

# Is Your Favourite Eating Joint Hygiene Rated?

Eating out has become a regular ritual for many of us. Some of us eat out of necessity and many of us out of choice. Today's fast-paced lifestyle and increased mobility, particularly among the younger generation, leaves little time for preparing and eating meals at home. Therefore, many of us are increasingly opting to eat out or have our food delivered from eating joints especially at workplaces, colleges or during travels. Apart from this, social events and celebrations are also increasingly being held outside the home, where food from outside has become a focal point of enjoyment. With the advent of multiple international cuisines and a large number of fine-dining places and world-class restaurants offering both variety and high quality of food, a large number of people choose to eat out for pleasure. In addition, thanks to an evolving social culture centered on coffee shops and restaurants, eating out has become fashionable, especially for youngsters.

While we love to eat out, can we be sure if the food we eat is safe or not? Given the frequency of eating out these days, it is important to assure consumers that the food they eat is safe and hygienic for consumption no matter where they eat. Moreover, a tropical country like India with a hot and humid climate is susceptible to food spoilage and contamination from bacteria that thrive in such

a climate. Given the large unorganized food sector in the country, implementing food safety guidelines is also a challenge. Both food handlers and consumers often lack awareness on basic food safety, hygiene and sanitary practices leading to consumption of unsafe food. This results in food-borne illnesses, which affect a large number of people in India. Thus, food safety is of utmost importance. After all, food that is not safe is not food.

So, how do you know that the place where you eat serves safe food? The Food Safety and Standards Authority of India (FSSAI) has come out with a solution to help you make the right food choices. As the apex regulatory food authority in the country, the mandate of FSSAI is to ensure safe and wholesome food for all 135-crore citizens of the country. The Food Safety and Standards Act (FSS), 2006, specifies general hygiene and sanitary practices to be followed in food service establishments in Schedule-4. FSSAI ensures that these are implemented through various regulatory, training and capacity-building and compliance measures. To make it easy for consumers to make informed choices about the food they eat, FSSAI has now introduced a voluntary scheme called Hygiene Rating Scheme for food service establishments.

The Hygiene Rating Scheme is a technology-driven, user-friendly scheme

where food establishments are given a rating on a scale of 1-5 for their hygiene and food safety compliance. This scheme encourages food businesses to ensure high standards of hygiene and sanitation and allows consumers to make informed food choices. This scheme is currently applicable to restaurants, cafes, bistros, diners and other eating-places, sweet shops, bakeries and meat shops. It also includes interfacing with e-commerce platforms such as food delivery services and apps to encourage their associated eating places to adopt the scheme.

How does this scheme operate? A comprehensive checklist has been created based on the criteria a food business needs to meet hygiene and sanitation standards as per Schedule-4. The food business is then audited basis this checklist and awarded a rating by a third-party audit agency empanelled by FSSAI. A certificate is generated based on this

rating and displayed for consumers at the premises. This helps consumers identify if the place is hygienic or not. A rating of 3 stars and above is considered a 'Good Rating'.

This Hygiene Rating is helpful for both food businesses and consumers. Through this rating process, food businesses have the opportunity to understand the basic criteria for ensuring safe food and implement these practices through training and capacity building of their food handlers. Moreover, food businesses that are compliant can showcase their efforts to consumers by displaying this certificate prominently at the premises. This gives them a competitive edge over other businesses and wins the trust and loyalty of their consumers.

For consumers, this rating is a helpful tool to easily identify if the food being served is safe or not. This empowers consumers to make informed choices

and exercise their right to choose a place to eat not only on the basis of taste and service but also health. It also plants the idea of food safety and hygiene in the minds of consumers, making those who are unaware also cognizant of the importance of food safety when they eat out. Overall, such a scheme benefits everyone as a whole because improved hygiene standards means fewer instances of food-borne illnesses among citizens overall, better health and productivity of people, reduced burden on the healthcare system and ultimately growth and development of the economy and the country as a whole.

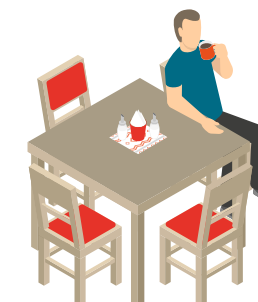
So next time you visit your favourite restaurant, be sure to check its Hygiene Rating. If it doesn't have one, you can encourage the restaurant to get one. You will then be able to enjoy your favourite food without worrying about an upset stomach. Other customers will also benefit from this initiative.

## STATISTICS FOR HYGIENE RATING

**1865**  
Total FBOs enrolled

**26**  
Total Hygiene Rating Audit Agencies

**163**  
Total No. of Auditors



“

Hygiene rating was a nice detailed experience. The matrix makes our score line very clear and visible to my team as well as my guest who are students. This will help parents to have confidence about their wards health in college campus.

