

With Us You Will Get Safe Food

We Follow These 10 Golden Rules

Hygiene Rule Codes

1

Keep counters & racks clean.
Keep premises clean and
free from pest and rodents.



2

Sell only FSSAI licensed
products. Do not sell
expired/ spoilt food.



3

Keep milk and meat products
below 5° C and frozen
products at below -18°C



4

Keep veg/non-veg & dairy
products separate and at
adequate temperature



5

Use potable water
to wash hands



Hygiene Rule Codes

Wear clean
clothes/uniform

6



Wash hands before & after
handling food and after using
toilets, coughing, sneezing, etc.

7



Use water proof
bandage to cover cuts
or burn wounds

8



Do not handle food
when unwell

9



Use clean and separate
dusters to clean surfaces
and wipe utensils

10

If any concern

Give your Feedback
to Company Name

Call toll free
1800 112 100

SMS or Whatsapp
9868686868

Always quote FSSAI Number for quick action

(Company Name)

(Contact Details)

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fssaiindia