





fssai License No. **10014064000459** Restaurant

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

Golden Rule Codes	Golden Rule Codes
1 Keep premises clean and have regular pest control	7 Wear clean clothes and 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 handwraps for cover cups or burnt biscuits
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

If any concern

Call toll free **1800 112 100**
SMS or Whatsapp **9868686868**
Always quote FSSAI Number for quick action

Download FSSAI APP

ITC LIMITED- ITC GRAND BHARAT HOTEL
Corporate, Golf Resort, Phe Restaurant
Sector 18, Gurgaon, Haryana - 122005
Tel: +91 1267 255 588

Diversey

Safe Deliveries सुरक्षित डिलीवरी

PACKAGING Check for damage. Check Packaging. Handle with care for leaks, spills and bulges.	DAIRY PRODUCTS Check colour, texture and temperature (near 5°C).	MEAT, POULTRY & FISH Check for signs of contamination or spoilage (colour, texture, odour). Check temperature (near 5°C).	PERISHABLE FOODS Check temperature. Should be below -18°C.
डिलीवरी ड्रा फ्रॉम सीलिंग बोर्ड्स में डेली, पैकेजिंग चेक करें और लीक, स्पिल और बुल्जों से बचें।	दुग्ध उत्पाद रंग, गंध, बनावट और तापमान की जाँच करें (जिसे 5°C के करीब)।	मांस, पक्षी और मछलियाँ मलिनता के संकेतों (रंग, गंध, बनावट) के लिए जाँचें। तापमान की जाँच करें (जिसे 5°C के करीब)।	शीतल भोज्य तापमान की जाँच करें। तापमान -18°C से कम होना चाहिए।
EGGS Check eggs for cracks and leaks.	BAKERY PRODUCTS Check for moulds and freshness.	FRUITS & VEGETABLES Check colour, texture and freshness.	ORDER & DATE CODES Check goods against order. Check date & date coding. Report out of date supplies.

Revised List of Deliveries

Delivered Items: Meats, Poultry, Seafood

1. Freshness (temperature) checked at 5°C or below.
2. Packaging checked for any spillage before the delivery person leaves.
3. Freshness (temperature) checked at 5°C or below.
4. Check packaging for any damage.

Revised Items: Produce, Seafood

1. Freshness (temperature) checked at 5°C or below.
2. Freshness (temperature) checked at 5°C or below.
3. Check packaging for damage.
4. Freshness (temperature) checked at 5°C or below.

काम करने से पहले और बाद में हाथों को धोएं और सेनेटाइज करें

NO







ALLERGEN

100% STEAK
Name _____
Room _____
Preparation Date 10/10/2019
Best Before 10/10/2019
Signature [Signature]











HOTEL		COLOUR CODES for CHOPPING BOARD	
GREEN		RAW VEGETABLES	
RED		RAW MEAT	
YELLOW		DAIRY PRODUCTS	
BLUE		FISH & SEA FOOD	
GREY		PORK & PORK PRODUCTS	
WHITE		BREAD	
BROWN		COOKED MEATS	
PINK		ALLERGENS	

WESTERN	
Mushroom Asanidin	141 gms
Fish Fingers	145 gms
TANDOOR	
Awami paneer tikka	225 gms
Tandoori Tandoori	225 gms
Malai Bread	225 gms
Mughal chole	225 gms
Tandoori Jangra	225 gms
Goat's meat seekh	225 gms
ORIENTAL	
Tangra Chili paneer	225 gms
Tangra Chili chicken	225 gms



Material	Material Description	Unit
400001	ALMOND	KG
400049	CASHEW NUT BROKEN 1/4	KG
400912	CASHEWNUT WHOLE 1KG	PAC
400078	CONDENSED MILK MILKMAID 400GMS	TIN
400085	CREAM AMUL 1LTR	EA
402946	ITC AASHIRVAAD SVASTI PURE COW GHEE 1KG	PAC
401094	MORI-NU SILKEN STYLE TOFU 349 GMS	PAC
401836	PEANUT BUTTER 400GMS	BT
400687	PEANUT ROASTED & SALTED 1KG	KG
401137	PISHORI PISTA	KG
403287	WALNUT VACUUM 4 PCS	KG

Nothing is S

Date of Packing:

Date of Expiry

MRP ₹ (Incl. of all taxes)

Batch no.

03/11/22 12:54:55
EXP: 06/05/23

RS. 74.00

E. NO. CBP 02/241 G

Net Quantity: 1 Litre



Nandini
GoodLife
GOLD