



Good Food Policy Document

1. Introduction

Manipal University Jaipur is devoted to advancing the availability and consumption of “Good Food” throughout our university community. This policy document reflects our commitment to providing food options on campus that are nutritious, sustainable, and ethically sourced. Our mission is to support health and well-being while promoting responsible food practices that are both ethical and environmentally friendly.

2. Objectives

The main objectives of the Good Food Policy include:

a. Nutritional Excellence

To provide food choices that prioritize the health, well-being, and balanced nutrition of students, faculty, and staff.

b. Sustainability

To adopt environmentally sustainable practices in food sourcing, preparation, and waste management.

c. Ethical Sourcing

To source food products that follow ethical and fair-trade standards, ensuring the welfare of producers and workers.

d. Inclusivity

To offer a variety of food options that cater to diverse dietary preferences and restrictions, including vegetarian, vegan, gluten-free, and allergen-free choices.

e. Education

To increase awareness of the benefits of Good Food and encourage informed food choices within our university community.





3. Good Food Principles

Our commitment to Good Food is shaped by these guiding principles:

a. **Nutritional Excellence**

Menus will prioritize fresh, whole, and minimally processed ingredients to enhance health and well-being.

b. **Sustainability**

We will work to reduce our environmental impact by sourcing locally when feasible, minimizing food waste, and incorporating eco-friendly practices.

c. **Ethical Sourcing**

Our food sourcing practices will prioritize fair trade, ethical, and humane production standards.

d. **Inclusivity**

We will offer a wide variety of dietary options, including plant-based and allergen-free choices, to meet the diverse dietary needs and preferences of our community.

e. **Education**

We will provide educational programs, workshops, and awareness campaigns to inform the university community about the advantages of Good Food and sustainable eating habits.

4. Campus Dining Facilities

Manipal University Jaipur will ensure that all campus dining facilities adhere to the Good Food principles by:

a. **Menu Diversity**

Providing a variety of food options, including fresh produce, whole grains, lean proteins, and plant-based meals.

b. **Sustainable Practices**

Implementing sustainable practices such as reducing single-use plastics, sourcing local and seasonal ingredients, and minimizing food waste.

c. **Ethical Procurement**

Sourcing food products from suppliers who adhere to ethical and fair-trade standards.

d. **Allergen Awareness**





Ensuring clear labeling of allergens and accommodating dietary restrictions to promote inclusivity.

e. Food Quality

Ensuring food is sourced with no or low levels of pesticides and no exposure to manufactured herbicides or artificial fertilizers.

5. Campus Initiatives

Manipal University Jaipur will actively promote initiatives related to Good Food, such as creating on-campus gardens, hosting farmer's markets, and partnering with local food producers.

6. Mess Committee

The university will establish a Mess Committee with representatives from students, faculty, staff, and food service providers. The responsibilities of this committee include:

a. Assessing Progress

Regularly reviewing the implementation of Good Food principles on campus.

b. Feedback and Improvement

Collecting feedback from the university community and implementing improvements based on this feedback.

c. Educational Programs

Creating and promoting educational programs focused on Good Food.

7. Regular Assessment and Reporting

Manipal University Jaipur will conduct regular assessments to track the progress of the Good Food Policy. These assessments will include:

a. Data Collection

Gathering information on food sourcing, waste management, and nutritional quality.

b. Feedback Analysis

Reviewing feedback from students, faculty, and staff.

c. Effective Date and Policy Review

The Good Food Policy of Manipal University Jaipur will be effective starting 21st March 2020.

The policy will undergo an annual review to adapt to evolving needs and evaluate the effectiveness of Good Food initiatives.





8. Conclusion

Manipal University Jaipur is dedicated to creating a campus environment where Good Food is readily available, sustainable, and fosters the well-being of our community members. This policy document serves as a comprehensive framework for our ongoing commitment to providing food options that are nutritious, sustainable, and ethically sourced on campus.

Number	Year	Major Revision
Version 4.0	2023	Focus on awareness
Version 3.0	2022	Inclusion of Post COVID 19 Health measures
Version 2.0	2021	COVID 19 Regulations
Version 1.0	2020	Initial policy

Approval



Approval

Manipal University Jaipur's Initiatives to Prevent and Alleviate Food Insecurity Among Students

Manipal University Jaipur (MUJ) is deeply committed to the well-being of its student body, understanding that food security is an essential component of a successful educational experience. Recognizing that food insecurity can have a detrimental impact on students' academic performance, mental health, and overall quality of life, MUJ has developed a series of targeted interventions to both prevent and alleviate food insecurity among its students.

To help students make the most of their resources, MUJ hosts regular workshops on nutrition, meal planning, and budget-friendly cooking. These workshops are designed to empower students to make informed dietary choices and develop practical cooking skills. Topics include affordable meal preparation, understanding nutritional labels, and meal planning on a budget, equipping students with the tools they need to maintain a balanced diet even with limited resources.

MUJ is committed to reducing food waste on campus by redirecting surplus food from campus dining facilities and events to students in need. Surplus food is collected, carefully packaged, and made available to students through the campus food pantry. This redistribution initiative not only helps alleviate food insecurity but also promotes sustainability, reducing food waste and contributing to the university's environmental goals. MUJ collaborates with local non-profits, food banks, and community organizations to expand resources for students. These partnerships allow the university to leverage external resources and connect students with additional support beyond the campus. Community organizations also provide opportunities for students to volunteer and give back, creating a cycle of mutual support and community engagement.

