



Government of Odisha

ଶ୍ରୀମତୀ ଉଷା ପାଢ଼ୀ, ଭା.ପ୍ର.ସେ

କମିଶନର ତଥା ଶାସନ ସଚିବ,
ବିଦ୍ୟାଳୟ ଓ ଗଣଶିକ୍ଷା ବିଭାଗ, ଓଡ଼ିଶା

Smt. Usha Padhee, IAS

Commissioner-cum-Secretary to Government
School & Mass Education Department, Odisha



मध्याह्न भोजन योजना
Mid Day Meal Scheme

State Project Management Unit (MDM)

No. 745 /SPMU., Date. 24/07/2013
S&ME (MDM) - 444/2013

To

All Collectors.

Sub: Quality Mid-Day Meal Protocol.

Sir,

The Mid-Day Meal is the largest nutrition programme of the country. The objectives of MDM programme would be served, if students receive the quality food in hygienic conditions. Any deviation in this regard will have adverse impact on the health of the children. In Bihar, due to adulteration in MDM food, many precious lives have been lost. Lack of vigilance and monitoring on the part of duty bearers i.e. department officials, teachers, cook-cum-helpers etc. may lead to such unfortunate incidents anywhere. The role of SMC is also very critical to ensure the community monitoring. Though there have been series of instructions issued by government from time to time, it is felt that a detailed quality protocol is necessary for streamlining the MDM. In this background a quality protocol is enclosed to guide you for better vigilance and due diligence. I request you to immediately convene MDM meeting at district level and discuss all the points of protocol for strict compliance. This information is to be circulated at every level and discussed in detail to ensure adherence to the protocol.

Any feedback or suggestions can be communicated to the undersigned or to State Nodal Officer (MDM) (Sri Gangadhar Sahoo, OAS, Telephone No. 0674- 2393923 (O) and Mobile No. 9438423585)

Yours faithfully,

Encl: As above

 23/7/13

Commissioner-cum-Secretary

Memo No. 746 / Dt. 24/07/2013
Copy forwarded to all DEOs / DPCs for information and necessary
action.


State Nodal Officer (MDM) &
Ex-Officio Joint Secretary to Govt.

Memo No. 747 / Dt. 24/07/2013
Copy forwarded to all District Nodal Officers (MDM)-cum-BEO (Hqrs.)
for information and necessary action.


State Nodal Officer (MDM) &
Ex-Officio Joint Secretary to Govt.

Memo No. 748 / Dt. 24/07/2013
Copy forwarded to all BEOs for information and necessary action.


State Nodal Officer (MDM) &
Ex-Officio Joint Secretary to Govt.

MDM Quality Protocol:

1. Transport of Material:-

- a) Rice qualifying Fare Average Quality standards shall be lifted from FCI,
- b) One designated officer by Collector shall assess the quality and quantity and acknowledge the receipt of food grains.
- c) Lifting is to be need based on monthly basis instead of bulk lifting to avoid congestion and damage.
- d) Transport agent to make delivery of rice to the Head master after proper weighment in presence of Headmaster, other teachers or SMC members.
- e) In case of deviation from quality or quantity norm i.e. when the rice is below FAQ standard, discolored, mixed with foreign materials like pebbles and moisture level is more, the headmaster shall refuse to receive the stock under intimation to higher officials including Collector of the District. In case of non-response, they can directly inform the Department on Toll Free No. **18003456722**.

2. Local Procurement:-

- a) Dal, Soya Chunk, Iodized Salt, Condiments and Cooking Oil shall be purchased locally on a weekly basis in packets and not in loose quantity.
- b) Eggs are to be procured on the day of Consumption or one day before. The quality of eggs is to be checked by dipping in the water. Rotten eggs do not sink. They float in the water but good quality eggs sink and lie flat at the bottom. Rotten eggs are to be discarded.
- c) Vendors name / address / details may be kept on record.

