

## With Us You Will Get Safe Food

### We Follow These 10 Golden Rules

#### Hygiene Rule Codes

1

Keep transport/ distribution vehicle clean & sanitized and get regular pest control done.



2

Use food grade containers for food products being transported.



3

Transport chilled foods at 5°C & frozen products at - 18°C or below.



4

Transport hot foods at 65°C or above. If held at room temp. to be transported within 2 hrs & consumed immediately.



5

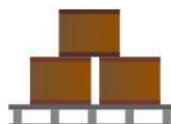
Segregation of raw & cooked/veg & non-veg food/food & non-food items.



#### Hygiene Rule Codes

6

No food should be kept directly on floor of the transport vehicle.



7

Wear clean clothes/uniform



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

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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