Recognizing the power of peer support, MUJ encourages student organizations and clubs to participate in food security initiatives. Student groups often organize food drives, awareness campaigns, and fundraising events to support the food pantry and meal voucher programs. Through these initiatives, MUJ promotes a campus culture that is supportive and responsive to the needs of all students, helping to reduce the stigma associated with food insecurity.

MUJ continually evaluates its food insecurity interventions to ensure they are meeting students' needs effectively. The university gathers feedback from participants, tracks pantry usage, and monitors voucher distribution to assess the impact of these initiatives. By staying attuned to the challenges faced by students, MUJ is able to refine and adapt its programs to provide the most relevant and impactful support.

Through these comprehensive interventions, Manipal University Jaipur demonstrates a commitment to preventing and alleviating food insecurity, recognizing that a nourished student is a successful student. By offering accessible resources, education, and support networks, MUJ

is helping to create a campus environment where all students have the opportunity to thrive academically and personally.





Campus Food Pantry

The university operates a food pantry on campus, offering a wide selection of non-perishable and fresh food items to students in need. Stocked through donations from faculty, students, local businesses, and community partners, the pantry provides access to essential groceries, ensuring that no student must go without.









QUESS
WINNING TOGETHER

**MANIPAL
UNIVERSITY**

DO's

DONT'S

- Hair should be properly tucked inside the cap
- No earring or necklace/chains
- No outer pockets
- Wear neat and clean clothes
- No wrist watch/ rings
- Cover all wounds
- Nails should be short and clean
- Torn clothes should be repaired or replaced
- Wear clogs and safety shoes

- Hair coming outside the cap
- Earring and necklace/chains
- Outer pocket and contents
- Dirty clothes
- Wrist watch/rings
- Open bleeding wounds
- Long and painted walls
- Torn clothes
- Bare foot/slippers

FOOD SAFETY
Personal Hygiene

The infographic features a central illustration of a chef in a white uniform and cap. To the left of the chef, green checkmarks indicate 'DO's' (e.g., 'Hair should be properly tucked inside the cap', 'Wear neat and clean clothes'). To the right, red 'X' marks indicate 'DON'T'S' (e.g., 'Hair coming outside the cap', 'Earring and necklace/chains').



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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.

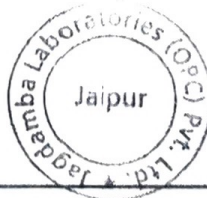
MICROBIOLOGICAL EXAMINATION

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

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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



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Divya Singh
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Technical Manager- Microbiology

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

TEST REPORT

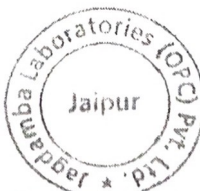
ULR No. : TC1183723000002243F

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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TEST REPORT

ULR No. : TC1183723000002244F

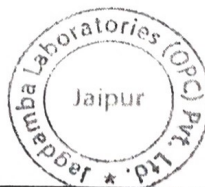
Sample Description	EQUIPMENT SWAB (LUNCH PLATE)		
Report No.	JLOP230905006	Batch No.	NA
Received Date	05/09/2023	Mfg. Date	NA
Start of Analysis	05/09/2023	Exp. Date	NA
End of Analysis	11/09/2023	Sample Condition	OK
Report Release Date	12/09/2023	Sample Quantity	10 ml Swab tube
Sample Submitted By	QUESS 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



Review By
Divya Singh
Sr. Microbiologist

Authorized Signatory
Vinit Maheshwari
Technical Manager- Microbiology

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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

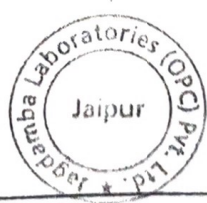
Reference to Protocol: - As per IFSA World Food Safety Guidelines Version 4, 2016.

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

Divya
 Review By
 Divya Singh
 Sr. Microbiologist



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

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

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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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

Review By
Utsha Ghosh
Microbiologist



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

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. : 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		

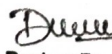
TEST RESULTS

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

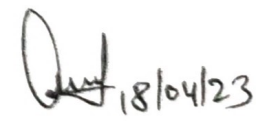
MICROBIOLOGICAL EXAMINATION				
S. No.	Test Parameters	Results	Limits (As per IFSA World Food Safety Guidelines Version 4, 2016)	Method of Tests
1.	Total Plate Count	363 cfu/g	<1000000 cfu/g	IS 5402 : 2012
2.	Coliform Count	<10 cfu/g	Not Specified	IS 5401 (Part 1): 2012, RA 2022
3.	<i>Escherichia coli</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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Bagru, Jaipur - 303007 (Rajasthan)

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

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		

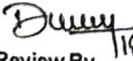
TEST RESULTS

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

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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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



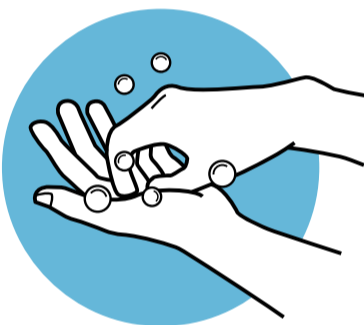
Apply enough hand wash/soap to cover your hands



