



Government of West Bengal
Office of the Block Development Officer
Suri-I Development Block

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Memo No. 171 (100) / SWC-I

Date: 17/01/2023

To
The Head of the Institution (All Primary & Upper Primary)

Sub: Food Safety and Hygiene under CMDM

In recent times some incidents have been observed with CMDM which is completely unwanted.

Besides it either at the time of inspection or visiting at school it is found some schools are not complying the guidelines issued by Government properly.

Some points are given below for follow up by the school to avoid any unwanted incidents happens in our block.

Please follow the points as well as the guidelines issued by the Government from time to time meticulously for smooth running of CMDM.

1. The testing of the food by a teacher along with CCH and Guardian before serving is mandatory. The school is to maintain a record of testing in a register.
2. The floors of kitchen and the slabs should be cleaned everyday before and after the food is cooked.
3. Cooking utensils should be clean and in good condition.
4. Cooks and helpers should maintain a high degree of personal hygiene and cleanliness.
5. Packed dals, double fortified salt, spices and oil with AGMARK quality symbol should be purchased. The packaging and expiry date of the ingredients should be checked.
6. All raw materials should be physically checked on regular basis and thoroughly cleaned before cooking.
7. Food grains should not be stored directly on the ground. In case of storage of other raw materials, it should be stored in bags, should be away from the walls about one feet to avoid absorption of moisture.
8. The containers where raw material stored should be cleaned at regular intervals and thoroughly dried before use.
9. Chewing, smoking, spitting and nose blowing should be prohibited within the kitchen and dining shed specially while handling food.
10. The CCH should have adequate and suitable clean protective clothing, head covering hair should be tied up neatly.
11. The CCH should wash their hands at least each time work is resumed.
12. Adequate arrangement including installation of fire extinguishers should be made in the kitchen area of the school.

13. The hand washing of the children before and after eating should be supervised and monitored vigorously.
14. The samples of cooked food shall be retained in the school for 24 hours. In case of any complaint the sample can be used to ascertain the veracity of the complaint.

The Head of the institutions along with the nodal teacher attached with CMDM will be personally responsible for any incident due to non-compliance with the points stated above.



**Block Development Officer
Suri - I Dev. Block
Kalipur (Barabagan) Birbhum**