

REPORT FORMAT-A

REPORT OF –“दिल्लीकोकूड़ेसेआजादी” -SWACHHATA CAMPAIGN

Conducted from 01.08.2025 -02.10.2025

Name of the Institution -

Chacha Nehru Bal Chikitsalaya, Geeta Colony Delhi-31

Date-

05.09.2025

Activity conducted





Cleanliness Drive in Hospital kitchen

Swachhta Drive in Hospital Kitchen – Promoting Hygiene for Child Health

As part of our commitment to patient safety and quality care, a **Swachhta Drive** was organized in the hospital kitchen. The kitchen plays a crucial role in ensuring safe and nutritious meals for our pediatric patients, their attendants, and staff. Since children are more vulnerable to infections, maintaining the highest standards of hygiene in food preparation areas is of utmost importance.

During the drive, the following activities were carried out:

OUR ACTIVITIES

-  **Deep cleaning and sanitization** of cooking areas, storage rooms, refrigerators, and food service counters.
-  **Inspection of raw materials** for freshness, proper storage, and expiry checks
-  **Awareness sessions for kitchen staff** on hand hygiene, safe food handling practices, use of protective gear (gloves, caps, aprons), and prevention of cross-contamination.
-  **Proper segregation of waste** in line with Biomedical Waste Management Rules (wet, dry, and biomedical categories).
Pest control and fumigation to maintain a safe environment.

The drive reinforced the importance of “**Clean Kitchen, Healthy Children**” – a message aligned with the national *Swachh Bharat Abhiyan*. Regular monitoring, staff training, and audits ensure that these practices become part of routine work culture.

This initiative not only strengthens infection control measures but also contributes to the overall healing environment of the hospital. Cleanliness in the kitchen reflects our collective responsibility towards safeguarding the health and well-being of our young patients.

**CLEAN KITCHEN,
HEALTHY CHILDREN
PROSPEROUS NATION**



Awareness sessions for kitchen staff on **HAND HYGIENE**



**ICN'S SUPERVISION OF HOSPITAL
KITCHEN HYGIENE PRACTICES"**

The HIC staff is inspecting the hospital kitchen, supervising cleaning of utensils and ensuring adherence to hygiene and infection control practices for safe food preparation.



BEFORE

Cleanliness drive in Kitchen Area CNBC



AFTER

Cleanliness drive in Kitchen Area CNBC



HOO

Name:- Dr. Manish Kumar

Head of Office , CNBC