Rub hands palm to palm



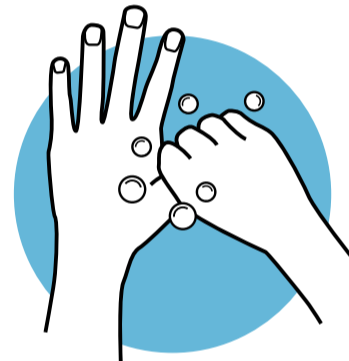
Scrub between your fingers



Wash fingernails and fingertips



Rub the backs of fingers



Clean thumbs



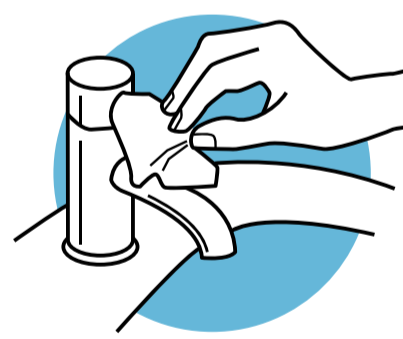
Rub each wrist with Opposite hand



Rinse hands with water



Dry with a single use towell



Use disposable towel to turn odd the faucet



Your hands are clean

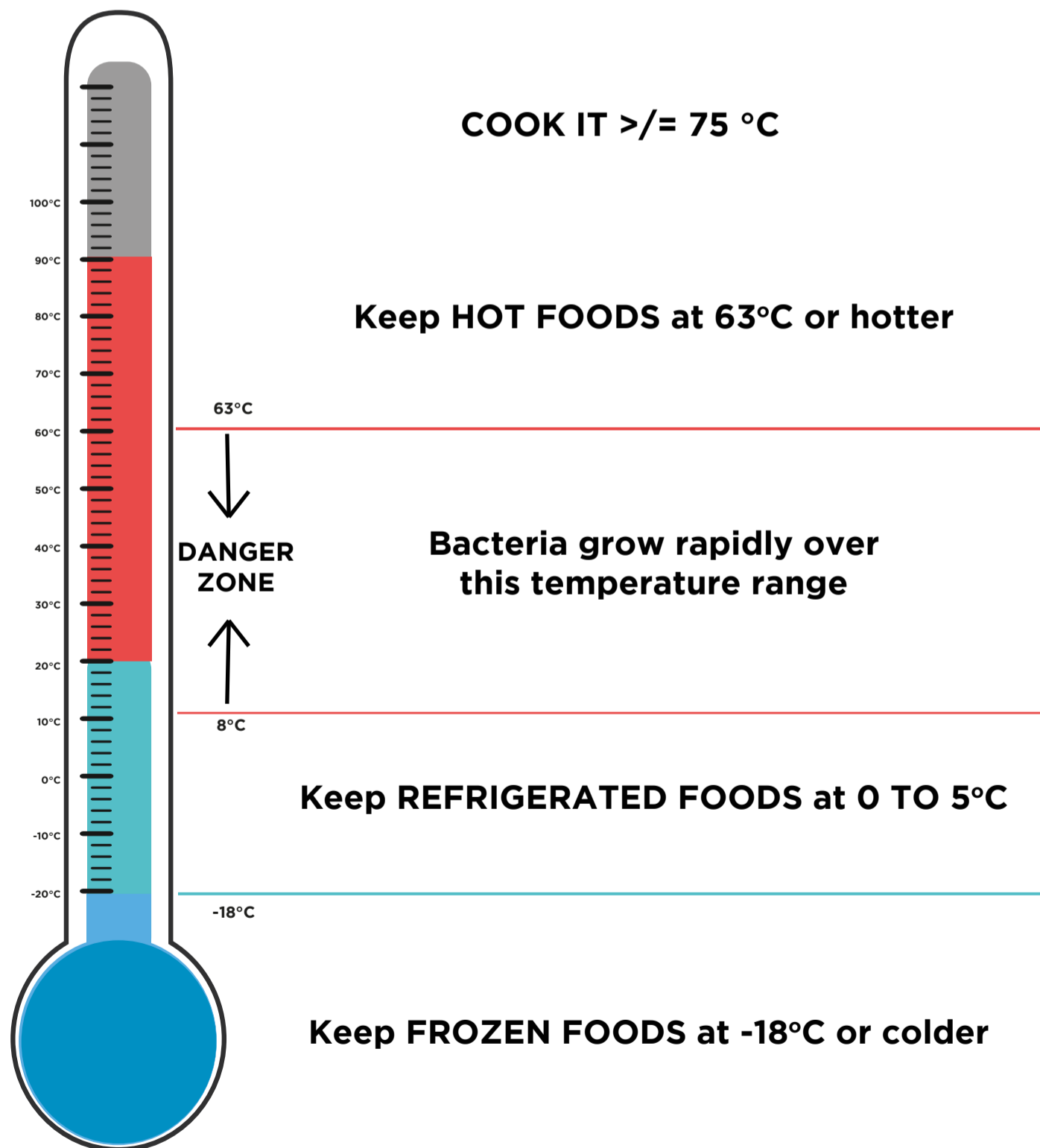
