



Archer Integrated Services

Archer Magazine

Quarter 4 (Q4) - 2020

Archer Integrated Services Pvt. Ltd.

Ultimate Quality is Our Target



www.archerintegrated.com

**ISO 9001 (QMS)/14001 (EMS)/
45001 (OHSM)/22000 (FSMS)
Certified Company**

Contents



ISO 22000:2018 Food safety Management (FSMS)

Sanitizing Activities

Cleaning Activities

Pest Treatment Activities

ISO 14001:2015 Environmental Management System (EMS)

Food wastage

Usage of Electrical resource

Usage of Water resource

ISO 9001:2015 Quality Management System (QMS)

Training

Food Feedback

Welfare Activities

ISO 45001:2018 Occupational health & Safety Management (OHSM)

HIRA Awareness - 01

HIRA Awareness - 02

HIRA Awareness - 03

Training Conducted for Catering Sites:

1, Personal Hygiene

2, Cross contamination

3, Sanitizing fruits & Vegetables



Training Conducted for Facility Management Sites:

1, Chemical Hazard causes, Prevention & First Aid

2, Electrical Hazard causes & First Aid

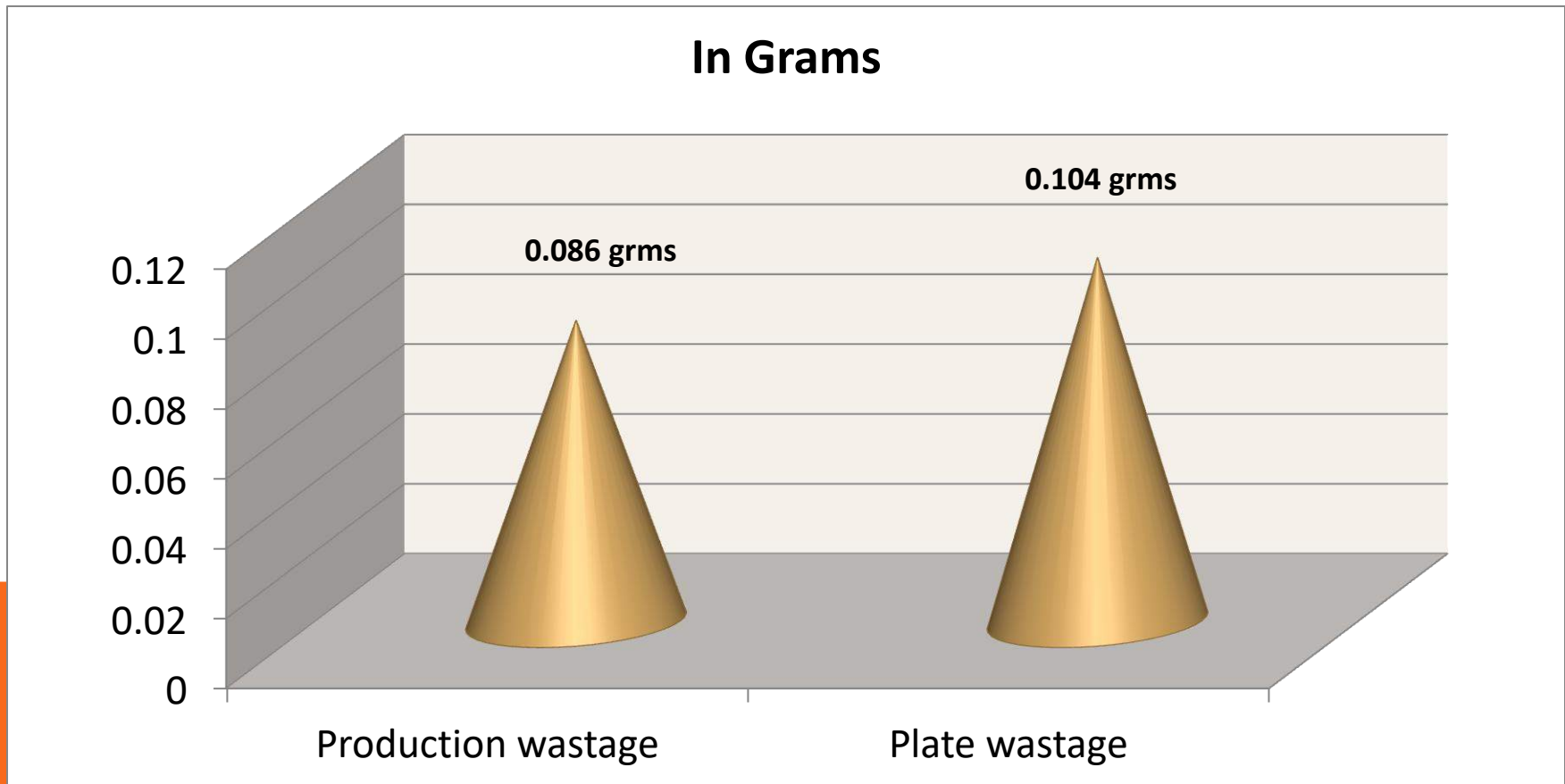
3, Physical Hazard causes & First Aid



Food Wastage



Average Food wastage of per person per day from over all sites
Calculated No of Sites: 18

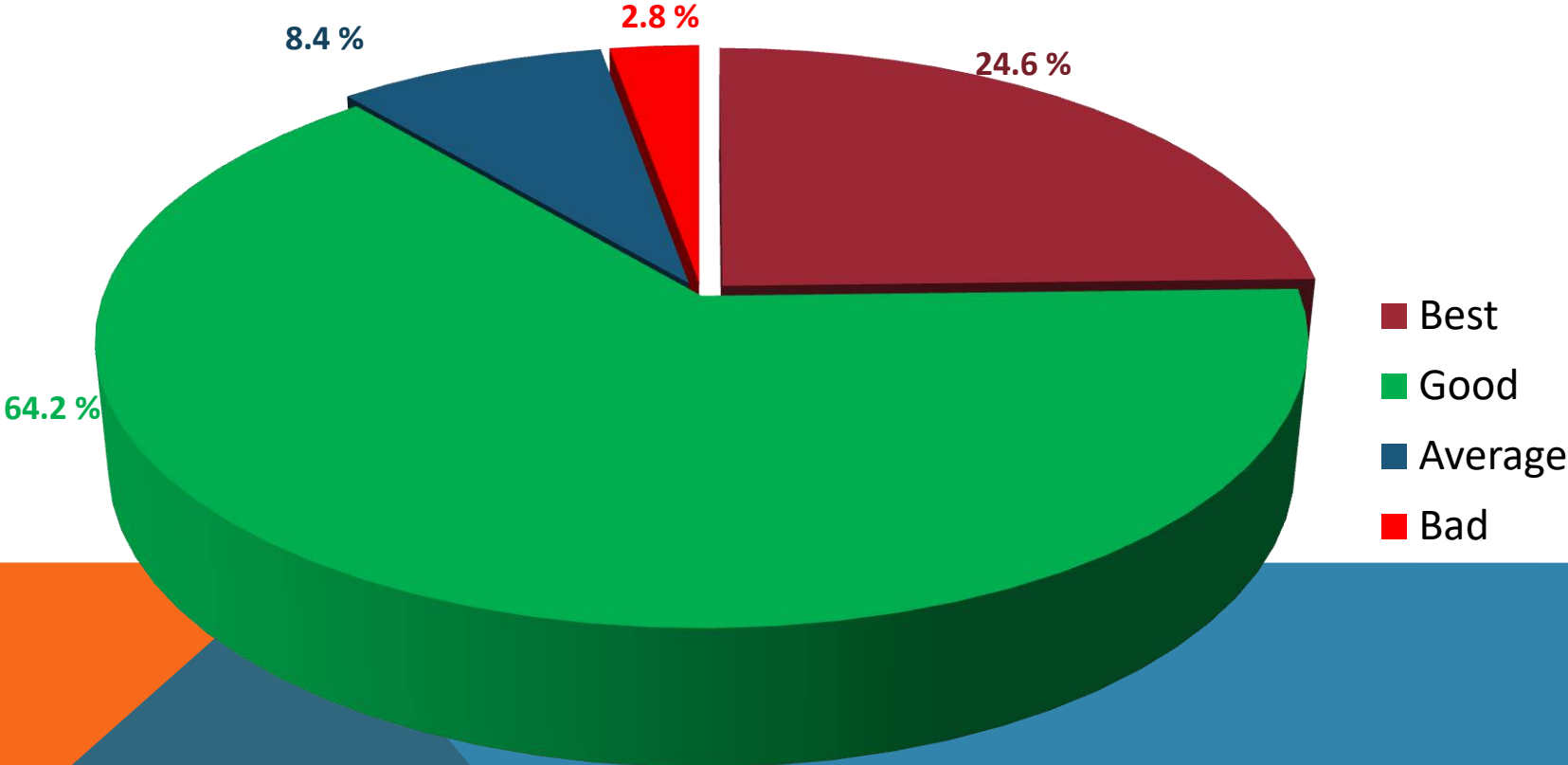


Food Feedback



**Average Monthly Food Feedback percentage of overall sites
Calculated No of Sites: 18**

Percentage %



Welfare Activities



Conducted R&R (Recognizing & Reward) program in one of our site employees for their best performance