— **Mr. Murli,**  
Darling Residency,  
College Cafeteria

“

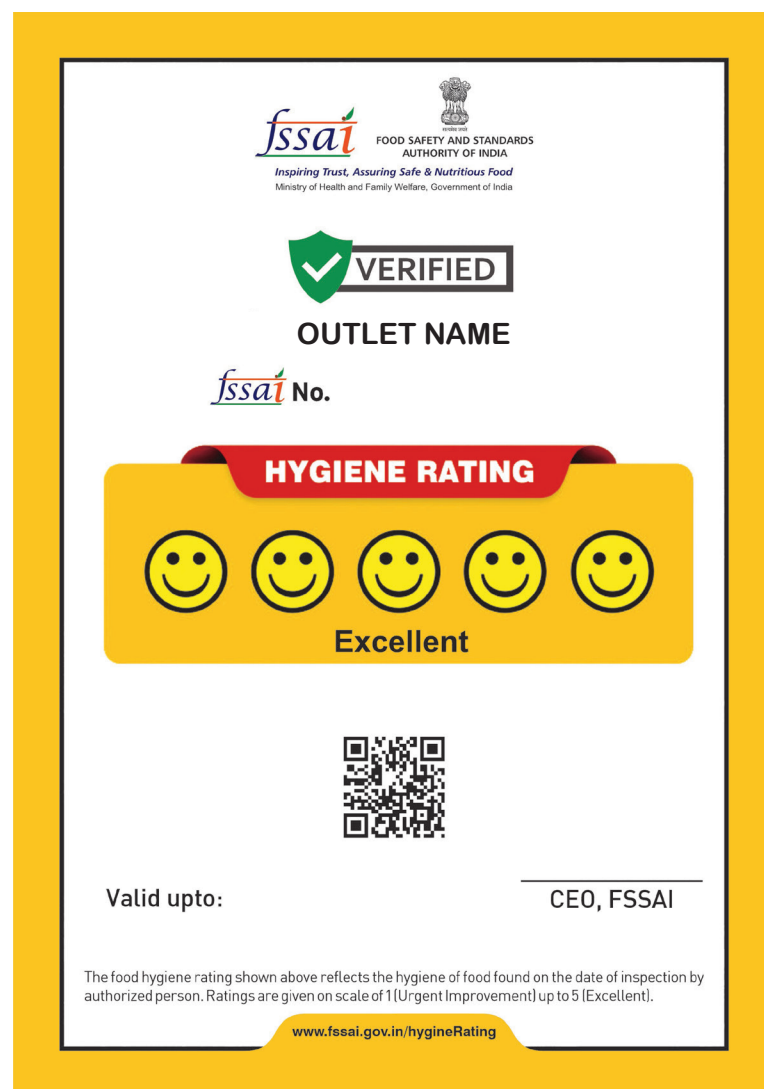
Hygiene rating is a twin blessing. One it communicates to my guest our original score. Two It is a easy way to check our compliance to FSSAI. We take it as a tool for hygiene management in our group.

— **D Srinivasan,**  
Annapoorna (Restaurant),  
Chennai

“

We we're getting confused with so many unscientific ratings. This science based FSSAI's Hygiene Rating is very great relief. Now my guest and our managers both will know where we stand This will be a tool for improvement and building confidence.

— **Mr Ravi,**  
Vasanthi Bhavan



### STEPS FOR GETTING A HYGIENE RATING FOR FOOD BUSINESS OPERATORS

- ▶ Ensure that your food business is licensed/registered by FSSAI.
- ▶ Register on the Hygiene Rating Portal (<https://fssai.gov.in/hygieneRating/home>)
- ▶ Carry out a self-assessment based on the checklist and make improvements accordingly
- ▶ Appoint one Food Safety Supervisor (FSS) for every 25 food handlers. The FSS should be trained and certified under FSSAI's Food Safety Training and Certification (FoSTaC) programme. The FSS in turn should train all food handlers.
- ▶ Ensure that finished products are tested at least annually by NABL accredited lab notified by FSSAI (only for licensed FBOs).
- ▶ Display the 'Food Safety Display Board' in the premises.
- ▶ Get a third-party audit done from an FSSAI empanelled audit agency.
- ▶ Based on the verification, a Hygiene Rating Certificate displaying scores will be generated.
- ▶ Display the certificate prominently at the premises.



(Please Mention Your License no.) Restaurant

License No. \_\_\_\_\_

## With Us You Will Get Safe Food

### We Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep premise clean and have regular pest control 		7
2	Use potable water for food preparation 		8
3	Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C 		9
4	Store veg & non veg food, raw & cooked food in separate containers 		10
5	Store cold food below 5°C and frozen products at -18°C or below 		11
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food 		12

If any concern

Call toll free  
1800 112 100

SMS or Whatsapp  
9868686868

Always quote FSSAI Number for quick action

Give your Feedback  
to Company Name

(Company Name)

(Contact Details)



Download FSSAI APP

or Logon to <https://foodlicensing.fssai.gov.in/cmsweb>

Connect with us:

-  Food Safety and Standards Authority of India
-  fssaiindia