

KAPIL VASTU MULTIPLE CAMPUS

Canteen Monitoring Checklist

- The Canteen Monitoring shall be conducted by IQAC
- The monitoring shall be at-least once in six month.
- The corrective measures recommended on last monitoring visits shall be observed in priority.
- The canteen owner / in charge shall accompany the monitoring team.

Date of Monitoring:

Monitoring Team Members:

| Name | Designation | Signature |
|------|-------------|-----------|
| | | |
| | | |
| | | |
| | | |
| | | |

Instructions:

- Please marked ticked (P) in
 - Yes if criteria is met,
 - No if criteria is not met
 - NA if criteria is not applicable
- Mention corrective measure if ticked on "NO"



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Raw Food Quality & Storage (at-least enough for a week)

| S.No. | Indicators | Yes | No | NA | Corrective Measure |
|-----------------------------------|--|-----|----|----|--------------------|
| 1. | Flour | | | | |
| 2. | Rice | | | | |
| 3. | Oil | | | | |
| 4. | Vegetable | | | | |
| 5. | Milk | | | | |
| 6. | Masala | | | | |
| 7. | Chilly | | | | |
| 8. | Sugar | | | | |
| 9. | Tea | | | | |
| 10. | Other, Specify: | | | | |
| 11. | Other, Specify: | | | | |
| Other Monitoring Checklist | | | | | |
| 12. | Canteen at easy accessibility for the student and staff | | | | |
| 13. | VAT / PAN certificate of canteen hanged in visible place | | | | |
| 14. | If run by the student, has it hamper their education | | | | |
| 15. | Canteen open till end of campus hour yesterday | | | | |
| 16. | Canteen was open during the last event of the campus. | | | | |
| 17. | Canteen informs last time during its closure. | | | | |



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|-----|---|--|--|--|--|
| 18. | Food plan and cost is easily visible | | | | |
| 19. | Canteen is clean and not slippery | | | | |
| 20. | Water provided is purified drinking water | | | | |
| 21. | Drainage is well maintained. | | | | |
| 22. | Enough cooking and dining material presence as per the number of students | | | | |
| 23. | Plate, spoon and other utensils are clean. | | | | |
| 24. | Seating Table & chair is well managed. | | | | |
| 25. | Price of food is reasonable | | | | |
| 26. | The food menu was changed in last 3 month. | | | | |
| 27. | Food is warm and fresh | | | | |
| 28. | Cooked food storage is safe and good. | | | | |
| 29. | Lack of presence of remaining food from previous day | | | | |
| 30. | No employee below 18 years old | | | | |
| 31. | No sell of Tabaco, smoke, drugs and alcohol | | | | |



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