- Dry and sanitise hands





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



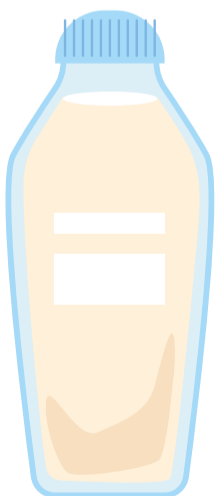
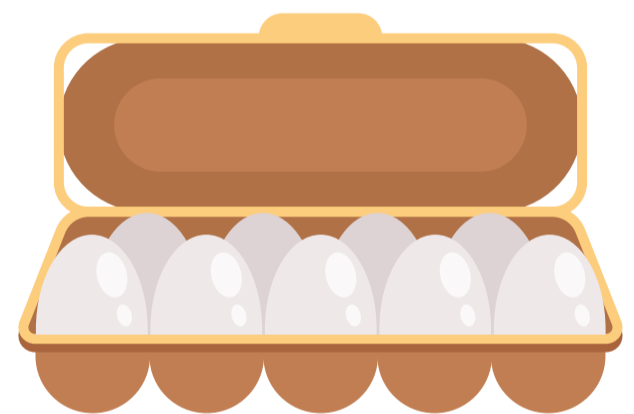
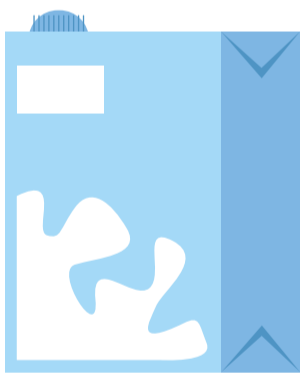
DAIRY COLD ROOM

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

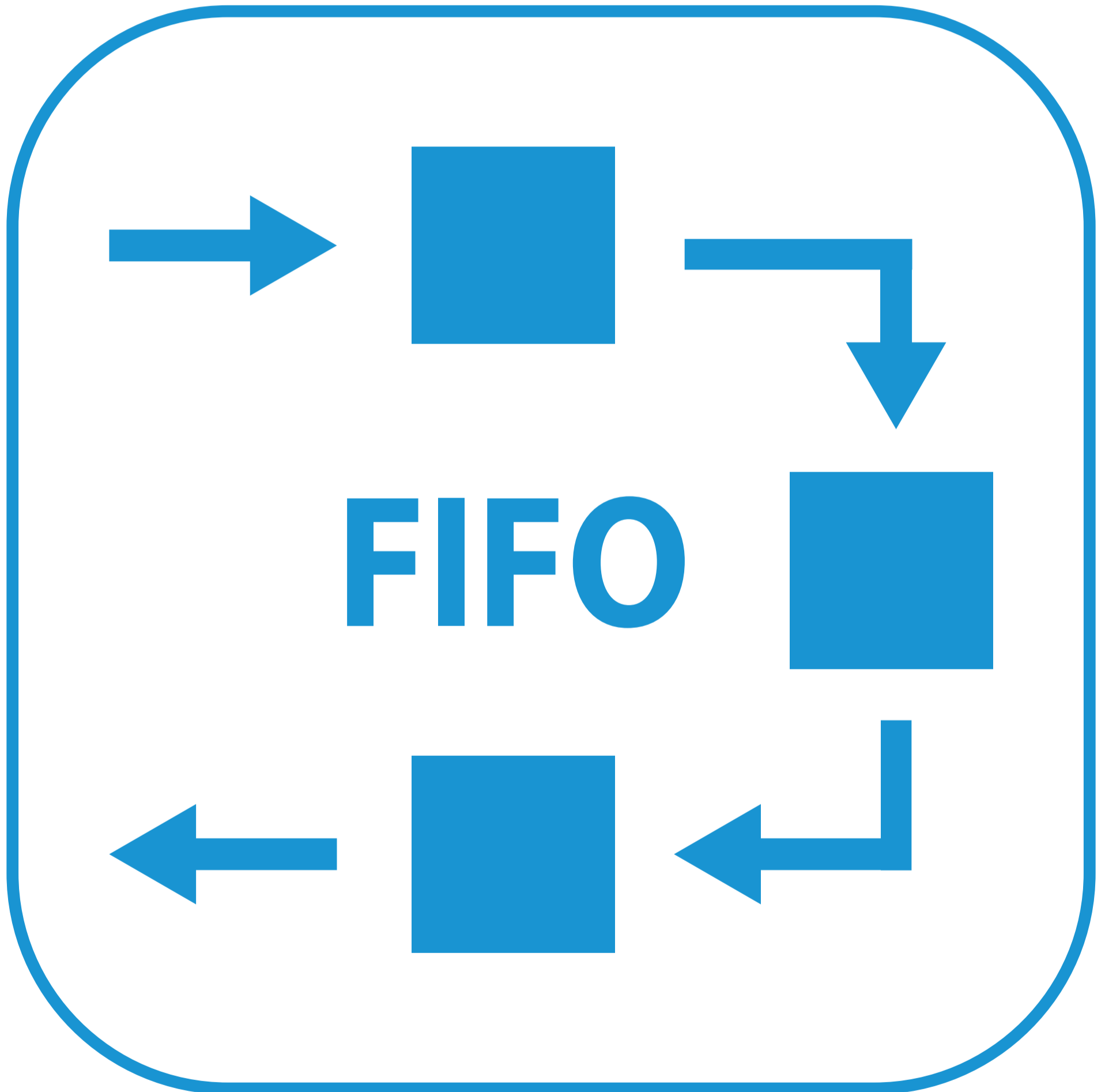
- Do not keep hot food in the room.
- Do not keep tampered food.
- Do not leave any food open.
- Do not dump heavy load.





