

## With Us You Will Get Safe Food

### I Follow These 10 Golden Rules

#### Hygiene Rule Codes

1

Keep vending premises/cart clean and pest free



2

Use potable water for washing fruits and vegetables



3

Keep sliced fruits & vegetables covered and at cold temperature



4

Wash chopping board knives, etc. with clean water before and after use



5

Keep dustbins covered



#### 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)



**Download FSSAI APP**

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

Connect with us:

⑆ Food Safety and Standards Authority of India  
⑆ fssaiindia

