

PTJR06478 - DR NITHIN PAUL



Credit: ₹4261

AMALA CAFE 3 MC(F AN

/ATTEPPAM	1	₹0.64
PAZHAM PORI	2	₹1.03

Payment Method

Pay Online
 Using Credit

Available Credit: ₹4639.00

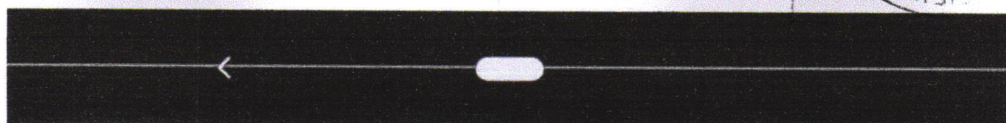
Price Details

Total Amount	:	91.00
Discount	:	- 8.67
<hr/>		
Taxable Amount	:	86.67
Tax	:	+ 3.90
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Amount	:	81.90
Round off Amount	:	+0.10
<hr/>		
Total Amount	:	₹ 82

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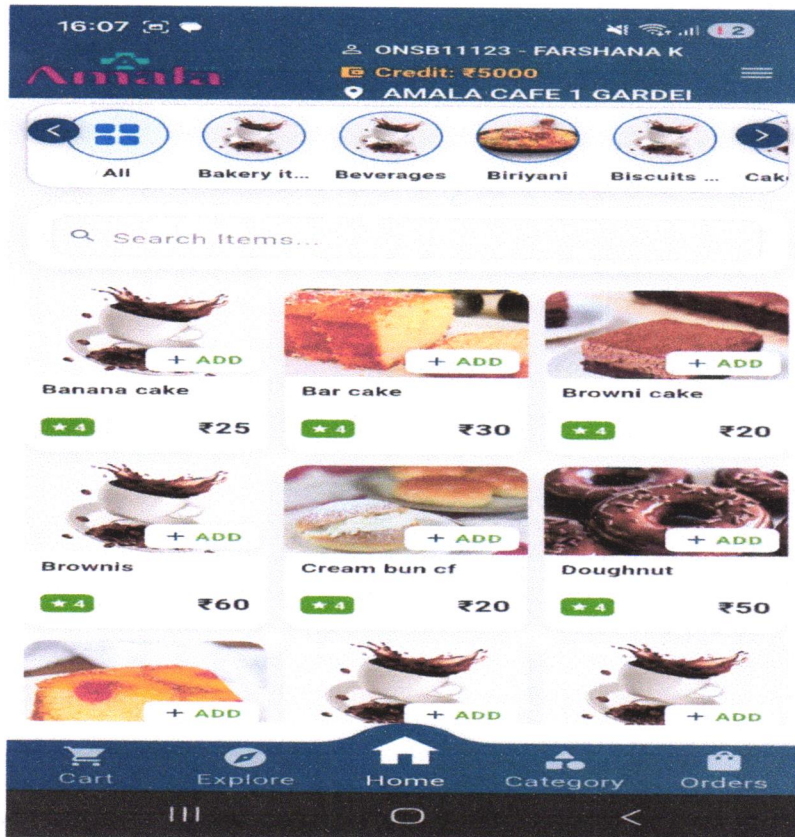




Amala

INSTITUTE OF MEDICAL SCIENCES
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REDEFINING
CARE
everyday
in every way



