

MESS MONITORING COMMITTEE

Hall Management Centre
IIT Kharagpur

Report

Mess Inspections at various Halls of Residence

2016-2017

PREFACE

Food and Mess Monitoring Committee conducted surprise inspection on the 12 messes in IIT Kharagpur on 01/02/16 and 03/02/16.

Mess Monitoring Committee assists in the robust functioning of mess in co-ordination with the Hall Council and the HMC. The prime motive of the raids was to find out the irregularities and anomalies in the mess. The messes were rated on the parameters like Cleanliness of the mess, and quality of materials used, maintenance of water coolers, cleanliness of the cooking and serving area, etc.

This report accentuates all the major PROBLEMS FACED by our messes and brings out the major ones to the scrutiny of HMC. We have tried to take utmost care, addressing the problems in different halls. Hope we stand out well, serving the needs of the student community with your support.

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OVERALL RATING OF THE MESS

**(BASED ON THE INSPECTION SCORE AND FEEDBACK FROM
BOARDERS)**

PATEL HALL OF RESIDENCE



PROBLEMS FACED

1. Outdated fire extinguishers were found.
2. Detergent powders are being used instead of vim liquid and contractor was not providing sufficient vim liquids (giving 3 packs per a day).
3. Contractor was not providing uniform for mess workers.
4. Workers were not wearing hand gloves and head caps.
5. Washing area was too bad.
6. Insufficient number of plates and glasses.
7. Roti maker is damaged.

SUGGESTIONS

1. Cleanliness should be maintained in the mess.
2. Fine should be imposed over the contractor for providing insufficient number of products.
3. Workers should be dressed properly.
4. Exhaust fan should be cleaned.
5. Food should be covered properly.
6. Roti maker should be repaired as soon as possible.

HOMI JAHANGIR BHABHA HALL OF RESIDENCE



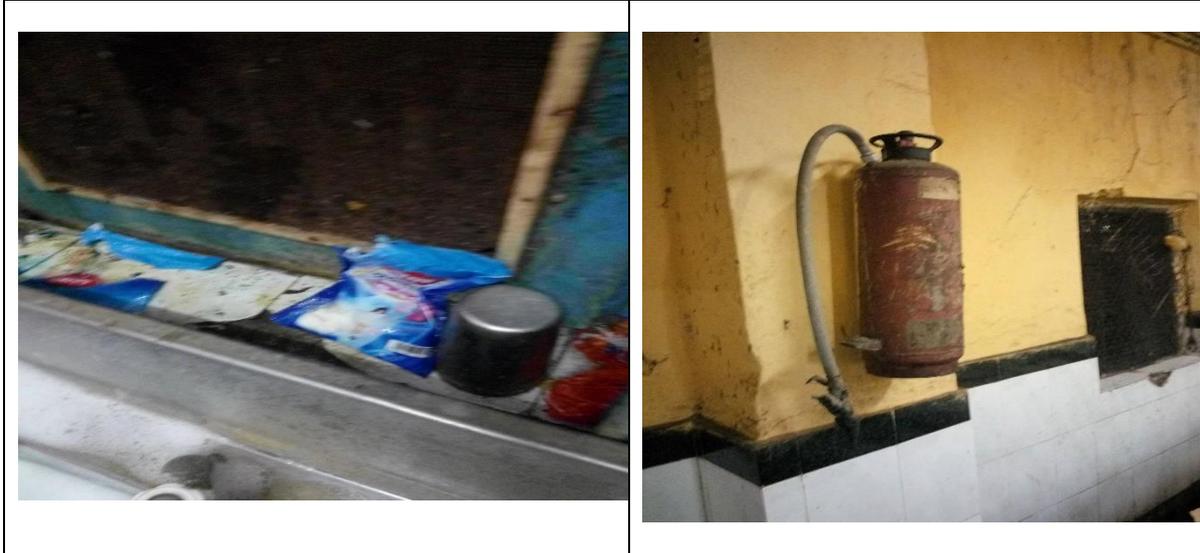
PROBLEMS FACED

1. Workers were not wearing hand gloves and head caps.
2. Roti maker is not working since 2 years, no action was taken even after complaining to General secretary mess repeatedly.
3. Dining area was not clean.

SUGGESTIONS

1. Workers should wear proper uniform and gloves
2. Roti maker should be repaired.
3. Need support from HMC for mess renovation.
4. Store room should be cleaned.

JAGDISH CHANDRA BOSE HALL OF RESIDENCE



PROBLEMS FACED

1. Outdated fire extinguishers.
2. Detergent powders were using instead of vim liquid.
3. Workers were not wearing gloves and head caps.

SUGGESTIONS

1. Workers should be properly dressed.
2. Cooking area should be maintained clean.
3. Washing area should be cleaned.

VIDYASAGAR HALL OF RESIDENCE



PROBLEMS FACED

1. Detergent powders are using instead of vim liquids.
2. Workers were not using hand gloves while serving.
3. Food is not covered properly.
4. Outdated products were used.
5. Insufficient quantity of products were supplied by the contractor.

SUGGESTIONS

1. Fine should be imposed over mess contractor for using outdated products and providing insufficient number of quantity of products.
2. Water mug and glasses should be cleaned properly.
3. Workers should wear uniform and gloves.
4. Quality of food supplying should be increased.

NEHRU HALL OF RESIDENCE



PROBLEMS FACED

1. Food was not covered in the store room.
2. Hand wash liquid was not filled at the wash basins.
3. Fire extinguisher was expired.
4. One of the insect flasher was not working.

SUGGESTIONS

1. Food should be covered when it was stored.
2. Hand wash liquid should be refilled time to time.
3. Fire extinguisher should be refilled.

