

5 Quick tips to ensure your food in Hyderabad is safe



A Simple Food Safety Guide

Hyderabad is a metropolitan city with people from all walks of life and all parts of India who contribute to the highly diverse food scene in the City of Pearls. This makes it absolutely essential to take care of Food Safety in Hyderabad.

Here are 5 basic steps that you can take to ensure your food is safe for consumption:

1. Ensure Food handlers are hygienic:

Eat only from places where the food handlers wear gloves when handling food. If that is not practical, make sure the food is not kept open before serving.

2. Avoid Cross-contamination :

Make sure not to mix vegetarian food with non-vegetarian food. Check if the utensils used to cook, handle and serve veg and non-veg food are different, thus avoiding cross-contamination.

3. Check Nutritional label on Packaged Foods:

Nutrition Label is the label on the package of the food product that you buy. This Label gives you detailed information on the ingredients and the nutrients in it. This helps you make an informed decision whether the product is right for you.

4. Make Sure the Food is Fresh:

Be particular that the food you consume or serve is fresh and not reheated leftovers from the earlier days.

5. Ensure Water used is Safe:

The quality of water used in cooking and washing of food is of extreme importance. Ensure that the water used is drinkable and germ-free. This will help in keeping the food healthy.

Health is the greatest wealth. Everything else comes later. Food Testing and Analysis is how you can make sure your food is safe for consumers. Food testing is the first step in ensuring complete food safety and building trust for your food business' brand. And depending on the type of your food product, the type of Food Testing to be done will differ.

[Click here](#) to get a free consultation to know the type of Food Testing your business or your household will need.