

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/ spoiled 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

6

Wear clean clothes/uniform



7

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



8

Use water proof bandage to cover cuts or burn wounds



9

Do not handle food when unwell



10

Use clean and separate dusters to clean surfaces and wipe utensils



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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