BHIM RAO AMBEDKAR

HALL OF RESIDENCE



PROBLEMS FACED

1. In washing area walls were damaged.
2. One of the Roti Machine was not working.
3. Boarders list was not provided to Mess Manager from Hall office.
4. Near mess the drainage was not in the proper condition.

SUGGESTIONS

1. Drainage and walls should be get repaired.
2. Roti machine should be repaired as possible as early.

AZAD HALL OF RESIDENCE



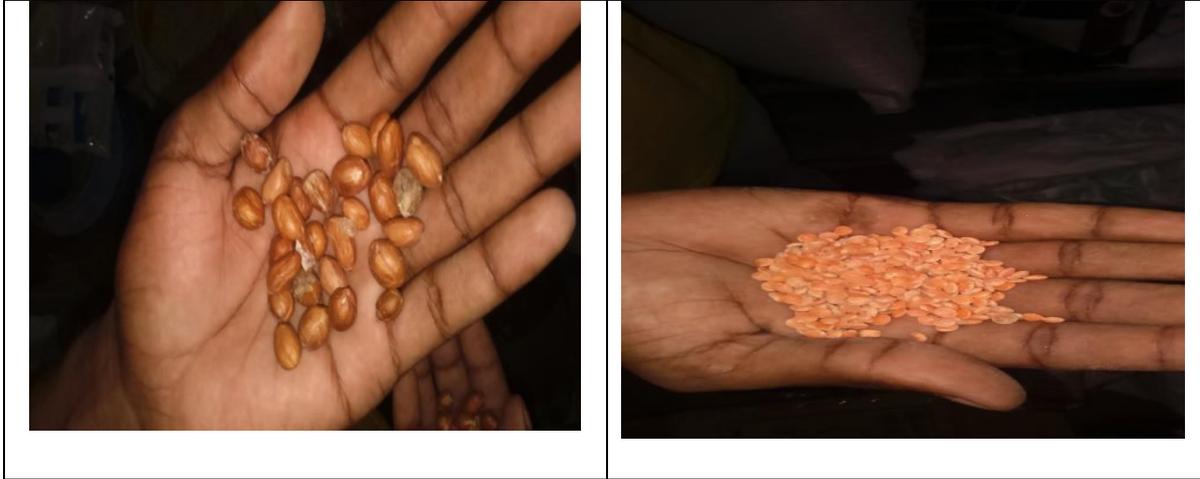
PROBLEMS FACED

1. Mess duty was not found.

SUGGESTIONS

1. Mess duty should be done by students daily except at the time of examinations.

LALA LAJPAT RAI HALL OF RESIDENCE



PROBLEMS FACED

1. Milk of brand Red Cow is being used.
2. Store room was not maintained properly.
3. Groundnut and pulses used are not of good quality.

SUGGESTIONS

1. Groundnuts of good quality should be used.
2. Amul milk should be used.

MADAN MOHAN MALVIYA

HALL OF RESIDENCE



PROBLEMS FACED

1. Cooking area was dirty.
2. Roti serving area was very dirty.
3. No fire extinguisher in cooking/dining area.
4. Complaint register was unattended.
5. Several machines are not functioning.

SUGGESTIONS

1. Cleanliness should be maintained properly.
2. Fire extinguisher should be installed.
3. Machines should be repaired.
4. Complaint register should be checked regularly.

LAL BAHADUR SHASTRY HALL OF RESIDENCE



PROBLEMS FACED

1. Cooking area was dirty.
2. Store room was not maintained properly.
3. No soap was provided on wash basin.
4. Fire extinguisher is outdated.

SUGGESTIONS

1. Liquid soap should be provided.
2. Fire extinguisher should be refilled.

MEGHNAD SAHA HALL OF RESIDENCE



PROBLEMS FACED

1. No proper dress during cooking and serving.
2. Jam and pickles are not covered.
3. No insect Flashers are installed in dining hall.
4. 4 toasters, 1 exhaust fan, some tube lights aren't working.
5. No mesh for the windows in kitchen as well as storeroom.

