

# 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.



2

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



3

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



4

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



5

Use potable water  
to wash hands



### 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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Food Safety and Standards Authority of India  
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