



**FAROOK INSTITUTE OF  
MANAGEMENT STUDIES**

*(Promoted by Farook College - Estd. 1948)*

Approved by AICTE & Affiliated to the University of Calicut

## **FOOD SAFETY POLICY DOCUMENT**

Implementing Food Safety and Standards Act, 2006

### **Introduction**

Farook Institute of Management Studies (FIMS), Kozhikode, recognizes the critical importance of food safety and the health of its students, faculty, and staff. To align with the guidelines of the Food Safety and Standards Act, 2006, the institution is committed to implementing comprehensive measures that ensure the safety, hygiene, and nutritional quality of food served on campus.

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### **Objectives**

- To maintain full compliance with the Food Safety and Standards Act, 2006.
- To ensure that all food served within the institute premises is safe, hygienic, and nutritious.
- To educate staff, students, and vendors regarding food safety regulations and global best practices.

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### **Implementation Plan**

#### **1. Formation of a Food Safety Committee**

A dedicated committee will be established to oversee the implementation, monitoring, and continuous improvement of food safety standards across the campus.

**Dr. Ahamed Riaz.K**

Director

Farook Institute of Management Studies  
Farook College (P.O), Calicut - 673 632

## 2. Licensing and Registration

All food vendors, canteen operators, and catering services on the FIMS campus must obtain and maintain the necessary licenses and registrations as mandated by law.

## 3. Hygiene Standards for Food Handlers

- **Health Check-ups:** Mandatory health screenings will be conducted for all food handlers to ensure they are free from communicable diseases.
- **Training:** Regular sessions will be organized to educate handlers on personal hygiene, safe food preparation techniques, and efficient waste management.

## 4. Infrastructure and Equipment

- Preparation areas and the institute canteen will be equipped with modern facilities designed to maintain high hygiene levels and prevent cross-contamination.
- Proper storage solutions, including refrigeration and professional pest control measures, will be strictly implemented.

## 5. Regular Inspections and Audits

- The Food Safety Committee will conduct periodic internal inspections to ensure ongoing compliance.
- External audits by certified agencies may be commissioned to assess food quality and hygiene protocols objectively.

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## Awareness and Redressal

- **Training Programs:** Workshops and seminars will be organized for students and staff to promote a culture of food safety awareness.
- **Communication:** Posters, banners, and digital campaigns will be utilized around the campus to highlight key safety aspects.
- **Grievance Mechanism:** A formal system will be established to address complaints regarding food quality. Feedback will be actively sought to improve campus food services.



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### Sustainability and Emergency Response

- **Waste Management:** Responsible food waste disposal methods, such as composting and the reduction of single-use plastics in packaging, will be encouraged.
- **Emergency Preparedness:** FIMS will maintain protocols to handle foodborne illnesses, ensuring immediate medical assistance and reporting to relevant authorities if required.

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### Monitoring and Review

- The Food Safety Committee will meet quarterly to review the plan's implementation and address emerging issues.
- An annual report will be prepared to evaluate progress and make necessary adjustments to the policy.

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Effective Date: 25 March 2026

Director

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