SUGGESTIONS

1. One refrigerator is to be installed for vegetables.

RAJENDRA PRASAD HALL OF RESIDENCE



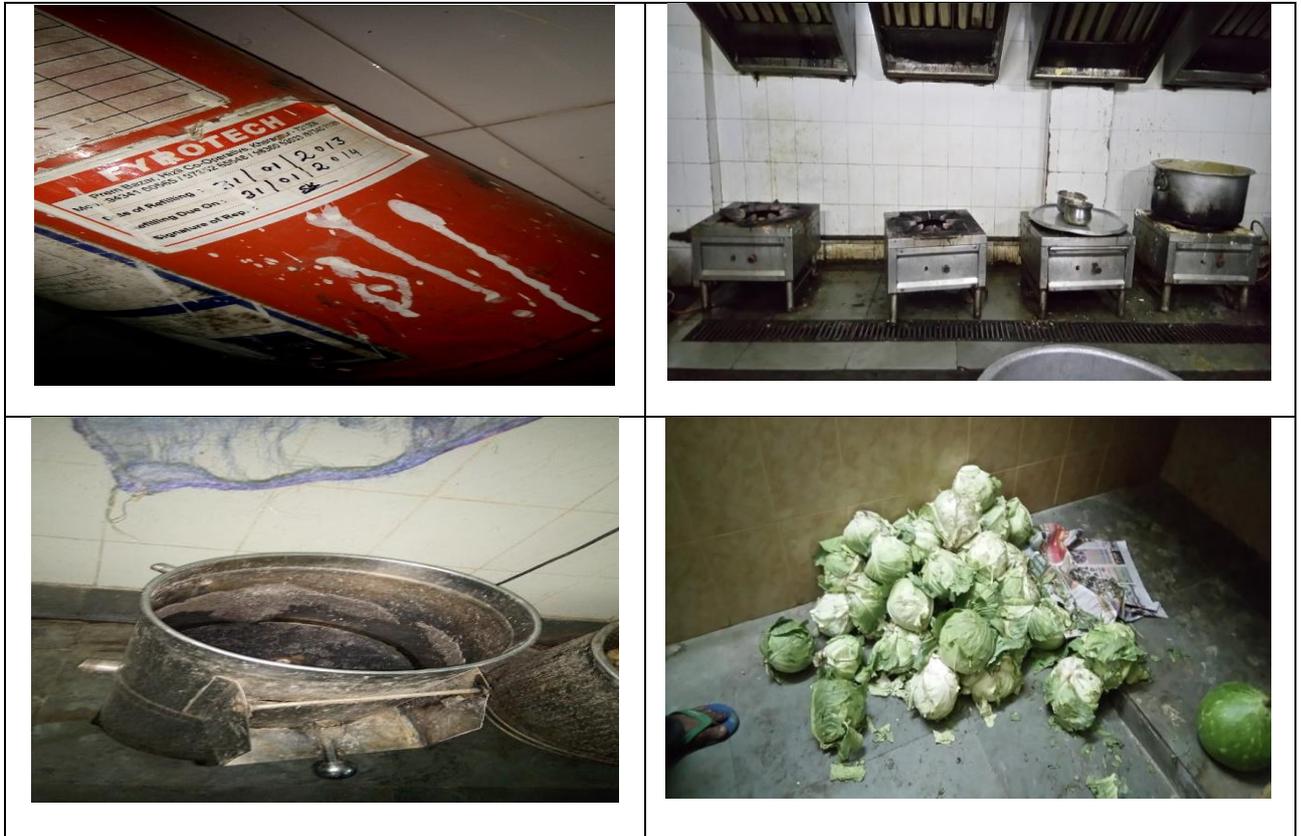
PROBLEMS FACED

1. Geyser was not available for washing utensils.
2. Water leakage in the slab in store room.
3. Hand wash is not available at the wash basin.
4. No cleanliness in cooking/dining/Washing area.
5. Gloves are not used while serving food.
6. Large number of flies in the store room.

SUGGESTIONS

1. Slab is to be repaired in the store room.
2. New geyser is to be installed near washing area.

RADHAKRISHNAN HALL OF RESIDENCE



PROBLEMS FACED

1. One of the two roti makers isn't working.
2. No cleanliness in the washing and cooking area.
3. Fire extinguishers aren't refilled since 2 years.
4. No gloves and head caps are used by the workers while serving.
5. Exhaust fans are not working properly.
6. Mesh on the windows is not in good condition in the store rooms.

SUGGESTIONS

1. Exhaust fans are to be repaired.
2. Roti maker is to be repaired.

BIDHAN CHANDRA ROY

HALL OF RESIDENCE



PROBLEMS FACED

1. No cleanliness in dining, washing and serving area.
2. One exhaust fan was not working.
3. Store room was in the worst condition.
4. No hand wash was available at wash basins.
5. No fire extinguisher was available.
6. No gloves and head caps are used by the workers while serving.
7. No geyser was available at washing area.

SUGGESTIONS

1. A new door had to be installed at one of the store rooms.
2. A new exhaust fan has to be installed in the kitchen.
3. Cleanliness has to be improved.
4. Storage facilities are to be installed.

RANI LAKSHMI BHAI HALL OF RESIDENCE



PROBLEMS FACED

1. No Cleanliness in the cooking area.
2. Workers were not wearing head caps and gloves while serving.
3. Vegetables were not stored properly and were spoiled.
4. Mess contractors were not following the HMC Brand list of items.
5. Same contractor for both the Halls (RLB and SAM) and the contractor is shifting the items from one Hall to the other.
6. Store room has insufficient quantity of items required for cooking.

SUGGESTIONS

1. Serious action must be taken on the contractor as he is using same items for both the Halls.
2. Store room must be maintained neat.
3. HMC brand list should be followed strictly.
4. Severe action must be taken on the workers for using spoiled vegetables for cooking.
5. Contractor must be made to provide sufficient items for the mess.
6. One contractor should be allotted to only one Hall.

SIR ASHUTOSH MUKHERJEE

HALL OF RESIDENCE



PROBLEMS FACED

1. Aqua guards were not using instead normal tap water was using for cooking.
2. Cooking area was not so clean.
3. Workers should wear proper uniform.

SUGGESTIONS

1. Due to lack of budget, mess was not being provided with proper equipment.
2. Aqua guards should be installed in the cooking area.
3. Cleanliness should be maintained.

MOTHER TERESA HALL OF RESIDENCE



PROBLEMS FACED

1. Cooking area was not so clean.
2. Food items should be properly covered.
3. Washing area should be maintained neatly.

SUGGESTIONS

1. Workers should wear hand gloves and head caps while serving.
2. Cooking area should be maintained clean.

GOKHALE HALL OF RESIDENCE



PROBLEMS FACED

1. Cleanliness should be maintained in the mess.
2. Food should be covered.
3. Workers should wear proper uniform.
4. Store room should be cleaned.

SUGGESITONS

1. Food should be properly covered.
2. Taste of food should be improved.

NIVEDITHA HALL OF RESIDENCE



PROBLEMS FACED

1. Cleanliness was not maintained at the cooking area.
2. Vegetables were rotten.

SUGGESTIONS

1. Cleanliness of the cooking area should be maintained.
2. Maintenance of quality of food was good.

SAROJINI NAIDU HALL OF RESIDENCE



PROBLEMS FACED

1. Cleanliness was not maintained at the cooking and washing areas.
2. Groceries were uncovered.
3. Insects are found in water coolers.

