

GOVERNMENT OF INDIA
MINISTRY OF RAILWAYS
RAILWAY BOARD

No. 2009/TG-III/631/2 Pt.

New Delhi, dated: 17.03.2020

The Principal Chief Commercial Managers,
All Indian Railways.

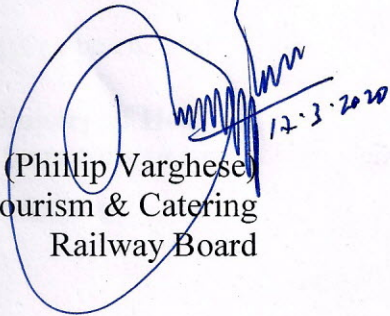
The CMD, IRCTC,
Statesman House Building,
Barakhambha Road,
New Delhi.

Sub: Preventive measures to contain spread of coronavirus (COVID-19) on IR.

As novel coronavirus (COVID-19) has been declared a pandemic by World Health Organisation, Indian Railways need to ensure compliance of all guidelines /advisories in this regard issued from time to time by Ministry of Health & Family Welfare, FSSAI and Local Health Departments of Central and State Government.

In view of above, Zonal Railways and IRCTC are advised to take all preventive measures on catering establishments on IR to contain spread of coronavirus (COVID-19). Preventive measures are enclosed for guidance.

Encl : As above.


(Phillip Varghese)
Director/Tourism & Catering
Railway Board

Copy to :- ED/Health, Railway Board for information please.

Preventive measures to be implemented on all catering establishments on IR include but not limited to the following:-

1. No staff having symptoms like fever, cough, running nose or difficulty in breathing should be deployed in the business of food handling on Indian Railways.
2. All staff of Catering units should be directed to maintain personal hygiene as per the food safety norms/standards of FSSAI. All staff to wear a facemask and hand gloves, head gear etc while dealing with food production and services to passengers, staff be advised to wash their hands with soaps frequently, avoid contact with persons having coughing or sneezing, avoid touching their eyes, nose and mouth, hand gloves to be changed frequently and disposed off in closed dustbin.
3. All supervisors deployed in catering establishments be directed to maintain personal hygiene and impart counselling to their subordinates in this regard.
4. All staff deployed in food production and services be directed to wash their uniforms on daily basis and wear cleaned uniforms on duty.
6. Maintenance of proper cleanliness, Use of disinfectant on frequently touched objects and surfaces like Billing machine, POS machines, Coffee machines, counter top, door handles, table, chair, freeze handles, stall frames etc. by using a regular household cleaning spray like Lizol, Dettol., Collin etc. Adequate provision of Hand soap and Sanitizers at all catering units be ensured, Intensive/thorough cleaning of all catering units is to be done on daily basis.
7. Proper packaging of the food items be ensured use of loose items be avoided as far as possible. All food Items to be stored / kept covered in hygienic way.
8. Strict prohibition of entry of outsiders/unauthorized person in food dealing area be ensured.

All staff to pay proper attention to the advisories/guidelines issued by Ministry of Health, FSSAI and Local Health Departments of Central & State Governments from time to time and ensure compliance thereof.
