



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Manora Raia, Salcete, Goa – 403720 India
Tel: +91 (832) 6623000 Fax: +91 (832) 6623111
Email: info@vmsihe.edu.in Web: www.vmsihe.edu.in

Criterion 7

Institutional Values and Best Practices

7.2

Best Practices

Practice No.2





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Posters displayed in Cafeteria to avoid food wastage





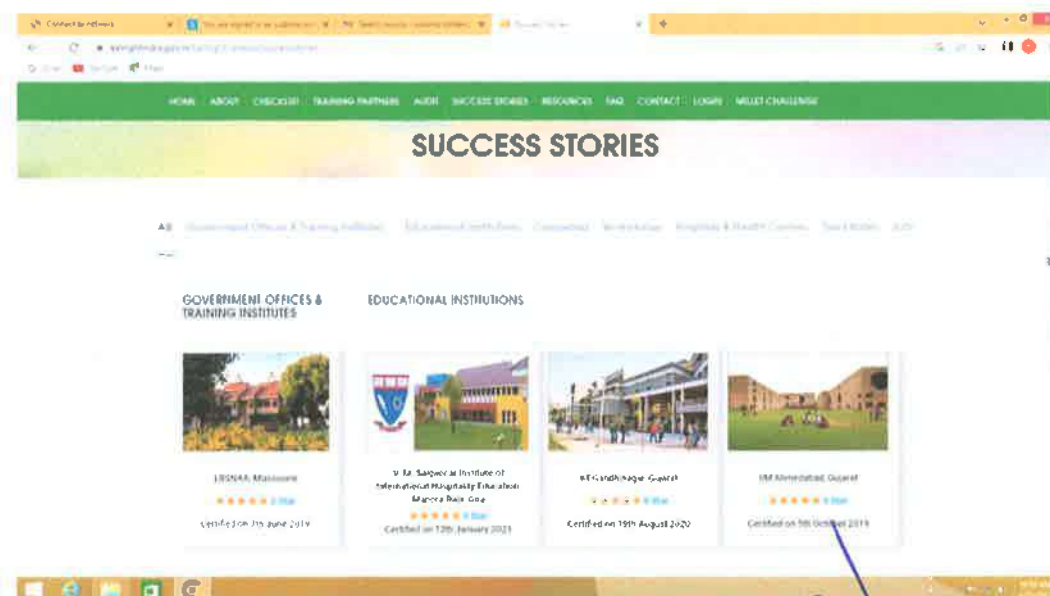
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Eat Right Campus Certificate and License



Five Star Rating for Eat Right Campus Certification





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Reports on Internal & External Training

TOPIC: Sensitization Training Under “Eat Right Initiative of the FSSAI”–2020

EVENT: Eat Right India

VENUE: FDA Goa

ATTENDED BY: Chef Sebastian Breitingger, Chef Sandip Madkaikar

TIME: 10:00 am to 5:30 pm

DATE: 24th January 2020

Food Safety and Standards Authority of India is the apex body in the country to regulate the food businesses under the food safety and standards act 2006. In order to promote safe healthy and sustainable food to the consumers at large, the FSSAI has launched a bouquet of Food Safety Initiatives under the banner of Eat Right India. These initiatives calls for the collective collaboration of food regulators, industry, Academicians, Social organizations and consumers to work together in ensuring the availability of safe and wholesome food in the country.

In order to implement these initiatives and to get the ball rolling in Goa, the FDA along with the FSSAI organized a workshop on the 24th January 2020 from 10:00 am to 5:30 pm at the FDA Goa. Chef Sebastian Breitingger and Chef Sandip Madkaikar attended the workshop.

The agenda of the workshop was as follows:

1. Training of Mitras
2. Hotels for Eat Right and Catering Sector
3. Eat Right Campus Certification
4. Corporate engagement through CSR for Nutrition Literacy program in schools across Goa.
5. Mobilize network of Professionals in Food and Nutrition (NetProFan)

The training session began with a welcome note by Mr Richard Noronha, followed by the lamp lighting ceremony by Mrs. Jyoti Sardesai (Director FDA Goa), Mr. Krishna Mitekar (Deputy Director FSSAI), Ms. Vaidehi Kamzumkar who were the key speakers at the workshop.





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The objective of the workshop was to make Goa a Model state for Food Safety.

1. **Digital Mitra** initiative is a platform where the FDA wants to create a pool of people to work on their behalf. A special training session was delivered for participants who wanted to register for this program. Chef Sandip enrolled for the same and had to answer a written test followed by an online test and viva. Upon clearing the test the participants will be certified by FDA and FSSAI as Mitras who will be authorized to register any Food outlet with FDA and FSSAI online by charging a nominal fee. The mitras will act as facilitators to encourage food outlets to register online and also to apply for required licenses.
2. **Eat right Campus** is a certification for campuses following standards of Eat Right India. To be certified as Eat right Campus one has to follow the following steps:
 - a) Register the Campus online.
 - b) Pre Audit/ Self Assessment/ Pre assessment done by FSSAI or FDA
 - c) Training of food handlers under FOSTAC
 - d) Final audit by third party
 - e) Certification by FSSAI
 - f) Sustenance & Renewal of Certificate
3. **Hygiene Certification for Hotels and Restaurants:**
 - a) Exemplary – 5 stars
 - b) Compliance – 4 stars
 - c) Satisfactory Compliance – 3 stars

Audit parameters for the Hygiene Certification for Hotels and Restaurants are:

- a) Safe and Hygienic Food
 - Location and surroundings
 - Design layout
 - Control of operations
 - Personal hygiene
 - Cleaning and maintenance
- b) Healthy Food
 - Local and seasonal
 - Healthy diets and lifestyle
 - Reducing consumption of HFHS





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- c) Sustainable Food
- RUCO
 - No food waste
 - Water conservation
 - No plastic
- d) Consumer Awareness
- Food safety managers
 - Awareness programs
 - IEC material dissemination
4. **Leveraging CSR Funds for : Promoting Safe and Healthy Eating through C4 Safe and Nutritious food**
www.snfportal.in
As a CSR initiative Chefs can adopt 1 to 5 schools in their vicinity
Sehat clubs can be formed in schools
5. **BHOG – Food served in Temples, Churches**
BHOG – Blissfull & Hygienic Offering to God
- Under this initiative many Temples are certified as BHOG Certified institutions as the Prasad given to the devotees is prepared in a hygienic manner with less sugar and is healthy. Some of the Temples certified by FSSAI are: Siddhivinayak temple, Mumbai. Ganpati pule, Tirupati Balai.

Our take away from the workshop are:

- To register for EAT RIGHT CAMPUS CERTIFICATION,
- Register and get Certified as a Food Safety Mitra
- To certify the Institute to conduct training related to FSSAI- this idea was proposed by Mr Richard Noronha from FDA Goa.
- To get Hygiene Certified.





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FSSAI FOSTAC TRAINING - 2020

Date:	27 th July 2020 and 28 th July 2020
Time:	02:30 to 18:30
Venue:	Online Zoom meeting
Number of Participants:	100 Participants total, 22 from VMSIHE
Lecturer:	Cchavi Bakshi, Shalu

Day one, 27, July 2020

We celebrated our first online meeting / training for our staff. We attended a Fostac Training, one of the requirements for food handlers and for the Eat Right Campus initiative we had started some weeks back.