SUGGESTIONS

1. Cleanliness should be maintained in the mess.
2. Water coolers should be cleaned at regular intervals.

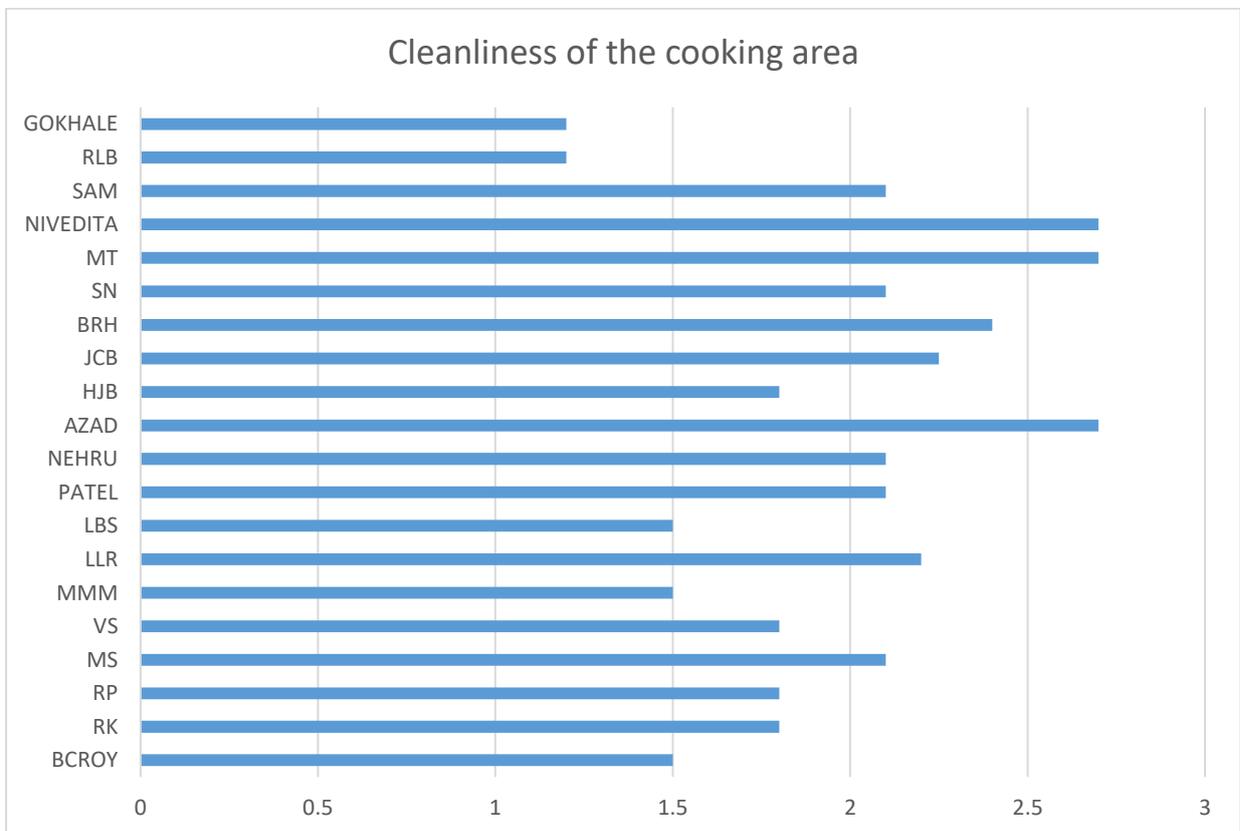
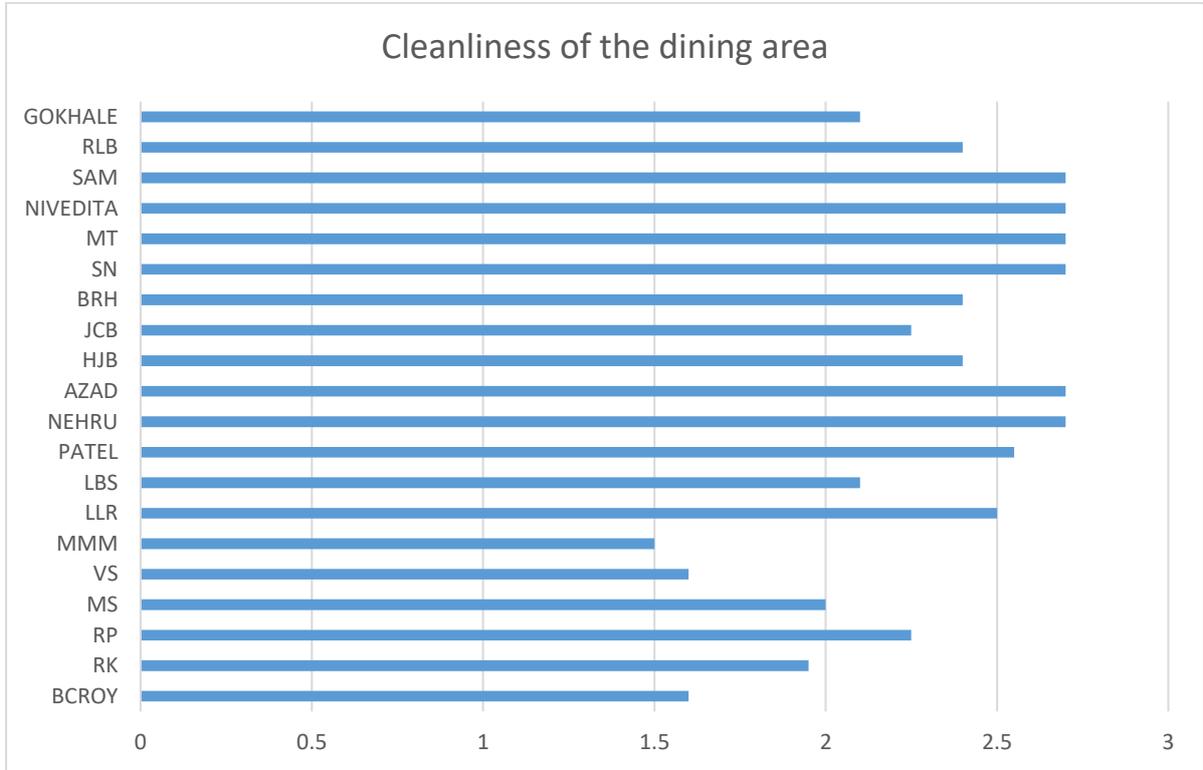
Inspection Data

