

**URGENT
TIME BOUND**

No.EDN-U(G-II)Ele/MDM- 19871-20133
Office of the Dy. Director Elementary Education
Una,Distt.Una(HP)

Dated :- 12/8/16

To

All the Pr/HM/Incharges of
GSSS/GHS/GMS in Distt. Una(HP)
All the BEEO's in Distt. Una(HP)

Subject:- Guidelines on Food Safety and Hygiene for school Level Kitchens under Mid Day Meal Scheme regarding.


Sir,

In continuation to this office letter No. EDN-U(G-II) Ele-MDM-20870-21132 dated 25/08/2015 and with reference to the Director Elementary Education HP Shimla letter No. EDN-H(EE)(4)4-16/2016-17-FSSA dated 2nd August,2016, it is reiterated that the Government of India vide their letter No. 14-2/2013-EE.5MDM-1-2 dated 13.02.2015 has framed and finalised the guidelines on food Safety and Hygiene for School Level Kitchens under Mid Day Meal scheme .These broad guidelines have been framed with an aim to help the states to focus more intensively on the safety aspects of procurement,storage,preparation,serving, waste disposal of food items as well as issues of personal hygiene of students and those involved in cooking and serving of food under Mid Day Meal Scheme in the school.

In this context, it is pertinent to mention here that clause No.1.3 of the above mentioned guidelines is regarding procurement of Oil,Pulses and Condiments under Mid Day Meal Scheme which are reiterated as under:-

- (i) Only packed dals,salt,spices,condiments and oil with AGMARK quality symbol should be purchased. Any ingredient being sold loose should never be bought. The packaging and expiry date of the ingredients should be checked.
- (ii) Only "double fortified salt" should be used for cooking mid day meals. Food grains should be stored in standard bins while, plastic food grain containers are ideal for storage of dals,spices ,condiments and other ingredients.


You are,therefore directed to implement these guidelines and comply with the instructions strictly in the letter and spirit under Mid Day Meal Scheme .


Deputy Director Elementary Education
Una,Distt.Una(HP)

Endst.No.Dated:-Even

Copy to:-

- (1)The Director Elementary Education HP Shimla w.r.t. their letter under reference for information please.
- (2) All the BEEO's with the directions that further circulate these guidelines/instructions as mentioned above in all the GPS under your block.


Deputy Director Elementary Education
Una,Distt.Una(HP)

P.T.O.

No.EDN-U(G-II)Ele-MDM- 20870-21132
Office of the Dy Director Elementary Education
Una,Distt.Una(HP)
Email-ID dcmdm-una.hp@nic.in

Dated:- 25 August, 2015

To

All the Pr/HM/Incharges
of GSSS/GHS/GMS
in Distt.Una(HP)

Subject:-

Regarding Food Safety and Hygiene for School Level Kitchen under Mid Day Meal Scheme.

Memo:-

This is with reference to the letter of the GOI vide D.O.No.2-30/2015-EE.5(MDM 1-2) dated 15/06/2015 as mentioned in the Directorate letter No.EDN-H(EE)(4)4-17/2014-15-Instructions Misc dated 10/08/2015, on the subject cited above.

In this regard, vide above mentioned letter, it has been intimated that the centrally sponsored Mid Day Meal Scheme (MDMS) is the world's largest school feeding programme implemented in partnership with the States/UTs. This gigantic operation, though, largely runs smoothly across the country, some complaints about the quality of food served under MDMS are received from time to time. An analysis of the complaints relating to poor quality of food has revealed that such complaints substantially increase immediately on reopening of the schools after summer vacations in the month of July/August. The cases of children falling ill due to food poisoning could, inter alia, be attributed to contamination of stored food grains and or other raw materials during the intervening summer vacations, failure to conduct a through cleaning of the kitchen premises and utensils etc. This trend points to the need for extra vigilance and sensitization of school Head Masters and field functionaries during the months of July to September.

The department has issued instructions from time to time on food safety and hygiene with regard to MDM. An updated set of guidelines on Food Safety and hygiene for school level kitchens under MDMS have also been issued by GOI vide letter No. 14-2/2013-EE(MDM 1-2) dated February 13, 2015, which inter-alia include guidelines to prevent food contamination etc. (download these guidelines from the website www.mdm.nic.in).

In view of above, you are directed to comply with these guidelines strictly and to take all necessary actions/precautions so that the incidents of supply of sub-standard poor quality MDM as well as food-poisoning due to consumption of MDM are minimized especially during the ensuing summer/rainy season.


dc


Deputy Director Elementary Education
Una, Distt. Una (HP)

Endst.No.Dated:- Even

Copy to all the BEEO's with the directions that further circulate these instructions as mentioned above in all the GPS which falls under your block.

dc


Deputy Director Elementary Education
Una, Distt. Una (HP)