

With Us You Will Get Safe Food

We Follow These 10 Golden Rules

Hygiene Rule Codes

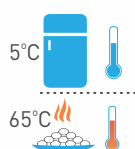
1

Keep storage premises clean & pest & rodent free



2

Maintain ambient temperature & humidity in storage premise.



3

Clean all the storage racks, containers regularly. Do not over load storage area.



4

Keep refrigerated/chilled foods below 5°C or below & all frozen products below -18°C. Maintain temperature.



5

Store veg and non-veg food in separate area/compartments. Follow FIFO & FEFO.



Hygiene Rule Codes



Wear clean and protective clothes.

6



Wash hands before & after handling food & 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



Keep separate & covered dustbins for food waste.

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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