KINDLY FOLLOW THE FIFO PROCESS

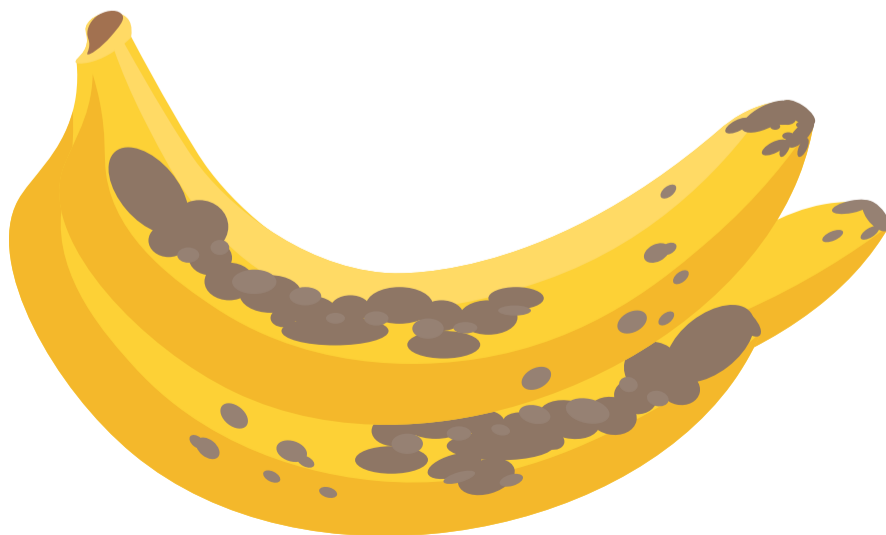
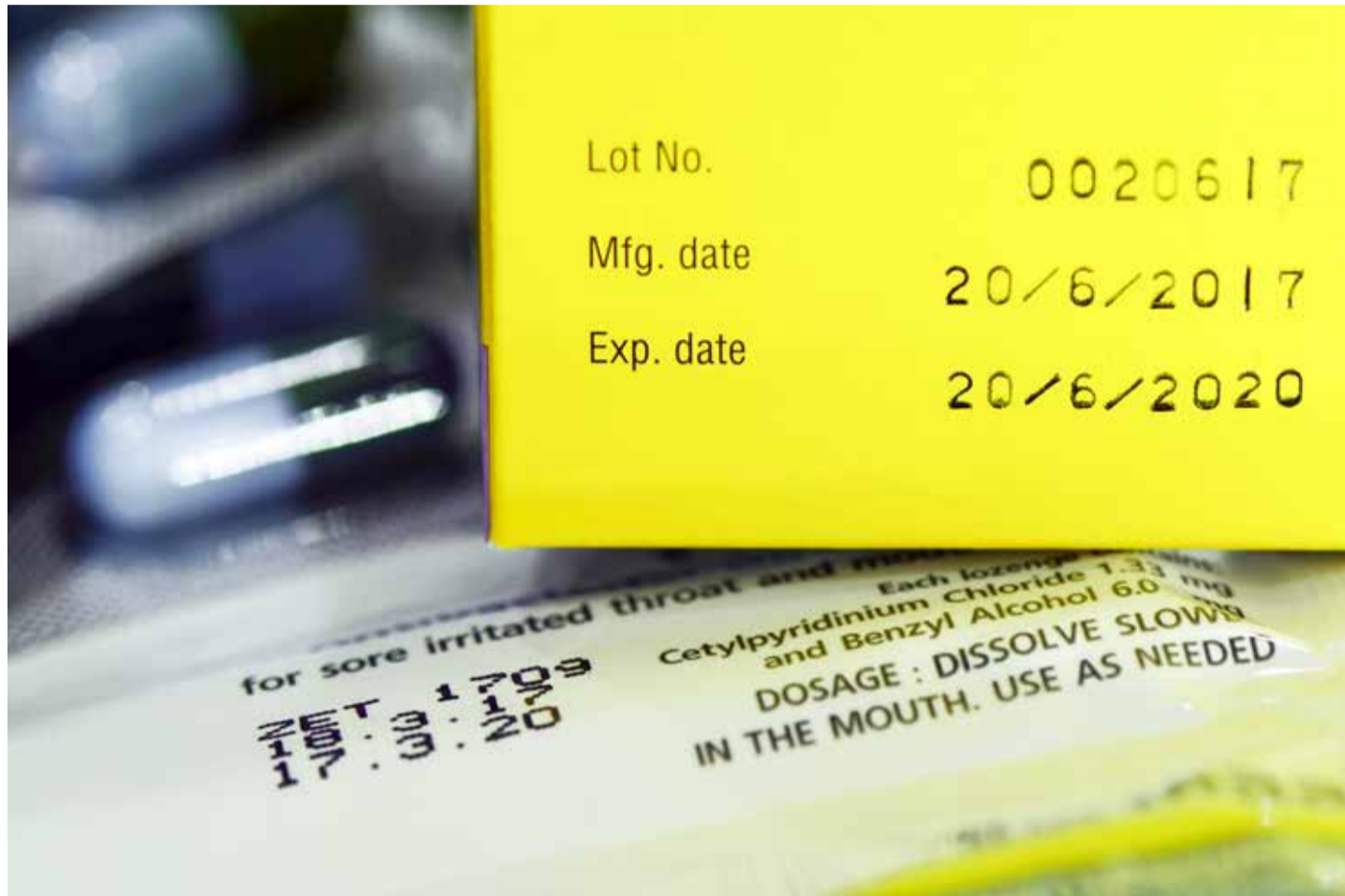
FIRST IN FIRST OUT





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.