Betsy



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DR. BETSY THOMAS
MD, FRCOG, DNB, MICOG
PRINCIPAL

AMALA INSTITUTE OF MEDICAL SCIENCES
AMALA NAGAR, THRISSUR-680 555



CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



OP CANTEEN





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



AMALA CAFÉ – NEAR AMALA SQUARE

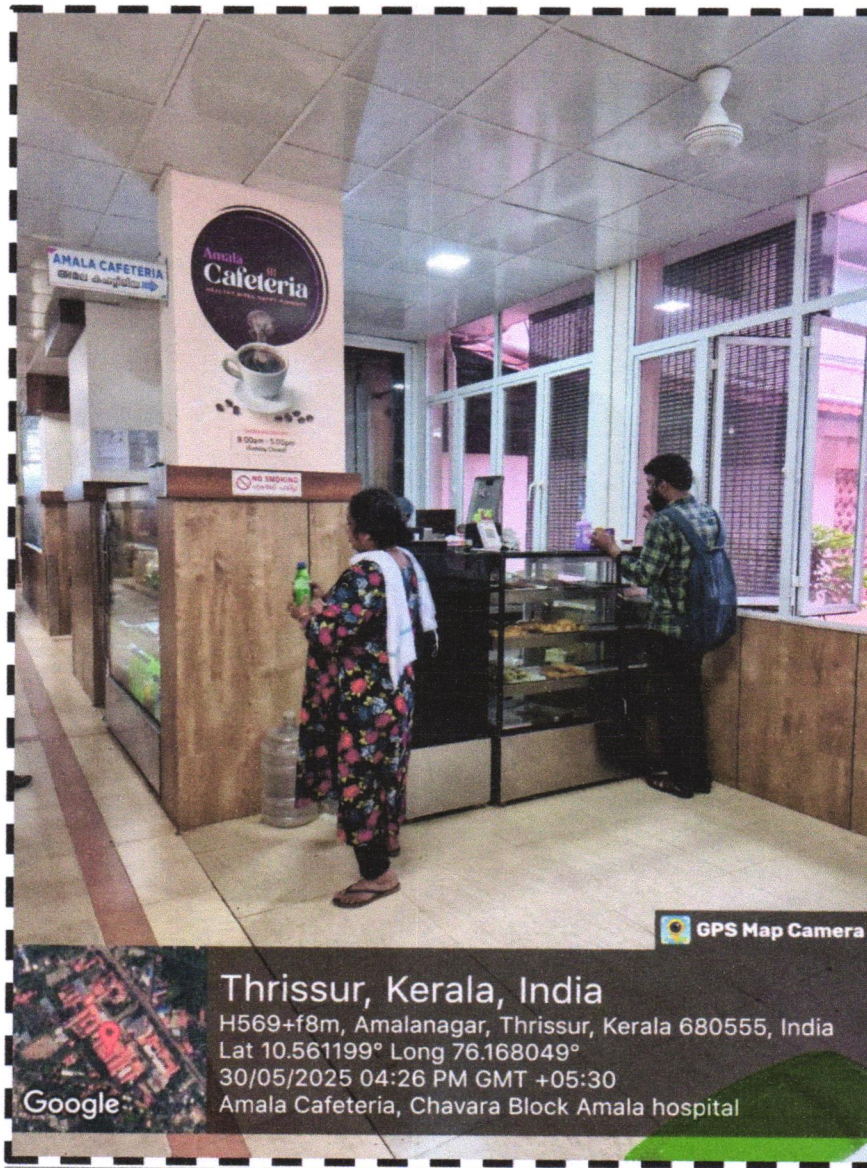




CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



AMALA CAFÉ – CHAVARA BLOCK

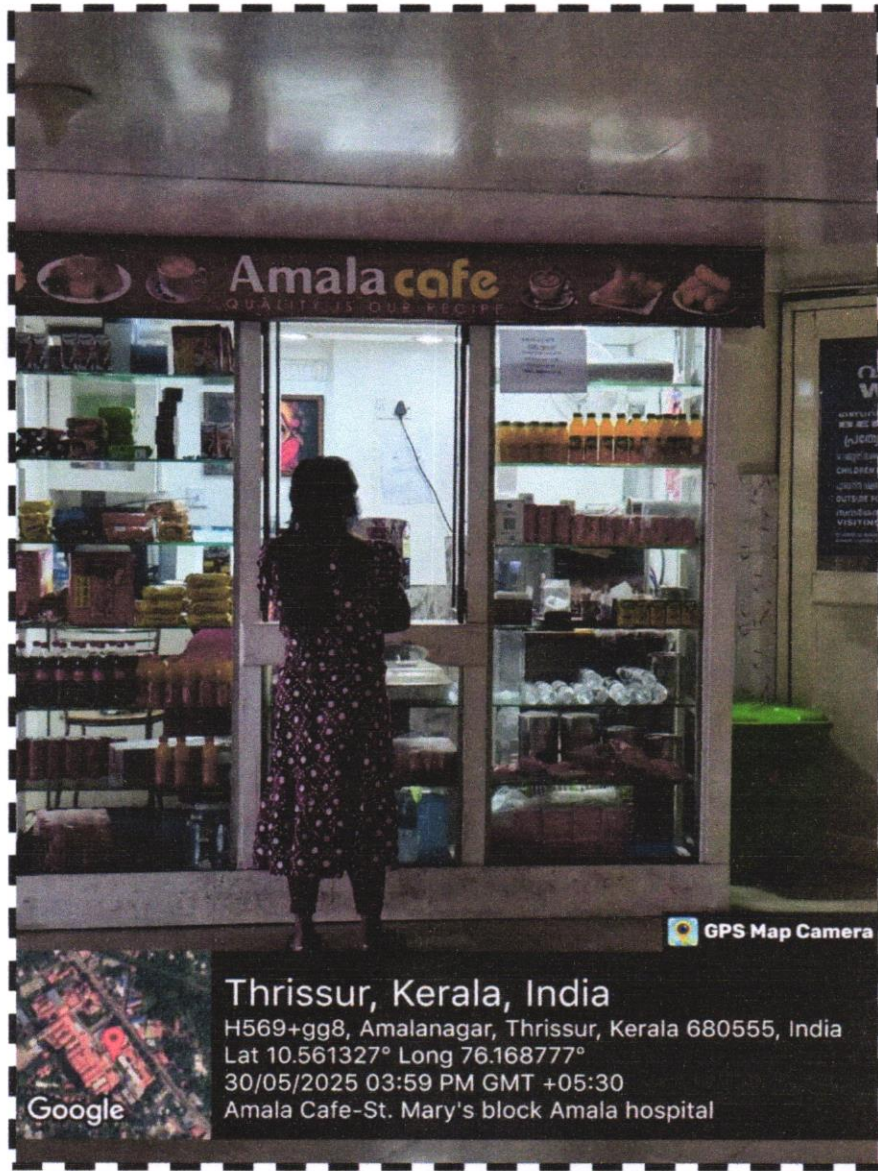




CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



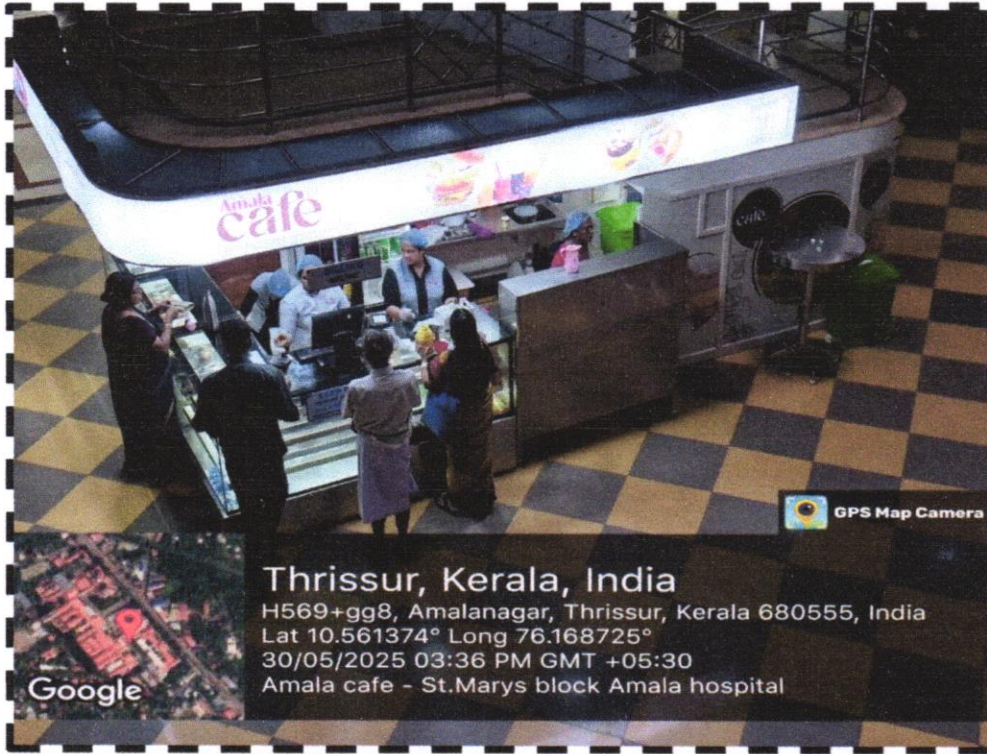
AMALA CAFÉ – NEAR ICU COMPLEX



CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



AMALA CAFÉ – ST. MARY’S BLOCK





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



OP CANTEEN





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



CANTEEN RATE - CONCESSION






CANTEEN FACILITY - REPORT

Standard: 1.2.7


Measurable point: Canteen facility

PERFORMA FOR MEDICAL FITNESS CERTIFICATE FOR FOOD HANDLER
(FOR THE YEAR 2023-24)

(Dir. Para No. 10.1.2, Part-II, Schedule - 4 of PSS Regulation, 2011)



It is certified that Shri/Smt./Mrs. P. P. P. P. P. P. Assistant Surgeon
employed with M/s. Amala Canteen, coming in direct
contact with food items has been carefully examined* by me on date 11/12/23
Based on the medical examination conducted, he/she is found free from any
infectious or communicable diseases and the person is fit to work in the above
mentioned food establishment.



Name and Signature with Seal
of Registered Medical Practitioner /
Civil Surgeon

S. S. Prasad
Reg. No. 30559
Assistant Surgeon
Community Health Centre
Amalapuram

***Medical Examination to be conducted:**

1. Physical Examination - with
2. Eye Test - OK
3. Skin Examination - with
4. Compliance with schedule of Vaccines to be inoculated against enteric group of diseases
5. Any test required to confirm any communicable or infectious disease which the person suspected to be suffering from on clinical examination.

Typhoid vaccine taken as regular.

MEDICAL CHECK UP OF FOOD HANDLER'S – SAMPLE COPY





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

Amala
Dept. of Food & Beverage

Amala
REDEFINING CARE

FEEDBACK FORM
Please fill out this feedback form as you see fit to help us improve our service.

Name fi. mathew (6007)
Age 66 Gender m

Food Quality	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Overall Service Quality	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Cleanliness	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Order Accuracy	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Speed of Service	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Price	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>
Overall Experience	Excellent <input type="checkbox"/>	Good <input checked="" type="checkbox"/>	Average <input type="checkbox"/>	Dissatisfied <input type="checkbox"/>

ഭക്ഷണനിലവാരം	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
സേവനനിലവാരം	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
ശുചിത്വം	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
ഓർഡറിലെ കൃത്യത	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
സേവനസമയം	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
വില	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>
മൊത്തത്തിലുള്ള അനുഭവം	ശിഷ്യൻ <input type="checkbox"/>	മുൻ <input type="checkbox"/>	സുഹൃദ് <input type="checkbox"/>	മോശം <input type="checkbox"/>

മനോഹരമാണ് അതിവേഗമുള്ള സേവനം നൽകുന്നത്.

[Signature]

Amala Institute of Medical Sciences

FEEDBACK FORM – SAMPLE COPY



IP CANTEEN

Patient Feedback from IP

Jan-24

	Very Good	Good	Average	Below Average	Poor	Total
19 IP Canteen (Quality & Timely Delivery)	941	277	135	15	6	1374
20 Attitude & Behaviour of Staff	950	300	111	7	3	1371
Total	1891	577	246	22	9	2745
Percentage	68.8888889	21.0200364	8.961748634	0.801457195	0.327868852	100

Feb-24

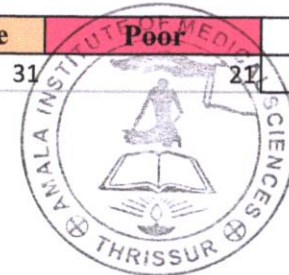
	Very Good	Good	Average	Below Average	Poor	Total
19 IP Canteen (Quality & Timely Delivery)	529	303	147	21	11	1011
20 Attitude & Behaviour of Staff	531	306	133	14	6	990
Total	1060	609	280	35	17	2001
Percentage	52.9735132	30.4347826	13.9930035	1.749125437	0.849575212	100

Mar-24

	Very Good	Good	Average	Below Average	Poor	Total
19 IP Canteen (Quality & Timely Delivery)	565	263	283	23	13	1147
20 Attitude & Behaviour of Staff	565	279	277	14	6	1141
Total	1130	542	560	37	19	2288
Percentage	49.3881119	23.6888112	24.47552448	1.617132867	0.83041958	100

Apr-24

	Very Good	Good	Average	Below Average	Poor	Total
19 IP Canteen (Quality & Timely Delivery)	490	281	271	31	21	1094



20	Attitude & Behaviour of Staff	495	284	284	23	8	1094
	Total	985	565	555	54	29	2188
	Percentage	45.0182815	25.8226691	25.36563071	2.468007313	1.325411335	100

May-24

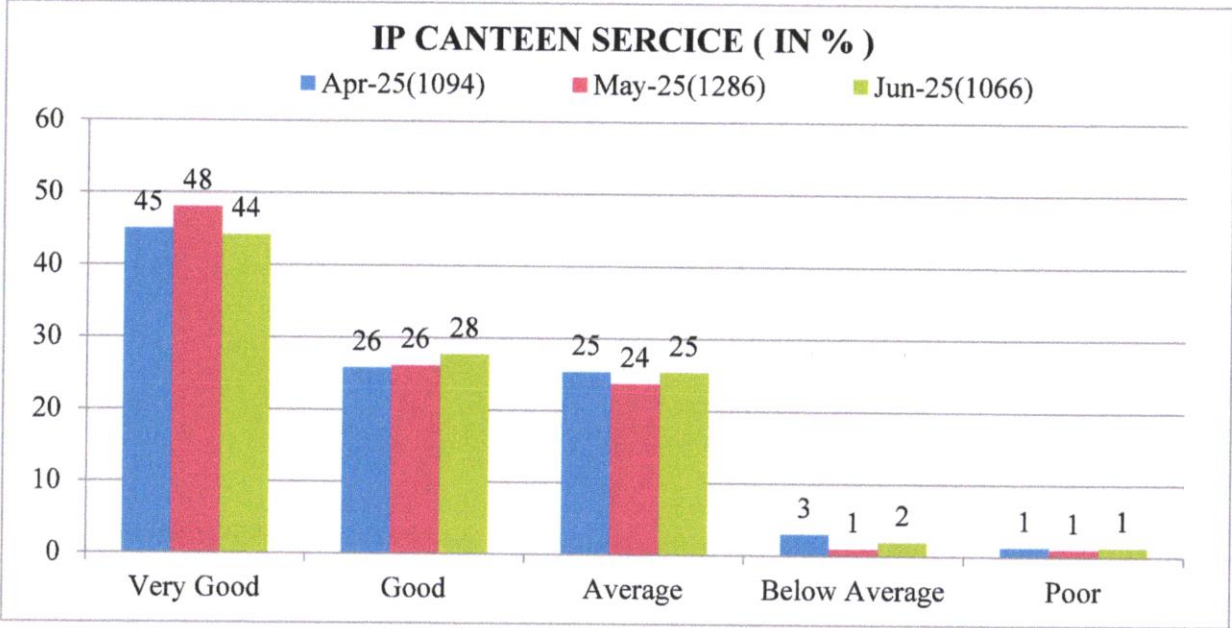
	Very Good	Good	Average	Below Average	Poor	Total	
19	IP Canteen (Quality & Timely Delivery)	615	325	316	14	16	1286
20	Attitude & Behaviour of Staff	609	342	290	12	11	1264
	Total	1224	667	606	26	27	2550
	Percentage	48	26.1568627	23.76470588	1.019607843	1.058823529	100

Jun-24

	Very Good	Good	Average	Below Average	Poor	Total	
19	IP Canteen (Quality & Timely Delivery)	469	299	266	16	16	1066
20	Attitude & Behaviour of Staff	465	287	270	15	12	1049
	Total	934	586	536	31	28	2115
	Percentage	44.1607565	27.7068558	25.3427896	1.46572104	1.323877069	100



