



Giving Wings to Thoughts

St. PETER'S ENGINEERING COLLEGE

(An ISO Certified Institution)
(Sponsored by Shantha Educational Society)
(Approved by AICTE, New Delhi, Affiliated to JNTUH)



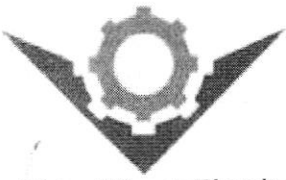
(For CSE, ECE & EEE)

Canteen committee

Committee Composition :

- The composition of committee comprises one senior faculty member as coordinator from Department of Science and humanities
- One faculty member and two students from Department of Mechanical Engineering.
- One faculty member and two students from Department of Electronics and Communication Engineering.
- One faculty member and two students from Department of Civil Engineering.
- One faculty member and two students from Department of Computer Science Engineering.
- One faculty member and two students from Department of Electrical and Electronics Engineering.
- Canteen contractor

Coordinator



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Canteen committee

Committee members

S.No	Name of the staff/Student	Designation	Department	Position Held
1	K. Asha Latha	Assistant professor	S&H	Co-ordinator
2	Ms.S.Iswariya,	Assistant professor	ECE	member
3	Ms.B.Prashanthi	Assistant professor	CSE	member
4	Mr. Nayeem Mizra,	Assistant professor	CIVIL	member
5	Ms.Sravani	Assistant professor	EEE	member
6	Mr.Jabiulla	Assistant professor	MECH	member
7	B.Rajesh	student	I CIVIL	member
8	Kalyan	student	II CIVIL	member
9	Sowmya	student	II EEE	member
10	Ramya	student	II ECE	member
11	Bharath Kumar	student	IV ECE	member
12	Prem prakshak	student	III ECE	member
13	Ram Prasad	student	I MECH	member
14	Allen	student	I MECH	member
15	Shadrach	student	III CSE	member
16	Vineetha	student	III CSE	member
17	G.Naga raju	Canteen contractor		member


Coordinator



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Canteen Committee

Roles and Responsibilities:

(a) Coordinator:

- (i) Has To Check Whether Canteen Contractor Is Providing Hygiene Food Or Not
- (ii) Has To Check Whether The Suppliers Are Supplying Food Within the Stipulated Time Or Not
- (iii) Has To Check Quality Food Supplying Or Not
- (iv) Has To Check Whether canteen contractor is Providing Purified Water Or Not
- (v) Has To Look After The Problems In the Canteen
- (vi) Should Conduct The Meetings To Discuss About the Problems And Actions to Be Taken
- (vii) Should Discuss With Canteen Contractor Regarding the Problems In Canteen
- (ix) Has To Check Whether the Required Facilities are Available Or Not
- (x) Will Report to the Principal

(b) Faculty Member:

- (i) Member from CIVIL Department shall look after the timings of the canteen
- (ii) Member from CSE Department shall look after Maintenance of the canteen
- (iii) Member from Ece department shall look after Hygiene of the food
- (iv) Member from Mechanical Department shall look after quality of the food

(c) Canteen contractor:

- (i) if any problem arises in the canteen will intimate to the canteen coordinator
- (ii) will follow the canteen menu
- (iii) will follow the timings mentioned by the management

(d) Student coordinator:

- (i) will intimate to the coordinator if any problem come to his notice



Coordinator



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CANTEEN COMMITTEE

Date of the meeting : 06/10/2019

Venue: S19

Time: 12.20 pm

Minutes of the meeting:

K. Asha Latha , Coordinator of canteen committee has welcomed the members of Canteen Committee and explained the agenda of the meeting.