Pest Treatment Activities



Pest Treatment was carrying out for Bugs, Flies, Mosquitoes, Rodents etc in our sites by using Eco friendly pesticide chemicals



Deep Cleaning Activities



Scheduled Weekly Sanitization & Deep scrubbing carried out at Kitchen & Dining hall Areas in all our catering sites



Sanitizing Activities



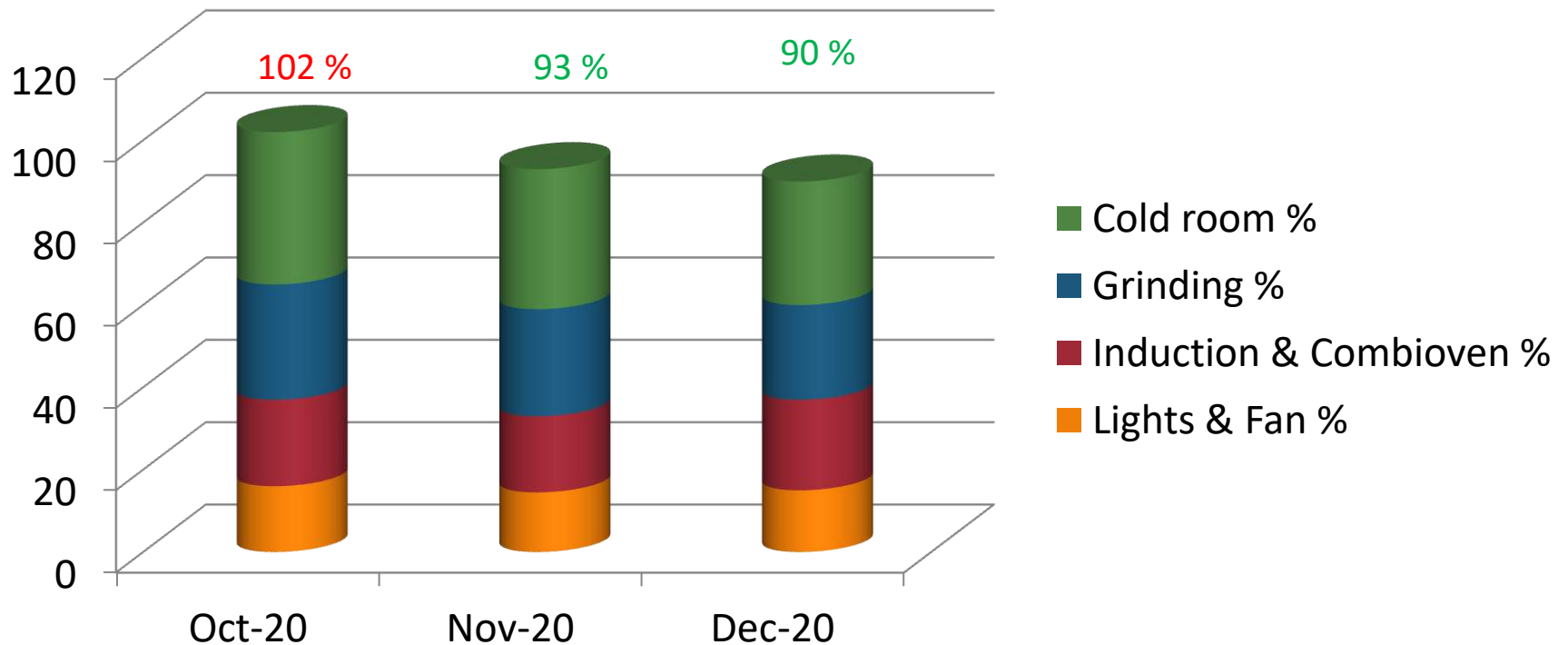
Sanitizing of Raw Vegetables was carried out and monitoring in all sites as a microbiological hazard control measures



