

RailRestro Train Food Services: No Need to Get Food from Railway Station Outlets

RailRestro introduced food in train services to provide healthy and hygienic food to rail passengers to delight their taste buds.



Patna, Bihar Sep 8, 2022 ([Issuewire.com](https://www.issuewire.com)) - Sep 8, 2022, RailRestro: The Indian Railways is one of the transport mediums that passengers love to board and travel. There are several facilities and conveniences that the railway offers to the passengers for a smooth and delightful journey. One such facility is the e-catering in train launched in 2014 through which passengers can [train food](#) from their favourite restaurants on the route they are travelling.

This online catering system is a revolution for passengers who are consuming pantry food. As they got the freedom to have dishes of their choice on a running train. It became easy to [order food on the train](#) as hot and fresh food was just a few clicks away.

Reasons to Say No to Railway Station Outlets' Food

RailRestro shares a few reasons why passengers should not buy food from railway station outlets, pantry cars, and illegal vendors at the station premises:

- **They do not have the licence to sell food on the train:**

Passengers can spot food vendors who are in the common dress with their portable setup. These vendors are not allowed to sell food on trains as they do not have any licence that railway authorities issue for their partner vendors. They are ubiquitous on trains and have become common.

Also, many food stalls at the railway station premises sell breakfast items, snacks, and packed food. It is more prevalent in two-tier railway stations where it is difficult to identify their authorisation with IRCTC. Passengers buying food from these vendors are buying at their own risk as they have no idea in which condition they are prepared and sold.

- **Train food is prepared under unhygienic conditions:**

Remember the 2017 CAG report announcing Indian Railway's failure to serve clean and hygienic food to train passengers? Even the train food served was not fit for human consumption. As per the reports, 75% of travellers complained about hygiene, cleanliness, and bad taste. The major reason behind such negative reports was the unhygienic conditions where food was prepared, packed, and supplied to the train passengers.

The kitchens are not clean, and the raw materials used for cooking food are of low quality. As a result, passengers are left with no option and consume the same food causing serious stomach troubles during the journey.

- **No adherence to FSSAI guidelines for trained food preparation:**

The major flaw in the system is the non-adherence to the safety and sanitary guidelines issued by the Food Safety and Standards Authority of India. Food stalls at the station premises do not follow their regular guidelines, making their food unfit and tasteless. Moreover, stale food is another issue.

These outlets at station premises sell stale food as they have leftovers every day, which they carry forward for sale the next day. Passengers who are unaware of these facts buy and consume food from these outlets, thus risking their health.

- **Contaminated food sold on trains with bad packing:**

You might get nostalgic on hearing the noise of vendors selling samosa, vada pav, or a person shouting on the platform about the food they serve in their outlet. However, emotional expenditure and consumption of these food items can be dangerous. In most station premises, the food or snacks prepared are left uncovered, which is prone to contamination. It attracts flies and cockroaches.

Also, they lack packaging standards. In some outlets, the food items are packed in polythene and served to passengers. The leakage of watery curries, pre-cut vegetables for salad, expired dairy products, and mineral water bottles have become common.

- **High price and low-quality food in train service:**

Passengers travelling by train expect good quality food at a nominal price. Unfortunately, the food prices set by these station outlets are overpriced, contrary to the food they serve. Even if you pre-book your meal with these outlets, they lack quality and charge exorbitantly.

Also, very few outlets deliver food on trains. You'll have to collect it from the outlet or the platform, which is a huge inconvenience for the passengers as the train halt time might not be long at every station. Also, the quality does not match the level you expect in return for your paid money.

- **Limited choice of food and unorganised Menu:**

Ordering food on the train is a joy, but receiving a platter having stale and contaminated food spoils the journey mood. The food at station outlets has a limited menu, leaving no choice policy for the passengers.

However, when you choose [e-catering apps](#) like RailRestro to order food on the train, you will have a digitally organised menu where passengers can choose food for their breakfast, lunch, snacks, and dinner. You get a variety to choose from Indian to Chinese & Punjabi to Rajasthani food.

So, if you are also planning a train journey in the near future, consider RailRestro during your journey to order well-prepared meals on the train and stay away from food prepared in station outlets.

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