

Hygiene Rating Prep

AgriTech & FoodTech

Document type: Plan / SOP / strategy / guide · Generated 27 Aug 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Prepares a food business for an FSSAI Hygiene Rating audit — the checklist areas auditors score, common gaps and quick wins. Use it to earn a better hygiene rating. For a full internal self-audit, use the Internal Audit Builder.

Purpose of this tool & output

Prepare for an FSSAI hygiene-rating audit

How the output is used

Use the guide to prepare for an FSSAI hygiene-rating audit and to earn a good rating.

Important cautions

AI-generated prep guide; align with FSSAI schedule-4 requirements.

Companion documents

- FSSAI Compliance Guide
- FoSCoS Application Guide
- FSSAI Renewal Guide
- Food Recall Plan Builder

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.