

FSSAI Food Safety Compliance Guide

Food Service, Restaurants & Cloud Kitchens

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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

Produces an FSSAI food-safety compliance guide for a food outlet — hygiene and handling standards, storage, records, staff health and audit readiness. Use it to run a compliant, safe kitchen. For which licence you need use the FSSAI Licence Guide (F2).

Purpose of this tool & output

Meet FSSAI food-safety standards

How the output is used

Use the guide to meet ongoing FSSAI food-safety standards beyond the licence.

Important cautions

FSSAI food-safety compliance (Schedule 4 GHP/GMP) protects customers and the business — a food-poisoning incident is catastrophic. Meet hygiene, temperature, pest and staff-health standards, keep records, and train handlers (FoSTaC). Confirm current FSSAI standards and pursue a hygiene rating.

Companion documents

- HACCP / Food Safety Plan Builder
- Kitchen Hygiene & Cleaning SOP
- Food Handler Training Program (FoSTaC)
- Pest Control & Prevention Plan
- Food Safety Self-Audit Tool
- Allergen Management & Labelling

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.