All our food handlers of the institute participated:

Kitchen:

- Sebastian Breitingner
- Sujatha Madhavan
- Sandip Madkaikar (from Home)
- Maksud Ali Khan
- Preetham Singh
- Rajib Darjee
- Ramesh Sing (from Home)
- Safraz Khan
- Dinesh Mukhia

KST:

- Sharayu Nagveshkar
- Yesmina Alvarez
- Nelson Colaco
- Moris Perreira
- Kapil KC





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Cafeteria:

- Gauri Patel
- Migel Pereira
- Vijay Pereira

Stores and Purchase:

- Nagraj Naik (from home)
- Chaitra Phaldessai
- Rajesh Naik
- Sushil Prabhudesai

It took us a while until all of us were logged in but the session started in such a way, that they waited for us with a small introduction movie.

The session started with the explanation about the importance of FSSAI and the audits taken, especially and more so during the Covid times.

After this they started with an explanation of HACCP, the description of all the different hazards and prevention of them. We spoke about allergens and the storage and handling of those products.



Further they introduced us to different causes of food spoilage.





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Part two was all about different materials, location, design and layouts. They explained the steps in food processing and the different points to take care of. It was very well explained and showed with photos how to maintain walls, ceilings, utensils and flooring, including drains and exhausts.

Further we spoke about water quality and testing, three sink systems and washing and disinfection of food and utensils.

Description was given about the quantity of toilets required per quantity of

workers, the air quality and exchange of air per unit and last but not least the lux, light intensity on the working space.

Part three was all about material handling, receiving and storing. Explanations were given about MFG, Expiring date, best before etc. it was mentioned how the receiving area should look like and how we should take the temperature and check the material at the hour of receiving.

In between we saw a short video about the required documentation and the need to keep everything in strict order and records for a time of one year.

We continued with the storing requirements of different food items, distances from floor and walls, temperatures, order of storing, FIFO and FEFO.

Last of this day was the explanation about cross contamination and the need to use colour coding.

The session was conducted very interactive and after each few slides a small questionnaire was send. The teachers asked a lot of questions and people interacted quite a lot.

Day two, 28, July 2020

Back on the PC, quite a step for some of our staff, which actually does not have much exposure in this field.

Today's session started with a quick explanation about the course and how the assessment will be conducted.



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Some questions were revised from yesterdays class and then we started off with an explanation about food laws in India. They explained with a short video about the Food Safety and Standard (FSS), the regulations, licences, registration, the Food Business Operator (FBO) and his duties. In the video they talked as well about the major requirements of FSS Act 2006, the need of FOSTAC training and certification and their responsibilities. Further it was shown what a Food Safety Officer is and his role. It continued with the

explanation about all the FSSAI initiatives like RUCO, EAT RIGHT CAMPUS, Hygiene Rating.....

Part Five of the course was all about Food Production, times and temperature of cooking food, holding food, cooling food and reheating food. The importance of maintaining, controlling and documentation of all these temperatures.

In Part six it was very intensively explained the danger zones of temperature for food and how to handle, produce and store food.

A short part was given for wrapping food, transportation and vehicles which transport the food. Special attention was given to Covid 19 situation and the additional regulations, especially the food suppliers.

Part seven then talked about personal hygiene, general rules of body hygiene, hand washing, condition of clothing, hair, fingernails, etc. It was explained that every food handler needs proper health check and a certain documentation. Further they mentioned the behavioral practices of food handlers and the way how to avoid these. One more important factor was mentioned in regard of covid, is the visitors policy which each establishment should have.

Part eight and the last one talked about all the support services like management and supervision, testing facilities and pest control, cleaning and sanitation, waste disposal and training, record keeping and consumer awareness.





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It was discussed the importance of SOP for each department, and the need to audit every year the establishment. They ended up with the explanation of the Food Safety Management System



(FSMS), the good manufacturing practices, good hygiene practices, hazard analysis and control, which lead us to the seven principles of HACCP.

Finally after the session the organizers send a link through the zoom chat of a google form assessment, for which we had 20 minute to answer 20 questions. The questions were all related to the course given and in form of multiple choice. To pass we need to achieve a

50%. The results we will get within a weeks' time.

All in all it was a very useful course, very intense and long, but for sure an enrichment for all our food handlers and I am sure that this course initiated a little bit more attention in all of us when it comes to hygiene and good practices in our departments.





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FBO MEET GOA 2022

Date: Monday 04th April 2022
Time: 10:00 – 17:00
Venue: Grand Hyatt, Bambolim
Number of Participants: 50
Lecturer: FSSAI

Sharayu Nagueshkar and Sarfaraz Can had attended FBO Meet on 4th April 2022 Organised by FSSAI WR, Mumbai with Grand Hyatt, Bambolim.



The Training started around 10 am with the brief introduction of the organisers, Guests speakers and the participants. It was good to be at the training being the only one institute with the other hotel industry experts.

The topics covered for the training were basic handling of raw material /Good hygiene practice/ less use of high fat, sugar and salt/ RUCO and preventing food waste.

After 2 topics Chief Guest Ms Pritee Chaudhary (IRS) Regional Director FSSAI, WR, Mumbai. She arrived. The welcome speech was given by Vaidehi Kalzunkar Scientist I Mumbai. And

later continued with the training.

Around 1pm, we had lunch break in the Grand Hyatt Buffet restaurant. The food was amazing with variety of food to eat from different cuisines like Indian, Goan, Continental and live counters ant to finish with different choice of dessert.

After an hour break we had to join for the last session of the training and after that there were question asked by the organisers from the topics covered in the training, and later finished with





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evening tea with choice of juice/ cookies/ savouries/ snacks.
Which all were made out of seasonal fruit Mango and a live tea
counter of our choice.
It was a nice experience to learn some new things meet new
people, I would like to thank Chef Sebastian for giving us this
opportunity to attend the training.







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BASIC FOSTAC TRAINING –2022

Date: Wednesday 23-11-2022
Time: 12:00 – 17:00
Venue: Demo Kitchen
Number of Participants: 36
Lecturer: Dorothy Pereira / Richard Noronha

On Wednesday at 12:00 we all met in the Demo kitchen together with the organizers and around 10 outside students for the basic FOSTAC training from FSSAI.

Before the course started the registration was going on, which for some of our staff was little complicated, as the portal was not clearly working.

Mr. Richard Noronha started the program with a quick introduction and handed over the class to Dorothy Pereira. She did an excellent job to introduce the students to the subject and conducted her class with wit and enthusiasm, provocative questions related to food hygiene and mad everyone participate. We had a short lunch break and then she went through her PPT presentation.



After a second break for tea and pakodas we were divided into groups and given a theme to write about on a big paper, which we had then to present to the whole class. This was a very nice way to resume the already learned subject.

To finalize the course we had to answer a short MCQ test. After a photo session in the lawn, we all went home. It was a very helpful session to refresh the basics of Food safety.








