

ABOUT US

Water For People India aims to provide sustainable access to high-quality drinking water, sanitation and hygiene (WASH) services to create a water secure environment, sustained by strong communities, businesses and governments.

Access to safe water is foundational to the development of any community. Safe and reliable water restores hope and unlocks potential. Access to safe water improves the health of families and children, keeps girls in school, gives people back their time lost collecting water, and empowers the leaders of tomorrow.

Your support can make that true in the lives of people every day, as they are able to access safe water through Water For People India.



JOIN US

Let's reach every family, every school and health centre **TOGETHER**.

Your support can help us make clean water available for **EVERYONE FOREVER!**



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NOON MEAL GUIDE

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A guide for mid-day meal workers, teachers and WATSAN Committee to maintain food safety and hygiene in schools



1 The room where mid-day meal is cooked should be clean and free from dust. It should have an exhaust vent and the flammable materials should be kept carefully.



2 The room and the cooking surfaces such as shelves, nooks and slabs should be dusted and cleaned with disinfectant/detergent powder/phenyl water prior to cooking. All disinfectant/detergent powder/phenyl bottles should be kept far from food materials, preferably under lock and key, to avoid contamination. All mops, cloths etc. should be washed and sun-dried after use.



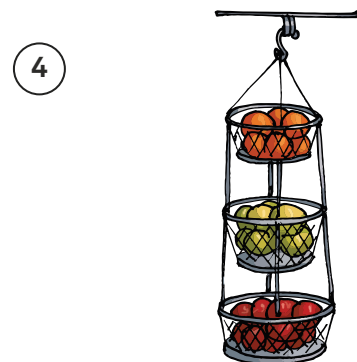
7 The food should be cooked with lids closed so that micro organisms, birds, rodents, insects etc. cannot contaminate the food.



8 Wastage of food should be severely discouraged and avoided, any extra food or vegetable waste such as peels etc. should be discarded in a designated dustbin. Littering should be avoided.



3 The non-perishable food items such as rice, dal, spices, oil etc. should be stored in safe containers or metal bins with strong lids.



4 The perishable food items such as vegetables, eggs etc. should be stored away from direct sunlight in a cool place to avoid spoilage.



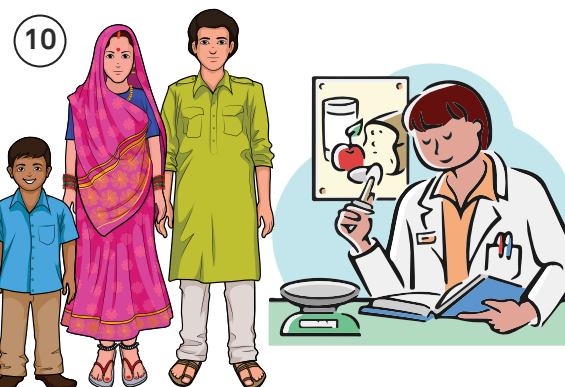
9 The cooked food should be inspected and tasted by a teacher or a school management committee member before serving it to the children on a rotation basis. Mid-day meal cooks should maintain a register to keep records of the same. The approved food should be distributed immediately by mid-day meal workers and helpers wearing proper apron and caps on the plates washed with detergent and water. The room/area should be cleaned before the meals are served to the children.



5 All mid-day meal workers should wash their hands and feet with soap for at least a minute prior to entering the kitchen to prevent any contamination. All footwear should be left outside the mid-day meal cooking area. All cooks and helpers should wear their caps and aprons at all times. They should ensure that their nails are cut regularly and must avoid coughing or spitting near the cooking area.



6 All utensils, knives, cutting boards, perishable & non-perishable food items should be washed with detergent and water prior to cooking. All cereals and pulses to be manually cleaned for extraneous before cooking.



10 Regular inspection by the school management, village education committee, parent groups should be undertaken.



11 Checking of the cooking room and mid-day meal area for cracks, molds, fungus, dirt, ventilation, waste disposal etc. should be done on a weekly basis. Any repairs should be undertaken immediately.