**REPORT ON DINING-ROOM**

<table>
<thead>
<tr>
<th>ITEM</th>
<th>Satisfactory Yes</th>
<th>No</th>
<th>Departmental Requirements</th>
<th>Action</th>
</tr>
</thead>
<tbody>
<tr>
<td>(No. to be accommodated)</td>
<td>173</td>
<td></td>
<td>This room requires fly proofing.</td>
<td></td>
</tr>
</tbody>
</table>

**DINING-ROOM**

- Size:  
- Lighting & Ventilation  
- Cleanliness: walls, floor, ceiling.  
- Fly & Vermin proof  
- Mechanical hazards.

**TABLES, CHAIRS**

- Tables  
- Chairs  
- Forms  
- Table-cloths (type)  
- Cutlery - supply & condition  
- Crockery  
- Do staff sit with Inmates? Yea/No.

**MEAL SERVED**

- **FREQUENCY OF SERVING** (Daily or each Meal)
  - Bread: Three times daily  
  - Butter: Twice  
  - Jam: Once  
  - Fresh milk: Tea served  
  - Fresh Fruit: Twice daily  
  - 1 piece each day  

**METHOD OF SERVING MEAL**

- From slide individually, except oranges at table.

- **FIRE PREVENTION**

- Hose, hydrants, extinguishers, fire buckets

**REMARKS**