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Our staff participating was:

Gauri Patil, Cleona Pereira, Edgar D'Souza, Kevin Pereira, Bruno Dias, Sharayu Nagueshkar, Piedade Fernandes, Morris Pereira, Vijay Jadhav, Leo Alvares, J. Sebastian Breitingger, Sujatha Madhavan, Sandip Madkaikar, Ryan Furtado, Ramesh V. Singh, Maksud Ali Khan, Sarfaraz Khan, Rajib Darjee, Preetamsingh S Rajaput, Dinesh Mukhia, Jasmina Alvares, Ujal Nagvenkar, Rajesh Naik, Rovino Miranda and Alyce Rodrigues







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STATE CONNECT - 2022

Date: Wednesday 30th November 2022
Time: 11:45 – 16:30
Venue: FSSAI Bambolin
Number of Participants: 3
Lecturer: Ms. Inoshi Sharma, Ms Priti Singh, Ms Jyoti Sardesai,
Ms Swati Salgaocar, Dr. Jasvir Singh,

“Strengthening the Food Safety, Quality & Regulatory Ecosystem”

CII (Confederation Of Indian Industry) , (FACE) Food and Agriculture Centre of Excellence in association with Directorate of Food and Drug Administration, Govt. of Goa organized a State Connect session on 30th November 2022 at Conference Hall, Directorate of Food and Drugs Administration Govt. of Goa, Bambolim Goa. The session were attended by Mr. Sebastian Breitingner; Ms. Sujatha Madhavan, Ms. Alyce Rodrigues.

This session was aimed to create awareness about the Eat Right India initiative and to strengthen the food safety & regulatory ecosystem.



Short

trainings session on key aspects such as Save Food Share Food, Hygiene Rating, Food Labelling and Display Requirements, Safe and Responsible Alcohol Consumption was conducted Key Experts present were Ms. Inoshi Sharma- Executive Director, FSSAI; Ms. Swati Salgaocar, Chairperson, CII Goa State Office; Dr. Jasvir Singh, Regulatory, Scientific & Govt. Affairs Lead, South Asia , IFF.





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FOSTAC TRAINING TRAIN THE TRAINER PROGRAM - 2023

On Thursday, 11th May 2023, Chef Sandip Madkaikar attended Train the Trainer program organized by FSSAI at FDA Bambolim, Goa.

This training was conducted by FSSAI to train and certify trainers to conduct Trainings on Basic Catering. The training coordinator was Dr. Dhanesh V, and the trainer was Dr. P Yeram. The session started at 10:00 am and concluded with an examination based on presentation of a topic and a written test.

It was a fruitful session where the Trainer explained the do's and don'ts and ways to conduct the training. This entire program was facilitated by D&D Strategic Consulting.

Session Plan

Timing	Session	Role of	Training methodology	Desired objective/ Outcome of each program topic
10:00 - 10:30	Introduction of Participants	Participants	Use of icebreakers activities while introduction	Learning about the Significance of Listening and Speaking - opening up
10:30 - 11:30	Presentation on Trainer attributes and Outline the objective of the course	Trainer	Interactive presentation about the characteristics of a trainer along with group activities	Orienting participants about the methodology to adopt while training as a trainer
11:30 - 11:45	Explaining about the Assessment criteria and FSSAI's expectation	Assessor	Explaining the framework of Assessment criteria	Obtaining Clarity on the expectation FSSAI has from Participants of a ToI and assessment criteria's.
11:45 - 12:00 Tea break				
12:00 - 13:30	Overview about the Schedule 4 requirements as per the FSS regulations	Trainer	Briefing the subject matter of the course and explaining the content to be conveyed to Food Safety Supervisor while training	It will be a sample or model presentation to the participants for self-improvement
13:30 - 14:00 Lunch				
14:00 - 17:00 (5 - 10 min for each participant for presentation)	Individual Presentations for assessment	Participants	<ul style="list-style-type: none"> o Presentations of Participants o Technical Feedback of other participants on participant's presentations o Focused Faculty feedback on participant's presentation 	3-way Participants Learning from: Presentations of other Participants - Technical Feedback of other participants on participant's presentations - Focused Faculty feedback on participants presentation
17:00 - 17:30	Assessment Examination	Participants	Examination of 20 marks for 30 minutes about the FSSAI rules and regulations, Schedule 4 requirements, FSSAI Initiatives and other GMP, GHP practices.	Evaluation of Participants' knowledge on the subject matter and understanding about the FSSAI rules and regulations
17:30 - 17:45	Key takeaways and feedback to participants	Trainer and Assessor	Summarized key takeaways and Next steps of this program (if any)	Wrapping up of the session in a structured manner
17:45 - 18:00	Participant Feedback	Participants	Obtain feedback from Participants on Strengths and Opportunities for Improvement on the Course	To obtain feedback of the participants on the session

o Evaluation of participants will be done continuously for active participation and involvement throughout the session





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Sample copy of Internal Audit Report Register

INTERNAL AUDIT REGISTER		REGISTER: IAR REV. 1 YEAR: 2023 MONTH: DECEMBER			
HOUSEKEEPING		HOD IN CHARGE: SUSHMA LOTLIKER			
S. N.	HYGIENE CHECKLIST	OBSERVATION	CORRECTIVE OBSERVATION	DATE OF CORRECTION	SIGNATURE
1	License display Food establishment has an updated FSSAI license and is displayed at a prominent location.	Valid until: 31-12-2025			
2	Timely pest control. No signs of pest activity in premises. No signs of pest activity in premises.	NO			
	All departments are informed about pest control and protect their areas.	YES			
	Pest control program is available and pest control activities are carried out by trained and experienced personnel. Check for records.	Training record valid until: 31-12-2023			
	Copy of current contract is filed	Valid until: 31-12-2024			
	Copy of current license and registration is filed. Registration shall be of the local authorities in case the office has their registration in another state.	Valid until: 31-12-2027			
	MSD (Material Safety Data Sheet) is filed for each chemical used, including the dilution ratio.	YES			
	Trend analysis is done on a regular basis to identify areas of infestation	Last date: 31-12-2023 Next due date: 31-01-2024			
	Sanitary policy ID in place and followed	YES			
<i>Sushma</i>					

Name and status of the person which comes for pest control. In case the person is changed, a written information has to be there before the visit.	OK			
Training certificate of the person which comes for pest control. Certificate shall carry a photo of the person.	OK			
Sanitary card copy of the person who comes for pest control	OK			
Gap audit is carried out on a monthly basis (check for records)	Last date: 5-10-2023 Next due date: 4-01-2024			
Rodent map is correct and easy to read. All traps shall be only in the marked place.	YES			
Supervisor from VMSIHE to be present for the pest control (check for record)	YES			
<i>Sushma</i>				





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External Audit Report - Eat Right Campus



Eat Right

CAMPUS

AUDIT REPORT

Sunday 20th December 2020

Participants from VMSIHE:

**Implementation & Training Partners:
INDIANEERS FOOD SAFETY MANAGEMENT**

- Director:

o Prof Irfan Mirza

- Director: Shalu Dua

- Kitchen:

o Chef Sebastian Breitinger

- Director: Vikram Dua

o Chef Sujatha Madhavan

o KST Supervisor Sharayu
Nagushkar

- Auditing Partners: TUV India

- Cafeteria:

o Gauri Patil

- Auditor: Dinesh Kumar





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Maintenance:

- Sandeep Bandodkar

- Purchase and stores:

- Nagraj Naik
- Chaitra Phaldessai
- Rajesh Naik –

- Human Recourses:

- Sharada Prabhu

- Admin:

- Sushma Lotliker





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Our Legacy

V. M. Salgaocar & Bro. Pvt. Ltd was established in Goa in 1952 under the visionary leadership of founder chairman, the late Mr. Vassudev M. Salgaocar. Since its inception, the company has expanded its business activities from mining, shipping and logistics into hospitality and tourism, establishing the 5-Star Goa Marriott Resort & Spa and the 3-Star La Paz Gardens. The Group is committed to education, healthcare and sports, and runs a law college, a hospital, a football club and a foundation, contributing to the welfare of the people of Goa for decades. Drawing from the rich experience of an illustrious past, the company has a clear vision for the future. This vision is





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backed by an enlightened leadership, a talented team of executives and a committed workforce, enhanced by modern technology and business dynamics.

