

Overall station Hygiene Audit checklist					
S.No.	Requirements	Y/N/NA/Partly	Max Score	Score Given	Remarks
1	Properly cemented and uniform platforms and walls		2		
2	Walls, ceilings etc. are free from flaking paint or plaster, condensation & shedding particles.		2		
3	Floors are non-absorbent, non-slippery & sloped appropriately.		2		
4	Adequate lighting and ventilation.		2		
5	Adequate facility for drinking water, wash rooms, waste disposal etc.		2		
6	Pest control measure taken for control and prevention of pest.		2		
7	Cleanliness & Condition of the overall area including parking, gardens etc.		2		
8	Cleanliness & Condition of Platforms, tracks and boundaries.		2		
9	Drains within the station should be in clean conditions and also periodically cleaned. Also should be covered.		2		
10	Cleanliness of public wash room, waiting rooms, sitting area etc.		2		
11	Cleanliness & Condition of Waste Bins.		2		
12	Cleanliness Schedule & Records are maintained.		2		
13	Cleaning staff wearing proper uniform /other protective gears and are trained as per nature of their work.		2		
14	Pellets, racks etc. to be used for keeping food item, and food items should not be kept on floor directly.		2		
15	Unauthorized vendors access should be restricted.		1		
16	Water treatment plant/RO facility installed		2		
17	Waste disposal plant/waste treatment plant installed		1		
18	Surplus food recovery system in place		1		
19	Food handlers engaged in serving food on track, pantry car, storage and transportation of food on board and on stations should be medically examined once a year for contagious disease and vaccinated as per schedule of immunization.		2		
20	Display of messages by means of digital or poster mode in station premises on food safety, personnel hygiene, sign boards like no spitting, no smoking etc.		1		
Total			36		

* This excludes food operation premises.