

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	Wear clean clothes/uniform 
2	Use potable water for food preparation 	8	Wash hands before & after handling food and after using toilets, coughing, sneezing, etc. 
3	Cook food thoroughly. Keep hot food hot and cold food cold 	9	Use water proof bandage to cover cuts or burn wounds 
4	Handle and store veg & non veg, raw & cooked food separately 	10	Do not handle food when unwell 
5	Store cold food at cool temperature 	11	Use clean and separate dusters to clean surfaces and wipe utensils 
6	Use separate chopping boards, knives, etc. for raw/cooked & veg/non veg food 	12	Keep separate and 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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