3 month Comparison (%)



◆ Go
◆ Av
◆ Po



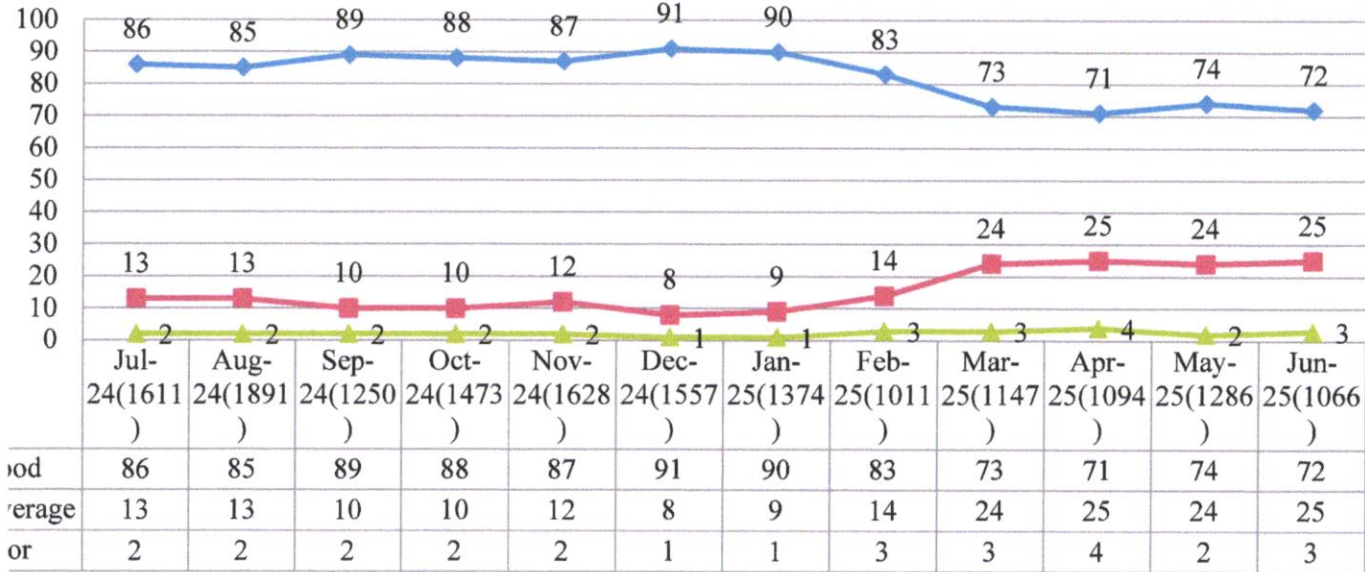
Patient Feedback from IP (%)

	Very Good	Good	Average	Below Average	Poor
Jan-24(1561)	75	16	8	1	0
Feb-24(1444)	73	18	8	1	0
Mar-24(1431)	75	18	6	1	1
Apr-24(1435)	74	20	5	1	0
May-24(1745)	70	21	7	1	1
Jun-24(1457)	60	23	14	1	1
Jul-24(1611)	58	28	13	1	1
Aug-24(1891)	59	26	13	1	1
Sep-24(1250)	66	23	10	1	1
Oct-24(1473)	68	20	10	1	1
Nov-24(1628)	66	20	12	1	1
Dec-24(1557)	74	17	8	1	0
Jan-25(1374)	69	21	9	1	0
Feb-25(1011)	53	30	14	2	1
Mar-25(1147)	49	24	24	2	1
Apr-25(1094)	45	26	25	3	1
May-25(1286)	48	26	24	1	1
Jun-25(1066)	44	28	25	2	1



Trend - Patient Feedback from IP (%)

IP Canteen Services (in %)



Trend - Patient Feedback from IP

	Good	Average	Poor
Jan-24(1561)	91	8	1
Feb-24(1448)	91	8	1
Mar-24(1431)	93	6	2
Apr-24(1435)	94	5	1
May-24(1744)	91	7	2
Jun-24(1457)	83	15	2
Jul-24(1611)	86	13	2
Aug-24(1891)	85	13	2
Sep-24(1250)	89	10	2
Oct-24(1473)	88	10	2
Nov-24(1628)	87	12	2
Dec-24(1557)	91	8	1
Jan-25(1374)	90	9	1
Feb-25(1011)	83	14	3
Mar-25(1147)	73	24	3
Apr-25(1094)	71	25	4
May-25(1286)	74	24	2
Jun-25(1066)	72	25	3



OP Canteen services

Patient Feedback from OP

Jan-24

	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	1424	498	205	25	11	2163
18 Attitude and behaviour of Staff	1472	503	173	19	8	2175
Total	2896	1001	378	44	19	4338
Percentage	66.75887506	23.07514984	8.713692946	1.014292301	0.437989857	100

Feb-24

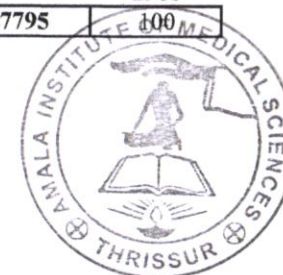
	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	870	345	130	16	6	1367
18 Attitude and behaviour of Staff	889	348	108	11	8	1364
Total	1759	693	238	27	14	2731
Percentage	64.40864152	25.3753204	8.714756499	0.988648847	0.512632735	100

Mar-24

	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	866	335	123	17	8	1349
18 Attitude and behaviour of Staff	889	328	107	16	10	1350
Total	1755	663	230	33	18	2699
Percentage	65.02408299	24.56465358	8.521674694	1.222675065	0.666913672	100

Apr-24

	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	962	348	140	20	11	1481
18 Attitude and behaviour of Staff	978	375	112	13	7	1485
Total	1940	723	252	33	18	2966
Percentage	65.40795684	24.37626433	8.496291301	1.112609575	0.60687795	100



May-24

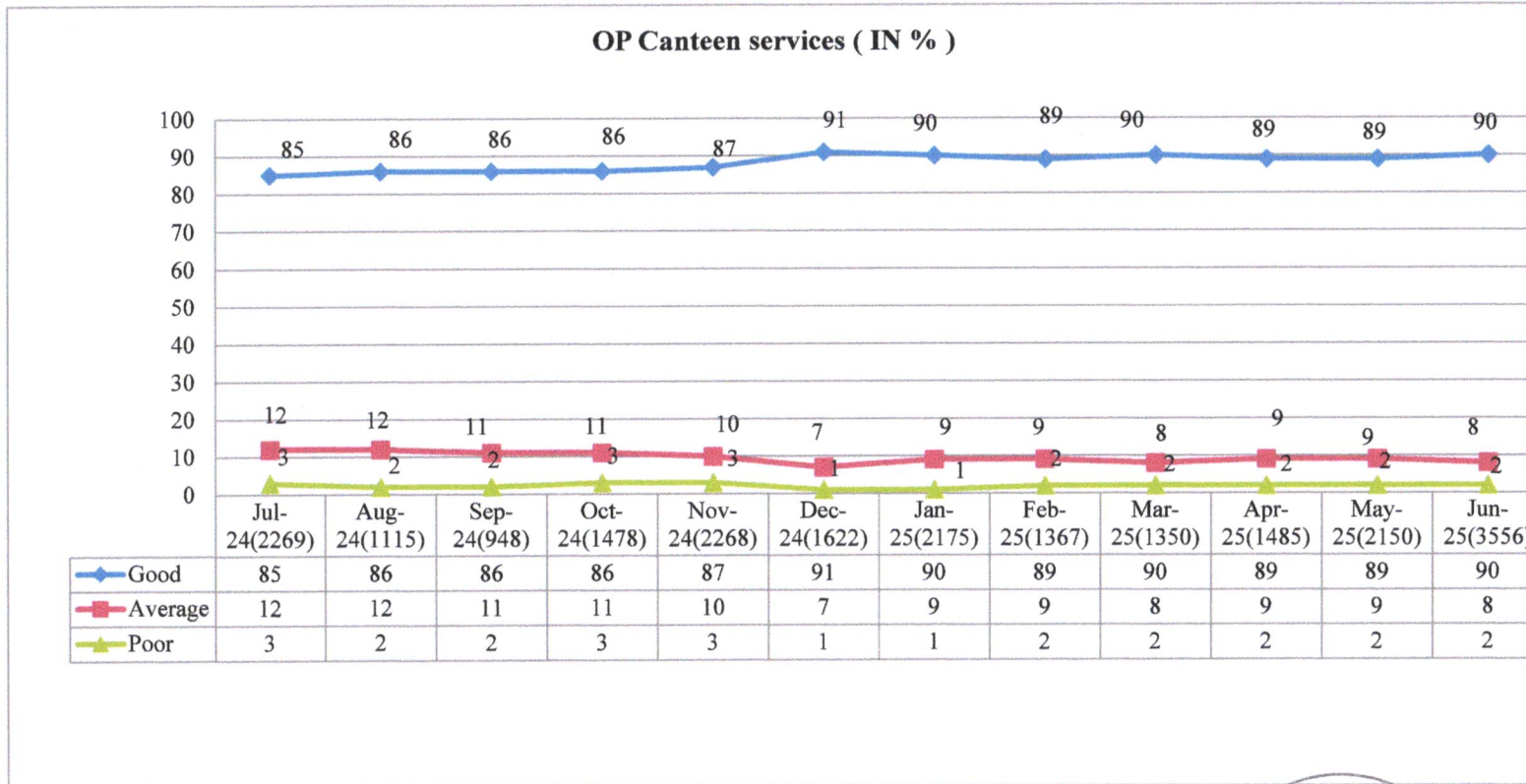
	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	1378	517	192	36	15	2138
18 Attitude and behaviour of Staff	1412	520	179	29	10	2150
Total	2790	1037	371	65	25	4288
Percentage	65.06529851	24.18376866	8.652052239	1.515858209	0.583022388	100

Jun-24

	Very Good	Good	Average	Below Average	Poor	Total
17 Canteen services and quality of food	2418	735	329	45	29	3556
18 Attitude and behaviour of Staff	2466	755	273	36	15	3545
Total	4884	1490	602	81	44	7101
Percentage	68.7790452	20.98296015	8.4776792	1.140684411	0.619631038	100



