



# WOMEN UNIVERSITY

OF AZAD JAMMU & KASHMIR, BAGH. Website: [www.wuajk.edu.pk](http://www.wuajk.edu.pk)

## FOOD SAFETY POLICY

### **1. Introduction**

Food safety and management refer to the practices and procedures that ensure food products' safety, quality, and wholesomeness from production to consumption. It is a process that involves the handling, preparation, and storage of food products from farm to table. Food safety and management practices are designed to prevent the contamination of food products, reduce foodborne illnesses, and ensure that food products meet regulatory requirements and industry standards. Therefore, it is critical to have detailed food safety SOPs to prevent health issues and ensure proper food handling. Food safety and management encompass a range of practices, including hazard analysis and critical control points (HACCP), good manufacturing practices (GMPs), sanitation and hygiene, traceability and recall procedures, and training and education. These practices are implemented at every stage of the food production process to minimize the risk of contamination and ensure that food products are safe for consumption. Women University of Azad Jammu and Kashmir (WUJ&K) Bagh takes food safety seriously.

### **2. Scope**

This policy applies to all food-handling activities by the WUJ&K, including student organizations and external contractors who collaborate with the institution.

### **3. Policy Guidelines**

Contamination and food poisoning are avoidable if all handlers and consumers take appropriate measures; few basic principles are as follows:

- (a) To lessen the chance of food contamination, regions identified as hot sites for pathogens, flies, mosquitos, and other rodents should be carefully covered while using pesticides.
- (b) Ethanol disinfectants should be regularly used while cleaning to a microbiological level.

- (c) Weep areas must be hermetically sealed.
- (d) Supply appropriate dust bins with plastic bags for leftover food products/ waste with their hygienic disposal to permitted trash areas. These techniques will significantly improve sanitation in the area and reduce the danger of food contamination.
- (e) It is critical to follow hygienic cleaning and disinfection practices. Following this, awareness lectures may be given to students and staff to keep the environment and food outlets clean. In addition, a procedure for punishment and rewards may be implemented to foster a healthier food safety culture.
- (f) Ensure personal hygiene, which would effectively contribute towards food safety.
  - i. Use ethanol-based liquid /soaps for hand washing.
  - ii. Ensure the use of food-grade plastic hand gloves while handling food items.
  - iii. Wear heat-resistant gloves and protective clothes while handling hot food.
  - iv. Ensure personal hygiene practices like covering hair, avoiding coughing or sneezing while handling food, nail cutting, and using masks.
- (g) The WUAJ&K Bagh administration may offer waste management and food safety training.
  - i. Personal sanitation and hygiene
  - ii. Cleaning and disinfection methods
  - iii. Food handling training
  - iv. SOPs on transfer, storage, cooking, and waste disposal

#### **4. Report on Violation**

Students, faculty, and staff can quickly report any breach of food safety and management policy at any time to the complaint section of WUAJ&K Bagh. Also, the university supports constructive criticism for ways to raise community-wide standards for hygiene and food quality.

#### **5. Revision of Policy**

Typically, reviews take place every three years or as needed. The Health and Safety Consultation Committee will be consulted during the review process.

According to the policy's guidelines, any modifications to this policy will be evaluated and approved at the appropriate level.