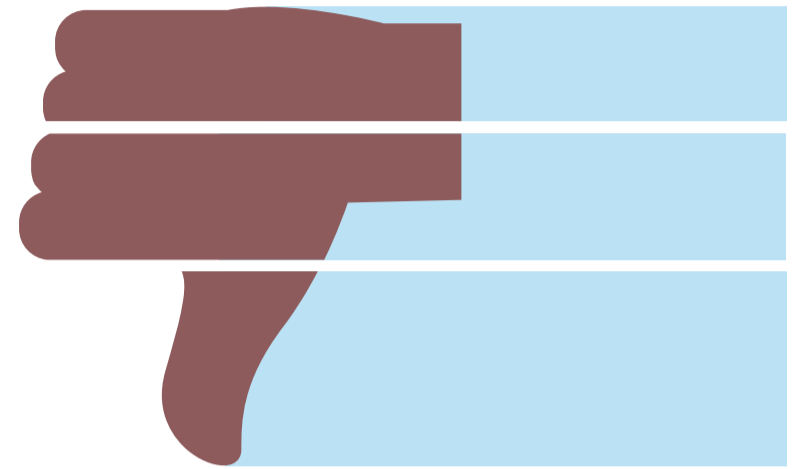
	Select the appropriate knife for the task
	Keep the blades sharpened and the handles in good condition.
	Always use a cutting board
	Cut downwards with a firm grip by applying even pressure. Keep the knife away from the body
	Clean and sanitise knives immediately after use
	Store knives safely in a block or rack
	Never try to catch a falling knife
	Use the right PPE while handling knives

CHILLER



DO'S

- Store and mark all perishable products with proper date tag stickers.
- Keep all semi-processed and processed foods covered along with date tag stickers.
- Keep raw food below the cooked food.
- Follow proper segregation as per the labelling (veg/non-veg, allergen, raw/cooked).
- Clean as per schedule.
- Sanitise the chiller regularly.



DONT'S

- Do not keep hot food in the chiller.
- Do not spill on the walls/floor of the chiller.
- Do not load more than its capacity.



4D-PEST CONTROL

The 4D-pest control concept

- **1D - DEOD (Deny Entry Open Drains):** Fix broken fixtures, broken equipment, doors, holes, etc.
- **2D - Deny Shelter:** Organise the workplace, food storage area, unemptied dustbins, etc.
- **3D - Deny Food:** Clean and sanitise all food contact surfaces regularly.
- **4D - Destroy:** Use pest control services to eliminate pests.



CLEAN AS YOU GO

- Regularly dispose of food waste.
- Use the right chemicals for each task.
- Clean and sanitise food contact surfaces after each use.
- Wash cleaning cloths/wipers every 4 hours.
- Clean the chiller/other equipment inside out daily.
- Keep your workstation clean at all times.



PERSONAL HYGIENE



PERSONAL
HYGIENE



FOOD CONTAMINANT

Elements that should not be present in the food.

Biological Contaminant	Physical Contaminant	Chemical Contaminant
Viruses	Plastic	Pesticides
Bacteria	Steel Wool	Herbicides
Parasites	Glass	Rodenticides
Insects	Metal	Arsenic
Other microorganism	Other Foreign Objects	Mercury
		Other Toxins



5S BENEFITS

1. Sort	Remove the unnecessary - only keep what is used and red tag the rest
2. Set in order	A place for everything - fixed locations and clear visualisation
3. Shine	Regular cleaning and checking, in compliance with the standards
4. Standardise	The same standard, every time for everybody - optimising this standard across all shifts
5. Sustain	Maintain discipline - sustain the habit of properly maintaining and improving the standards

Better visual management

Improved safety

Improved quality

Improved productivity

Boosted morale

Improved company image

KNOW YOUR PPE

<p>Head Gear: Prevents hair from falling into the food.</p>		<p>Food Handler Gloves: Provides protection against germs.</p>	
<p>Cooking Apron: Protects body from heat and uniforms from stains.</p>		<p>Safety Shoes: Provides grip, protects feet and toes, especially from blunt forces.</p>	
<p>Safety Goggles: Safeguard eyes while handling chemicals and deep cleaning.</p>		<p>Chain Mill Gloves: Helps avoid cuts/injuries when cutting meat or fish.</p>	
<p>Plastic Apron: Protects body and uniform from water/chemical spillage.</p>		<p>Gum Boots: Provides grip and protection from wet surfaces and chemicals.</p>	
<p>Nose Mask: For respiratory hygiene.</p>		<p>Latex Gloves: Protects hands from water and chemicals while cleaning.</p>	

WASTE MANAGEMENT IN THE KITCHEN

DO'S	DONT'S
Cover all the bins	Avoid the use of broken bins.
Use only pedal-operated garbage bins.	Avoid overflow of food waste from bins.
Clean and sanitise the garbage bins regularly.	Avoid stacking bins close to the food counter.
Dispose of the garbage regularly.	Avoid contact with food after handling garbage.

