

# BEST PRACTICES FOR SNF @WORKPLACE

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7 keys to ensure safe and nutritious foods at workplace



**1 APPOINTMENT OF TRAINED FOOD SAFETY SUPERVISOR**



**2 APPOINTMENT OF HEALTH AND WELLNESS COORDINATOR**



**3 ADOPTION AND DISSEMINATION OF ORANGE BOOK**

**4 THIRD PARTY AUDITS TO COMPLY WITH SCHEDULE IV OF FSS (LICENSING AND REGISTRATION)**



**5 INTERNAL AUDITS TO MAINTAIN HYGIENE AND SANITATION**



**6 50% HEALTHY MEAL OPTIONS; USE OF FORTIFIED FOODS IN THE MEAL**



**FORTIFIED**  
SAMPOORNA POSHAN  
SWASTH JEEVAN

**7 DISTRIBUTION OF AWARENESS MATERIAL OR ANY OTHER ACTIVITY ON THE INITIATIVE**

