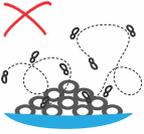
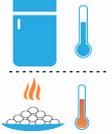


# With Us You Will Get Safe Food

## We Follow These 12 Golden Rules

Hygiene Rule Codes		Hygiene Rule Codes	
<b>1</b>	Keep premise clean and have regular pest control 		<b>7</b> Wear clean clothes/ uniform
<b>2</b>	Use potable water for food preparation 		<b>8</b> Wash hands before & after handling food and after using toilets, coughing, sneezing, etc.
<b>3</b>	Cook food thoroughly. Keep hot food above 60°C and cold food below 5°C 		<b>9</b> Use water proof bandage to cover cuts or burn wounds
<b>4</b>	Store veg & non veg food, raw & cooked food in separate containers 		<b>10</b> Do not handle food when unwell
<b>5</b>	Store cold food below 5°C and frozen products at -18°C or below 		<b>11</b> Use clean and separate dusters to clean surfaces and wipe utensils
<b>6</b>	Use separate chopping boards, knives, etc. for raw/ cooked & veg/non veg food 		<b>12</b> 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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