

AUDIT CHECKLIST FOR EAT RIGHT CAMPUS SCORING MATRIX		
S.No.	Section	Score
1.	Catering/kitchen/restaurants/mess/canteen audit checklist	
a	Food Safety & Hygiene Check	(/ 136)
b	Healthy & Local Food Monitoring Check	(/ 40)
c	Food Waste Reduction & Management	(/ 12)
Total		(/ 188)
2.	Retail outlets/shops/vendors/kiosk audit checklist	
a	Food Safety & Hygiene Check	(/ 118)
b	Healthy & Local Food Monitoring Check	(/ 40)
c	Food Waste Reduction & Management	(/ 12)
TOTAL		(/ 170)
3.	Overall station Hygiene Audit checklist	
<i>NOTE: Total score may change based on number of NA (not applicable) in the checklist</i>		
Weightage of checklist will be given as per Following:		
1)Overall Campus hygiene checklist		(20% weightage)
2)Catering/kitchen/restaurants/mess/canteen checklist		(60% weightage)
3)Retail outlets/shops/vendors/kiosk checklist		(20% weightage)
B. Eat Right Station rating matrix		
01	Five Star(85% and above)	Exemplary
02	Four Star(75% and above)	Full Complainece
03	Three Star(65% and above)	Satisfactory Complainece
04	Two Star(55% and above)	Partial Complainece
05	Below 55%	Non Complainece