	<b>ISKCON FOOD RELIEF FOUNDATION</b> <b>Annamrita-Food as pure as nectar</b>		
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## Production and Quality management

### ❖ Purpose & Scope:

To establish and maintain a system for cooking plan, cooking process and quality management ensure food safety .this process is applicable for all kitchen staff and cooking team

### ❖ Responsibility

- **Supervisor/Cooking team:** follow the procedure and instruct the team for proper implementation, inform BM/ABM for any variation.
- **BM/ABM:** To review records and practices and provide necessary resources for implement the procedure

### ❖ PROCEDURE

The cooking operation followed in the Annamrita kitchen can be divided into three categories: Cleansing, Cutting and Cooking. These three categories are intrinsically related and combined result in the cooking operation.

The hygiene and sanitation procedures followed by Annamrita kitchens are of the highest level. Right from sourcing of ingredients to preparation of food, utmost care is taken to ensure that the food quality is in no way **compromised**.

All our kitchens are thoroughly washed and cleaned to ensure zero contamination. The kitchen premises are fumigated with fumigant smoke every fortnight and our outsourced agency PCI applies a pest control gel periodically to ensure the all the pest including cockroaches are prevented from breeding .

Other pest also monitored and controlled to make hygienic food safe environment, details available in addition to PCI provided pest control services kitchens use PVC strip curtain, air curtain, and fly traps.

The cooks are required to wear skid free gumboots, hair masks while cooking. The cooks are trained to ensure that their cooking skills continuously improved, awareness developed regarding food safety practices .personal hygiene checked and with help of food safety checklist kitchen and resources verifies to avoid potential hazards. Before entering in the kitchen the staff is instructed to wash, dry and sanitise their hands


Kitchen equipment checked for PH and chlorine residue before start the cooking process. If residues observed the utensils/ cauldron and other kitchen tools/Dabba washed again.

All the food ingredients are thoroughly cleaned before use. All vegetables are sanitised using 100 PPM chlorine solution and are further washed / rinsed to remove all traces of residual chlorine before cutting. To ensure that the chlorine residue does not exceed 5 PPM, chlorates paper is used. Vegetable further peeled/cut or minced for the use.

Rice is washed in three stage and rinse with fresh water till visually clean. Pulses too, are washed thrice and rinse before use.

As per the recipe of the Day, the spices and oil issued, weighed and shifted to cooking area from store. Food item prepared with help of documented recipe to ensure uniform taste and maintain nutritional value of the product.

Food cooked by steam to ensure maximum retention of Nutrients, taste and colour .First in cooking process the cauldron is filled with water. Steam is then passed through this cauldron to get the water boiled. Dal, cereals, lentils and vegetables are added to this boiling water . Once these are mildly

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cooked, rice is added. Alongside the cauldron, chaunce is prepared at chaunce station either kept separately or mounted in between the cauldrons.

Ginger paste and chilli paste prepared daily as per requirement.

The chaunce consist of mustard seeds, cumin seeds, ginger paste, chilli paste, tomato paste, curry leaves etc. cooked in oil as per the requirement of the recipe. Once the rice, vegetables and dal are sufficiently cooked, the chaunce is added to the cauldrons and stirred. The preparation is now allowed to cook for a while.

While cooking, we strive to maintain the right cooking temperature (above 76\*c) to ensure safety and long shelf life of the food. Temperature is a CCP to eliminate microbial load and impart the safety of product for consumption.

On previous all Dabba cleaned and air dried after washing and sanitised. Issued to kitchen for filling and packing.

Once the cooking completed and food is ready for the filling in the Dabba, it is tested and checked for temperature, colour, appearance, flavour, consistency and taste, if required, rework is done in the product for improve the test by addition of spices and the same is documented.

After the documented parameters are found satisfactory and acceptable, the dabbas passed nearby the cauldron and filled. The filled dabbas are sealed with pilfer proof seal to avoid intentional food safety threat and tempering. Each dabbas (containers) has a specific colours coded security seals, which indicates the variety (khichdi, rice, dal, sheera, bhel) and quantity (full/half) of food. To

Samples of all the products cooked for the date are taken out and there temperature measured after 3 hours of dispatch to consider with the school lunch break timing.

Serving spoons after washing and sanitizing are packed in plastic pouches.

After end of cooking practices, kitchen thoroughly cleaned to ensure hygienic environment at the kitchen.

Remaining material checked, and return to store in case of high value and perishable nature. Wastage generated during the process collected and transfer to outside bin and disposed as per the SSOP for waste disposal.

The PPE and clothes collected and sent for washing and sanitisation for next day use. Stock checked for next day menu and requirement provided to store for next day arrangement. Daily food safety checklist, food safety checklist and sensory results handover to ABM/BM for review the process and are appropriate actions for improvement in the practices and recordkeeping practices.

#### ❖ Records: