

FOOD SAFETY MEASURES TAKEN IN THE CAMPUS



SREE RAMA
ENGINEERING COLLEGE



జాతీయ విద్యుత్ కార్యకర్తల సంఘం
ఆంధ్రప్రదేశ్



AICTE
All India Council of Technical Education



Sri.M.Rami Reddy, M.A., M.C.C.
Chairman

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 

SREE RAMA ENGINEERING COLLEGE - TIRUPATI



Food Safety Boards Displayed in the Canteen