ALWAYS SEGREGATE

Blue - Dry Waste	Green - Wet Waste	Red - Glass Waste
		

CHEMICAL SAFETY

A label can indicate:

1. Directions for use
2. Emergency procedure
3. Manufacturing date
4. Safety instructions
5. Manufacturer details

When you come across a new chemical:

- Take a safety break and read the label. Take your supervisor's help if required.
- Be aware of MSDS (Material Safety Data Sheet) guidelines for each chemical, including PPE requirements, chemical reactions, first aid, flammability, suitable fire extinguishers, etc.
- Remember that all chemicals should be stored in a dedicated place.
- Keep in mind the classification of chemical safety. Take time to read instructions and symbols as given below:

1. CORROSIVE
2. CONTAINS GAS UNDER PRESSURE
3. MAY CAUSE INTENSE FIRE
4. HIGHLY FLAMMABLE
5. POTENTIALLY EXPLOSIVE



DOS

- Wear protective clothing while handling chemicals.
- Ensure shoes, goggles, gloves, facemask, and aprons are available at all times.



DON'T'S

- Avoid the actions given below while handling chemicals:
 - Drink chemicals
 - Touch eyes
 - Leave spillages

CROSS- CONTAMINATION

By microbial hazards or pathogens

DIRECT CONTACT

From source to ready-to-eat foods

RAW

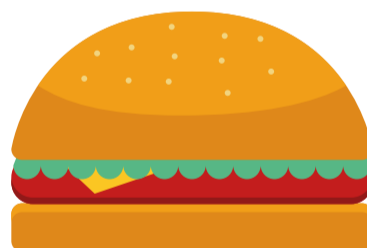


COOKED



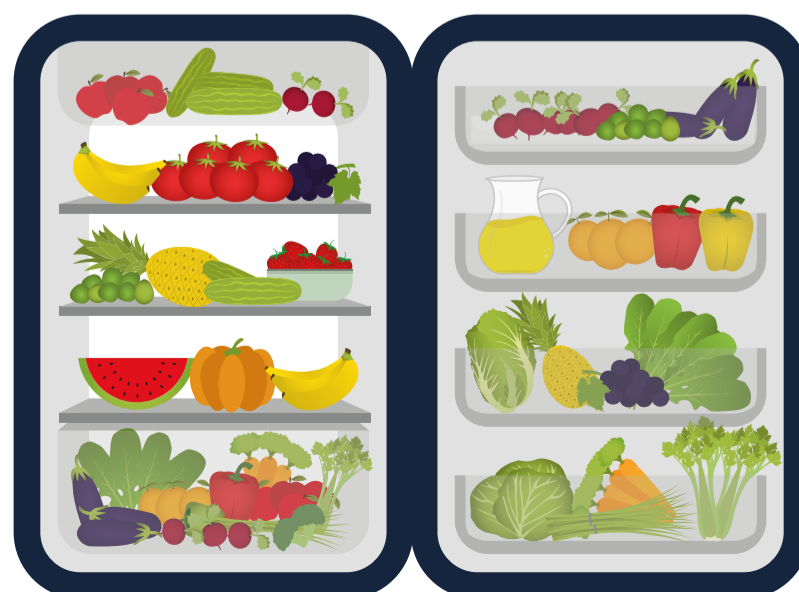
INDIRECT CONTACT

From source via equipment or contact surface to ready-to-eat foods



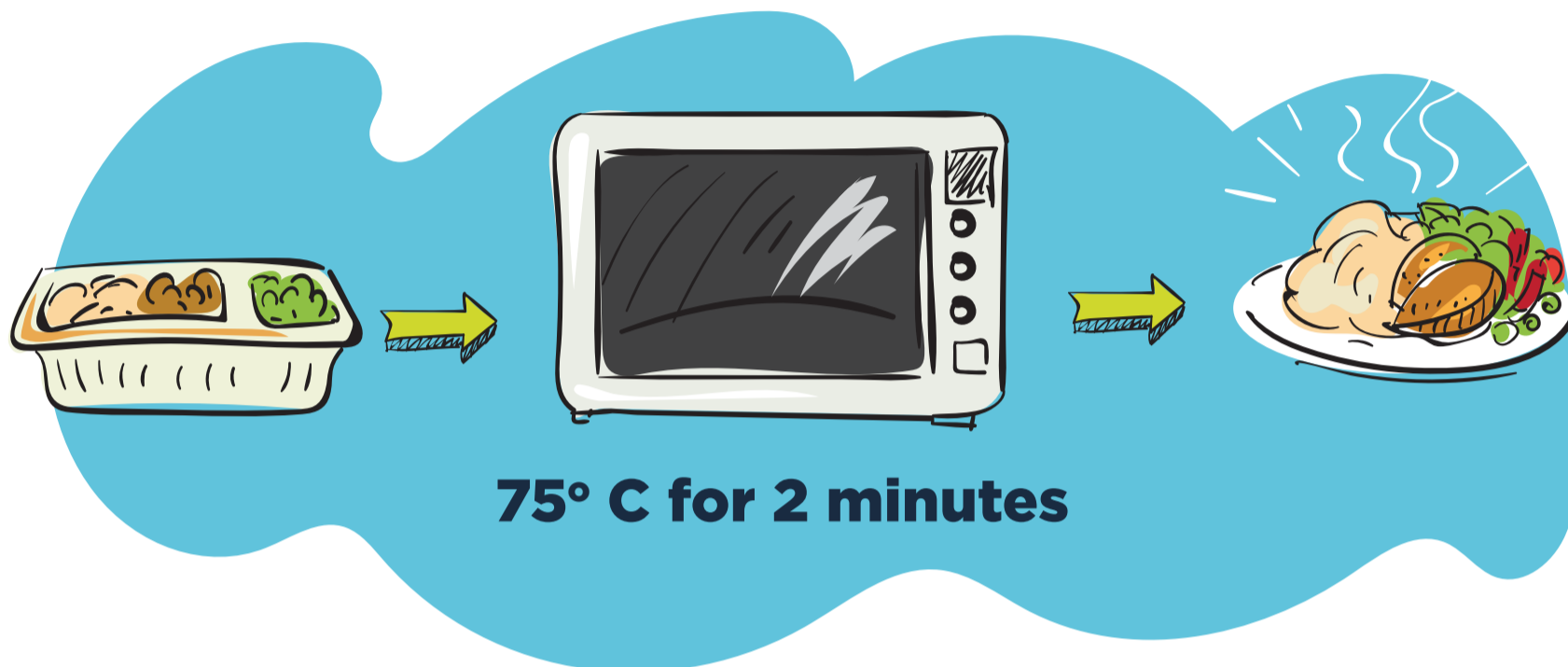
DRIP CONTACT

Always store raw food in the lowest compartment of the refrigerator to prevent cross-contamination by dripping. High-risk/ready-to-eat food should be stored in the top compartment of the refrigerator.



REHEATING

- Reheat food for hot holding at 75°C.
- Consume food within two hours once reheated.
- Before consumption, heat the food for at least 2 minutes.

