

With Us You Will Get Safe Food

We Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep premises clean and pest & rodent free.		Ensure no pest activity or pest harborage in store. 7
2	Keep Check the label of liquor bottles for FSSAI License number.		Wear clean & protective uniform. 8
3	Store beer bottles upright between 4- 10 degree Celsius. Follow FIFO and FEFO.		Wash hands before & after handling food and after using toilets, coughing, sneezing, etc. 9
4	Keep storage and display area liquor bottles clean and sanitized.		Use water proof bandage to cover cuts or burn wounds. 10
5	Store and display liquor products away from direct sunlight in dark room.		Do not handle food when unwell. 11
6	Keep seal of bottles & cans intact to prevent contamination.		Dispose food waste regularly. Keep separate and covered dustbins for food waste. 12

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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