Trend - Patient Feedback from OP (%)

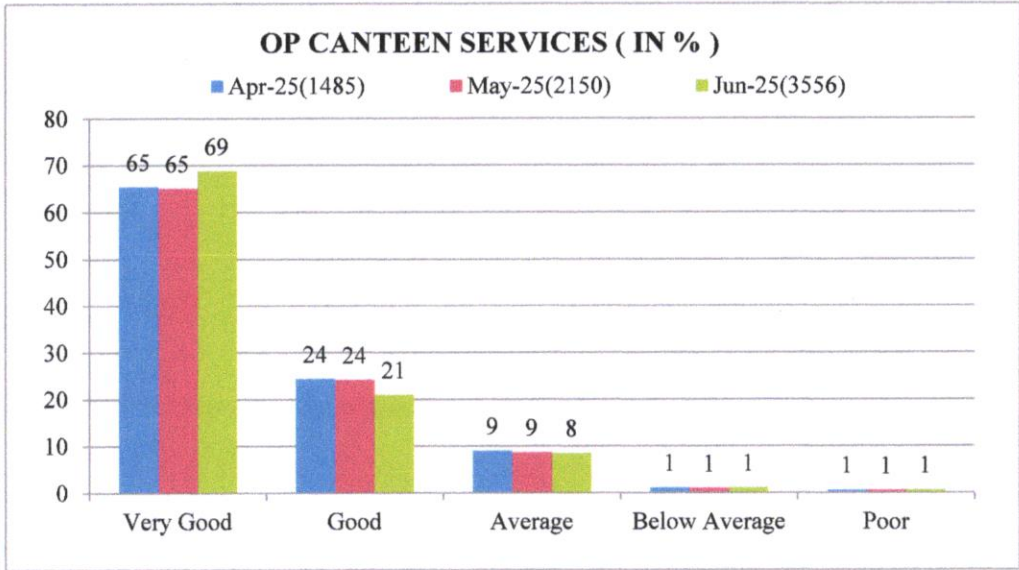


Patient Feedback from OP (%)

	Very Good	Good	Average	elow Average	Poor
Jan-24(1099)	64	25	10	1	0
Feb-24(1415)	51	34	11	2	2
Mar-24(2170)	52	32	13	1	1
Apr-24(1325)	44	39	14	1	2
May-24(2472)	47	34	15	2	2
Jun-24(3068)	47	36	14	2	1
Jul-24(2269)	52	33	12	2	1
Aug-24(1115)	51	35	12	1	1
Sep-24(948)	53	33	11	1	1
Oct-24(1478)	53	32	11	2	1
Nov-24(2268)	61	27	10	2	1
Dec-24(1622)	66	25	7	1	0
Jan-25(2175)	67	23	9	1	0
Feb-25(1367)	64	25	9	1	1
Mar-25(1350)	65	25	8	1	1
Apr-25(1485)	65	24	9	1	1
May-25(2150)	65	24	9	1	1
Jun-25(3556)	69	21	8	1	1



3 month Comparison (%)



Trend - Patient Feedback from OP

	Good	Average	Poor
Jan-24(1099)	89	10	1
Feb-24(1415)	85	11	4
Mar-24(2170)	84	13	2
Apr-24(1325)	83	14	3
May-24(2472)	81	15	4
Jun-24(3068)	83	14	3
Jul-24(2269)	85	12	3
Aug-24(1115)	86	12	2
Sep-24(948)	86	11	2
Oct-24(1478)	86	11	3
Nov-24(2268)	87	10	3
Dec-24(1622)	91	7	1
Jan-25(2175)	90	9	1
Feb-25(1367)	89	9	2
Mar-25(1350)	90	8	2
Apr-25(1485)	89	9	2
May-25(2150)	89	9	2
Jun-25(3556)	90	8	2



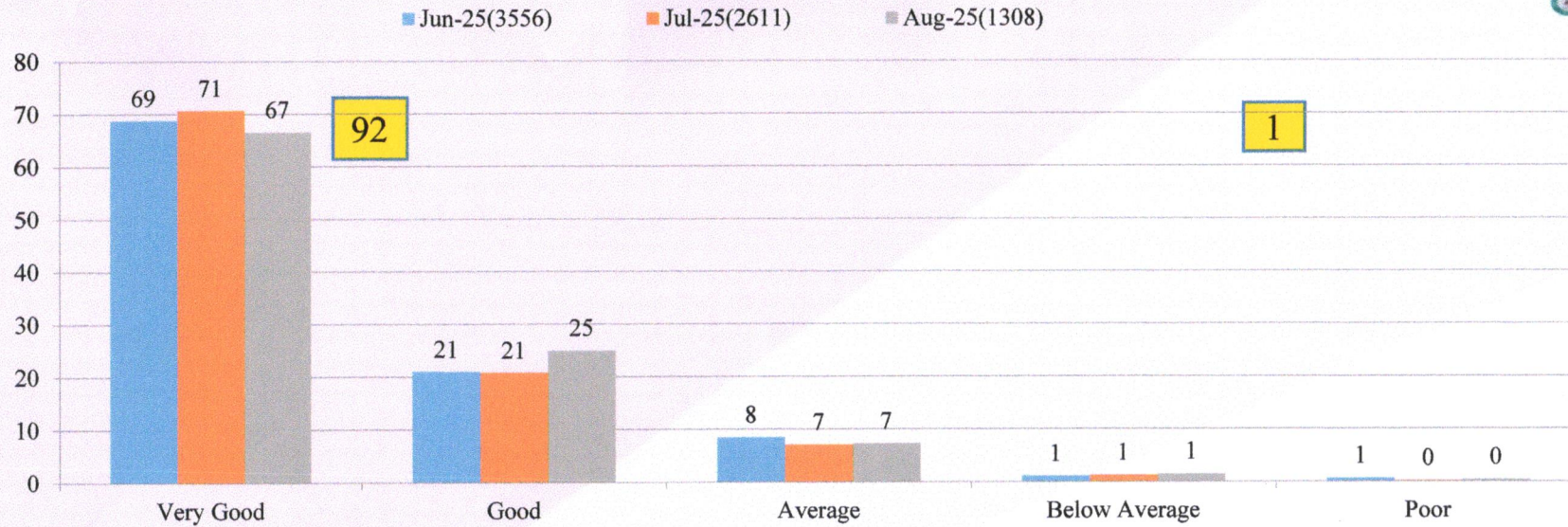
WELCOME

PATIENT FEEDBACK
September 2024 To August
2025

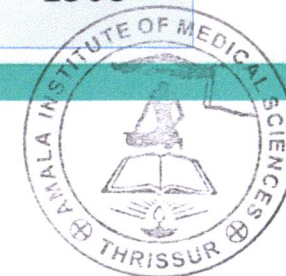
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OP CANTEEN SERVICES (IN %)



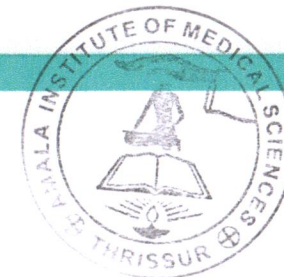
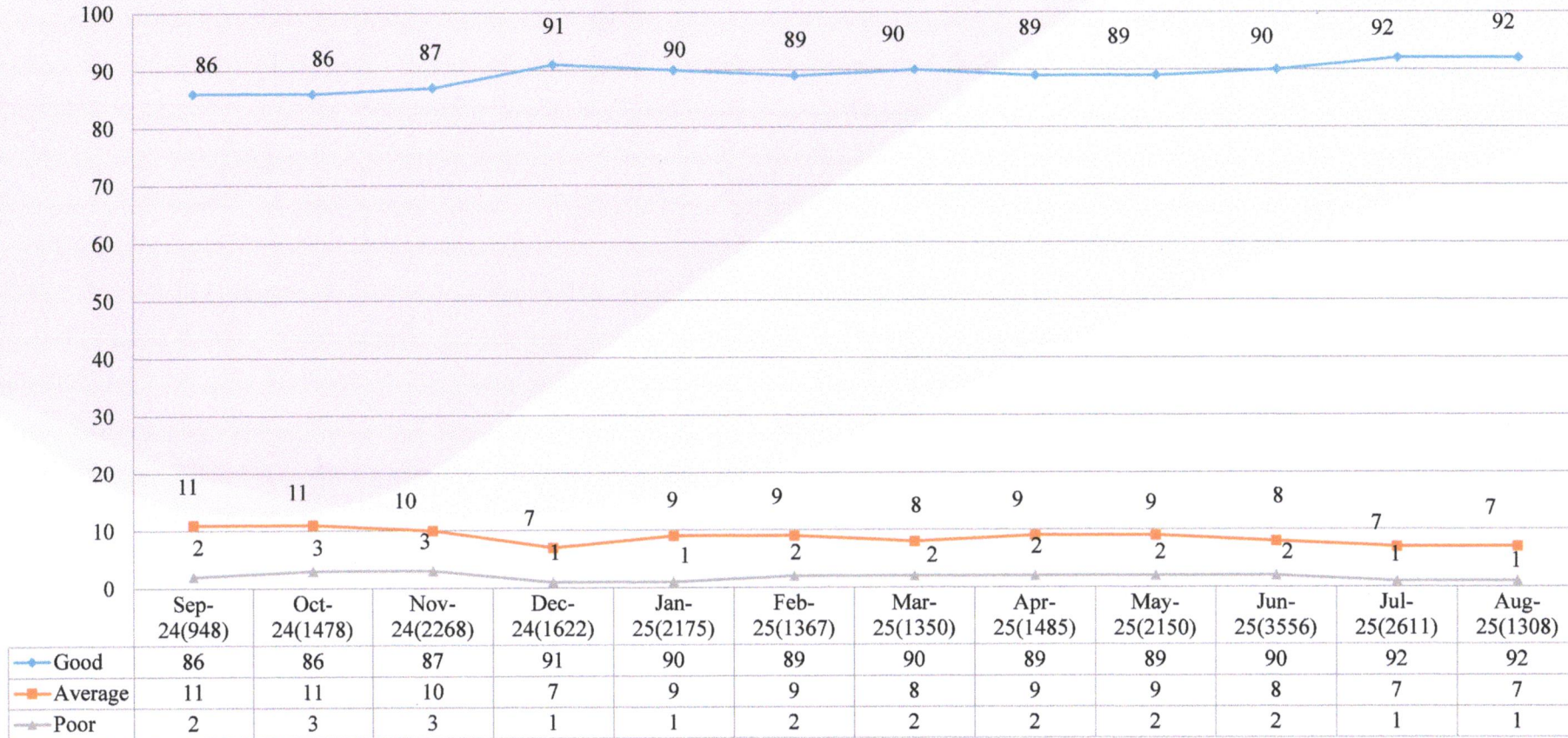
	Very Good	Good	Average	Below Average	Poor	Total Responses
Canteen services and quality of food	865	315	100	22	5	1307
Attitude and behaviour of Staff	875	321	91	17	4	1308