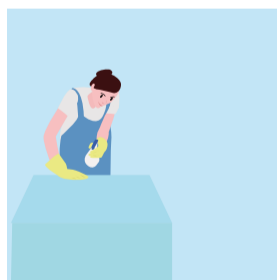
- **VEGETABLE WASHING & SANITISATION**

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



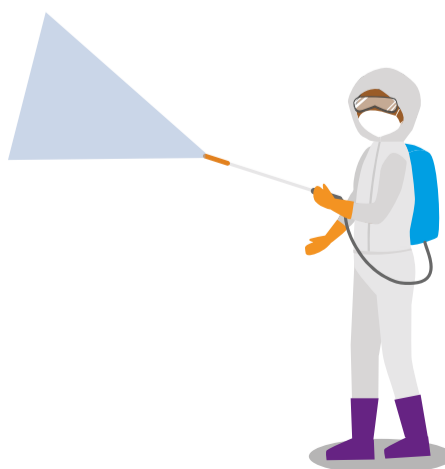
- **WORK AREA SANITISATION**

- 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

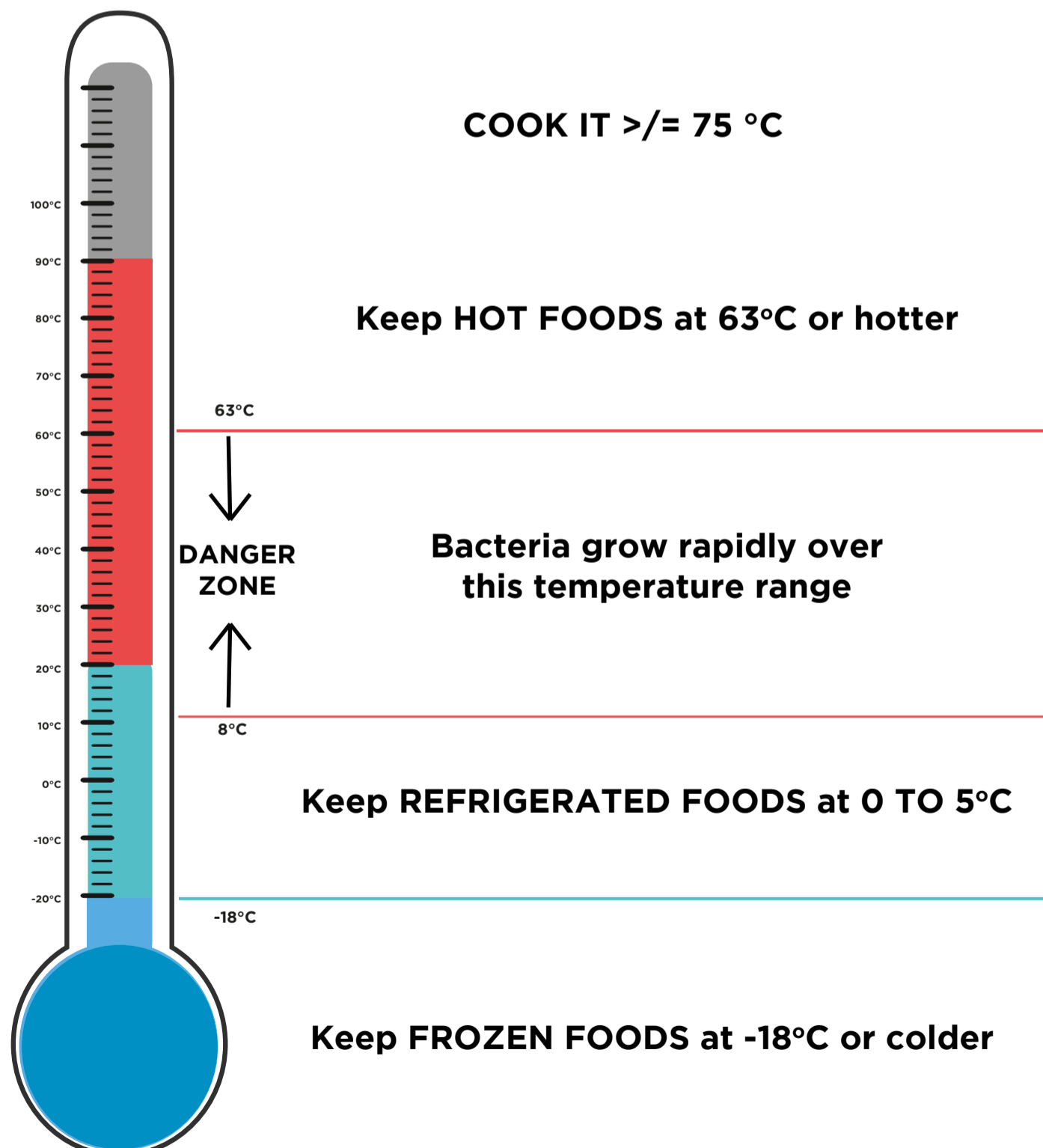
WASH YOUR HANDS BEFORE COMMENCING WORK





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










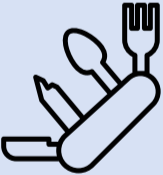


STORE RAW AND COOKED FOOD SEPERATELY



Separate Cooked food from raw food



KNIFE SAFETY

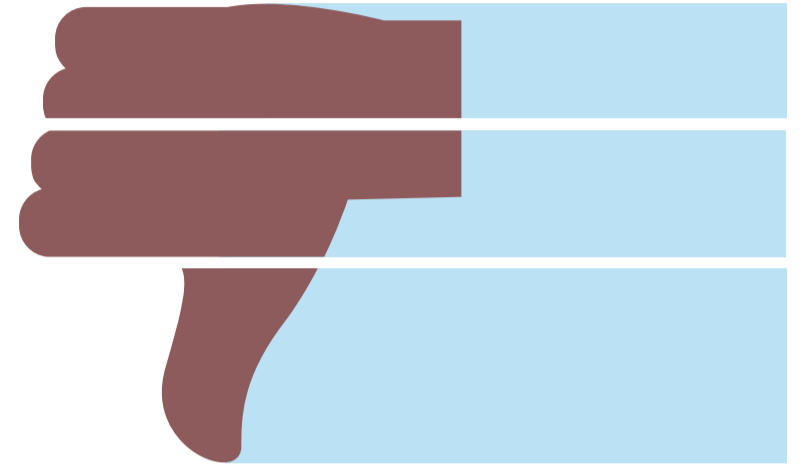