Profile of VMSIHE

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) is promoted by the company under the aegis of the Vishwa Saraswati Society (VSS), a society founded by companies from the Salgaocar Group, registered under the Societies Registration Act, 1860 on 1/02/2007 under registration no. 10/Goa/2007. In the year 2014, Mr. Dattaraj Salgaocar, set up a world class hospitality institute, with international standards. The Institute has a state-of-the-art infrastructure and a wide range of facilities. VMSIHE is affiliated to the Goa University and under the purview of the Directorate of Higher Education.

A perfect combination of academic learning, practical sessions and professional internships is designed to give one's hospitality career a flying start. VMSIHE campus is spread over 6 acres, with additional land reserved for future development. It is situated in Manora-Raia, Salcete Taluka, a pristine, verdant village in South Goa, in an idyllic location with the most salubrious environment.

The VMSIHE campus, was built keeping in mind not only the biodiversity of the surroundings and the aesthetic value but also to encourage the students and residents to make use of the outdoor facilities, which would help in the physical and mental well-being of the residents.

Geographical Map of VMSIHE








V. M. SALGAOCAR INSTITUTE *of* INTERNATIONAL HOSPITALITY EDUCATION

Manora Raia, Salcete, Goa – 403720 India
Tel: +91 (832) 6623000 Fax: +91 (832) 6623111
Email: info@vmsihe.edu.in Web: www.vmsihe.edu.in

Vision

Our vision is to be the best educational institute in international hospitality management creating world class leaders committed to excellence.

Mission

Our mission is the advancement of knowledge and leadership and to develop the full intellectual and human potential of students through a commitment to excellence in learning, teaching and collaboration with industry.

Highlights of the Institute

- State-of-the-art WIFI Campus
- Air conditioned hi-tech Classrooms
- Training Kitchen, Quantity Kitchen, Demo Kitchen & Bakery
- Training Restaurant, Bar & Cafeteria
- Attached Hotel for Training
- Computer Labs and Library
- Multipurpose Auditorium
- Air conditioned Boys/Girls Hostels with attached bathroom
- Residence for Director & Faculty
- Internship and placements in India and abroad
- Teaching Faculty with international experience
- Industry Network & Placement opportunities
- Amphitheater
- Swimming Pool, Gym





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Accolades and Awards

The institute has won the award of “Swachh Mahavidyalaya Samman” (cleanest college) in the state of Goa for the three consecutive years (2017, 2018 and 2019). The award is constituted by Goa University, and the award was received at the hands of Chief Minister of Goa, in the presence of the President of India.



Certificates



Environmental
Management
System for ISO



Quality Management
System for ISO





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Green Cover of VMSIHE

1. Encapsulating an environmental vision for the Institute and developing processes for its implementation.
2. Compliance with ISO environment standards.
3. Studying and assessing environmental impact on the air, water, soil, employee health and safety and society at large.
4. Identifying any leakage, spills or other such problems with the operations and processes and rectification.
5. Organizing student awareness programs to encourage them to volunteer, participate and inculcate greening habits.

Existing Processes

Waste Disposal Process at V. M. Salgaocar Institute

The institute deals with Food Production and F&B Services as part of curriculum, the kitchens and cafeteria stations require a proper waste disposal system as dry waste, wet waste and used cooking oil is generated. We have different systems in place to recycle each waste category the best possible way. All areas of the institute and of course in the kitchens are equipped with different coloured food grade dustbins to segregate the waste. The waste is then kept in the garbage room and is collected by the person in charge of the operation.

Wet Waste:

For converting food waste into organic compost, we have installed the entire system with different machines like double stage compost shredder, composting machine (OWC 30). The system is designed to eliminate odor and also to remove the problem of irritants such as flies and rats. There is a curing system and a number of optional accessories for specific waste challenges.





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The entire set up is operated and maintained by out- sourced agency: M/s. Shruti Envirocare Pvt. Ltd.

The food waste is checked and weighed on a daily basis and details are recorded. It is then transferred to the compost plant for further processing. After curing within ten days' time compost becomes ready. We use this compost for plants in our Institute as well as we provide it to the local farmers free of cost.

The Bio-organic Plant is OWC 30, 10 kg's batch & double shredder, capacity @ 100 kg/hour.

- **Dry Waste:**

Non-biodegradable waste is collected by VRecycle Waste Management Pvt. Ltd. who is the authorized source to collect this waste.

- **Reuse of cooking oil:**

All cooking oil is monitored and controlled with high tech oil tester and disposed in separate containers, measured and documented.

Our partner for recollection is Mascorp Bio Pvt Ltd.

- **Electro Waste collection:**

At our IT Department we are collecting all electro waste to be send to the correct collectors.





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Water Saving

There is also a Water Treatment and Filtration Plant with ACF and DMF Filters having 5M3/Hour, CNP Pumps with Dual Media filters (DMF) and Activated Carbon Filters (ACF)

Both the filters are backwashed every day and whenever the difference pressure increases more than 1.0Kg/cm^2 , then the filters are backwashed again. The capacity of the plant is 50000/litres per day. A standard procedure is followed for the maintenance and monitoring of the system. The filtered water is mostly used for sanitation purpose.



- **Swimming Pool Water Treatment**

For filtration of the pool, sand filters are used. It improves the water flow and provides an ultra-pure water filtration. For the water treatment, aqua zone ozoniser is used. Ozone O_3 is an allotropic form of oxygen. It's strong oxidizing and disinfection properties, and its innocuous by-product, oxygen, make it ideal for the treatment of water. A standard procedure is followed for maintenance and monitoring of the system.

- **Rain Water Harvesting**

VMSIIE is very eco conscious and spares no efforts to ensure that everything is done in an eco-friendly manner. Rain water harvesting project was built taking into consideration the saving of water, minimizing the cost of water. This would be our contribution in taking care of water shortage and utilizing surplus water.



- **Irrigation System**

An Irrigation System is working for the garden through sprinklers. There are 6 stations in this system and it serves water from the STP outlet tank and periodically feeds water in all garden areas.

- **Aqua guard Water Purification System**

Aqua guard filtration is used everywhere in the Institute for drinking water which is high level UV filtration. A standard procedure is followed for maintenance and monitoring.





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- **Water quality testing:**
Regular water testing is done by Itallab, certified testing laboratory.
- **Sewage Treatment Plant**
It has a capacity of 56kld/day. Proper procedures are followed for the operation, performance and maintenance of the sewage treatment plant, to minimize water consumption, re-use of water for flushing, gardening purpose and to reduce the operating cost.



Energy Consumption

The college is well equipped with electricity supply. Each department possess computers, printers, plug points, tube lights, bulbs, etc. In addition to these, other equipment like 2 Diesel Generators (750 KVA and 380 KVA), Freezers, Fire Alarm and Hydrant Systems, 18 UPS, A/C units with R34 gas (less air pollution), kitchen equipment, telephones etc. are used.