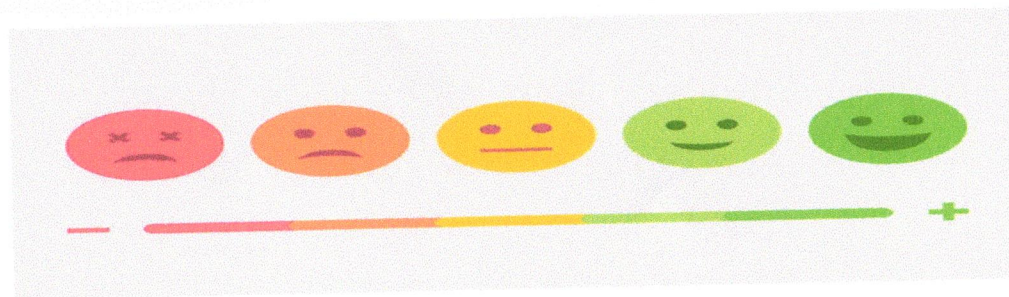
AVERAGE:85%
ALERT LEVEL : 86%



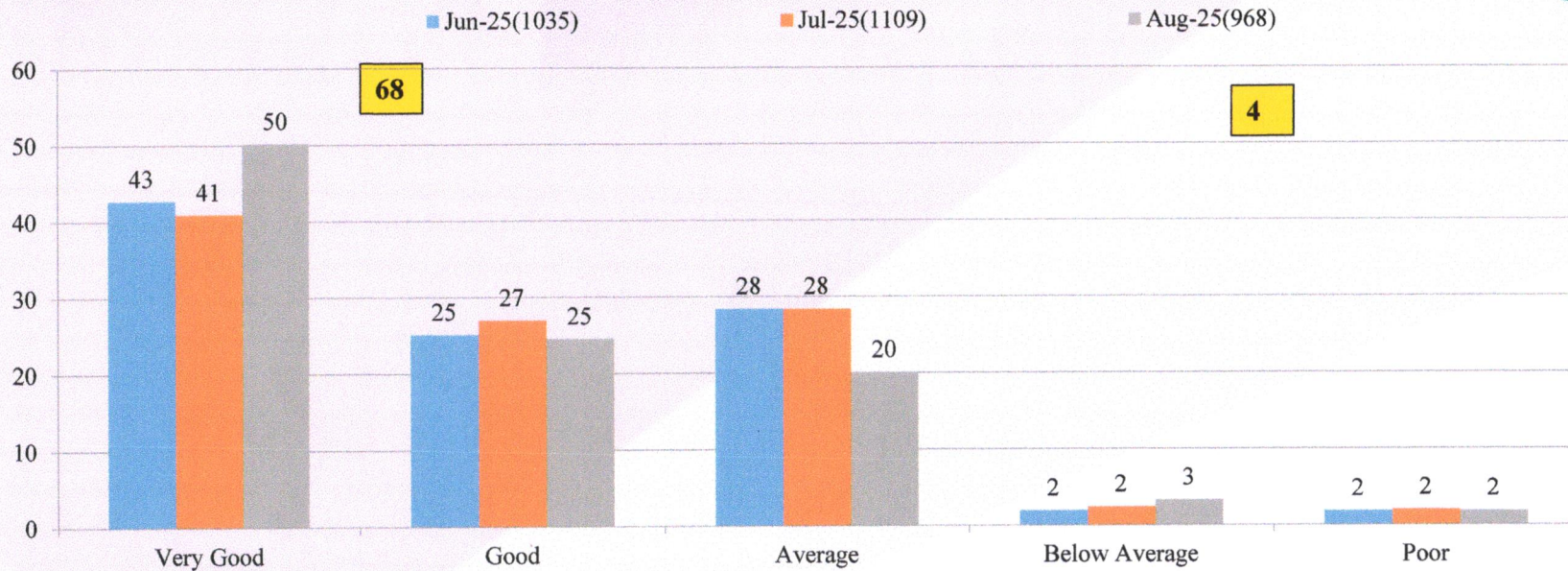
OP Canteen services (IN %)



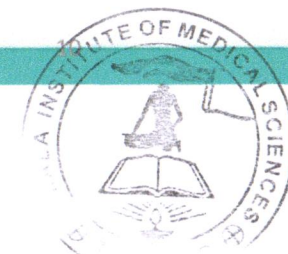
IP FEEDBACK FORM ANALYSIS September 2024 To August 2025



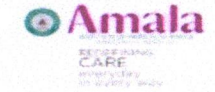
OP CANTEEN SERVICES (IN %)



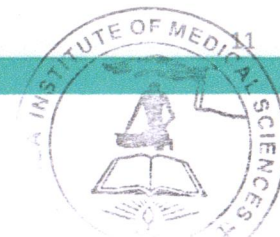
	Very Good	Good	Average	Below Average	Poor	Total Responses
OP Canteen (Quality of Food)	469	241	200	37	21	968
Attitude & Behavior of Staff	488	227	183	26	14	938



AVERAGE:86%
ALERT LEVEL :91%



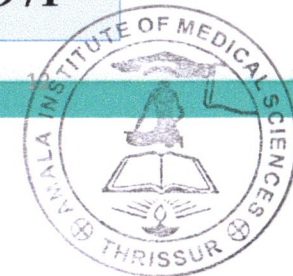
OP Canteen Services (in %)



IP CANTEEN SERVICES (IN %)

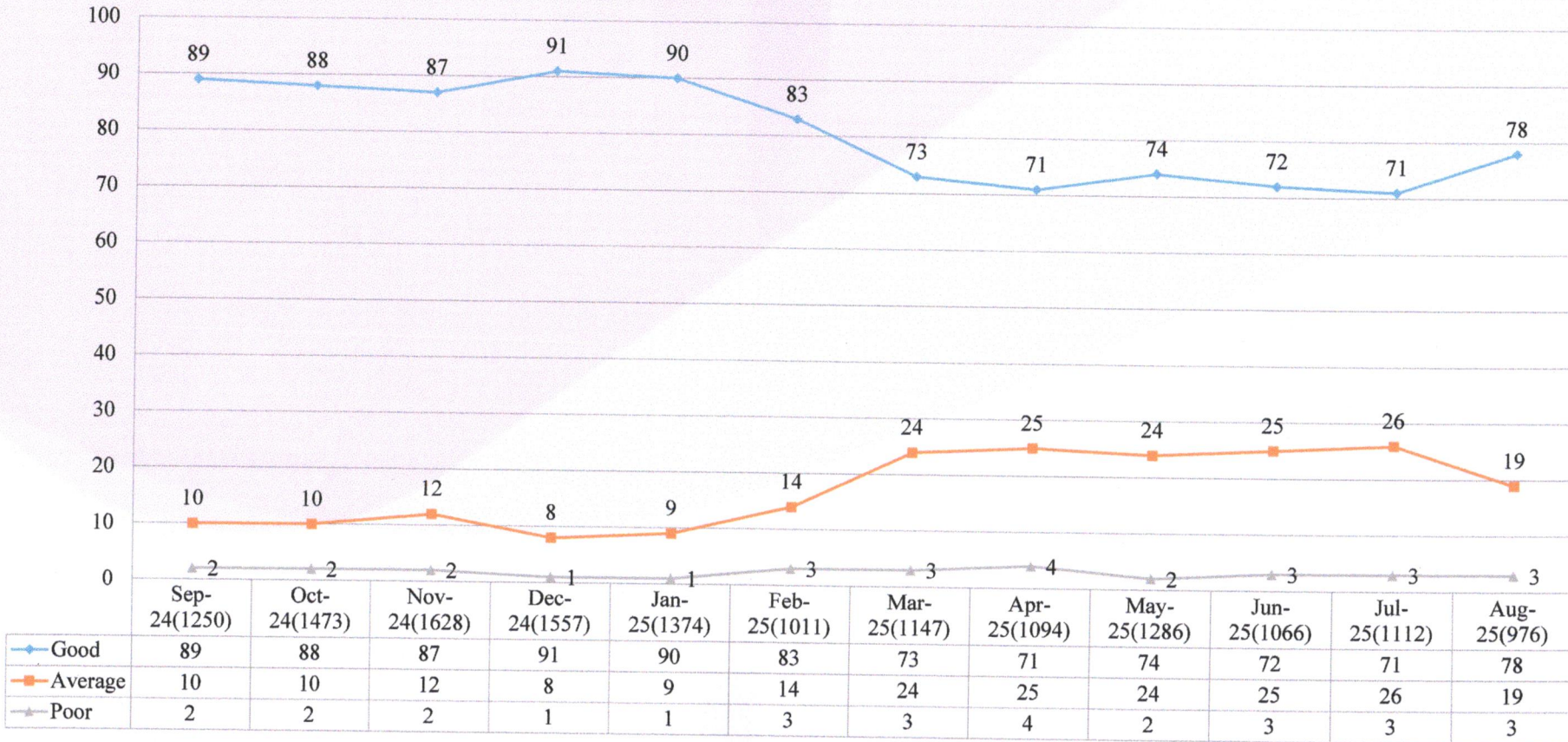


	Very Good	Good	Average	Below Average	Poor	Total Responses
IP Canteen (Quality & Timely Delivery)	499	256	182	24	15	976
Attitude & Behavior of Staff	502	258	179	21	11	971

