lexEducate

Compliance | Safety | Wellbeing

CANTEEN SAFETY GUIDELINES

Small Steps. Big Protection.



A safe canteen ensures healthy students, happy parents and a responsible institution.



1 FSSAI COMPLIANCE



- Ensure FSSAI licensing & registration.
- Work with FSSAI compliant vendors only.

2 HYGIENE FIRST



- Maintain high standards of cleanliness.
- Regular cleaning & sanitization of kitchen, utensils & equipment.
- Hygiene rating must be displayed.

3 PERSONAL HYGIENE



- Staff must wear clean uniforms, hair nets, masks & gloves.
- Regular hand washing with soap.
- No handling of food when unwell.

4 SAFE WATER



- Use clean, potable drinking water.
- Regularly check & maintain water purifiers.

5 NUTRITIOUS FOOD



- Serve fresh, wholesome and nutrient-rich food.
- Include fruits, millets, green vegetables & healthy snacks.
- Avoid junk, high sugar, high salt & deep fried food.

6 SAFE STORAGE



- Store raw & cooked food separately.
- Maintain proper temperature of hot & cold food.
- Use food within the recommended time.

7 WASTE MANAGEMENT



- Use dustbins with lids.
- Dispose waste segregatedly.
- Keep the canteen area clean & clutter-free.

8 RECORD KEEPING



- Maintain records of purchases, temperature logs & cleaning.
- Be audit-ready always.

9 TRAINING & AWARENESS



- Regular training for staff on food safety & hygiene.
- Create awareness among students for healthy eating habits.

10 ZERO COMPROMISE



- Do not compromise on food safety.
- Report any issue immediately.
- Safety is everyone's responsibility.



Don't Leave Student Safety to Chance.
Build a Safe, Compliant & Trusted Canteen.



Together, we serve health, we build futures!

DM us for a consultation and make your canteen audit-ready!

COMPLIANCE | CARE | COMMITMENT | COMMUNITY

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