

Government of Odisha
Department of School & Mass Education
State Project Management Unit (MDM)

No. 149 /SPMU. Date 21-03-2022
S&ME (MDM) /1013/2020

From

Sri Sanat Kumar Mohanty, OAS,
State Nodal Officer (PM Poshan)

To

All Collectors.

Sub: Implementation of the PM Poshan (MDM) Scheme at School from April, 2022.

Madam/Sir,

As you are aware that PM Poshan (MDM) at schools has been stopped following closure of schools due to the outbreak of COVID-19 in the State. Dry ration (rice) and Food Security Allowances (Cooking Cost) have however been provided to the students in lieu of hot cooked meals at school since March-20. While dry ration (rice) has been sanctioned to provide rice to students upto March-22, cooking cost has been transferred to the account of students through their bank accounts in DBT mode. The cooking cost for balance period of 2021-22 shall be provided on receipt of funds from Govt. of India. In view of the significant decrease in the corona caseload in the State, schools have reopened in the meanwhile and it has been decided now to serve hot cooked meal to the students at schools from April-2022 following covid guidelines. A Standard Operating Procedure has been prepared following which necessary arrangements may please be made for smooth implementation of Mid-Day Meal programme.

Yours faithfully,

Encl: Standard Operating Procedure- 1

Memo. No. 150 /Dt. 21-03-2022


State Nodal Officer (PM Poshan)

Copy forwarded to all District Education Officers for information and necessary action.

Memo. No. 151 /Dt. 21-03-2022


State Nodal Officer (PM Poshan)

Copy forwarded to the P.S. to Principal Secretary, S&ME Deptt. for kind information of Principal Secretary to Govt., S&ME Deptt.

Memo. No. 152 /Dt. 21-03-2022


State Nodal Officer (PM Poshan)

Copy forwarded to the P.S. to Hon'ble Minister, S&ME for kind information of Hon'ble Minister, S&ME.


State Nodal Officer (PM Poshan)

STANDARD OPERATING PROCEDURES (SoP) ON IMPLEMENTATION OF MDM AT SCHOOLS FROM APRIL, 2022

Actions to be taken prior to April, 2022

All schools, in the State were closed down in the month of March, 2020 on account of Covid-19 pandemic. As MDM is a right of every child attending school from class I to VIII and to ensure that no child is deprived of his/her right, all sorts of preparedness and precautions are to be taken beforehand to serve hot cooked meal from April, 2022 following Covid-19 guidelines. This requires preparedness on the part of the school management authority / Central Kitchen Agencies before April, 2022, to ensure that the hot cooked meal are served in a hygienic environment.

i) Sanitization of the kitchen sheds

The Kitchen shed, both the interior and exterior, should be washed / cleaned / white washed / properly sanitized before it is used for cooking purpose.

ii) Sanitization and functioning of Hand wash Stations and toilets Hand wash Stations and toilets must have running water facility.

iii) Sanitization of utensils and storage containers

All utensils and the storage containers used for preparing hot cooked meal and storing MDM ingredients should be properly cleaned, sanitized and sun dried before reuse.

iv) Checking the edibility of the available MDM ingredients

Since during the closure of schools, the unutilized MDM rice, oil, condiments, Dal, Soya chunk and other MDM ingredients would have been infected, damaged or become inedible, adequate precautions are to be taken to check the edibility of the available MDM ingredients before handing over the same to Cook-cum-Helpers (CCH) or Women Self Help Groups (WSHG) for cooking and serving. It may be strictly ensured that the message of Edibility Test is carried out in every school by the Head Master to avoid any MDM mishap or food poisoning. This is to be verified and ensured by CRCCs and BEOs in the field.

v) Disposal of damaged MDM stock

Due to non serving of Mid Day Meal from 13.03.2020, it is apprehended that the Mid Day Meal ingredients like rice, pulses, salt, soya chunk, oil etc might have been damaged and become inedible and unfit

for human consumption. In the above circumstances, the Headmasters should furnish damaged report, duly verified and confirmed by the concern CRCC, to the BEO. The Head Master should also pass a resolution in the SMC meeting for destroying the damaged MDM stock by burying it to prevent any health issues. But it may be informed that everything should be accounted for.

vi) Supervision and Monitoring

The DEOs, BEOs, and CRCCs should utilize the services of CCHs much before commencement of cooking of hot cooked meal to ensure safety in Mid-day Meal cooking and serving. They should also make random check of Mid-day Meal ingredients before the days of serving meals to prevent any untoward incidents.

vii) Procurement of raw materials

- Always the COVID-19 guidelines should be followed while buying the raw material from shops required for preparing hot cooked meal.
- The sealed packets of the food material must be bought after checking the 'Best Before' date and they should be cleaned thoroughly once brought to the school kitchen.
- Vegetables must thoroughly be washed with cleaned water prior to cutting and cooking.
- The outer package / cover of raw material should be cleaned or sanitized and then transferred to the jars followed by washing of hands with soap.
- The products harvested from school kitchen gardens should be utilized to enrich the quality of meal and setting up of school kitchen gardens will also restrict frequent movements outside the school premises for procurement of vegetables.

viii) Personal hygiene of Cook-cum-Helpers (CCHs)

- The CCHs should wear clean clothes every day and trim their nails regularly.
- CCHs should wear an apron, head gear and face mask, while cooking. If handmade face covers are used, ensure that they are washed daily.
- They should wash their hands with Soap/Hand wash liquid frequently, preferably after every 1 hour, for at least 20seconds.
- CCHs should not touch their face, hair, eyes while cooking. In case touched, they should wash their hands immediately with soap / hand wash liquid for at least 20 seconds.