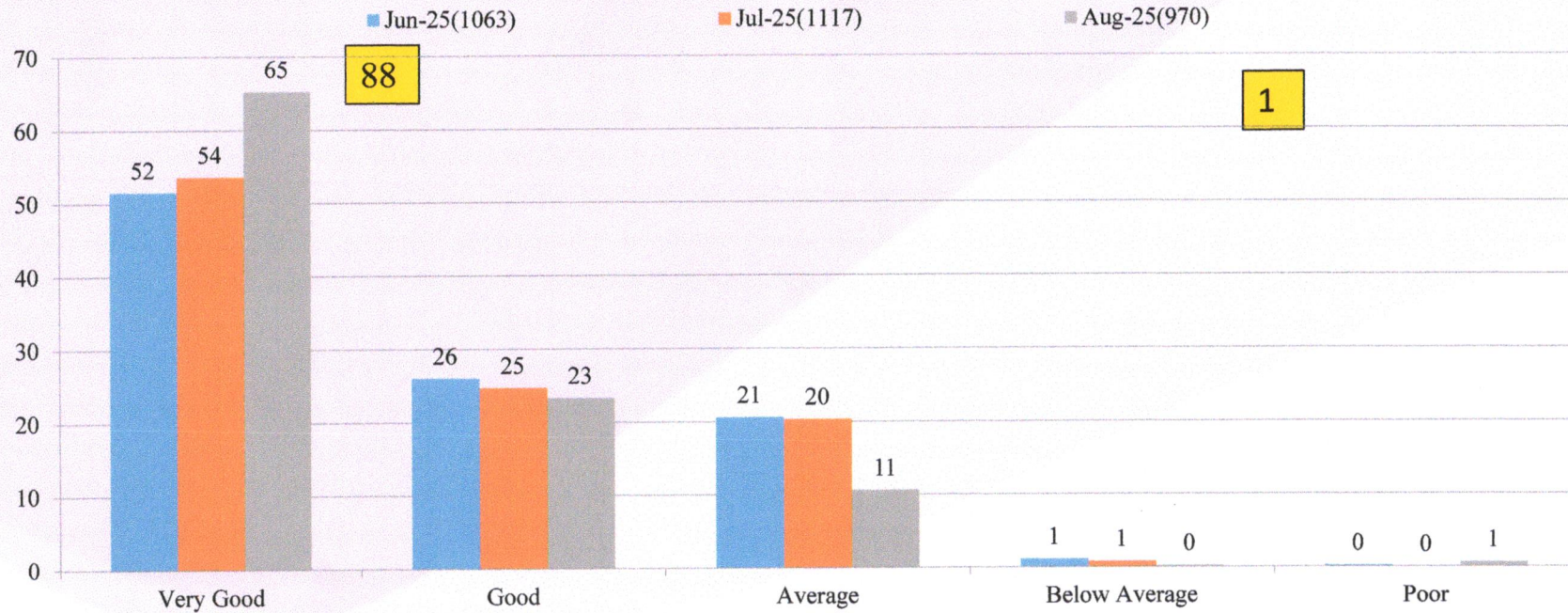


AVERAGE:86%
ALERT LEVEL :91%

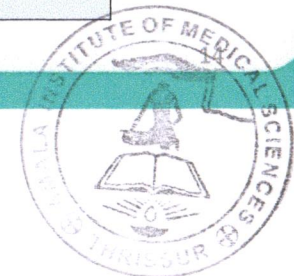
IP Canteen Services (in %)



AMBIENCE & FACILITIES (IN %)



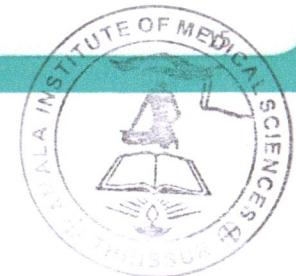
	Very Good	Good	Average	Below Average	Poor	Total Responses
Room Facilities (A/C,TV,Phone,Water,Fan, Welcome Kit)	633	226	103	2	6	970



AVERAGE:92%
ALERT LEVEL :96%



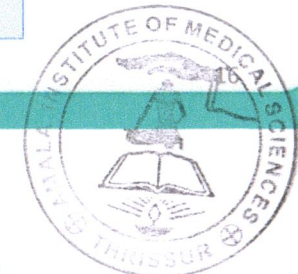
Ambience & Facilities (%)



OVERALL SERVICES (IN %)



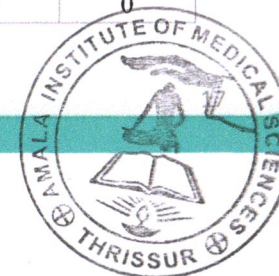
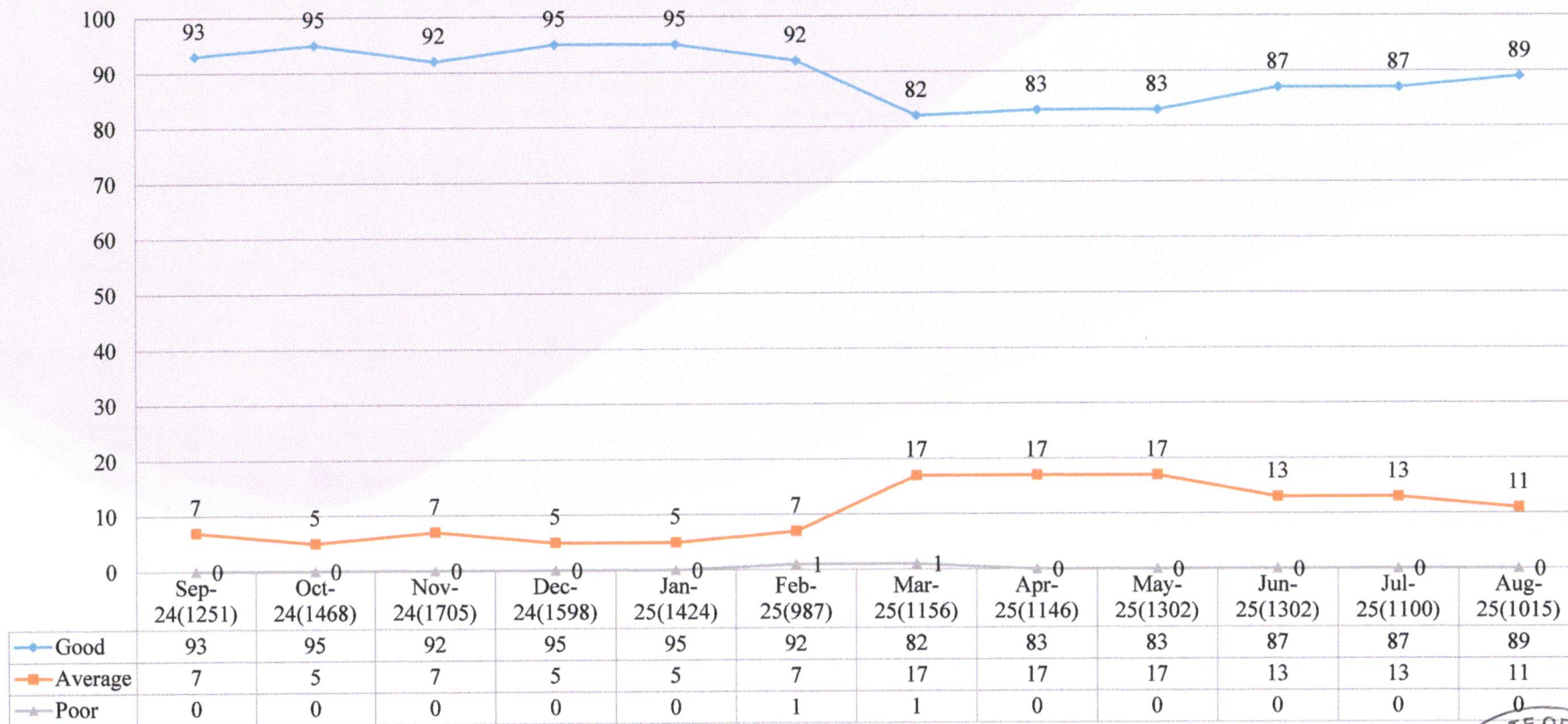
Very Good	Good	Average	Below Average	Poor	Total Responses
631	272	106	5	1	1015



AVERAGE:93%
ALERT LEVEL :92%



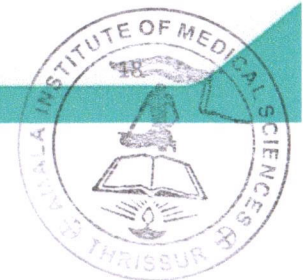
Overall services offered at Amala (in %)



a1



THANK YOU





Amala

INSTITUTE OF MEDICAL SCIENCES
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Betsy



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AMALA NAGAR, THRISSUR-680 555

CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

P2025 CLEANING SHEDULE VEGETABLE STORE July-2025

DATE	NAME OF PERSON	MORNING	MID MORING	EVENING	SIGN
01/7	USHA/ANNIE	8-30			ASH
02/7	USHA/ANNIE	8-30			ASH
03/7	USHA/ANNIE	8-10			ASH
04/7	USHA/ANNIE	8-7			ASH
05/7	USHA/ANNIE	7-25			ASH
06/7	USHA/ANNIE	7-30			ASH
07/7	USHA/ANNIE	8-15			ASH
08/7	USHA/ANNIE	7-40			ASH
09/7	USHA/ANNIE	8-5			ASH
10/7	USHA/ANNIE	8-45			ASH
11/7	USHA/ANNIE	7-35			ASH
12/7	USHA/ANNIE	7-30			ASH
13/7	USHA/ANNIE	7-45			ASH
14/7	USHA/ANNIE	8-20			ASH
15/7	USHA/ANNIE	8-45			ASH
16/7	USHA/ANNIE	8-30			ASH
17/7	USHA/ANNIE	7-40			ASH
18/7	USHA/ANNIE	7-30			ASH
19/7	USHA/ANNIE	6:50			ASH
20/7	USHA/ANNIE	7:10			ASH
21/7	USHA/ANNIE	7:35			ASH
22/7	USHA/ANNIE	8-30			ASH
23/7	USHA/ANNIE	8-10			ASH
24/7	USHA/ANNIE	8-20			ASH
25/7	USHA/ANNIE	8-20			ASH
26/7	USHA/ANNIE	8-45			ASH
27/7	USHA/ANNIE	8-20			ASH
28/7	USHA/ANNIE	8-35			ASH
29/7	USHA/ANNIE	8-5			ASH
30/7	USHA/ANNIE	7-45			ASH
31/7	USHA/ANNIE	8-15			ASH

