



FOOD SAFETY

Policy Document

Introduction:

Abhilasha College of Management, Jai Mahavir Colony, Shiv Shakti Chauraha, Patna - 800006, recognizes the importance of food safety and the health of its students, faculty, and staff. To align with the guidelines of the Food Safety and Standards Act, 2006, the institution is committed to implementing measures that ensure the safety, hygiene, and quality of food served on campus.

Objectives:

1. To maintain compliance with the Food Safety and Standards Act, 2006.
2. To ensure that all food served in the college premises is safe, hygienic, and nutritious.
3. To educate staff, students, and vendors about food safety regulations and best practices.

Implementation Plan:

Formation of a Food Safety Committee:

- A committee will oversee the implementation and monitoring of food safety standards.

Licensing and Registration:

- All food vendors and canteen operators on campus must obtain the necessary licenses and registrations.

Hygiene Standards for Food Handlers:

- Mandatory health check-ups will be conducted for all food handlers to ensure they are free from communicable diseases.
- Training sessions will be organized to educate food handlers on personal hygiene, safe food handling, and waste management.

Infrastructure and Equipment:

- The college canteen and food preparation areas will be equipped with modern facilities to maintain hygiene and prevent contamination.
- Proper storage facilities, including refrigeration and pest control measures, will be implemented.

Regular Inspections and Audits:

- Periodic inspections will be conducted by the Food Safety Committee to ensure compliance with standards.
- External audits by certified agencies may be conducted to assess food quality and hygiene practices.

Awareness and Training Programs:

- Workshops and seminars will be organized for students and staff to promote awareness of food safety and hygiene. Posters, banners, and digital campaigns will be displayed around the campus to highlight key aspects of food safety.

Grievance Redressal Mechanism:

- A system will be established to address complaints related to food quality and hygiene. Feedback from students and staff will be actively sought and acted upon to improve food services.

Waste Management:

- Proper disposal methods will be implemented to handle food waste responsibly. The institution will encourage sustainable practices, such as composting and reducing plastic usage in food packaging.

Emergency Preparedness:

- The institution will develop protocols to handle foodborne illnesses or emergencies. Immediate medical assistance will be provided if required, and incidents will be reported to the relevant authorities.

Monitoring and Review:

- The Food Safety Committee will meet quarterly to review the implementation of the plan and address any issues.
- An annual report will be prepared to evaluate progress and make necessary adjustments.

Effective Date
25th May, 2025

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