In areas different areas movement sensors are installed which switch on the lights only when movement is detected.

- **Building Management System (BMS)**
BMS controls and monitors the large energy consuming system within a building, such as HVAC, fire and security system. The aim of a BMS is to maintain occupant comfort and ensure occupant safety, delivering energy efficiency and lower operating cost. Here we are using BMS in Air-conditioning system for the public areas. A standard procedure is followed for maintenance and monitoring of these systems.
- **Invertors**
Inverters are used in all areas for power supply when a sudden power breakdown occurs. A standard procedure is followed to maintain and monitor this system and these are located in the Girls hostel, Boys hostel, Director's bungalow, library side area, Bulk kitchen and BMS electrical room.





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Air Conditioning System

A proper air-conditioning system is used in all class rooms, meeting rooms, in some kitchen areas, all offices and working Hostels. Two types of air-conditioning systems are provided - ducted split and split types. A standard procedure is followed for the maintenance and monitoring of this system. ACs are switched off when not required to ensure that there is no wastage of electricity.

- **Solar Water Heating System**

Solar System has 42 collectors panels with a Hot Water Capacity of 5250 Litres, back up heater 6KW x 3 No's.

- **Heat Pumps**

Existing storage tank is modified incorporating 6 KW heaters and there is a separate electrical panel for the same. In case of breakdown heaters can be used.

Heat Pump 35HP, Kriscool-Cristopia Make. Heating Capacity 18 KW, Storage Tank 1500 Ltrs.



Fire Fighting Systems and Alarms

Fire -fighting systems are installed to prevent loss of life and destruction of property and the environment in case of fire. Our firefighting system comprises of Fire Detection, Fire Extinguishers and Fire Hydrants. Periodically training and demos are conducted by the fire department personnel for students and employees for safety purpose and training and to create awareness for usage during emergencies.

Green Cover of VMSIHE

Places were earmarked for the indoor courtyard, front garden and vegetable garden and a lot of trees were planted during the construction stage itself. As the institute started functioning more and more plants were added to increase the green cover of the campus.



Behind our boys hostel we have a bio vegetable garden, where fruits, vegetables and herbs are grown for our own consumption. A nearby local bio farmer is helping here to improve the quality of our soil and plants. A part of two gardeners, staff and students are often helping to prepare the garden.





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Our Flora and Fauna



The campus attracts a number of avian visitors to the campus along with the resident birds.

To enrich the pollination of the plants, honey bee cultivation was also initiated in a limited manner.



We have a contract with Raika Beekeeping and

Pollination Services, Benaulim, Salcette, Goa. The agency provides training to our gardeners for the regular cleaning and upkeep. Honey is collected twice a year.

Cafeteria and Food Preparation

Our institute is equipped with a bright and friendly cafeteria, where we serve breakfast, morning tea, lunch, afternoon tea, snack and dinner. Our menu is made on a monthly base and with very balanced diet, local and seasonal products and other health considerations like use of fortified and whole grain products.



Cafeteria



Cafeteria





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Being an educational institute, we are training our students and staff to segregate the waste after their meals and to minimize food waste.

Information boards are supporting material to concienciate the staff and students about trans fats, healthy diets, low salt and our weekly

Vegetable which we offer fresh from the garden.

When cafeteria is closed students and staff can use our

vending machine, in which we offer a good range of healthy snacks, homemade food items and beverages.



Apart of our main kitchen we have Bakery, Demo-kitchen and Training kitchen, all armed with the best equipment and infrastructure. We take special care for all utensils and machinery, with regular checks from our internal maintenance department. Six Chefs and 14 KST are cooking and cleaning in two shifts for the entire students and staff strength. All production records are maintained up to date and regularly checked.





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The Main kitchen is divided in Veg-preparation area





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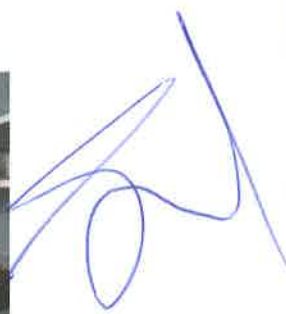
and Meat preparation area with AC.



Kitchen food store



Cold room



Pantry room





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Chinese section



Tandoor section



Indian Continental section



Bulk section





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Breakfast and baking section



Masala Grinding Room



Our cleaning areas include a pot wash area for wet and dry utensils



Dishwash area and drying areas,





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Chemicals are stored in separate room and so does the coal, gas and kitchen equipment.

For educational purposes we have a Training kitchen, Bakery and



Demo Kitchen



Training Restaurant and Bar.



Training Hotel,





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Receiving Products:

Our products we use in the kitchen for Cafeteria as well as for students classes, are always strictly controlled in our receiving area and checked for quality, temperature and manufacturing date. We speak with our suppliers to keep their vehicles proper and check every supplier at the gate for body temperature due to Covid.



In our menus we include Fortified products like milk, oil and Atta:



Facilities:

Our institute offers a wide range of facilities which staff and students are able to use.

- Parking for two and four wheelers:
- Changing rooms with lockers:
- In-house laundry:

All Chef Uniforms, dusters, bed sheets, and table cloth are washed in-house as well as an educational part for the students.

- Sick room / Medical Room:
Anyone feeling unwell can take some rest in the sick room. We have tie-ups with the nearby hospital and health centre.





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Sports facilities:

- Swimming pool
- Gym
- Football field
- Basketball
- Volleyball
- Fossball
- Tabletennis
- Pool table



- Institute bus for outings

Library:

All study books are available for students and faculty, online library also is available.





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Washrooms for special needs and accessibility to all parts of the institute by wheelchair.



Health, Safety and Awareness:

A part of all student education V.M. Salgaocar Institute is providing a wide range of activities for the wellbeing and education of their staff.

- Nutrition talks
- Breast cancer awareness
Internal awareness programme about breast cancer for all the ladies of our institute.
- Hygiene and food safety
Various hygiene and food safety programs are conducted continuously to maintain the staff alert and conscious about the necessities of hygiene and food safety.
 - Diversey our partner of cleaning products as conducted three lessons in the last two years.
 - Internal classes are given about health, carrying weight, safety and hygiene, especially during Covid times.
- Sanitary cards:
Regular sanitary card renewal, urines and stool tests for all food handlers, typhoid vaccinations and Fostac trainings are conducted.





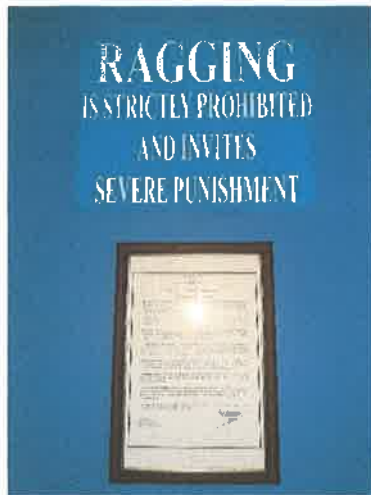
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Firefighter:

Visit from the fire department and hands on training for firefighting is conducted annually for students and staff.

- Anti ragging awareness



- Awareness posters from FSSAI:





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Employee engagement and activities:

Staff outings

Christmas parties





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Onam lunch

Gardening planting



Blood donation



Yoga



Baskri Eid Celebration



Dussera puja



Kitchen Team outing



Nature walks





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Online pastry class with Cordon Bleu.