	Select the appropriate knife for the task
	Keep the blades sharpened and the handles in good condition.
	Always use a cutting board
	Cut downwards with a firm grip by applying even pressure. Keep the knife away from the body
	Clean and sanitise knives immediately after use
	Store knives safely in a block 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

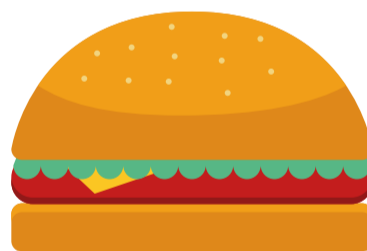


COOKED



INDIRECT CONTACT

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



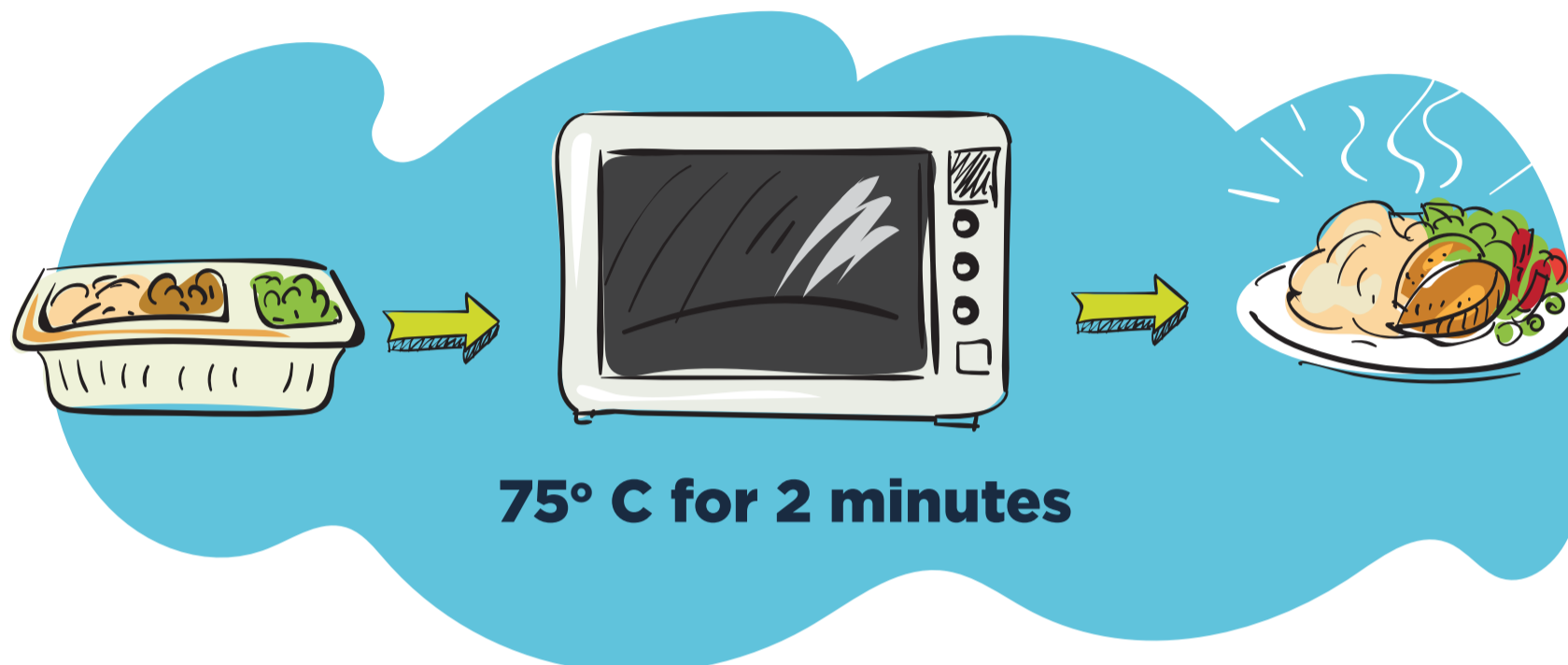
DRIP CONTACT

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.

