



# Don Bosco College

**Co-Ed** ♦ Affiliated to Thiruvalluvar University ♦ Accredited by NAAC with "A" Grade in Cycle 1  
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## IMPLEMENTATION OF FOOD SAFETY AND STANDARDS ACT, 2006

### 1. INTRODUCTION

Don Bosco College (Co-Ed), Yelagiri Hills is committed to ensuring **safe, hygienic, and nutritious food** for students, staff, and visitors. In compliance with the **Food Safety and Standards Act, 2006**, the institution has implemented structured food safety practices in its campus canteen and catering services, aligned with the guidelines of the **Food Safety and Standards Authority of India (FSSAI)**.

### 2. FSSAI REGISTRATION & LEGAL COMPLIANCE

The institution's food service provider operates under a **valid FSSAI Registration Certificate** issued by the Government of Tamil Nadu under the provisions of the Food Safety and Standards Act, 2006.

#### KEY DETAILS:

- **Food Business Operator (FBO):** Anu Catering
- **Location:** Don Bosco Center, Guezou Nagar, Yelagiri Hills, Tamil Nadu
- **Kind of Business:** Club / Canteen
- **FSSAI Registration No.:** 22425338000564
- **Validity:** 28-10-2025 to 27-10-2027

This confirms that food operations within the campus are legally authorized and monitored under national food safety regulations license.

Find the License Here: <https://dbcyclagiri.edu.in/public/uploads/filemanager/DBCY-food-license.pdf>

### 3. SCOPE OF IMPLEMENTATION IN THE INSTITUTION

The Food Safety and Standards Act, 2006 is implemented across:

- College Canteen
- Food Preparation Areas
- Food Storage Facilities
- Serving & Dining Areas
- Drinking Water Supply Points



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#### 4. FOOD SAFETY MEASURES ADOPTED

##### 4.1 HYGIENE & SANITATION

- Clean and sanitized kitchens maintained daily
- Separate storage for raw and cooked food items
- Use of protective clothing (aprons, caps, gloves) by food handlers
- Safe disposal of food waste as per municipal guidelines

##### 4.2 SAFE FOOD HANDLING PRACTICES

- Use of potable drinking water for cooking
- Proper cooking temperatures maintained
- Prevention of cross-contamination
- Regular pest control measures

##### 4.3 FOOD QUALITY ASSURANCE

- Procurement of raw materials from approved vendors
- Periodic inspection of food quality and freshness
- Restriction on stale, expired, or unsafe food items

#### 5. ROLES & RESPONSIBILITIES

Stakeholder	Responsibility
Management	Policy approval & infrastructure support
Canteen Contractor	Compliance with FSSAI norms
Food Handlers	Hygienic preparation & service
Campus Administration	Monitoring & record maintenance

#### 6. AWARENESS & TRAINING

- Food handlers are sensitized on food hygiene practices
- Display of **FSSAI Registration ID** in the canteen premises
- Awareness among students regarding safe food consumption



  
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## 7. MONITORING & REVIEW MECHANISM

- Periodic internal inspections
- Maintenance of cleaning and hygiene records
- Timely renewal of FSSAI registration
- Compliance verification during statutory audits (AICTE, NAAC, NIRF, AISHE)

## 8. OUTCOME & BENEFITS

- Safe and hygienic food environment
- Compliance with statutory and accreditation requirements
- Improved health and wellbeing of students and staff
- Institutional accountability and quality assurance

## 9. CONCLUSION

Don Bosco College (Co-Ed), Yelagiri Hills has **effectively implemented the Food Safety and Standards Act, 2006** by ensuring legal compliance, hygienic food practices, and continuous monitoring. The institution remains committed to maintaining the highest standards of food safety in line with national regulations and best practices.



  
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