

With Us You Will Get Safe Food

We Follow These 10 Golden Rules

Hygiene Rule Codes

1

Keep vending premises clean and pest free



2

Receive and store meat below 5°C and frozen products at below -18°C



3

Receive meat in clean containers. Keep refrigerators and freezers clean



4

Use clean and separate chopping board, knives, etc. for raw/cooked meat & different types of meats



5

Keep dustbin covered & away from food preparation area. Dispose waste regularly.



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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