Usage of Electrical Resource



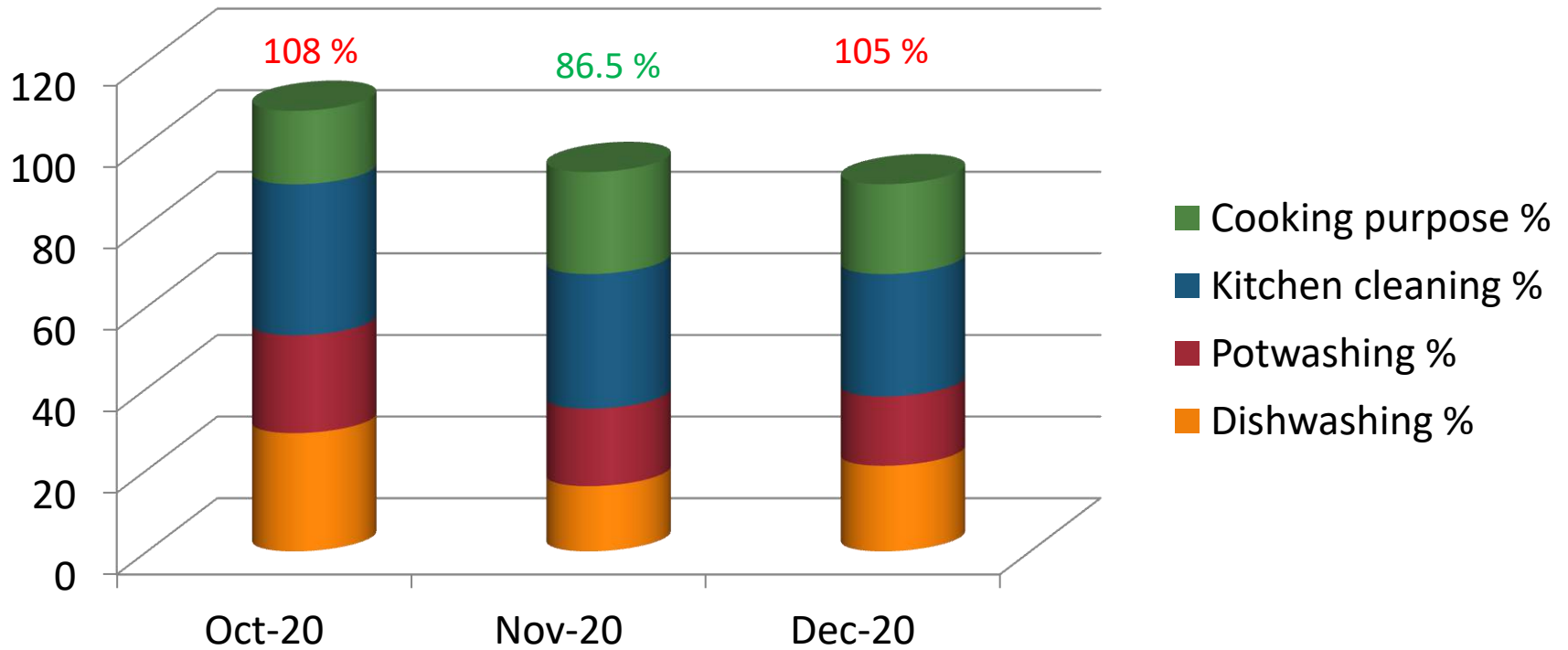
Below reading details are calculated from our current operating central kitchens for the month of Q4 - 2020



Usage of Water Resource



Below reading details are calculated from our current operating central kitchens for the month of Q4 - 2020



HIRA Awareness – 01 (Working on wet floor)



HIRA Awareness – 02 (Handling Hot oil or Fat)



HIRA Awareness – 03 (Lifting heavy Equipments or Utensils)



Geographical Presence of our Archer Sites

Archer Operating Centers

- Chennai – Head Office
- Sriperumbathur
- Oragadam
- Gummidipoondi
- Sunguvarchathiram
- Irungattukottai
- Thiruvallur
- Madurai – Branch Office
- Thoothukudi - Branch Office
- Trichy – Branch Office
- Sri City – Andhra Pradesh
- Hyderabad – Branch Office
- Kurnool – Andhra Pradesh
- Tirupathi – Branch Office





Archer Team at your service

Thanks for Watching