

# Non Compliance with Medical Examinations

## Non conformance with Medical check up requirements and frequency

### Examples:

- I. Staff has been recruited and deployed to site without undergoing Medical check up at all.
- II. Employee has undergone medical checkup, but in un-approved clinic and does not conform to PDO Medical standards.
- III. Medicals not done on time-overdue
- IV. Interior based staff above the age of 60 and still working in interior without medical waiver.

# Non Compliance – with Medical Examinations

## What to be done to improve compliance with Medical Examination

- I. **Comprehensive Pre-employment Medical check up is mandatory for all- Ensure all have done it before giving any employment offer.**
- II. **Use only PDO approved clinics for Medical check up, get the list from MCOH or MCC**
- III. **Ensure all medical check ups of your staff are done in time according to the stipulated frequency in SP1230.**
- IV. **Ensure to seek medical waiver from PDO MCC/MCOH for all employees who are above the age of 60**

# Non Compliance with Food safety

## Examples:

- I. Staff has been recruited and deployed to site without proper food hygiene training.
- II. Poor hygiene and house keeping standards in the kitchen and mess.
- III. Unhygienic food preparation and inappropriate food storage
- IV. Limited choice of food- no varieties.
- V. Oil rich food

# Non Compliance – with Food safety

## What to be done to improve food safety

- I. Ensure the caterer is HACCP certified in food safety
- II. Ensure to hire qualified and well trained catering staff.
- III. Ensure good hygiene and house keeping standards in your Kitchen and mess
- IV. Follow best practice when you prepare or store food at the right place and right temperature.
- V. Provide variety of food in your daily menu.
- VI. Avoid or minimize oily food.