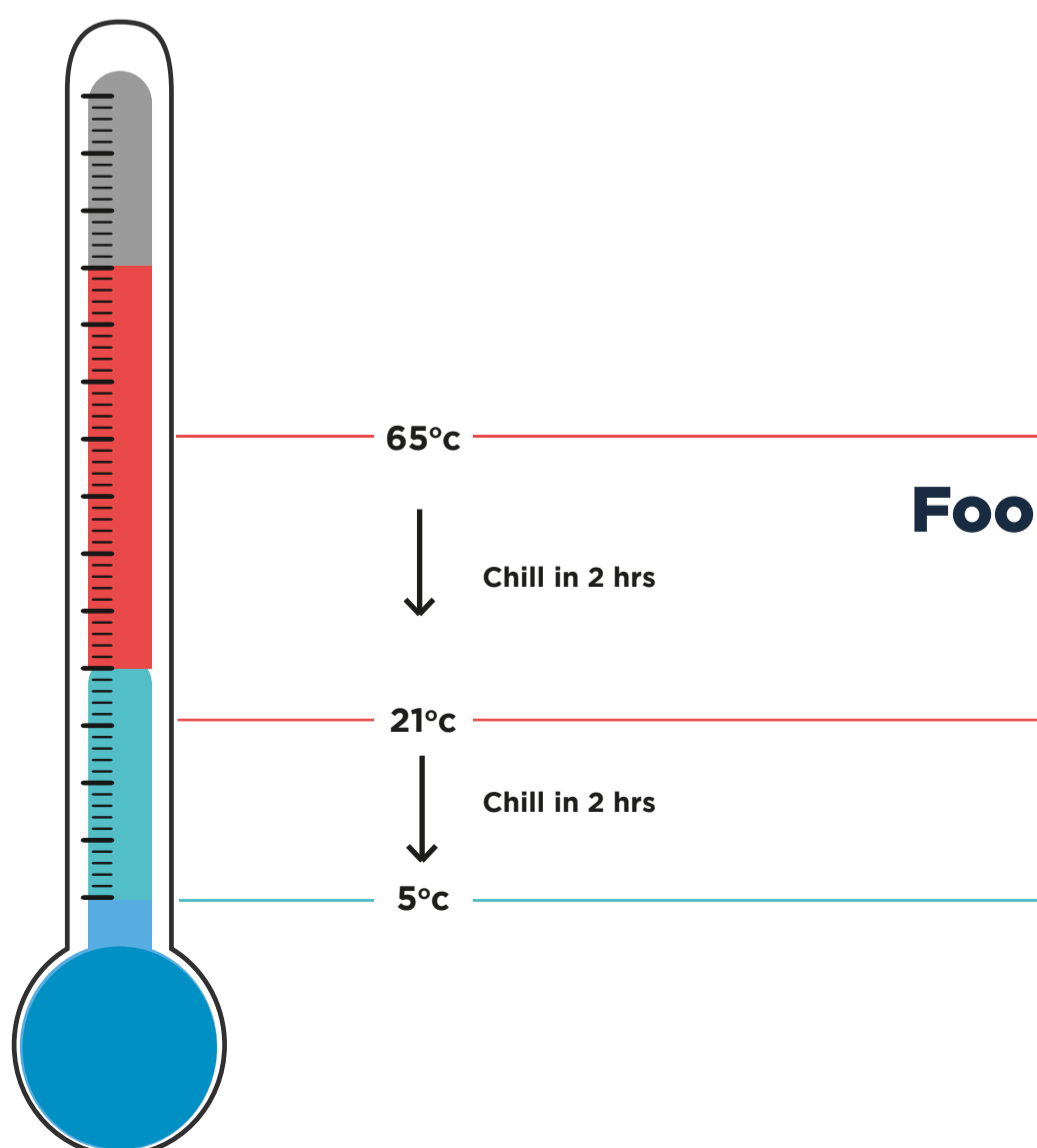


FOOD COOLING PROCESS

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



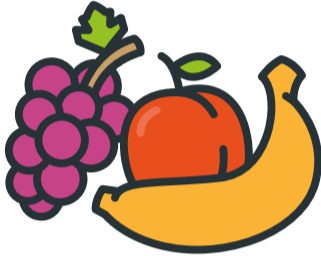
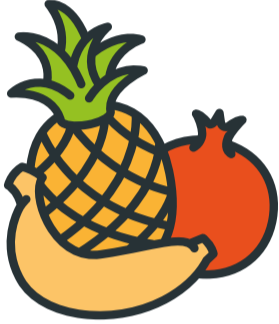


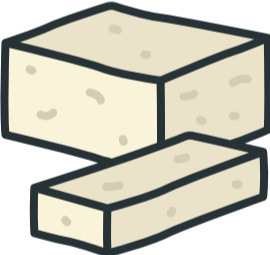

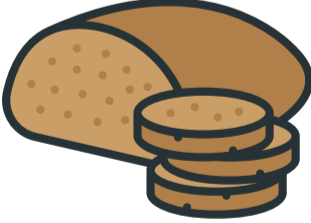


RAW

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

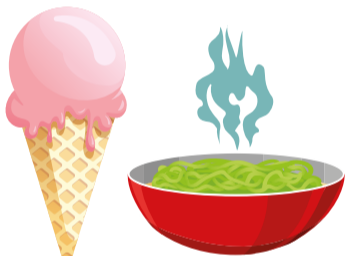




Always remember to:

- **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**






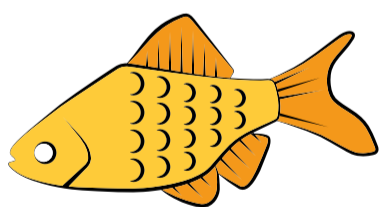





STORAGE OF ALLERGENS

- 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