Sports Day Celebration

Special efforts for Covid protection:

Just after the first lockdown we started implementing various factors to avoid any contamination and to inform staff about the risks.

Wash basins and sanitizer station at the entrance to the Campus and the parking area



Information boards in front of cafeteria:

Sitting arrangements were changed in Cafeteria

Temperature control when entering the premises.





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Keep distance signs on the floors of corridors to keep everyone reminded of social distancing.

Immediate health check for employees if they feel unwell.

Insurance policy for employees for Covid sickness.

Online courses for Covid



Change of service system in cafeteria, no more self-service on the buffet

Our Audit: (Shared by the Team VM Salgaocar)

Thanks to our Implementation & Training Partners as well as the auditor and their help we could rectify and implement whatever we had to improve. This is our first application to Eat Right Campus and we are looking forward to improve even more and maintain our high quality standards.





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INSPECTION CHECKLIST FOR EAT RIGHT CAMPUS

Date	20.12.2020	Auditor	A.DINESH KUMAR
Name of Campus	VM SALGAOCAR INSTITUTE OF INTERNATIONAL HOSPITALITY EDUCATION	Auditing Agency	TUV INDIA PVT LTD
Campus Representative	Chef Sebastian	Address of Campus	Manora, Raia, Goa 403720

TOTAL EAT RIGHT CAMPUS SCORE 94/100

PART	PARAMETER	SCORE OBTAINED	MAXIMUM SCORE
PART A *	SAFE FOOD	40	40
PART B	HEALTHY FOOD	24	25
PART C	SUSTAINABLE FOOD	9	10
PART D	BUILDING AWARENESS	21	25
TOTAL		94	100

RATING: 5 /5 STARS

	Five Star (85% and above)	Exemplary/ Excellent
01	Four Star (75% and above)	Full Compliance/ Very Good
02	Three Star (65% and above)	Satisfactory Compliance/ Good
03	Two Star (55% and above)	Partial Compliance/ Needs improvement
04	Two Star (55% and above)	Partial Compliance/ Needs improvement
05	Below 55%	Non Compliance/ Urgent improvement

Scoring Matrix:



(Handwritten signature)



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PART A

CHECKLIST FOR IN-HOUSE PANTRY OR FOOD AREA

S. N.	BASIC HYGIENE CHECKLIST-PANTRY/FOOD AREA	Scoring	
1	Walls, ceilings & doors are free from flaking paint or plaster etc.	2	2
2	Equipment are made of non-toxic material and free from rust.	2	2
3	Potable/drinking water used wherever it comes in contact with food or used in food preparation.	2	2
4	Proper ventilation and lighting is provided within the premises.	2	2
5	Separate storage facility for raw material, processed food, packing material etc.	2	2
6	All food stored properly in clean, closed containers away from moisture and sunlight. All perishable foods stored in the refrigerator at the right temperature. FIFO to be followed.	2	2
7	Adequate facilities provided for hand washing, pot washing, toilets etc. which should be segregated from food handling area to prevent cross contamination.	2	2
8	Cleaning of equipment, food premises and surrounding areas, drains is done properly and regularly. Timely pest control. No signs of pest activity in premises.	2	2
9	Food material and water is tested in FSSAI notified lab periodically. Records maintained.	2	2
10	Raw material is procured from licensed/registered suppliers only and check date of expiry before use.	2	2
11	Cutlery, crockery and utensils that come in contact with food are kept clean and made of ceramic/stainless steel and other food grade material only. No newspapers, plastic bags. Only microwave-safe material is used for heating in the microwave.	2	2
12	Garbage should be removed timely and should not accumulate. Garbage bins should be covered and kept clean.	2	2
13	Segregation of vegetarian and non-vegetarian food. Segregation of raw and cooked food.	2	2
14	No person suffering from a disease or illness or with open wounds or burns is involved in food handling.	2	2
15	Food handlers maintain personal hygiene such as clean hands, short clean nails, appropriate clothes, hair neatly tied/combed and use gloves/apron as required.	2	2
TOTAL SCORE		30	30





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CHECKLIST FOR IN-HOUSE CANTEEN (WITH FOOD PREPARATION IN PREMISES)

S. No.	Audit Questions	Scoring	
DAILY SAFE & HYGIENIC FOOD CHECKLIST			
1	Food establishment has an updated FSSAI license and is displayed at a prominent location.	2	2
I.	Design & facilities		
2	The design of food premises provides adequate working space; permit maintenance & cleaning to prevent the entry of dirt, dust & pests.	2	2
3	The internal structure & fittings are made of non-toxic and impermeable material.	2	2
4	Walls, ceilings & doors are free from flaking paint or plaster, condensation & shedding particles.	2	2
5	Floors are non-absorbent, non-slippery & sloped appropriately.	2	2
6	Windows are kept closed & fitted with insect proof screen when opening to external environment.	2	2
7	Doors are smooth and non-absorbent. Suitable precautions have been taken prevent entry of pests.	2	2
8*	<i>Potable water (meeting standards of IS:10500 & tested semi- annually with records maintained thereof) is used as product ingredient or in contact with food or food contact surface.</i>	4	4
9	Equipment and containers are made of non-toxic, impervious, non-corrosive material which is easy to clean & disinfect.	2	2
10	Adequate facilities for heating, cooling, refrigeration and freezing food & facilitate monitoring of temperature.	2	2





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11	Premise has sufficient lighting. Lighting fixtures are protected to prevent contamination on breakage.	2	2
12	Adequate ventilation is provided within the premises.	2	2
13	An adequate storage facility for food, packaging materials, chemicals, personnel items etc. is available.	2	2
14	Personnel hygiene facilities are available including adequate number of hand washing facilities, toilets, and change rooms for employees.	2	2
15	Food material is tested either through internal laboratory or through an accredited lab. Check for records.	2	2
II.	Control of operation		
16	Incoming material is procured as per internally laid down specification from approved vendors. Check for records (like certificate of analysis, Form E, specifications, name and address of the supplier, batch no., mfg., use by/expiry date, quantity procured etc.)	2	2
17	Raw materials are inspected at the time of receiving for food safety hazards.(Farm produce like vegetables, fruits, eggs etc. must be checked for spoilage and accepted only in good condition)	2	2
18	Incoming material, semi or final products are stored according to their temperature requirement in a hygienic environment to avoid deterioration and protect from contamination. FIFO & FEFO is practised. (Foods of animal origin are stored at a temperature less than or equal to 4oC)	2	2
19	All raw materials is cleaned thoroughly before food preparation.	2	2
20	Proper segregation of raw, cooked; vegetarian and non- vegetarian food is done.	2	2
21	All the equipment is adequately sanitized before and after food preparation.	2	2