CLEANING SCHEDULE - VEGETABLE STORE





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

AMALA INSTITUTE OF MEDICAL SCIENCES
(An Undertaking of Amala Cancer Hospital Society)
NABH Accredited & ISO 9001:2015 Certified
Amala Nagar, Thrissur - 686015

Area: IP canteen Ladies Month: June - 25

TOILET AND WASHING AREA CLEANING CHECKLIST

Time	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31		
Floor	8:00 am	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
Wash Basin	12:00 noon	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
Close	2:00 pm	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
Dust bin	6:00 pm	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
SIGN of HK staff																																	
Cleaning to be done daily once	Ceiling	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
	Wall	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	
	Tap	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
	Electrical fixtures	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
	Mirror	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
	Door	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/	/
SIGN of HK staff																																	
Sign of Supervisor																																	

NOTE:

- Use separate apron and Heavy duty glove for bathroom cleaning
- Regular Cleaning : Soap and water (every 2 hourly)
- Cosmose cleaning : revaclean
- Deep cleaning : Soap and water + FLOOR cleaner (3 Times -- colour indicated)

TOILET CLEANING CHECKLIST - IP CANTEEN



CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

2025			
DATE	BACK WASH	CHEMICAL WATER FILLING	REMARKS
1-4-25	✓	✓	✓
2-4-25	✓	✓	✓
3-4-25	✓	✓	✓
4-4-25	✓	✓	✓
5-4-25	✓	✓	✓
6-4-25	✓	✓	✓
7-4-25	✓	✓	✓
8-4-25	✓	✓	✓
9-4-25	✓	✓	✓
10-4-25	✓	✓	✓
11-4-25	✓	✓	✓
12-4-25	✓	✓	✓
13-4-25	✓	✓	✓
14-4-25	✓	✓	✓
15-4-25	✓	✓	✓
16-4-25	✓	✓	✓
17-4-25	✓	✓	✓
18-4-25	✓	✓	✓
19-4-25	✓	✓	✓
20-4-25	✓	✓	✓
21-4-25	✓	✓	✓
22-4-25	✓	✓	✓
23-4-25	✓	✓	✓
24-4-25	✓	✓	✓
25-4-25	✓	✓	✓
26-4-25	✓	✓	✓
27-4-25	✓	✓	✓
28-4-25	✓	✓	✓
29-4-25	✓	✓	✓
30-4-25	✓	✓	✓

Bright water 7025147523

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CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

2025

MAIN STORE CLEANING

DATE	NAME OF PERSON	RACK	FLOOR	TIME	REMARKS
01/5	USHA/ANNIE	✓	✓		Usha
02/5	USHA/ANNIE	✓	✓	10	Usha
03/5	USHA/ANNIE	✓	✓	11:30	Usha
04/5	USHA/ANNIE	✓	✓	11	Usha
05/5	USHA/ANNIE	✓	✓	10	Usha
06/5	USHA/ANNIE	✓	✓	12	Usha
07/5	USHA/ANNIE	✓	✓	11:30	Usha
08/5	USHA/ANNIE	✓	✓	11:30	Usha
09/5	USHA/ANNIE	✓	✓	12:25	Usha
10/5	USHA/ANNIE	✓	✓	11:30	Usha
11/5	USHA/ANNIE	✓	✓	12	Usha
12/5	USHA/ANNIE	✓	✓	12:25	Usha
13/5	USHA/ANNIE	✓	✓	11:30	Usha
14/5	USHA/ANNIE	✓	✓	11:30	Usha
15/5	USHA/ANNIE	✓	✓	12	Usha
16/5	USHA/ANNIE	✓	✓	12	Usha
17/5	USHA/ANNIE	✓	✓	12	Usha
18/5	USHA/ANNIE	✓	✓	12	Usha
19/5	USHA/ANNIE	✓	✓	12	Usha
20/5	USHA/ANNIE	✓	✓	11:30	Usha
21/5	USHA/ANNIE	✓	✓	11:30	Usha
22/5	USHA/ANNIE	✓	✓	11:30	Usha
23/5	USHA/ANNIE	✓	✓	11:30	Usha
24/5	USHA/ANNIE	✓	✓	12	Usha
25/5	USHA/ANNIE	✓	✓	11:30	Usha
26/5	USHA/ANNIE	✓	✓	12	Usha
27/5	USHA/ANNIE	✓	✓	12	Usha
28/5	USHA/ANNIE				Acces
29/5	USHA/ANNIE				Acces
30/5	USHA/ANNIE				Acces
31/5	USHA/ANNIE				Acces

MAIN STORE CLEANING

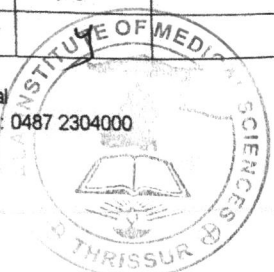




IP CANTEEN AUDIT CHECK LIST

Name of Auditor: Binu . Abraham . p , Binu mon , Dr. meetha Date: 8/10/25

CLEANLINESS AND UPKEEP OF PREMISES		
	Yes/No	Remarks
1. Food preparation area is clean and free from pests	N	Not clean
2. Floors, walls and food contact surfaces are clean and dry	N	"
3. Drains and gullies are clean and appropriately covered	Y	
4. Dedicated food storage/refrigeration areas exist to ensure food preservation.	Y	
Refreshment Area		
5. Tables and chairs are kept clean	N	Dusty neted
6. Fans and light fittings are clean and free of dirt and cobwebs	Y	
7. Refreshment area is free from unwanted articles	Y	
8. Cleaning checklist maintained		
Toilets and Wash Basin		
9. Toilets are clean and dry	Y	
10. Basic amenities such as soap solution, toilet paper, hand dryer / hand towel and litter bins are readily available	Y	
11. Cleaning checklist maintained		
Waste Disposal Area		
12. Appropriate foot-operated reuse bins are used	Y	
13. Reuse bins are kept covered at all times when not in use	N	found open
14. Kitchen waste is disposed off regularly	Y	
Personal hygiene		
15. Personal hygiene checklist maintained	Y	
16. Food handlers are free from infections	Y	Health card checked
17. Clean aprons and caps are worn where handling food	Y	
18. Fingernails are short, no wounds, unpolished and clean	Y	
Presence of any active illness/infection		
19. Health checkup register maintained	Y	Some new staff return
20. Hands are washed thoroughly with soap and water frequently and at appropriate times	Y	
Dry Goods Storage Unit		
21. Stored food should be properly covered with lid.	Y	
22. Dry goods, drink cans and other food items are stored neatly on shelves at least 30 cm above ground	Y	
23. Insecticides, detergents and other chemicals are stored away from food products	Y	
Refrigerator / Chiller / Freezer		
24. Refrigerated food storage units are in good working order and maintained at correct temperatures	Y	
25. Refrigerated food storage units are kept clean labeled and well-		





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

KITCHEN SERVICES

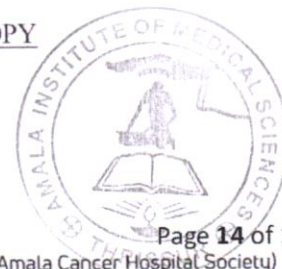
- Kitchen serves as one of most important support services department in the hospital as it helps in stimulation of rapid recovery of patients by providing food to the patients as per the specific patient requirements. However, kitchen establishments are identified as places that may lead to outbreaks of food-borne infections.
- Quality and quantity of food are key factors for patient recovery. Ensuring safe food is an important service delivery in healthcare. Hospital patients may be more susceptible to food-borne infection, and suffer more serious consequences than healthy people. Thus, high standards of food hygiene should be maintained throughout the service delivery. The need for adequate food hygiene facilities is of paramount importance in kitchen services. Assuring safe food requires management and control of microbiological, chemical, and physical hazards.
- For maintenance of proper hygiene and infection-free environment in the kitchen services department of the hospital, the following minimum interventions need to be carried out while planning or executing the kitchen or dietary services in the healthcare settings.

GENERAL CLEANING OF ENVIRONMENT

- Separate mops, buckets and cleaning chemical supplies should be used for the kitchen
- All floors in the kitchen complex should be cleaned at least twice a day using soap and water. Cleaning should begin with the food storage room and proceed to preparation and cooking area. The waste storage area and the cleaning equipment storage area should be cleaned last (clean to dirty sequence should be followed).
- Additional cleaning should be done as and when required e.g., spills should be cleaned immediately. If the floor appears dirty, it should be cleaned immediately.
- Food storage pallets should be cleaned by wiping with soap and water at least weekly.
- Equipment such as tables and food preparation and holding counters should be wiped with choline

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KITCHEN SERVICES – REPORT: SAMPLE COPY





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

PEST/INSECT TRAP CHECKLIST

DATE	FLY GLUE	PLACE	SIGN	RAT TRAP	PLACE	SIGN
1-5-25	✓	In front of IP Canteen	✓	✓	main store	✓
2-5-25	✓	"	✓			
3-5-25	✓	"	✓			
4-5-25	✓	"	✓			
5-5-25	✓	"	✓			
6-5-25	✓	"	✓	✓	"	✓
7-5-25	✓	"	✓			
8-5-25	✓	"	✓			
9-5-25	✓	"	✓			
10-5-25	✓	"	✓			
11-5-25	✓	"	✓	✓	"	✓
12-5-25	✓	"	✓			
13-5-25	✓	"	✓			
14-5-25	✓	"	✓			
15-5-25	✓	"	✓	✓	"	✓
16-5-25	✓	"	✓			
17-5-25	✓	"	✓			
18-5-25	✓	"	✓			
19-5-25	✓	"	✓	✓	"	✓
20-5-25	✓	"	✓			
21-5-25	✓	"	✓			
22-5-25	✓	"	✓			
23-5-25	✓	"	✓	✓	"	✓
24-5-25	✓	"	✓			
25-5-25	✓	"	✓			
26-5-25	✓	"	✓			
27-5-25	✓	"	✓	✓	"	✓
28-5-25	✓	"	✓			
29-5-25	✓	"	✓			
30-5-25	✓	"	✓			
31-5-25	✓	"	✓	✓	"	✓