- CCHs should not be allowed to come to school if he/she is suffering from cough, fever and sneezing.
- CCHs should maintain respiratory etiquettes, i.e., do not sneeze in open, cover your mouth with a hanky or arms if you sneeze, do not talk while handling, preparing and serving food.
- They should avoid shaking hands with others or hugging.

ix) Cleanliness and sanitation in kitchen and surroundings areas

- The existing kitchen sheds in many of the schools may not be big enough to practice the social distancing norms and therefore cooking in the clean, hygienic, open spaces may be allowed.
- All kitchen utensils and devices should be washed and sun-dried before using. Preferably hot water (above 60 degrees Celsius) should be used for washing and sanitizing.
- The common areas and door handles should be frequently cleaned and sanitized.
- Spitting should be prohibited inside or outside the kitchen area.
- The dish clothes should regularly be washed in the warm water and stored in a clean container after sun drying.

x) Preventing Contamination

- Always the raw/uncooked material and cooked food items should be kept separately.
- The chopping board and knives should always be washed with soap before using.
- Entry of stray animals/birds should be restricted through taking appropriate measures.
- Any staff suffering from cough, cold or fever should be restricted from entering the school kitchen.
- Cooked food should always be kept covered after cooking and before serving.

xi) Distribution or serving of hot cooked meal

- The distribution of hot cooked meal to the school children will need to be done in a staggered manner (from smaller class to bigger class) over a couple of hours in order to adhere to the social distancing norms. However, it is advisable to encourage open air seating with social distancing.
- In case the meals are served in open spaces/dining halls, necessary markings should be done to guide the children on the seating arrangement.

- The serving and dining area should always be cleaned and well sanitized before and after food consumption.
- There should not be any physical contact between staffs and school children or objects such as food containers.
- The staff distributing the food should wear personal protective equipment such as hand gloves, face mask, head gear and shall maintain appropriate distance from the school children. The school children should also be encouraged to wear the masks while receiving the food.
- The staffs distributing the food should perform hand sanitization regularly.
- Frequently touched points such as ladles, tongs, handles etc should be cleaned and disinfected frequently.
- The school children should wash their hands before sitting down to eat and immediately after eating as well at the Multi-tap and Multi cap hand wash stations/ Mini Hand wash station with due social distancing.

xii) Monitoring of the Mid-day Meal

- The scope /role of the School Management Committee/ Parents Teacher Associations in these times will need to be broadened and they should be encouraged to be present during the serving of hot cooked meal to ensure adherence to the COVID-19 protocols amongst the teachers, Cook- cum-Helpers, WSHGs and the school children.
- The Headmaster should orient all the teachers, CCHs and WSHGs of the school on the SOP and to ensure that all the points mentioned in the SOP are implemented in letter and spirit and also that all students have understood the norms of social distancing, wearing mask, sanitizing hands / hand washing before / after taking food, proper way to clean the plates etc.

xiii) Distribution of hot cooked meal by Central Kitchen/ NGOs

- The S&ME Department came out with the Central Kitchen Agency Policy in March, 2016 to involve charitable organizations to manage mid day meal. At present, AkshayaPatra Foundation, Maana Trust, Damodar Jew Sevayatan, Mahila Sahayika Sangha, People's Forum and Bagdanga Paschim Gheri Bishalaxmi Club are engaged with Mid Day Meal.
- So, it must be ensured that the agreement between Mid Day Meal and the above mentioned Central Kitchen partners is renewed and up to date before April, 2022.

- The DEOs shall make a visit to the Central Kitchen site in order to assure the re-functioning of Central Kitchen to provide hot cooked meal to the children.
- The Central Kitchen must ensure the cleanliness and hygiene of kitchen, storage room, arrangement for logistic and cooking transportation of cooked food at their level.
- The Central Kitchen/ NGOs must provide hot cooked nutritious meal to students on every working days studying in class I-VIII as per instructions of the District Education Officers on or before April, 2022.

xiv) Weekly Iron Folic Acid Supplementations (WIFS) programme in schools

Under the WIFS programme, IFA tablets are being given to school children of class I to X in order to reduce the prevalence of anaemia among them. During closure of schools due to the pandemic, the school children were provided with IFA tablets by the teachers at their doorstep for the period from May, 2020 to March, 2022. In order to ensure continuity of weekly IFA supplementation for the children after schools have reopened, the following actions need to be done prior to April, 2022.

- The expiry date of IFA tablets available in schools must be checked before distributing to the students in school. Only the tablets having shelf life should be given to the students on every Monday.
- Broken or discoloured IFA tablets, though having shelf life, should not be given to the students in any circumstances.
- The expired/ broken/ discoloured IFA tablets should be separated from the good ones and handed over to the CRCCs who in turn would return it to the Health Department in the same manner as received from Health department after keeping proper records.
- Similarly, the CRCCs also should segregate all expired/ broken/ discoloured IFA tablets from the stock of IFA tablets available with them before distributing to the schools. They should hand over the segregated IFA tablets to the Health Department after keeping proper records. Only the tablets having shelf life should be given to the schools.
- All COVID protocols must be adhered to during receipt and distribution of IFA tablets.
- The children should be given IFA tablets on every Monday in their respective classrooms after having hot cooked meal and by adhering to COVID protocols of social distancing.
- The children must be encouraged to bring their own water bottles to school and use this water while consuming IFA tablets.

- The tablets must be administered under the supervision of the class teachers.
- The teacher distributing the tablets should wear face mask and shall maintain appropriate distance from the school children.
- The tablets should not be given to children under any medication. It should also not be given to sick children.
- The SMC and PTA must be encouraged to be present during IFA tablet distribution to ensure adherence to the various preventive practices against COVID-19.
- It must be ensured that students have consumed IFA tablets (Pink tablet for class-I - V and Blue tablet for class VI-X) in presence of Teachers/SMC/PTA.

