

# With Us You Will Get Safe Food

## We Follow These 12 Golden Rules

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