

With Us You Will Get Safe Food

We Follow These 10 Golden Rules

Hygiene Rule Codes

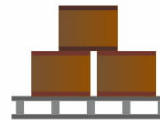
1

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



Hygiene Rule Codes

6



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

2

Use food grade containers for food products being transported.

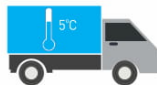


Wear clean clothes/uniform

7

3

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



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

8

4

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

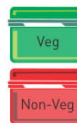


Use water proof bandage to cover cuts or burn wounds

9

5

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



Do not handle food when unwell

10

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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