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PEST/ INSECT CONTROL MEASURES





CANTEEN FACILITY - REPORT

Standard: 1.2.7

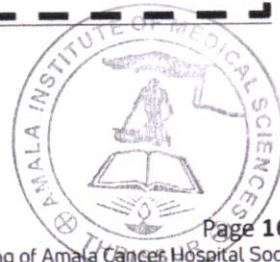
Measurable point: Canteen facility

AIMS Main Kitchen Physical Inventory
Month of July 31st - 2025

S.NO	NAME	QTY	COL	SING	RECIVED	OPNING	REMARKS
1	SS Cooking Range (3.burner)	NO	1				
2	SS Cooking Range (1.burner) L	NO	2				
3	SS Cooking Range (2.burner)	NO	1				
4	SS Cooking Range (1.burner) ST	NO	1				
5	SS Refrigerator double door	NO	1				
6	SS Refrigerator Single door	NO	1				
7	Refrigerator glass door	NO	1				
8	Refrigerator home style door	NO	1				
9	SS Freezer single door	NO	2				
10	Chest Freezer double door	NO	1				
11	Masala Tray	NO	1				
12	Mixer grainder	NO	1				
13	Veg Cutter	NO	1				
14	Cutting Board	NO	7				
15	Chopper	NO	1				
16	Bread Knife	NO	1				
17	Whisk	NO	1				1.damage
18	Greater	NO	1				
19	Coconut grater	NO	1				
20	Dough machine	NO	1				
21	Hot Plate	NO	2				
22	Rice Boiler	NO	2				
23	Tea Boiler	NO	1				
24	Idli Steamer (+10.tray)	NO	1				
25	SS table with marble	NO	2				
26	SS working Table	NO	4				
27	Wet Grinder	NO	2				
28	SS Sing with table	NO	3				
29	Uruli big size	NO	2				
30	Uruli M size	NO	5				
31	SS Vessels	NO	12				
32	Rice strainer	NO	5				
33	Steel Strainer	NO	4				
34	Dish washing Sing	NO	1				
35	SS Table s washing Area	NO	2				
36	Pot washing machine	NO	1				
37	cooker	NO	4				
38	saucepan	NO	4				
39	oil kadai	NO	4				
40	Casserole	NO	5				
41	puttukutti	NO	2				
42	steel kutti	NO	8				
43	steel kutti (big size)	NO	8				
44	steel kutti medium size	NO	8				
45	steel kutti smallsize	NO	18				

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INVENTORY – MAIN KITCHEN





CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

AIMS Snacks Kitchen Physical Inventory
Month of July 31st - 2025

S.NO	NAME	QTY	COLSING	RECI	OP	NSING	REMARKS
1	Office Chaire	NO	1				
2	Plastic Chaire	NO	1				
3	SS storage rack	NO	2				
4	Aluminium Tray	NO	8				
5	Aluminium Tray S	NO	7				
6	Wet Grinder	NO	1				
7	Sandwich Maker	NO	1				
8	Plastic Bucket big (50.ltr)	NO	9				
9	Plastic Bucket (med)	NO	17				
10	SS Preparation table	NO	2				
11	SS Meze table mini	NO	3				
12	Mixer grainder	NO	2				1.Damage
13	Cutting Board	NO	3				
14	Mixer Machine small	NO	1				
15	weign scale	NO	2				1Damage
16	Sisers	NO	3				
17	Refrigerator double	NO	1				
18	Rolling Pin	NO	3				
19	Plastic creates	NO	11				
20	Blue plastic creates	NO	6				
21	Water dispensor stand	NO	1				
22	Desbin	NO	1				
23	pedal Desbin big	NO	1				
24	Shoe rack	1	1				
25	Aluminium Bucket	NO	5				
26	Steel Bucket	NO	3				
27	Kadai big	NO	2				
28	kadai small	NO	6				
29	Non stick frying pan	NO	4				
30	Knife	NO	6				
31	Indalium Uruli big	NO	1				
32	indalium Uruli small	NO	1				
33	Aluminium Uruli	NO	4				
34	Steel Kutti	NO	5				
35	Sauce pan	NO	2				
36	Strainer small	NO	3				
37	Coconut Scraper machine	NO	1				
38	ss onion slicer with table	NO	1				
39	woodern stool	NO	1				
40	Dough machine	NO	1				
41	SS Cooking range 2 burner	NO	2				
42	SS Cooking range 1 burner	NO	2				
43	lightier	NO	1				
44	Oil strainer	NO	7				

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INVENTORY – SNACKS KITCHEN



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CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility

2025 MOSQUITO TRAP LAMP CLEANING

DATE	NAME OF PERSON	TIME	REMARKS
1/6	ELSV/ANNIE/BABY	7.15	ELY
2/6	ELSV/ANNIE/BABY	7.25	ELY
3/6	ELSV/ANNIE/BABY	7.35	ELY
4/6	ELSV/ANNIE/BABY	7.30	ELY
5/6	ELSV/ANNIE/BABY	7.25	ELY
6/6	ELSV/ANNIE/BABY	7.30	ELY
7/6	ELSV/ANNIE/BABY	7.30	ELY
8/6	ELSV/ANNIE/BABY	7.35	ELY
9/6	ELSV/ANNIE/BABY	7.40	ELY
10/6	ELSV/ANNIE/BABY	7.35	ELY
11/6	ELSV/ANNIE/BABY	7.40	ELY
12/6	ELSV/ANNIE/BABY	7.35	ELY
13/6	ELSV/ANNIE/BABY	7.30	ELY
14/6	ELSV/ANNIE/BABY	7.20	ELY
15/6	ELSV/ANNIE/BABY	7.25	ELY
16/6	ELSV/ANNIE/BABY	7.10	ELY
17/6	ELSV/ANNIE/BABY	7.20	ELY
18/6	ELSV/ANNIE/BABY	7.15	ELY
19/6	ELSV/ANNIE/BABY	7.20	ELY
20/6	ELSV/ANNIE/BABY	7.30	ELY
21/6	ELSV/ANNIE/BABY	7.30	ELY
22/6	ELSV/ANNIE/BABY	7.25	ELY
23/6	ELSV/ANNIE/BABY	7.30	ELY
24/6	ELSV/ANNIE/BABY	7.40	ELY
25/6	ELSV/ANNIE/BABY	7.25	ELY
26/6	ELSV/ANNIE/BABY	7.30	ELY
27/6	ELSV/ANNIE/BABY	7.25	ELY
28/6	ELSV/ANNIE/BABY	7.15	ELY
29/6	ELSV/ANNIE/BABY	7.35	ELY
30/6	ELSV/ANNIE/BABY	7.40	ELY

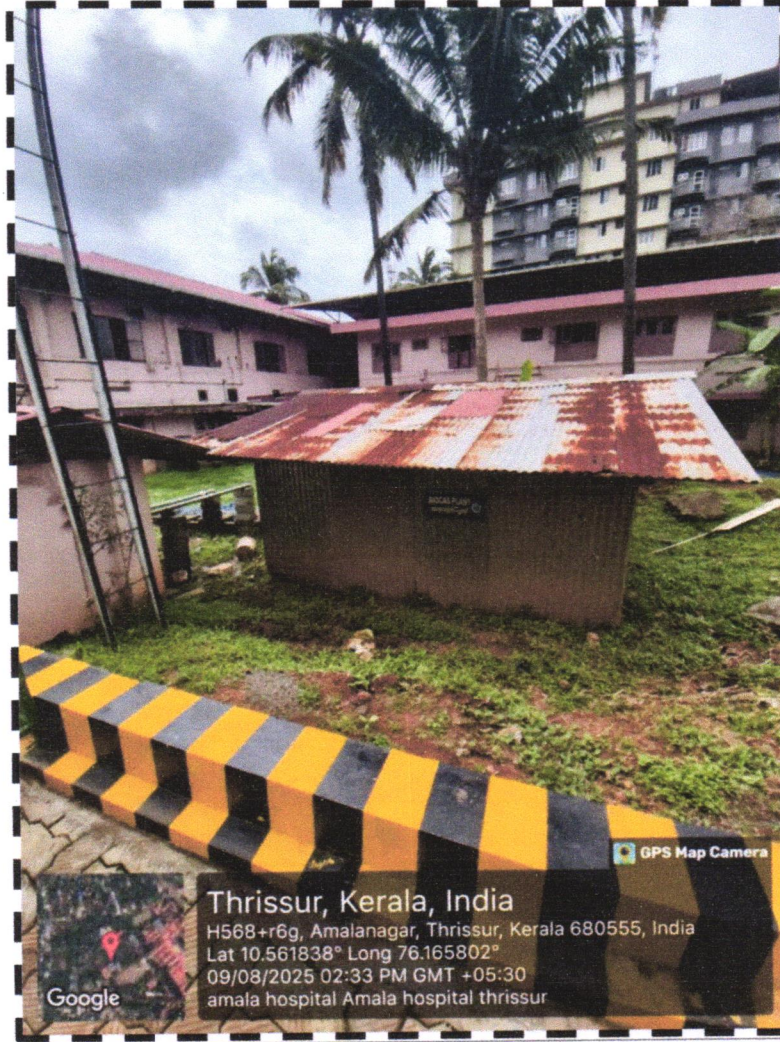
MOSQUITO TRAP CLEANING - SAMPLE COPY



CANTEEN FACILITY - REPORT

Standard: 1.2.7

Measurable point: Canteen facility



BIOGAS PLANT – DISPOSAL OF FOOD WASTE

Date:
Place:



Betsy
 Dr. Betsy Thomas

Principal
Dr. BETSY THOMAS
 MD, FRCOG, DNB, MICOG

PRINCIPAL Page 19 of 19

