

Leading/Critical Role 2

Creation of the Canteen Hygiene Index, now embedded in enterprise performance systems :

- First standardized hygiene audit framework across IndianOil
- Institutionalized via corporate mandates
- Adopted nationwide across 115+ industrial canteens

With robust research linking dietary interventions to prevention and management of chronic diseases, this approach gained traction across the Corporation. These food-as-medicine strategies offered innovative tools to reduce metabolic risks, support return to work outcomes, and enhance workforce resilience. It improves employees health and lower healthcare related costs.

This project was initiated in IndianOil in 2010, when a need was felt to study and ensure that a well-nutritious diet is available at IndianOil canteens.

Health & Hygiene audit of 115 canteens of different IndianOil establishments was carried out to assess the health and hygiene of canteens / kitchens in our organization.

Based on the audit observations and recommendations, a common checklist for good kitchen practices and Kitchen Audit Checklist for calculating hygiene index was firmed up and circulated across the Corporation.

On March 11, 2011, an Inter-Office Memo (IOM) was issued by Corporate , HSE to all Divisions and Unit Heads for ensuring implementation of the checklist. Later vide IOM Ref: CO/HSE/31 Dtd: 18.11.2014, it was advised that the Hygiene Index of all Canteens / Kitchens of IOCL establishments must be maintained as per the checklist provided and must be reviewed and updated quarterly by the Canteen Committee of respective location.

The Hygiene Index must be prominently displayed at all locations as per sample provided.

It was also advised that the checklist points for good kitchen practices must be implemented at all locations for improving the overall cleanliness and hygiene of our canteens and kitchens.



The image shows a sample of the Hygiene Index display. It features the IndianOil logo in the top left corner. To the right of the logo, the text 'HYGIENE INDEX' is displayed. Below this, there are two lines of text: 'IOCL Location:' and 'Date of inspection:'. At the bottom, there is a box labeled 'Hygiene Index in %'.

Food Safety Workshops:

A series of food safety workshops were organized for the Admin officers and canteen staff looking after canteens/ kitchens of IOCL. Employees were educated about the calorie count of their daily food intake. Food Safety posters were displayed in canteens for mass awareness. The awareness resulted in makeover of the hygiene condition of the canteens and the menu was revised to include healthy nutritious diet.



Health & Hygiene Posters:

One of the objectives of the program was to raise awareness and to make employees calorie conscious. Posters on health and hygiene were prepared and circulated to all Divisions. These posters were displayed at all IOCL establishments.

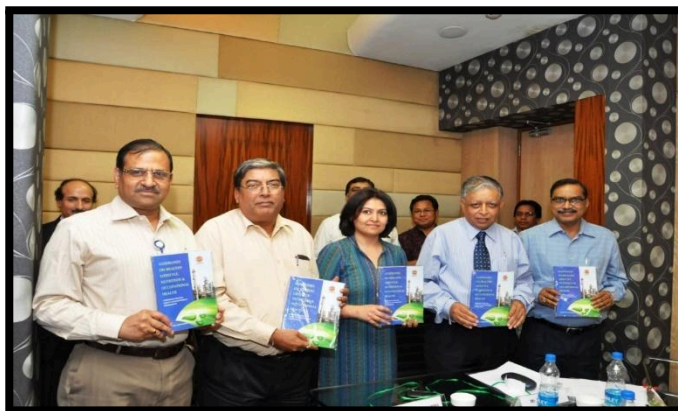


Best Refinery Canteen Award:

For ensuring sustainability and continued improvement, Best Refinery canteen award was instituted.

Manual on ‘Guidelines on Healthy Lifestyle, Nutrition and Occupational Health’ was prepared:

The important recommendations and guidelines addressing various aspects of health, nutrition, and life-style disorders were compiled with the help of Dr Shikha Sharma, Managing Director (Nutri-Health Systems Pvt Ltd.). The manual was prepared with a special focus on health and hygiene guidelines for upkeep of Industrial canteen & kitchens. Occupational Health hazards and their mitigation measures were also outlined along with the knowledge of cultivating healthy lifestyle.



e-Swadhaya module on Canteen Hygiene Index:

An e-swadhaya module on the guidelines for improving the infrastructure, dining facilities, hygiene, housekeeping and the aim of the management for implementing the ‘Hygiene Index’ at all IOCL canteens/ kitchens was prepared.

Paper presentation at International Forums:

Scientific papers on the benefits of Canteen Hygiene Index have been presented by CO, HSE at ICOH 2018 and ICOH 2022. The papers were accepted by the scientific committee and were published in globally recognised journals. Links are as below:

1. Canteen Hygiene Index in Indianoil
(https://oem.bmj.com/content/75/Suppl_2/A313.3)
2. Improving Physical health of work force through education & training on the Principles of Food Safety and Nutrition.
(<https://www.sciencedirect.com/science/article/pii/S2093791121011719>)
(https://oem.bmj.com/content/75/Suppl_2/A313.3)

https://www.researchgate.net/publication/371563030_Canteen_Hygiene_Index_in_IndianOil