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GHMC continues raids on hotels, checks meat quality

Penalties imposed for unhyginic condition of kitchen

The Greater Hyderabad Municipal Corporation (GHMC) continued with its raids on hotels and restaurants to check for meat quality and their kitchens. On Thursday, the officials found that some of the managements of eateries were not using stamped meat and keeping their kitchens unhygienic. Fines were slapped against the hotel managements.

It was found that Allapur Saba Restaurant in Moosapet was preserving stale chicken and mutton. New Green Bawarchi in Vanasthalipuram was penalised Rs. 5,000 for unhygienic condition. Green Bawarchi of L.B. Nagar and Lothkunta was asked to pay Rs. 10,000 and Rs. 2000 respectively for using unstamped meat.

A sweet shop, Balaji Mitai Bhandar in Mansoorabad was imposed a fine of Rs. 2,000 for improper maintenance of their outlet.

Pebbals Bar and Restaurant in L.B. Nagar was fined Rs. 2,000 for not producing stamped meat and Pride of Hyderabad in Kukatpally levied Rs. 10,000 fine.

Golden Restaurant and Bar, Swetha Bar and Restaurant, Durga Bar and Restaurant, Grand 360 Hotel, Sydney Restaurant, Ahar Restaurant were imposed a compounding fees of Rs. 50,000 for using unstamped meat, maintaining unhygienic kitchen and using below 50 microns plastic covers.

The raids were carried out by the Deputy Commissioner and health and sanitation officials of the GHMC.