



CHACHA NEHRU BAL CHIKITSALAYA
(An Autonomous Institute under Govt. of NCT of Delhi)
Geeta Colony : Delhi - 110031



SWACHHTA DRIVE “दिल्ली को कूड़े से आज़ादी”

1st AUGUST TO 31st AUGUST 2025



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BACKGROUND

As we enter the 25th day of the initiative inspired by the Hon'ble Prime Minister Shri Narendra Modi's vision of #ViksitBharat2047 and the Swachh Bharat Mission, the Hon'ble Chief Minister of Delhi, Smt. Rekha Gupta, launched a month-long cleanliness drive from August 1st to August 31st 2025. This drive aims to achieve "दिल्ली को कूड़े से आज़ादी" with a renewed spirit and enthusiasm.🌱

In response to directives from the Department of Health and Family Welfare, GNCT of Delhi, a month-long Swachhata Drive has been organized in Delhi from August 1st to August 31st. The focus will be on cleanliness, including community clean-up activities and efforts to reduce plastic usage. Key highlights include enhanced activities as listed below:

Let's unite for a cleaner, greener, garbage-free Delhi!🇮🇳

2025, under the theme "दिल्ली को कूड़े से आज़ादी".



REPORT OF 25th AUGUST ACTIVITY

Food safety and kitchen sanitation plays a critical role in healthcare facilities, as patients often have weakened immunity and are highly vulnerable to foodborne infections. The primary objective of today's activity is to ensure food safety and kitchen sanitation under the Swachhta Drive, August 2025

Activity on 25th August 2025

Activity 1: Food Safety

CNBC is committed to provide quality care and ensures all aspects of patient's safety through various activities.

Food safety ensures by keeping all prepared food samples items for 72 hours.

Dietician checks all food before distributing to patients.

ICN and Quality management team took a detailed round on various parameters like

- Quality of raw material
- Personal hygiene of food handlers
- Health record of food handlers
- Adherence to vegetable washing and cooking protocols

Activity 2: Kitchen Sanitation

1. Routine cleaning of utensils and equipments has been done.
2. Washing and cleaning of kitchen has been done before and after preparation of foods.
3. Food distribution trolley cleaning and disinfection done.

Pre and post images have been attached

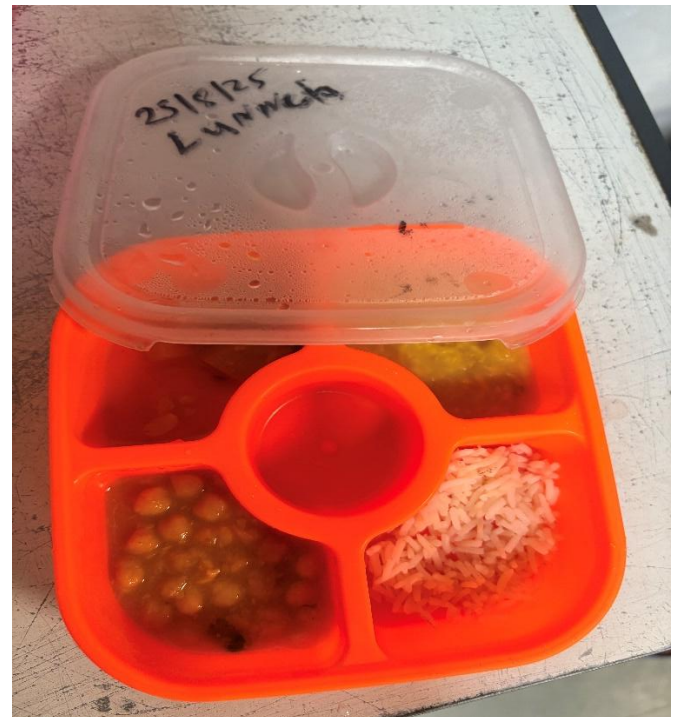
AUDIT ON FOOD SAFETY



Pre: Vegetable storage



Post: Vegetable storage



Food Storage for 72 hours

Food distribution



PRE AND POST AUDIT OF KITCHEN SANITATION



PRE CLEANING



POST CLEANING



Today's Goals are

To ensure clean, functional, and hygienic sanitation facilities in Hospitals by:

- **Ensure** patient, staff and visitors are protected from foodborne illnesses.
- **Promote** strict personal hygiene among food handlers & Kitchen staff.
- **Implementing** safe practices in storage, preparation, cooking & serving of food.
- **Improving** the overall hygiene standards in hospital kitchen for the benefit of patients, staff, and visitors.
- **Provide** safe, nutritious and hygienically prepared meals that aid healing
- **Regular** audits, staff training and corrective actions to sustain Safety culture

CONTRIBUTERS

Dr. Seema Kapoor, Director
Dr. Manish Kumar, Head of Office
Dr. Aikta Gupta, Quality Manager
Quality Team & HICC
Kitchen staff
Mr. Harish, PA to HOO

THANK

YOU