Food Safety Display Board (FSDBs)

Food Safety Display Boards will enable a change in overall perception of FSSAI for consumers. All food businesses will be required to display FSDBs at prominent places in their premises. Food Safety Display boards will provide:

- FSSAI Registration/Licence Number of the FBO
- Educate consumer and food handlers about the basics of food hygiene and safety practices.
- Consumer feedback details

FSDBs will be colour coded based on different premises

- Milk Booths
- Vegetables and Fruits
- Restaurants / Street Food
- Retail
- Meat Retail

Consumer Feedback Mechanism

The concerns raised by citizens will be registered and processed in a systemized way.

1. The consumer raises concern through any of the available channels
2. Concern is filtered by experts at FSSAI data processing centre
3. The concern will reach to the FBO and DO. It will form compliance history of the FBO
4. Effective Grievance Redressal

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

1. Keep boiling water and other liquids in tightly covered containers.
2. Use pre-washed and sanitized food preparation equipment.
4. Use the refrigerator for keeping foods for not more than 7 days.
5. Hot food should be kept hot, refrigerated or frozen.
6. Avoid eating and handling food with dirty hands.
7. Keep cold items in refrigerator or freezer until consumed.
8. Use clean and separate utensils.
10. Keep all foods properly cooked and stored.
11. Keep kitchen and eating areas clean and sanitized.
12. Keep your hands, utensils, and equipment clean.