AGENDA:

1. Introduction of Committee Members
2. Explaining the timings of the Canteen
3. Discussing about providing quality food
4. Discussing about maintenance of the canteen
5. Discussion about Hygiene food

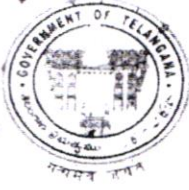
Following members were present:

S.No	Name	Dept	Position held	Signature
1	K. Asha Latha	S&H	Coordinator	
2.	Ms.S.Iswariya	ECE	MEMBER	
3.	Mr Naga Babu	EEE	MEMBER	
4.	Ms.B.Prashanthi	CSE	MEMBER	
5.	Mr.Nayzeem Mishra	CIVIL	MEMBER	
6.	Mr.Jabiulla	MECH	MEMBER	

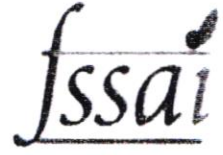
COVID-19 Preventive Measures Implemented in the Canteen

1. Recommend personnel to bring pre-prepared meals and refillable drinking bottles from home. Whenever required, provide individual packaged drinks and meals.
2. Avoid physical contact. Respect physical distance of 2 meters (6 feet), prevent face to face positioning with others, and reduce contact time.
3. People attending the canteens must wash their hands thoroughly as per WHO recommendations before entering the room or area.
4. Display communication signs / posters at entry points informing about limited number of people permitted to use the facilities at any one time. Place visual marks or arrange furniture to keep safe social distancing of 2 meters or 6 feet. Sanitization/hand washing stations shall be in place and every person will be required to use them.
5. Manage staggered shifts with 10-15 minutes gap to limit the number of personnel sharing areas at the same time. Ensure enough spacing between the chairs and removing chairs as necessary.
6. Establish additional areas/rooms as required to maintain social / physical distancing guidelines.
7. Where catering is provided on site, it should be provided In pre-prepared and wrapped individual disposable boxes only.
Reusable cutlery, eating utensils, cups etc. should not be provided to avoid lack of proper hygiene measures; unless they are owned by the worker and a proper station is provided to clean the utensils with detergent by the worker itself.
8. No food sharing and/or cutlery / utensils shall be permitted. Provide disposable ones where required
9. Limit the number of people around drinks machines. Consider removing these machines to eliminate potential interactions between people.
10. Ensure access to soap and water / sanitizing gel and provide single-use towels.

11. Increase cleaning / sanitizing regimes.
12. Tables should be cleaned and disinfected between each use.
- 13 All trash should be put straight in the bin and not left for someone else to clear up.
- 14 All areas used for eating must be thoroughly cleaned at the end of each break and shift, including chairs, door handles, vending machines and payment devices.
15. Assign responsibility and frequency for disinfecting touch points, tables, door handles, collective catering equipment and appliances such as kettles, microwaves, toasters.
 - 15.1 If it is necessary, wear gloves, and face mask throughout cleaning activities and wash hands immediately on removal of gloves and mask.
16. Make sure ventilation is available by keeping doors and windows open and avoid handling doorknobs.
17. Report any specific concerns to the relevant Manager / Supervisor.




ఆంధ్ర ప్రదేశ్ ప్రభుత్వము
Government of Telangana
ఆహార పరిరక్షణ మరియు ప్రమాణాల చట్టం 2006
(నిబంధన 2.1.1. (5) చూడుము)
ఆహార వ్యాపార నిర్వాహకుని నమోదు



Registration of Food Business Operator
under FSS Act, 2006 (See Regulation 2.1.1(5))

Registration **2 3 6 1 8 0 3 3 0 0 1 7 6 4**

- | | | |
|---|---|---|
| <p>1. ఆహార ఏరాపర నిరాహుకుని రరు మరీయు క్షాకరార
చీరునామా
Name and permanent address of Food Business Operator (FBO)</p> | <p>ST.PETER S JUICE POINT
BASUDEV KUMAR YADAV ,OPP.A.P.FOREST
ACADEMY,DULLAPALLY,MAISAMMAGUDA,MEDCHAL,HYDERABAD
, Circle No.17 (Malkajgiri), Hyderabad - North Zone
(Telangana), - 500043</p> |  |
| <p>2. వ్యాపారము నిర్వహించు ప్రదేశము, చీరునామా
Address and location where Food Business is to be conducted</p> | <p>BASUDEV KUMAR YADAV , OPP.A.P.FOREST
ACADEMY,DULLAPALLY,MAISAMMAGUDA,MEDCHAL,HYDERABAD
, Circle No.17 (Malkajgiri), Hyderabad - North Zone
(Telangana), - 500043</p> | |
| <p>3. ఆహార వ్యాపార స్వభావము/ స్థాయి
Kind/ Category of Food Business</p> | <p>Food vending establishment</p> | |

