

# I Serve Safe Food

## I Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep vending premises/cart clean and pest free		7
2	Use potable water for food preparation		8
3	Cook food thoroughly. Keep hot food hot and cold food cold		9
4	Handle and store veg & non veg, raw & cooked food separately		10
5	Store cold food at cool temperature		11
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food		12
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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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