This section gives way to the ratings calculated from the data collected during the inspection and its graphical representation based on each criteria considered. Mess hygiene and cleanliness were given ace priority during inspection. These factors were studied along with the quality of raw materials.

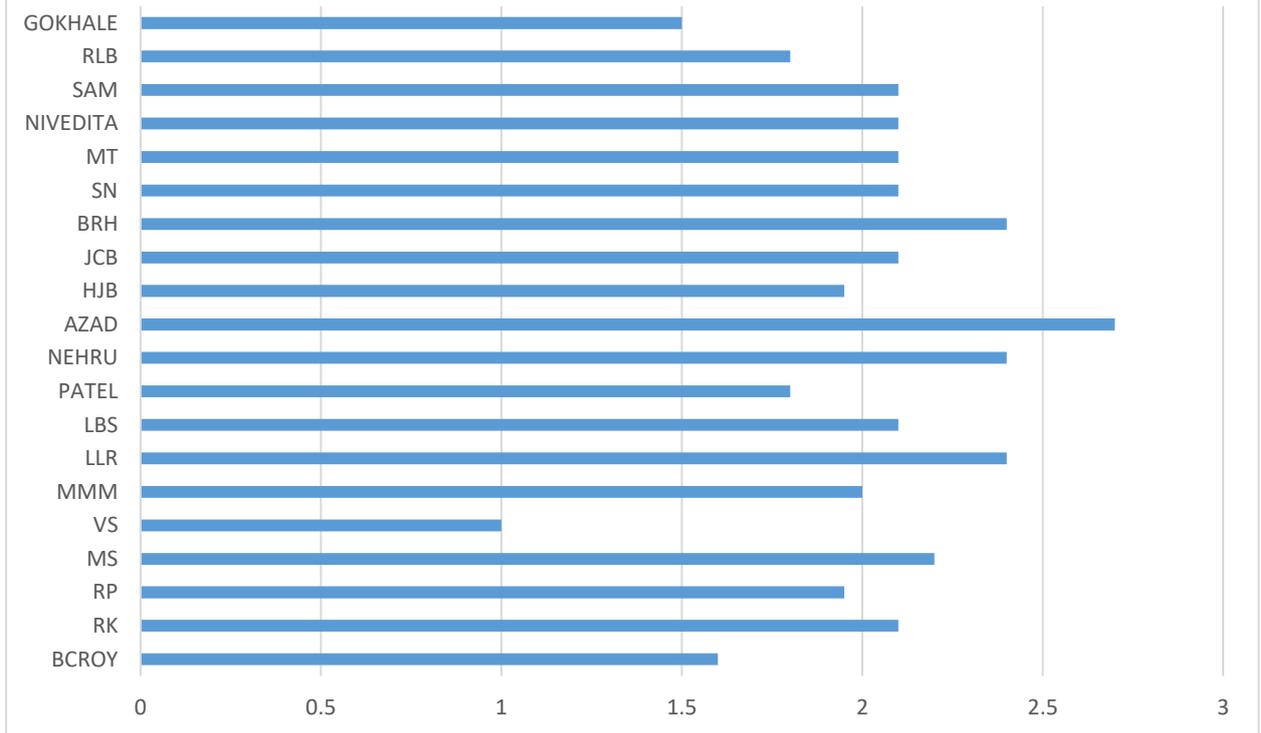
The Criteria considered for Mess Inspection includes:

- Cleanliness of dining area
- Cleanliness of cooking area
- Cleanliness of serving area
- Cleanliness of the utensils
- Maintenance of water cooler & Aqua-guard
- Cleanliness of wash basin
- Maintenance of store room
- Cleanliness of utensils washing area
- Maintenance of infrastructure
- Quality of raw materials.

