



Nimra Institute of Medical Sciences (NIMS)

TEACHING HOSPITAL & RESEARCH CENTRE

(A Minority Institution)

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HOSTEL MANAGEMENT & FOOD SAFETY COMMITTEE

Sub : Constitution of Hostel Management & Food Safety Committee – Orders – Issued.

The **Hostel Management & Food Safety Committee** is constituted to ensure a safe, hygienic, secure, and student-friendly residential environment in the medical college hostels. The Committee shall oversee hostel administration, food quality and safety, sanitation, maintenance, and student welfare while ensuring compliance with institutional policies and applicable food safety and public health regulations.

Objectives

- Ensure efficient management of students' hostels.
- Maintain high standards of hygiene, sanitation, and food safety in hostel messes and kitchens.
- Promote the health, safety, security, and well-being of hostel residents.
- Address hostel-related grievances promptly and transparently.
- Foster a conducive residential environment that supports academic learning and professional development.

Committee Members

S. No.	Name	Designation	Role
1	Dr.Shabana Shireen	Dean	Chairman
2	Dr.Ch.Rakesh	Professor & HOD, Anaesthesiology	Secretary
3	Dr.G.Jayaram	Professor & HOD, Physiology	Member
4	Mrs.D. SumaDevi	AssistantProfessor,Anatomy	Member
5	Mr.M.Ramu	Mess In-charge	Member
6	Mr. M. Jermiah	Chief Administrative Officer	Member
7	Mrs.M.Gajalakshmi	FemaleHostel Warden	Member
8	Mr.M.Daniel	MaleHostel Warden	Member
9	Mrs V Indira	FemaleHostel Warden	Member

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Roles and Responsibilities

Food Safety and Mess Management

1. Monitor the quality, quantity, nutritional adequacy, and affordability of food served in hostel messes.
2. Ensure procurement, storage, preparation, and serving of food comply with established food safety and hygiene standards.
3. Conduct periodic inspections of kitchens, dining halls, food storage areas, and water supply systems.
4. Verify personal hygiene practices and periodic health check-ups of food handlers.
5. Ensure safe drinking water through regular testing and maintenance of purification systems.
6. Review menus periodically to ensure balanced nutrition and accommodate medical or dietary requirements wherever feasible.
7. Monitor waste management, grease disposal, and cleanliness of food preparation areas.
8. Investigate complaints regarding food quality, hygiene, or suspected food-borne illness and recommend appropriate corrective measures.

Shabang
24/7/26

Dean

DEAN

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