

Canteen & Food Safety Management

School Administration

Document type: Plan / SOP / strategy / guide · Generated 28 Aug 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Builds a canteen and food-safety management plan — FSSAI compliance and hygiene, healthy-menu norms (and junk-food restrictions near schools), vendor management, allergen and safety controls, and pricing — so children get safe, healthy food. Use it to run or contract the canteen. For vendor contracts use the Vendor Agreement tool.

Purpose of this tool & output

Serve safe, healthy food to children

How the output is used

Use the tool to serve safe, healthy food to children with hygiene controls.

Important cautions

The canteen (and its vendor) must have FSSAI licence and hygiene; follow FSSAI school-food guidance to limit junk food and offer healthy options. Manage allergens carefully — food safety for children is serious.

Companion documents

- Facilities Management SOP
- Lab & Library Management
- Transport Operations Management
- Housekeeping & Sanitation SOP
- Procurement & Vendor Management
- Green Campus & Sustainability Plan

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.