



No. 1(80)2016/Enf-II Info/FSSAI
Food Safety and Standards Authority of India
(A Statutory body under Ministry of Health and Family Welfare)
(Regulatory Compliance Division)

Dated, the 19th September, 2018

ORDER

Subject: Displaying Food Safety Display Boards for awareness of Consumers – reg.

FSSAI has issued Directions under Section 16(5) of Food Safety and Standards Act, 2006 regarding operationalization of Food Safety and Standards (Licensing and Registration of Food Businesses) Amendment Regulations, 2018 vide its order no. 1(80)2016/Enf-II Info/FSSAI (pt) dated 15th February 2018 wherein under **Section III: Conditions of License** it is stated that -

“In case of restaurant display a Food Safety Display Board at all times at a prominent place in the premises.”

2. However, it has been observed that even after six months of issuing said regulations, not all restaurant owners are complying with this mandatory condition of license, and hence, these restaurants are not adhering to the conditions laid down by the FSSAI for the awareness of the consumers.

3. In view of the above, it has been decided that all Restaurants shall display the Food Safety Display Board (copy enclosed) at all the times at a prominent place in the premises, indicating their FSSAI License number on display boards to ensure the compliance of condition of License mentioned in FSS (Licensing and Registration of Food Businesses) Regulation, 2011 and subsequently in Amendment Regulations, 2018. A copy of Food Safety Display Board (FSDB) for Restaurants is enclosed with this letter. Soft copy of FSDB can be downloaded through the link: <https://fssai.gov.in/home/safe-food-practices/food-safety-display-boards.html>. FSDB shall be printed on A3 size cardboard material and can be displayed at the Entrances, Reception Areas, Billing Areas etc., so that it can be easily viewed by the consumers. Any non-compliance of this condition by restaurant owners beyond 15th October 2018 would attract strict actions as per the provisions of FSS Act, Rules and Regulations made thereunder.

P.T.O.

4. This issues with the approval of Competent Authority.

Yours sincerely



(Akhilesh Gupta)





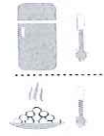







Assistant Director (RCD)

Tel: 011-23237435

To

- (i) All Commissioners of Food Safety of States/UTs
- (ii) All Central Licensing Authorities, FSSAI
- (iii) CITO, FSSAI- for uploading on the FSSAI website.

With Us You Will Get Safe Food We Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
1	Keep premise clean and have regular pest control 		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 above 60°C and cold food below 5°C 		9 Use water proof bandage to cover cuts or burn wounds
4	Store veg & non veg food, raw & cooked food in separate containers 		10 Do not handle food when unwell
5	Store cold food below 5°C and frozen products at -18°C or below 		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 & 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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