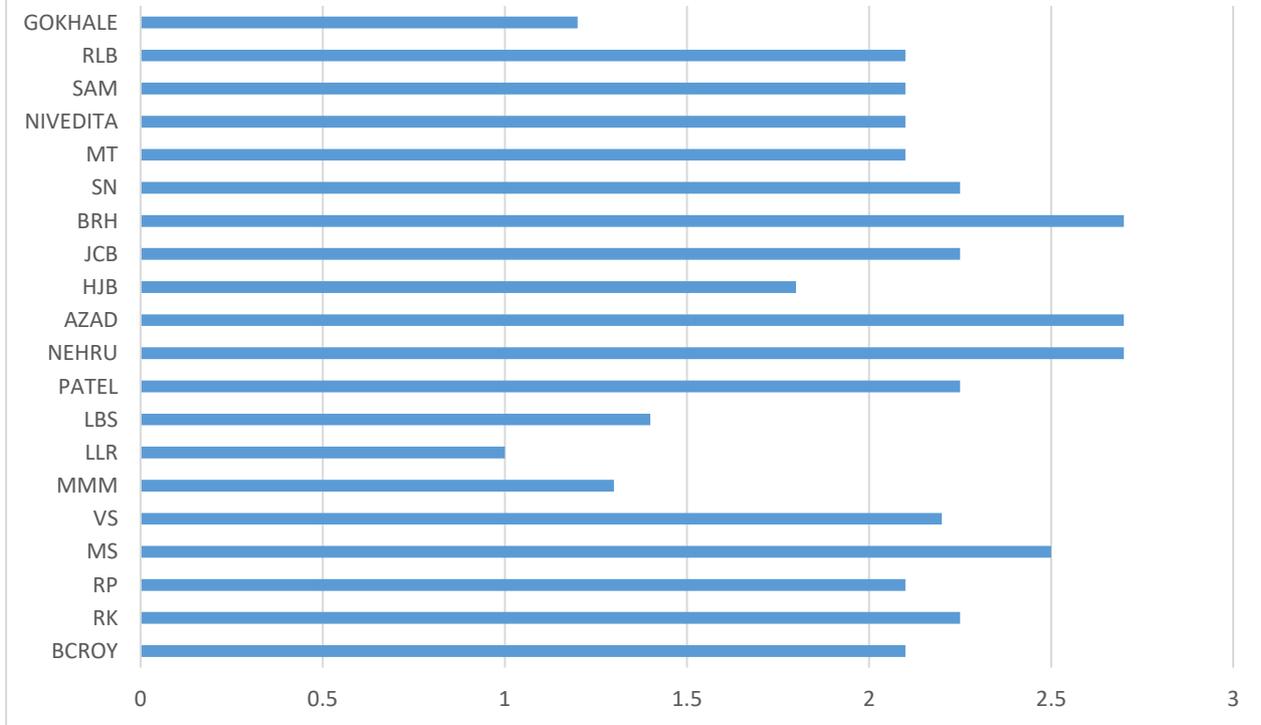
INSPECTION SCORES



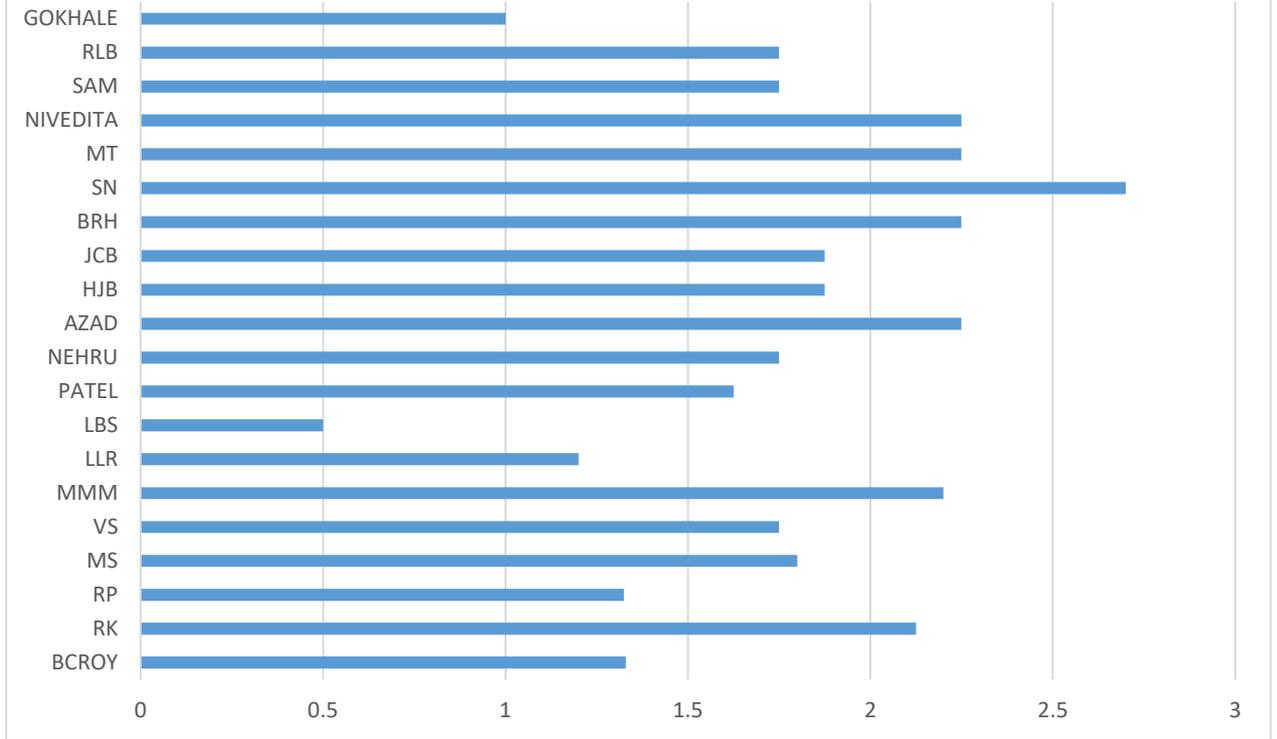
