

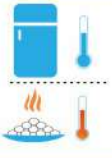





With Us You Will Get Safe Food

We Follow These 12 Golden Rules

Hygiene Rule Codes

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

Hygiene Rule Codes

7	Wear clean clothes/uniform	
8	Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.	
9	Use water proof bandage to cover cuts or burn wounds	
10	Do not handle food when unwell	
11	Use clean and separate dusters to clean surfaces and wipe utensils	
12	Keep separate & covered dustbins for food waste	

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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