



National Institute of Technology, Rourkeal-769008 (Odisha)

N/O. NITR/DR/CM/2016/164

Campus Health and Hygiene

Dt. 16/05/16

Annexure-I

Brands of consumables permissible in NITR Mess, Guest House & Canteens

Sl. No.	Item	Brand Used or quality of product
1.	Rice	Zayaka, Neelakantha, (India Gate For Biryani/Pulao)
2.	Atta	Grihasthi -(Sarbati)
3.	Besan	Grihasthi
4.	Maida, Suji	Neelachakra
5.	Dal (Arhar)	Samrat, Manpasand
6.	Dal (Mug)	Jatani
7.	Dal(Urad)	Samrat.
8.	Soya Badi	Grihasthi, Nutrela (Nestle)
9.	Vermicelli	Grihasthi
10.	Cooking oil (Refined oil) (Sun flower)	Sweekar/Saffola Tasty/Sundrop/Nature Fresh (Use of Hydrogenated (vanaspati) oil is prohibited)
11.	Cooking oil (Mustard oil)	Engine, Saffola
12.	Spices	Grihasthi
13.	Tea (Brand)	Red Label/Tata gold/Tata premium
14.	Butter, Jam, Sauce	Amul/Kissan/Maggi/Del Monte/Mother Dairy/Vadilal
15.	Ice-cream	Amul/ Dinshaw/ Vadilal
16.	Milk, Curd	Omfed/Amul/Mother Dairy (Without Water)
17.	Paneer	Amul/Omfed
18.	Durable Vegetables	Top Quality
19.	Green Peas	Ruchi Fresh
20.	Green Vegetables	Top Quality
21.	Fish	Top Quality
22.	Dal/Water proportion	30gm.per Student, Dal:Water-1:3
23.	Dal/Rice proportion in Idli/Dosa/and Tiffin items	Dal:Rice-1:2.5 (Dosa) Dal:Rice-1:2 (Idli)
24.	Chicken	Fresh Chicken
25.	Salt	Tata, Annapurna, Nature fresh
26.	Pickle	Mother's /Pravin/Priya

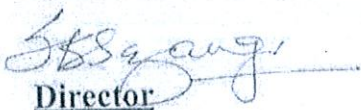


27.	Instant Noodles	Maggi/Top Ramen
28.	Papad	Lijjat
29.	Bread	Mayfair/Modern/Max
30.	Cleanliness of Utensils	On Regular basis with hot water
31.	Cleanliness of surroundings	On Regular basis
32.	Cleanliness of staff toilets and supply of soaps etc.	On Regular basis, use liquid soap containers on wall
33.	Garbage disposal	Daily, as per timing agreed with contractor (2 times in a day)
34.	Separation of food and non-food items in disposal	Should be done
35.	Use of machine provided	All machines provided to the Halls should be used regularly. #
36.	Adequacy of Staff	Student: Staff - 20:1 (On Roll) 25:1 (Min. Staff Process in any Meal)
37.	Staff dress, Cleanliness, Training	All employees in clean dress only
38.	Notices, Information displayed	All items
39.	Oiliness of the food	Less
40.	Tea(Quality, proportion of milk)	Excellent, 1:1
41.	Drinking water supply and quality	Aqua guard
42.	Disposal of used plates(speed & hygiene)	Immediate, VIM powder for washing then Lizol for mopping.
43.	Cleanliness of Dining Hall and furniture	Should be cleaned after all meals with Lizol (3 times in a day)
44.	Cleanliness of Kitchen	On Regular basis (3 times in a day)

The Caterer or Contractor may use any other FPO approved brands only if permitted by the concerned HOD in writing.

#) Failure of any machine or poor performance must be reported to HOD (along with steps being taken by Caterer or Contractor to make it operational) within ½ day.

\*) Any pay cut results for absence of staff as recorded on biometric attendance machine should be passed on to the institute, beyond a certain threshold.

  
**Director**

Cc:

- 1) Chief Warden
- 2) PIC Campus Hygiene Committee.
- 3) PIC of Canteens
- 4) Manager of Guest House
- 5) All Caterers of Guest House, Canteens and Hall of Residences

6) Chairmen, on campus businesses for wide circulation.  
7) PIC, Guest houses.

To All caterers/night canteens  
You are hereby directed to follow the above mentioned guidelines.

  
8/7/16