Place :

Date : 22/12/2018

ఆహార పరిరక్షణ మరియు రమాణాల చట్టం 2006 లోని నిబంధనలకు లోబడి అని సంకృతరముగ ఉని/ఉనిండున ఆహార ఏరాపర నిరాహుకునికి ఈ నమోదు ధృవరరము మంజూరు చేయబడినది.

This Registration Certificate is issued under and is to subject to the provisions of FSS Act, 2006 all of which must be complied with the FBO.

చెల్లుబాటు మరియు పునరుద్ధరణ / Validation And Renewal

నమోదు ధృవ పత్రము/ పునరుద్ధరణ తేదీ Registration Certificate/Renewal Date	నమోదు చెల్లుబాటు కాల పరిమితి Period of Validity	వరకు చెల్లుతుంది Valid Upto	నమోదు కొరకు చెల్లించిన పైకము Registration Fee Paid (In Rs.)	నమోదు చేయు అధికారి సంతకము Signature of Registering Authority
22/12/2018	5 Year(s)	21/12/2023	500	













Disclaimer : 1 - This Registration Certificate is only to commence or carry on the food businesses and not for any other purpose.

2 - This is an electronically generated Registration Certificate and does not require any signature.

Registration No.: 23618033001764




Serving Safe Food is My Responsibility

I Follow 12 Golden Rules of Food Safety!!

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep kitchen premises clean and free from pests and rodents 	7	Wear clean clothes, apron, cap and gloves 
2	Use potable water for cooking and washing raw food 	8	Wash hands before handling food, after using toilet, after every 2 hours 
3	Cook food thoroughly. Keep hot food hot and cold food cold 	9	Use waterproof bandage to cover cuts or burn wounds 
4	Handle and store veg & non veg, raw & cooked food separately 	10	Do not handle food when unwell 
5	Keep food covered. Hold food at room temperature for maximum 2 1/2 hours 	11	Use clean dusters to wipe utensils and clean surface 
6	Use separate utensils, knives, etc. for raw & cooked, veg & non veg food 	12	Keep dustbins covered 

13 Everything is Good! 



Text FSSAI Registration No. Code To 9868686868 on   

100330023200-1

Keep cart clean & cook in clean place

SMS or WhatsApp Your Review on 9868686868

- Mail: hygiene rating and hygiene rule card you want to report
- Click picture of the form and WhatsApp
- SMS FSSAI Registration No. and hygiene rule code number to report
- You can also give feedback on FSSAI App



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Government of Telangana
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(నిబంధన 2.1.1. (5) చూడుము)

fssai

ఆహార వ్యాపార నిర్వాహకుని నమోదు

Registration of Food Business Operator
under FSS Act, 2006 (See Regulation 2.1.1(5))

Registration No. : 23618033001764

Details of Food Item

Sl.No.	Food Item(s)
1	01 - Dairy products and analogues, excluding products of food category 02.0
2	15 - Ready-to-eat savouries
3	04 - Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
4	06 - Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes and pith or soft core of palm tree, excluding bakery wares of food category 07.0
5	14 - Beverages, excluding dairy products
6	16 - Prepared Foods
7	03 - Edible ices, including sherbet and sorbet
8	11 - Sweeteners, including honey



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fssai

Registration of Food Business Operator
under FSS Act, 2006 (See Regulation 2.1.1(5))

Registration No. : 23618033001764

నమోదు ధ్వన పత్రము/ పునరుద్ధరణ తేదీ Registration Certificate/Renewal Date	నమోదు చెల్లుబాటు కాల పరిమితి Period of Validity	వరకు చెల్లుతుంది Valid Upto	నమోదు కొరకు చెల్లించిన సైకము Registration Fee Paid (In Rs.)	నమోదు చేయు అధికారి సంతకము Signature of Registering Authority
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