Cleanliness of the utensils



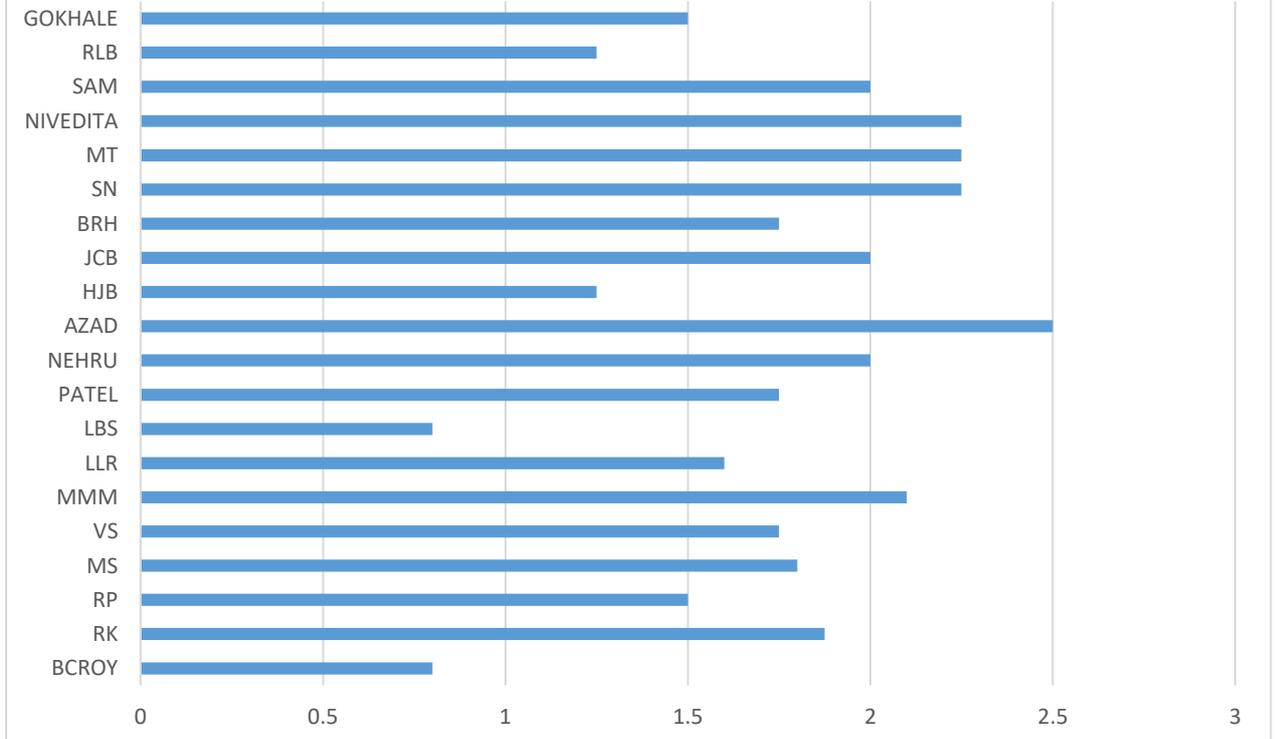
Maintenance of the water cooler and aquaguard