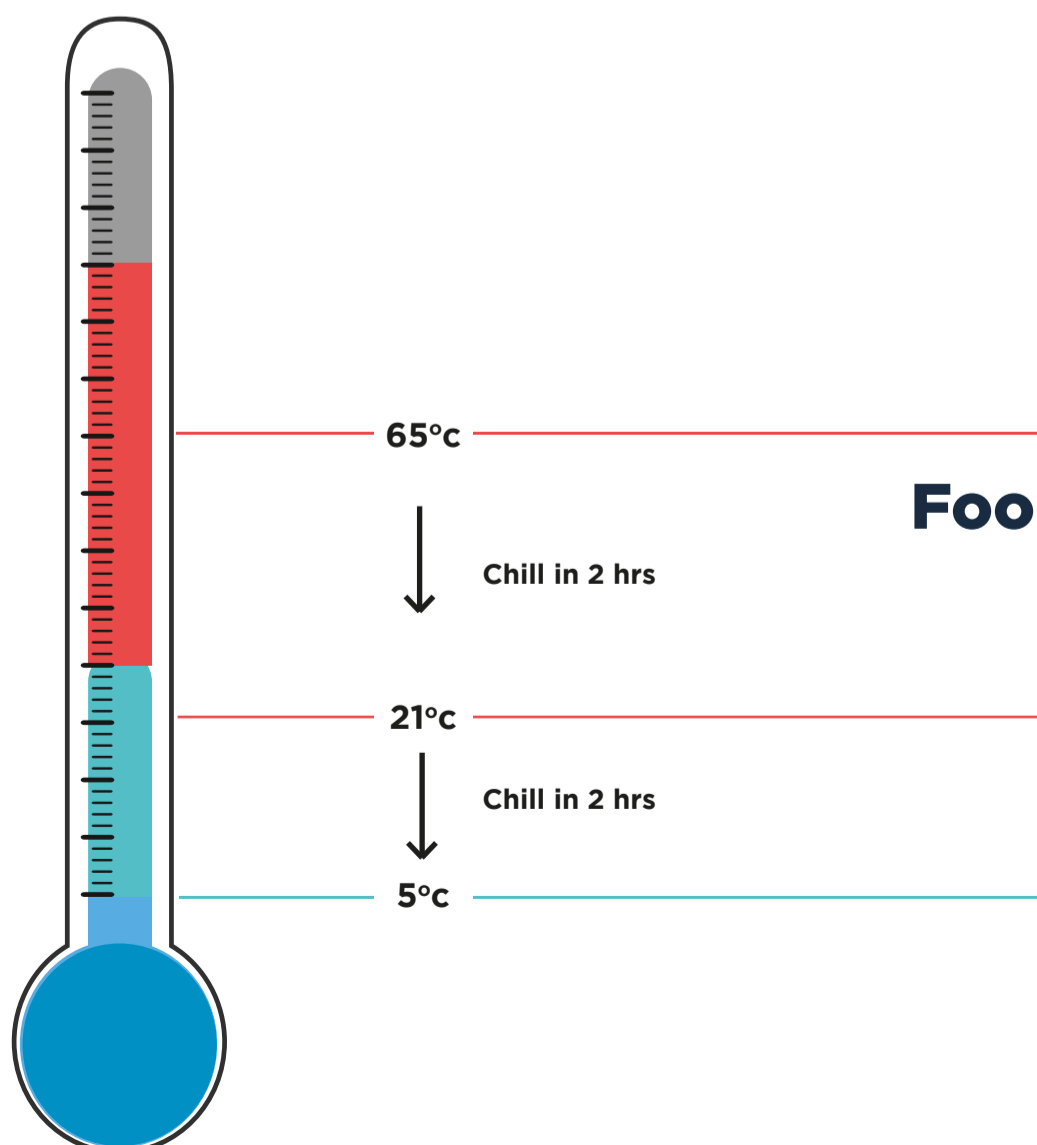


FOOD COOLING PROCESS

You can cool food in two stages:

Stage 1: Cool product from 65°C to 21°C within two hours.

Stage 2: Cool product from 21°C to 5°C or below within two hours (in chiller or stack on a cooling rack).



Food Cooling Procedure

COLD STORAGE TECHNIQUES



Ready to Eat Cooked Food



MIS-ENPLACE MARINATES



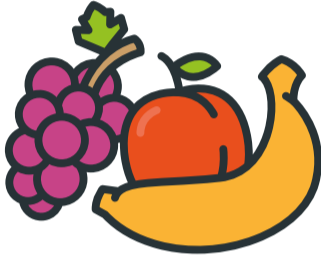
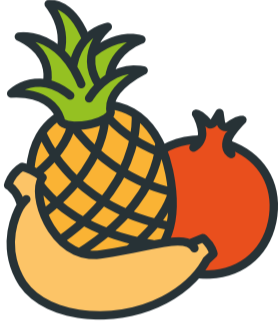


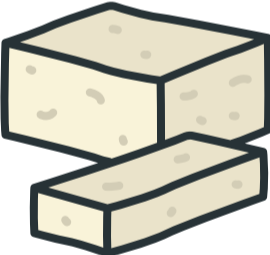

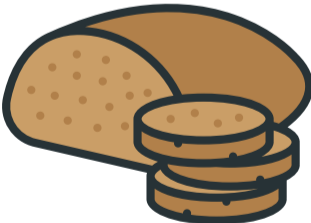


RAW

Cold storage temperature range can be between 0°C to 5°C.

