



In order to control food safety hazards across the food value chain, every Food Business Operator (FBO) is required to comply with good hygiene and manufacturing practices as per Schedule 4 of the Food Safety and Standards (FSS) Regulations, 2011. Hygiene rating is a technology-enabled, user-friendly scheme where individual food service establishments are given a rating for their hygiene and food safety compliance. Establishments participating in the scheme are awarded a consolidated "Star Rating", between 1 to 5, based on the level of their compliance to multiple safety and hygiene parameters prescribed by FSSAI through a simple checklist.

## Types of Hygiene Rating (HR) Certification

Restaurants and Catering Establishments

Meat Shops

Mithai and Namkeen Shops

## Who can apply?



## Locations

- Hotels
- Markets
- Malls
- Tourist spots
- Airports
- Highways
- Institutes
- Hospitals

## Pre-requisite to apply for Hygiene Rating:

1. FSSAI license/registration
2. At least one FoSTaC certified Food Safety Supervisor

## Certification Process:



## Benefits

- Improved hygiene standards in restaurants, sweet and meat shops
- Empowerment of consumers to make informed choices
- Reduced food-related illnesses and healthier consumers
- Improved business for FBOs

## Stakeholders

FBOs (Restaurants, Sweet and Meat Shops)

Associations of Sweet Manufacturers

Restaurant Associations

Audit Agencies

Training Partners

Food Safety Department of State/UTs



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www.fssai.gov.in/hygieneRating