3. Storage Safety:-

- a) All storage containers / Bins shall be super scribed MDM.
- b) Dal, bodi, soya chunk, oil shall be stored in air tight container.
- c) Only clean containers should be used for storing MDM materials.
- d) Storage area shall be free from rats, / rodents, / pests, / spider webs, cockroaches etc.
- e) No medicine / chemicals / Fuel wood / disinfectants shall be kept in the store house.

4. Kitchen Safety:-

- a) All kitchens shall be cleaned and white washed within 15 days on a campaign mode. Floors, Ceilings and Walls shall be regularly cleaned. For this purpose School Improvement

Grant and Repair/ Maintenance grant under SSA can be utilized.

- b) Foodstuffs preparation and service areas should not be near the toilets/ Bathrooms.
- c) General villagers, suspicious persons who are not on monitoring duty shall not be allowed inside the kitchen.
- d) Cooking utensil shall be washed before cooking and after
- e) Food waste and other waste materials shall be properly disposed off to avoid un hygienic conditions in and around kitchen.
- f) Vegetable must be washes properly before cooked.
- g) The instruction for safe, ventilated kitchen shed construction sent vide this office letter no508/SPMU, dt. 22/05/2013 shall be adhered to (Copy enclosed).

5. **Personal hygiene:-**

- a) The cook-cum-helper must wash hands properly, frequently and at the appropriate times .As far as practicable hand wash shall be encouraged with soap.
- b) Cook-cum-helper shall keep finger nail regularly trimmed and avoid finger nail polish
- c) Her hair to be combed and properly tied. SMC should provide a Kitchen Apron to cook-cum-helper out of SIG of SSA **(Sample Design enclosed)**.
- d) Cook-cum-helper having contagious / infectious diseases / open wounds shall be barred from cooking till she recovers
- e) Cook-cum-helper shall not chew tobacco, betel, khaini etc. during the schooling hours.
- f) Food to be tasted must be taken in spoon not in hands.
- g) Multi tap water source and Multi bottle hand wash liquid **(Multi tap and Multi cap hand wash Abhiyan)** must be encouraged in all schools

6. **Consumption Safety:-**

- a) Clean water shall be used for cooking, drinking and washing.
- b) Cook-cum-helper shall be vigilant about the cleanliness and hygiene before cooking, after cooking, during cooking, during serving of the meals and till the utensils are washed and stored again.
- c) Every day the Ration is to be checked by Head Master before it is given to the cook-cum-helper.
- d) Every day the cooked food is to be taste checked by two teachers and cook-cum-helpers before it is served to the children. The test checking teachers and cook-cum-helper

shall sign on the register maintained for the purpose on daily basis.

- e) One member from SMC/ Mothers Committee/ Parents to be invited to come to school, however inspect MDM and taste the cooked food. A Roaster has to be prepared in this regard which is mandatory.

It is the Headmaster who will take personal diligence to supervise the quality, quantity, health & hygiene with regard to Mid-Day Meal and be responsible for lapses.

7. Five non-negotiable rules for Mid-Day Meal is to be displayed.

The MDM PANCHANIYAM i.e.

- 1) **Safe, Clean and Hygienic Ambience.**
 - 2) **Safe, Nutritious and Hygienic cooking and Consumption.**
 - 3) **Hand wash before and after food.**
 - 4) **No gender/ social discrimination.**
 - 5) **Safe drinking water.**
- 8. Any complaint on MDM, report to 18003456722 (Toll Free).**

This above message has to be written in odia on the school wall in conspicuous location (At least 5'x 4') and the School Improvement Grant of Sarva Sikshya Abhiyan can be used for this.

9. There are also few schools who have become models in managing MDM Program. Such initiations should be recognized and encouraged. This is communicated in Letter No. 427 Dt.29.04.2013. MDM Puraskar will be considered for excellent management of MDM in the state.

Above protocol is illustrative and not exhaustive. Any innovative steps to enhance the quality of MDM program will be highly appreciated.

Sd/-

Commissioner-cum-Secretary

