

മുഖ്യമന്ത്രി



സഹായക

ഫോൺ : 0484 2780318

ഫാക്സ് : 0484 2781033

ഇ-മെയിൽ : musectripunithura@gmail.com

വെബ് സൈറ്റ് : www.thrippunithuramunicipality.in

PH/131166/2026

Dated:28/01/2026

PROFORMA FOR SAFE DRINKING WATER AND SANITARY CONDITION CERTIFICATE

It is certified that an inspection headed by Health Squad from TRIPUNITHURA MUNICIPALITY inspected the Bhavan'sMunshi Vidyashram,Old Guest House Road , Triruvankulam ,Tripunithura .Keala-Pin-682305on14/01/2026 and found that the Bhavan's Munshi Vidyashram has safe drinking water facilities for the students and members of staff of the insititution and is maintaining the hygienic sanitation condition In the school building and the campus

The above is valid for a period of 1year

TO,

Principal

Bhavan'sMunshi Vidyashram

Old Guest House Road

Thiruvankulam

Tripunithura ,pin-682305

28.1.2026

SANJEEV KUMAR S.  
Clean City Manager  
Tripunithura Municipality



5/2/26

LATHA S  
PRINCIPAL  
Bhavan's Munshi Vidyashram  
Tripunithura, Pin-682 305

MANAGER

BHAVANS MUNSHI VIDYASHRAM  
THIRUVANKULAM, TRIPUNITHUR  
KOGHI-682305



TC-6793



## GOVERNMENT OF KERALA

REGIONAL ANALYTICAL LABORATORY  
KAKKANAD, ERNAKULAM, PIN – 682030.  
E-mail: regionalanalyticalabernakulam@gmail.com

**TEST REPORT**

Report No.10754/A/25-26

ULR No:TC679325000006613F

Issue Date. 26.12.2025

Particulars of the sample : Drinking Water (Kerala Water Authority)	Name & Address of Customer : The Principal, Bhavan's Munshi Vidyashram, Thiruvankulam, Tripunithura-682305
Date of receipt of sample : 08/12/2025	
Date of Analysis : 11/12/2025 - 26/12/2025	
Condition of Sample : Fit for Analysis	
Sample Description : Clear, Colourless, Odourless liquid.	
	Sample Quantity received : 2 L+ 125 ml
	Type of packing : Plastic Can + Sterile Bottle

**CHEMICAL TESTING**

Sl No.	Parameters	Test Method	Unit	Result	Acceptable Limit as per IS 10500 : 2012 (With Amendment No. 1, 2, 3 & 4)
1.	pH value	FSSAI Manual of Methods of Analysis of Foods-Water, 2016	--	6.50	6.5-8.5
2.	Turbidity	FSSAI Manual of Methods of Analysis of Foods-Water, 2016	NTU	1.00	Max. 1.0
3.	Total Alkalinity (as CaCO <sub>3</sub> )	FSSAI Manual of Methods of Analysis of Foods-Water, 2016	mg/l	8.76	Max. 200
4.	Total Hardness(as CaCO <sub>3</sub> )	APHA,2340 ,24 <sup>th</sup> Edition	mg/l	24.24	Max. 200
5.	Calcium (as Ca)	APHA,3500 Ca,24 <sup>th</sup> Edition	mg/l	7.29	Max. 75
6.	Magnesium (as Mg)	APHA ,3500 Mg, 24 <sup>th</sup> Edition	mg/l	1.47	Max. 30
7.	Sulphates (as SO <sub>4</sub> )	Official Methods of AOAC, Volume I, Method No: 973.57, 22 <sup>nd</sup> Edition	mg/l	Below LOQ (LOQ = 10.0mg/l)	Max. 200
8.	Fluoride (as F)	APHA,4500-F'D, 24 <sup>th</sup> Edition	mg/l	Below LOQ (LOQ = 0.2mg/l)	Max. 1.0
9.	Chloride (as Cl)	FSSAI Manual of Methods of Analysis of Foods-Water, 2016	mg/l	12.63	Max. 250
10.	Nitrate ( as NO <sub>3</sub> )	APHA,4500 NO <sub>3</sub> B,24 <sup>th</sup> Edition	mg/l	Below LOQ (LOQ = 2.0mg/l)	Max. 45
11.	Total Dissolved Solids	FSSAI Manual of Methods of Analysis of Foods-Water, 2016	mg/l	51.0	Max. 500
12.	Iron (as Fe)	APHA 3500 Fe B,24 <sup>th</sup> edition	mg/l	0.19	Max. 1.0
13.	Ammonia (as total ammonia - N)	APHA 4500 NH <sub>3</sub> F, 24 <sup>th</sup> edition	mg/l	Below LOQ (LOQ = 0.1mg/l)	Max. 0.5

LOQ = Limit of Quantification

Verified by HOS: 

Note:

1. The test report relates to the tested parameters and to the tested item (as received) only.
2. The report shall not be reproduced except in full without approval of the Laboratory.
3. In Test report the decision rule of the laboratory is applied as and when required.
4. The complete report includes both A and B reports



  
Preethy Varghese  
Food Analyst.



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**MICROBIOLOGICAL TESTING**

Sl No.	Parameters	Test Method	Result	Acceptable Limit as per IS 10500 : 2012 (With Amendment No. 1, 2, 3 & 4)
1.	Coliforms	FSSAI Manual of Methods of Analysis - Microbiological Examination of Food & Water Part C, FSSAI 15.025:2024	Absent/100ml	Shall not be detectable in 100 ml
2.	E.Coli	FSSAI Manual of Methods of Analysis - Microbiological Examination of Food & Water Part C, FSSAI 15.025:2024	Absent/100ml	

Opinion: **Satisfactory.**Verified by HOS: 

Note:

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**Preethy Varghese**  
Food Analyst.

MC

.-End of the Report-