



FOOD POLICY in AAS (New Thumama Branch)

AAS provides healthy food under supervision of Ministry of Education regulations and laws. The supplier is legitimate and has a valid food service from the ministry. (*as attached documents)

- The cafeteria is clean and free from any source of contamination.
- Dining hall is clean and free from any source of contamination.
- Availability of sufficient numbers of refrigerators (supplied with an electronic thermometer)
- Availability of sufficient numbers of hot holding heaters present for food items that are to be consumed hot (supplied with an electronic thermometer).
- Food handlers are placed as samples in a separate container, each food that are cooked with label of food name with date and kept in freezer for one week.
- Presence of sufficient numbers of garbage containers that fits the standards in both cafeteria and dining hall.
- Efficiency of both refrigerators and hot holding heaters.
- Number of food handlers is suitable to the number of students.
- Food handlers are in compliance of wearing clean, light colour uniform, gloves and hair nets.
- Food handlers health certificates are valid and under job category of “Food Service”
- Vehicle transporting food items is clean and fits the health standards.
- Boxes storing food items, meal arrival time is appropriate and ensures safety of food items till it is served to the students.
- Food items are wrapped in safe manner that fits the health standard.
- Dry food items are placed in separate storage that fits the health standards.
- Cleaning tools and equipment are stored in a separate place far from storage display sale of food items.
- Cafeteria and dining hall are free from any pests and insects.
- Presence of hand washing sink for food handler provided with dispensers for liquid disinfectant soap and drying paper towels.
- Students with allergies to certain food are advised to bring own food from home and must take precaution with the food if they buy in cafeteria.