

Air University
Policy - Food Safety & Management

Introduction

1. Food safety & management is a procedure encompassing food handling, preparation, and preservation to prevent ailment and spread of various diseases due to food contamination. It is significant to have comprehensive SOPs pertaining to food safety to prevent health problems and proper food handling. If we backtrack food from a vendor to an end user there are numerous steps involved in which food safety is compromised. To guard against such malpractices there is a dire need to address food safety by all handlers to consumers. Air University takes food safety very seriously as thousands of students, faculty, and staff members dine in on daily basis in cafeterias, tuck shops, and delivery of food from different food chains within twin cities.

Basic Principles

2. Contamination & poisoning of food is avoidable if all handlers and consumers take appropriate measures, few basic principles have evolved are as follows: -
- a. Avoid contamination of food with pathogens spreading from individuals, pets, and pesticides.
 - b. Segregate un-cooked and cooked food to avoid contamination in the cooked or ready-to-eat foodstuff.
 - c. Ready-to-eat food should have an expiry date / time after the stipulated time and be preserved at desired temperature to avoid chances of contamination and growth of poisonous pathogens.
 - d. Storage of food at the desired temperature to avoid contamination.
 - e. Use of clean water from an authorized source and fresh food materials for cooking.
 - f. Adjustment of the time it takes for cooked food to expire based on humidity and atmospheric temperatures, especially during the summer. (July & August).

Inherent Advantages

3. To promote Food Safety & Management Culture within communities will lead to following inherent advantages:-

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- a. Contributes to the communities well-being by curtailing food-related diseases.
- b. Identified and known areas as hot spots for germs, flies, mosquitos, and other rodents are to be well protected while using pesticides to reduce the risk of food contamination.
- c. Cleaning up to microbiological level while using alcohol/ethanol disinfectors on daily basis.
- d. Weep areas are to be sealed hermetically.
- f. Validated cleaning and sanitizing procedure.

Food Waste Management

4. Provision of suitable dust bins duly fitted with plastic bags for waste/leftover food materials with their hygienic disposal to authorized waste dumps for onward disposal to the City Waste Dumping areas. These practices will considerably augment the sanitation of the area and considerably curtail the risk of contamination in food.

Hygienic Cleaning Practices

5. Implementation of hygienic cleaning and disinfection procedures are very important. Sequel to this, awareness lectures may also be delivered to the students and staff to maintain the area, and food outlet hygienically. Procedures of punishment and awards may be adopted to develop a better culture of food safety. Air University takes appropriate measures by removing potential food contamination sources and insect breeding sites.

Personal Hygiene and Sanitation

6. Providing appropriate facilities for staff to ensure proper personal hygiene and sanitation will contribute considerably towards food safety. The following facilities may be ensured for personal hygiene:

- a. Hand Wash with ethanol-based soap or liquid.
- b. Avoid direct contact with food items by the seller while using hand gloves made of food-grade plastic.
- c. Personal Protection and cleanliness need to be ensured by covering hair, avoid sneezing or coughing over food, covering cuts and sores on hands, and avoiding wearing jewelry items like rings chains, etc.
- d. Wear protective clothing like aprons and heat-resistant gloves to handle very hot food items (fried/baked items).

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- e. Periodic medical checkups of food handlers with proper records. Individuals not feeling well may be excluded from the handling team till their proper recovery.
- f. Ensure that all food handlers follow personal hygiene practices (hair cutting, nail cutting, and using head gears and masks whatever is applicable).

Training on Food Safety, Waste Management

7. Training on food safety and Waste Management may be given by Air University Administration.

- a. Staff training on food handling.
- b. Personal hygiene and sanitation.
- c. SOPs on storage, cooking, and waste disposal.
- d. Chemical cleaning and disinfection.
- e. Understanding of the time length of food expiry with temperature and humidity.
- f. Insect control measures (using wire gauze, curtains, and other devices).
- g. Takeaway packaging in food-grade bags.

Complaint System

8. Air University has an online complaint system, any violation in food safety and management can be immediately reported by students, faculty, and staff at any stage. University also encourages good suggestions to improve the overall quality of food and hygiene in the best interest of the community.

Conclusion

9. Compliance with food safety and management procedures is everyone's responsibility working under the umbrella of Air University. Proper hygiene, sanitation, and clean environments can lead to a healthy society in general and Air University in particular. Efforts of all stakeholders is appreciated during Covid-19 pandemic scenario and Air University students, faculty and staff generally remained safe and healthy to the optimum levels.

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