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22 *	Frozen food is thawed hygienically. No thawed food is stored for later use. (Meat, Fish and poultry is thawed in refrigerator at 5 oC or below or in microwave. Shellfish/seafood is thawed in cold potable running water at 15 oC or below within 90 minutes.	4	4
23 *	Vegetarian items are cooked to a minimum of 60oC for 10 minutes or 65oC for 2 minutes core food temperature. Non vegetarian items are cooked for a minimum of 65oC for 10 minutes or 70oC for 2 minutes or 75oC for 15 seconds core food temperature.	4	4
24*	Cooked food intended for refrigeration is cooled appropriately. (High risk food is cooled from 60o C to 21oC within 2 hours or less and further cooled to 5o C within two hours or less.)	4	4
25	Food portioning is done in hygienic conditions. High risk food is portioned in a refrigerated area or portioned and refrigerated within 30 minutes. Large amount of food is portioned below 15 o C.	2	2
26*	Hot food intended for consumption is held at 65o C and non-vegetarian food intended for consumption is held at 70oC. Cold foods are maintained at 5oC or below and frozen products are held at -18o C or below. (*Hot food is kept above 65oC and cold food is kept below 5oC but below 10 oC upto 42 hours for not more than two hours only once.)	4	4
27*	Reheating is done appropriately and no indirect of reheating such as adding hot water or reheating under bain-marie or reheating under lamp are being used. (The core temperature of food reaches 75oC and is reheated for at least 2 minutes at this temperature.)	4	4
28	Oil being used is suitable for cooking purposes is being used. Periodic verification of fat and oil by checking the colour, the flavour and floated elements is being done.	2	2
29*	Vehicle intended for food transportation are kept clean and maintained in good repair & are maintain required temperature. (Hot foods are held at 65o C, cold foods at 5o C and frozen item - 18oC during transportation or transported within 2 hours of food preparation).	4	NA





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30	Food and non-food products transported at same time in the same vehicle are separated adequately to avoid any risk to food.	2	NA
31	Cutlery, crockery used for serving and dinner accompaniments at dining service are clean and sanitized free from unhygienic matters.	2	2
32	Packaging and wrapping material coming in contact with food is clean and of food grade quality.	2	2
III.	Maintenance & sanitation		
33	Cleaning of equipment, food premises is done as per cleaning schedule & cleaning programme. There should be no stagnation of water in food zones.	2	2
34	Preventive maintenance of equipment and machinery are carried out regularly as per the instructions of the manufacturer. Check for records.	2	2
35	Measuring & monitoring devices are calibrated periodically.	2	2
36	Pest control program is available & pest control activities are carried out by trained and experienced personnel. Check for records.	2	2
37*	No signs of pest activity or infestation in premises (eggs, larvae, faeces etc.)	4	4
38	Drains are designed to meet expected flow loads and equipped with grease and cockroach traps to capture contaminants and pests.	2	2
39	Food waste and other refuse are removed periodically from food handling areas to avoid accumulation.	2	2
IV.	Personal Hygiene		





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40	Annual medical examination & inoculation of food handlers against the enteric group of diseases as per recommended schedule of the vaccine is done. Check for records.	2	2
41	No person suffering from a disease or illness or with open wounds or burns is involved in handling of food or materials which come in contact with food.	2	2
42*	Food handlers maintain personal cleanliness (clean clothes, trimmed nails & water proof bandage etc.) and personal behaviour (hand washing, no loose jewellery, no smoking, no spitting etc.)	4	4
43	Food handlers are equipped with suitable aprons, gloves, headgear, etc.; wherever necessary.	2	2
V.	Training & records keeping		
44	Internal / External audit of the system is done periodically. Check for records.	2	2
45	Food Business has an effective consumer complaints redressal mechanism.	2	2
46	Food handlers have the necessary knowledge and skills & trained to handle food safely. Check for training records.	2	2
47*	Appropriate documentation & records are available and retained for a period of one year, whichever is more.	4	4
	TOTAL SCORE	114	114





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DAILY HEALTHY FOOD CHECKLIST		Scoring	
I	Local, Seasonal & Traditional Food		
1	Do the food service establishments in the campus sell/provide fresh, seasonal and local fruits /vegetables/salads?	1	1
2	Do the food service establishments in the campus use a variety of local whole grains such as bajra, ragi, millets, jowar, amaranth, wheat, corn, rice, oats, barley, quinoa, sorghum, spelt, rye, samai, whole/ unpolished pulses and legumes to prepare food?	1	1
3	Do the food service establishments in the campus sell/provide local/regional/seasonal/traditional dishes ? (Idli, upma, dhokla, chilla etc)	1	1
II	Healthy Food Options		
4	Do the food service establishments in the campus sell / provide healthy snack options such as makhana, nuts, puffed rice, puffed wheat, water chestnuts, roasted seeds (lotus, flaxseed, pumpkin etc.)?	1	1
5	Do the food service establishments in the campus sell / provide healthy beverage options such as lemonade/shikanji, coconut water, buttermilk, aam panna etc)?	1	1
6	Do the food service establishments in the campus provide a variety of food options that include all food groups such as cereals, dairy (yoghurt, curd, milk, paneer, cheese), fruits and vegetables etc.?	1	1
7	Do the food service establishments in the campus use healthy cooking methods like steaming/boiling/roasting/grilling for food preparation?	1	1
8	Do the food service establishments in the campus use different type of oils in rotation for food preparations?	1	1
9	Do the food service establishments in the campus avoid the re- use of oil that has been used for frying?	1	1
III	Limiting use of foods high in salt, fat and sugar		
10	Do the food service establishments in the campus avoid vanaspati/bakery shortening/margarine (hydrogenated fat) in food preparation?	2	2





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11	Do the food service establishments in the campus limit selling/serving food high in fat/oil, sugar and salt (eg: samosa, chola bhatura, french fries, fried food, cakes, sweets, namkeen,, sice creams etc.) to less than 10% of overall stock?	2	2
12	Do the food service establishments in the campus limit the use of sugar sweetened and /or aerated beverages to less than 10% of overall stock?	2	2
13	Do the food service establishments in the campus avoid putting salt/sugar/pickle on food tables or serving on the side?	1	1
14	Do the food service establishments in the campus limit the amount of salt, sugar and oil while preparing/cooking food? (track and monitor the purchase and consumption of salt, sugar and oil)	1	1
IV	Fortified Foods		
15	Do the food service establishments in the campus use fortified rice, wheat flour and double fortified for cooking?	1	1
16	Do the food service establishments in the campus use fortified edible oil for cooking and frying?	1	1
17	Do the food service establishments in the campus provide/use fortified milk for preparing food?	1	1
V	Healthy Lifestyle		
18	Does the campus have a crèche and a room/facility for mothers to breastfeed infants?	1	0
19	Is there some provision in the campus for people to engage in physical activity such as parks for walking, yoga/aerobics/zumba classes, gym etc.? Is physical activity encouraged in any way such as designating a 'play-time' or organizing a 'sports day' etc.?	2	2
20	Does the campus organize activities or make provisions to promote wellbeing such as meditation classes, nature walks, counselling sessions and entertainment activities etc.?	2	2
	TOTAL SCORE	25	24