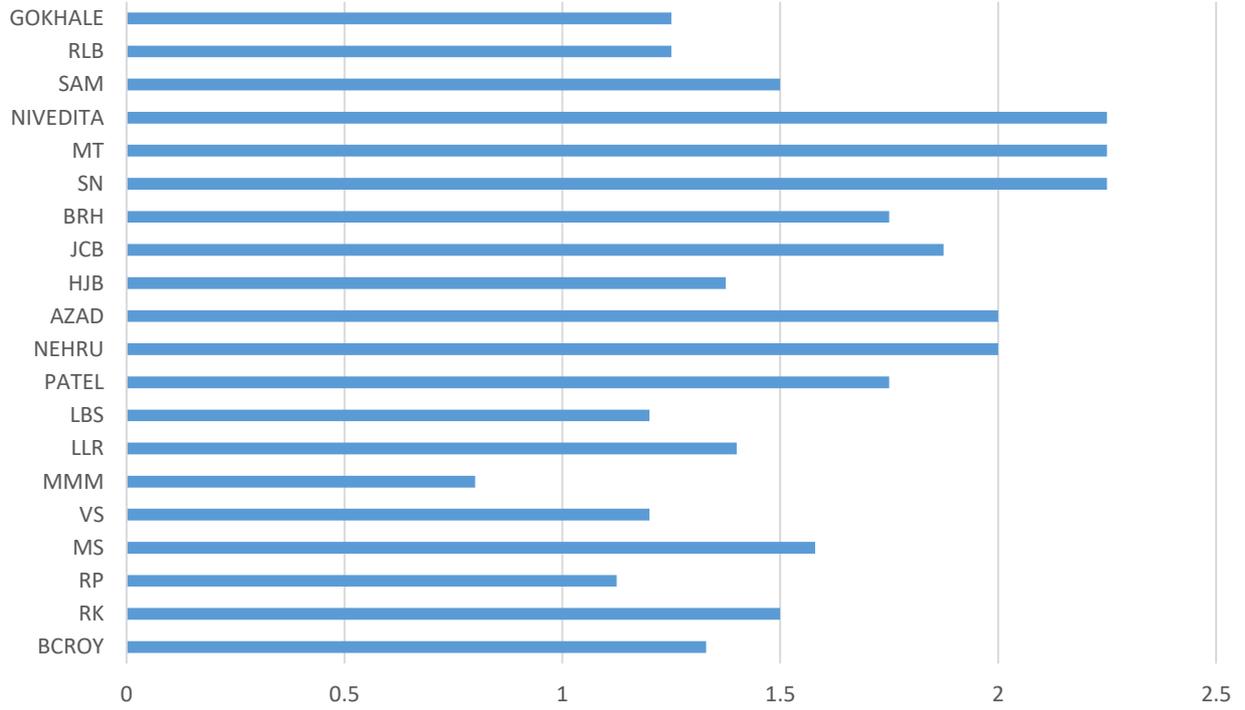
Cleanliness of the wash basin



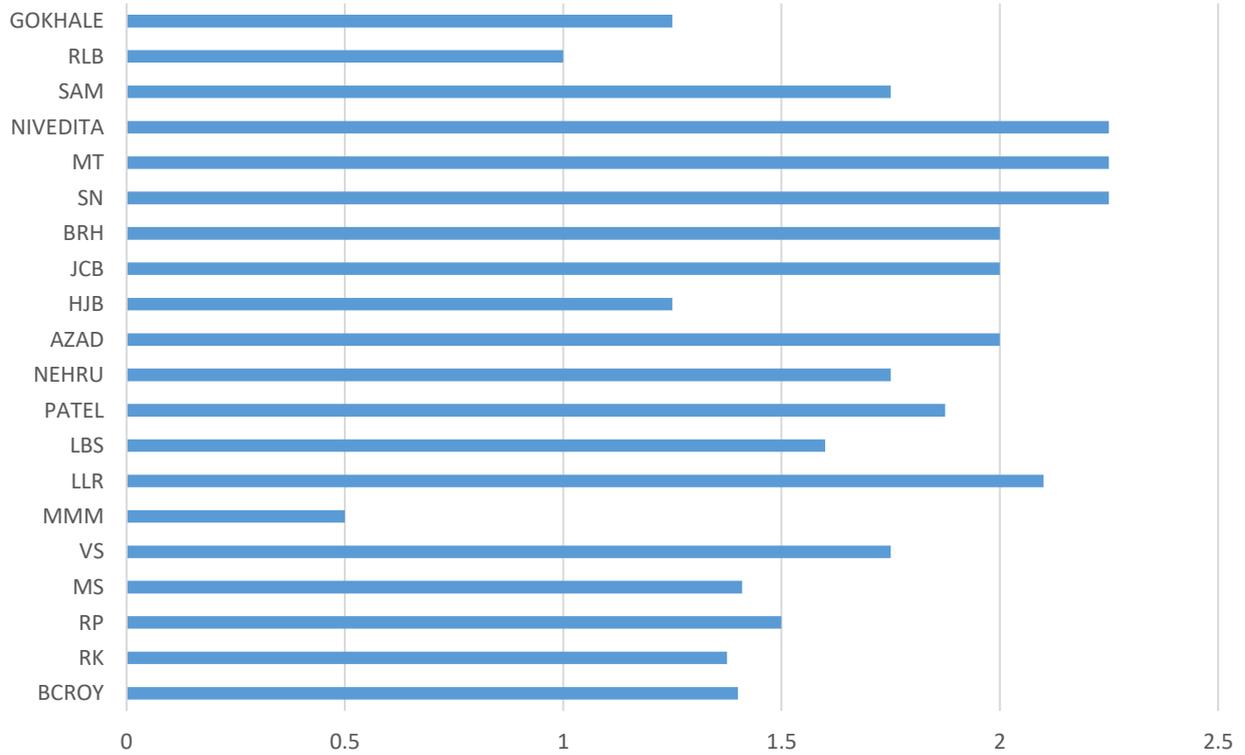
Maintenance of store room



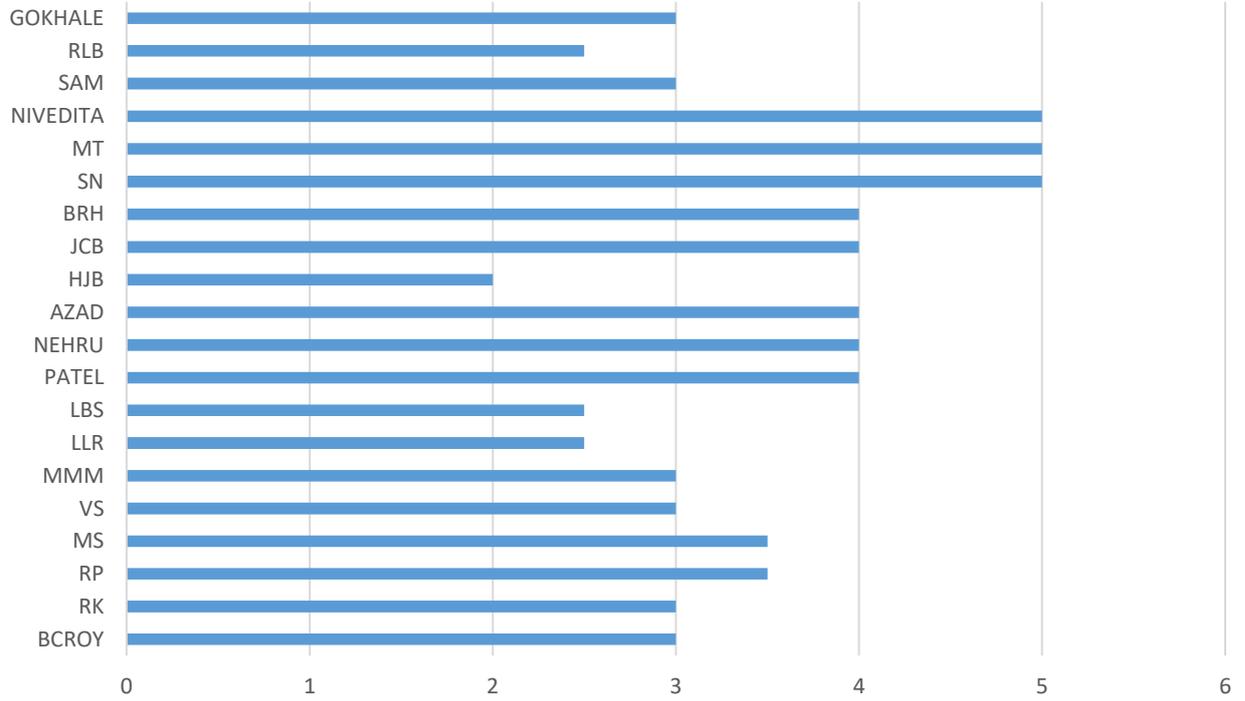
Cleanliness of utensil washing area



Maintenance of infrastructure



Quality of raw materials



Total points

