



Hygiene Rule Codes

I Serve Safe Food

I Follow These 12 Golden Rules

Hygiene Rule Codes

Registration No.

Keep vending premises/cart clean and pest free





Wear clean clothes/ uniform

Use potable water for food preparation



Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.

8

Cook food thoroughly. 3 Keep hot food hot and cold food cold



Use water proof bandage to cover cuts or burn wounds

9

Handle and store veg & 4 non veg, raw & cooked food separately





Do not handle food when unwell

10

Store cold food at 5 cool temperature



Use clean and separate dusters to clean surfaces and wipe utensils

Use separate chopping boards, knives, etc. for raw/ cooked & veg/non veg food



Keep separate and covered dustbins for food waste

If any concern

Give your Feedback to Cómpany Name

Call toll free 1800 112 100

SMS or Whatsapp 9868686868

Always quote FSSAI Number for quick action

(Company Name) (Contact Details)







Connect with us:

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