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SUSTAINABLE FOOD CHECKLIST

SUSTAINABLE FOOD CHECKLIST		Scoring	
I	RUCO- Re-purpose of Used Cooking Oil	1	1
1	Do the food service establishments in the campus ensure that vegetable oil having Total Polar Compound (TPC) more than 25% is not used . Customized checks should be done either through an SOP or the TPC meter. If using equipment, staff should be trained to use and clean it?	1	1
2	Do the food service establishments in the campus maintain Used Cooking Oil disposal records as per FSSAI directions, if consumption is above 50 litres/day? Does the facility aggregate used cooking oil and store it separately from fresh oil with proper labelling ?	1	1
3	Do the food service establishments in the campus ensure that the stored used cooking oil is collected by authorized aggregators and then used for repurposing into biodiesel?	1	1
II	No Food Waste		
4	Do the food service establishments in the campus monitor food waste daily in kgs. (dry and wet waste) and conduct food waste audits?	1	1
5	Do the food service establishments in the campus follow methods to reduce food waste such as small portion sizes, using food before it gets spoiled, procuring only as much food as required etc.?	1	1
6	Is food waste collected separately and recycled/reused/repurposed into compost or any other reusable form in the campus?	1	1
7	Is surplus food that is safe for consumption shared with those in need directly or through food collection agencies (such as Indian Food Sharing Alliance)?	1	0
III	Environment-friendly Initiatives		
8	Does the campus minimize plastic-use and use safe, alternate options such as cloth/paper bags, glass bottles and biodegradable utensils?	1	1
9	Does the campus organize waste collection drives and recycle plastics, cans, papers etc.?	1	1
10	Does the campus recycle and reuse water (with treatment if necessary)?	1	1
TOTAL SCORE		10	9





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BUILDING AWARENESS CHECKLIST

AWARENESS CHECKLIST		Scoring	
1	Are awareness messages on topics of Part A, B, C of the checklist disseminated in the campus through posters placed in prominent places, whatsapp/phone messages, emailers and other means on a regular basis?	5	5
2	Are important days such as World Food Day, World Food Safety Day, World Environment Day etc. celebrated in the campus every year for awareness-building?	5	5
3	Are there activities organized in the campus to engage, excite and enable people to make the right food choices such as a demonstration of tests of common food adulterants, counselling sessions by a nutritionist, health camps/check-ups, cleanliness drives, healthy cooking demos, games, challenges etc. at least once a month?	5	3
4	Does the campus provide 'nudges' to people to choose healthier options such as placing healthy food options in prominent places in the canteen, placing weighing machines in the campus offices, subsidizing healthier options such as gym discounts or low-cost healthy food options, provide nutrition information for food, share lists of healthy eating/ordering joints etc.?	5	3
5	Is there a feedback system for people to provide suggestions, file complaints and in general improve the campus to promote safe, healthy and sustainable food and overall health?	5	5
TOTAL SCORE		25	21

Positive:

1. Entire area of the campus was clean, neat and tidy.
2. Entire campus infrastructure was extraordinary and up to the mark.
3. It was evident stringent kitchen processing standard was followed.
4. Organic farming has been initiated with many herbs and plant in and around the campus.





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Area of improvements:

1. Strip curtain to be hanged at receiving area
2. Initiate good aeration for onion and potatoes to avoid rotting
3. Don't keep groceries for drying in open environment

As I was the auditor, audited entire area of the campus (kitchen, canteen, staff areas, student hostel, garden etc.) well equipped and maintained in good manner which was evident and this campus achieving **5 STAR – EXEMPLARY-94%**





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Fortified and FSSAI Products





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Sample copy of Cleaning Register for Drinking Water

		CLEANING REGISTER FOR DRINKING WATER DISPENSOR AND ICE CUBE MACHINE TANK				REGISTER: CRDWDI REV. 1	
						YEAR: 2023	
						MONTH: FEB	
FREQUENCY: TANK CLEANING ONCE A MONTH							
LOCATION	WATER COOLER CAFETERIA	WATER COOLER OUTSIDE CAFETERIA	WATER COOLER BOYS HOSTEL 1	WATER COOLER BOYS HOSTEL 2	WATER COOLER GIRLS HOSTEL	ICE CUBE MACHINE TANK KITCHEN	ICE CUBE MACHINE TANK RESTAURANT
DATE	4/02/2023	18/02/2023	18/02/2023	18/02/2023	18/02/2023	24.2.23	---
COMMENT	CLEANED	Cleaned	CLEANED	CLEANED	CLEANED	Cleaned	---
SIGNATURE	<i>W. Salgaocar</i> <i>Goa</i>	<i>Valita</i> <i>0-11-2023</i>	<i>Rosada</i> <i>02</i>	<i>Rosada</i> <i>02</i>	<i>Francisca</i> <i>Francisca</i>	<i>g/1/sar</i> <i>f</i>	---
VERIFIED BY	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	<i>[Signature]</i>	---



[Handwritten Signature]



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Sample copy of Sanitary Card

Handwritten: *Mulgaonkar, V. M.*
UNIVERSITY HEALTH CENTRE
SANITARY CARD
Name of the person: *Satyajit Khan*
Age of: *34*
Place of birth: *Salcete*
Parents of: *Manoj, Anita*
Station: *Arrived*
Name of the shop where employed and description of work:
V. M. Salgaocar

Date of issue: *27/6/15* Date of issue: _____
Signature: *[Signature]* Signature: _____
Date of issue: _____ Date of issue: _____
Signature: _____ Signature: _____

Note:
The Signature of Health Officer always be printed at the rubber stamp.
For any further information, contact: 6623000





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RUCO

fssai **Eat Right India**
Healthy with Purpose

Repurpose Used Cooking Oil (RUCO)

Tips to use cooking oil

- Ideally, use cooking oil only once for frying. Oil heated and used repeatedly may have harmful substances and trans-fats.
- Consume used frying oil within two days.
- Fry at the lowest frying temperature. Oil should not give off smoke.
- While frying, remove food particles frequently from the oil before they turn black.

RUCO

www.fssai.gov.in/ruco

GPS Map Camera

South Goa, Goa, India
Unnamed Road, Manora, Goa 403713, India
Lat 15.306987°
Long 73.964328°
15/04/24 04:14 PM GMT +05:30

Google

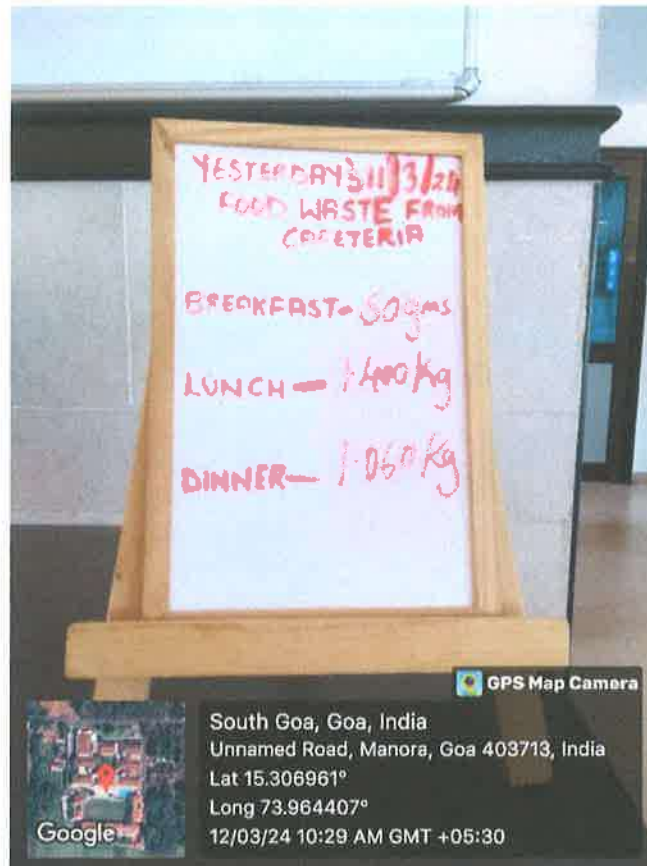




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Food Wastage displayed in Cafeteria





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Sample copy of In-house Garden Register