Always remember to:

- **Cover the food at all times**
- **Follow the FIFO process and display day tags**
- **Record the temperature as per defined timelines**

RECEIVING

BAD PRACTICE		GOOD PRACTICE	
<p>No segregation: Segregation of raw and ready-to-eat items.</p>		<p>Segregation: Food and chemicals are not be transported together.</p>	
<p>Food temperature above 8°C.</p>		<p>Temperature: Check the temperature of products - chilled items below 5°C and frozen items below 18°C.</p>	
<p>Cardboard Box: No cardboard boxes to be taken.</p>		<p>Cooling Temperature: The temperature of cold foods should be between 0°C to 5°C.</p>	
<p>Pests: Ensure there are no pests.</p>		<p>Personal hygiene, proper grooming, and personal hygiene standards.</p>	
		<p>Transfer: Use only closed and clean food transfer vehicles.</p>	

FOOD SAFETY GOLDEN RULES

Hygiene Rule Codes		Hygiene Rule Codes	
1	<p>Keep kitchen premises clean and free from pests and rodents</p> 	7	<p>Wear clean clothes, apron, cap and gloves</p> 
2	<p>Use potable water for cooking and washing raw</p> 	8	<p>Wash hands before handling food, after using toilet & after every 2 hours</p> 
3	<p>Cook food thoroughly. Keep hot food hot and cold</p> 	9	<p>Use waterproof bandage to cover cuts or burn wounds</p> 
4	<p>Handle and store veg & non veg, raw & cooked food separately</p> 	10	<p>Do not handle food when unwell</p> 
5	<p>Keep food covered. Hold food at room temperature for maximum 2 1/2</p> 	11	<p>Use clean dusters to wipe utensils and clear surface</p> 
6	<p>Use separate utensils, knives, etc. for raw & cooked, veg & non veg food</p> 	12	<p>Keep dustbins covered</p> 

WET WASTE



GLASS WASTE



BIO WASTE



DRY WASTE



COLOUR CODING PROCEDURE

- **COLOR CODE FOR DUSTER CLOTHS**

- **White** - For wiping hands
- **Green** - For cleaning the veg food preparation area
- **Black** - For cleaning the equipment
- **Red** - For cleaning the non-veg food preparation area



- **COLOR CODE FOR CUTTING BOARDS & KNIVES**

- **Green** - For cutting and chopping raw vegetables and fruits
- **White** - For cutting/handling dairy products
- **Yellow** - For cutting/handling other vegetables
- **Blue** - For cutting seafood
- **Red** - For cutting non-veg food






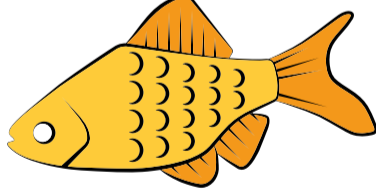





STORAGE OF ALLERGENS

- Assign separate storage areas for allergic and non-allergic ingredients and/or products.
- Do not store allergens over non-allergens when segregated storage is unavailable.

HANDLING OF ALLERGENS:

- Demarcate equipment/utensils as per allergen processing.
- Use separate chopping board/knife for handling allergen.
- Have a designated zone in the main kitchen for handling allergen.
- Avoid handling allergen and non-allergen products together.

Gluten		Soya	
Sulphite In concentration of 10 mg/kg or more		Egg	
Peanuts and nuts		Fish	
Milk		Mustard	
Crustacean			

USAGE OF GLOVES

- **Use gloves while handling ready-to-eat food.**
- **Use blue colour latex-free gloves for handling food.**
- **Monitor the use of gloves to ensure they are worn correctly and do not risk cross-contamination.**
- **Do not carry out any other tasks using the same gloves.**
- **Replace gloves if they are torn/damaged/soiled/dirty/stained/oily/after handling non-veg food. Also, replace them after handling garbage/touching body parts/any unsanitary practice or in case of excess sweat.**
- **Use different gloves to handle non-veg food items.**



3 SINK DISH WASHING METHOD

STEPS:

- **SCRAP:** Food from utensils and pots
- **SINK 1:** Wash with clean and soapy water
- **SINK 2:** Rinse with potable water
- **SINK 3:** Sanitise washed utensils with hot water above 45°C. Use 150 PPM of chlorine in case hot water is unavailable.

AIR DRY

