

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.



Hygiene Rule Codes



Wear clean clothes/uniform

6

2

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



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

7

3

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



Use water proof bandage to cover cuts or burn wounds

8

4

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



Do not handle food when unwell

9

5

Use potable water to wash hands



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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