

With Us You Will Get Safe Food

We Follow These 12 Golden Rules

Hygiene Rule Codes

1	Keep premises clean, free from environmental contamination & pest activity.	
2	All raw materials shall conform to FSSAI standards & from FSSAI Licensed vendor.	
3	Use potable water as an ingredients or wherever coming in contact with food.	
4	Raw/semi-processed/processed ingredients shall be received & stored separately/ at least separated with time.	
5	Receiving & storing shall be done in clean and sanitized (where applicable) food grade containers.	
6	Process all food items at adequate temperature for appropriate time.	

Hygiene Rule Codes

7	Clean & sanitize (where applicable) all equipment/ tools as per set cycle/after each processing cycle.	
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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Food Safety and Standards Authority of India

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