



File No.: A/2156/2025-OFFICE OF FSO (DnFCO, HnME)

ईमेल Email: commissioner-fs@ladakh.gov.in

यूटी सचिवालय/UT Secretariat

Circular No: - 12-CFS-UTL of 2027

Dated: - 27-08-2026

Subject: Strict compliance with the provisions of the Food Safety and Standards Act, 2006 and Rules/Regulations made thereunder by all Food Business Operators in the UT of Ladakh.

This is to bring to the knowledge of all Food Business Operators of the food safety, hygiene, sanitary and licensing requirements prescribed under the Food Safety and Standards Act, 2006 and the regulations made thereunder.

Food safety is a statutory responsibility and every Food Business Operator (FBO) is required to ensure that food manufactured, processed, stored, transported, distributed or sold by him is safe and wholesome and complies with the prescribed standards. At present there are 428 FSSAI Licence holders and 8355 FSSAI Registration holders in the UT of Ladakh.

Accordingly, all Food Business Operators operating within the Union Territory of Ladakh are hereby directed to ensure strict and continuous compliance with the following requirements:

1. Mandatory FSSAI Licence/Registration

Every Food Business Operator shall obtain and maintain a valid FSSAI licence/registration, as applicable, under Section 31 of the Food Safety and Standards Act, 2006.

The original/valid licence or registration certificate shall be displayed prominently at the business premises. **No FBO requiring a licence shall carry out any food business without a valid licence.**

2. Hygiene and Sanitary Requirements

All FBOs shall comply with the applicable requirements of Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, including Good Hygiene Practices (GHP) and Good Manufacturing Practices (GMP), as applicable to the nature of their business.

Particular attention shall be given to:

- cleanliness and sanitation of food premises;
- personal hygiene and health of food handlers;
- prevention of cross-contamination;
- safe storage of raw materials and finished food;
- maintenance of appropriate temperature/cold-chain conditions;
- use of potable water;
- protection of food from dust, insects, rodents and other sources of contamination;
- proper waste disposal and pest control;
- use of food-grade equipment, utensils and packaging material;
- proper cleaning and sanitation of equipment and food-contact surfaces;
- segregation of raw and cooked/ready-to-eat food;
- maintenance of appropriate records and documentation;
- procurement of food ingredients and raw materials only from reliable/legal sources.

3. Food Safety Management System

Licensed FBOs shall maintain and implement an appropriate Food Safety Management System (FSMS) and comply with the applicable requirements of Schedule 4 and sector-specific food safety requirements.

FSSAI specifically requires licensed food businesses to have a documented FSMS plan and comply with Schedule 4.

4. Food Handlers

All food handlers shall maintain a high standard of personal hygiene and shall be appropriately trained in food safety and hygiene practices. FBOs shall ensure that persons suffering from illnesses which may adversely affect food safety are not engaged in food handling activities.

5. Food Storage and Stock Management

Food articles shall be stored in a manner that protects them from contamination, deterioration and infestation.

FBOs shall maintain proper stock rotation and ensure that expired, spoiled, deteriorated or otherwise unsafe food is not stored, displayed, processed or offered for sale.

Where applicable, FIFO/FEFO principles shall be followed in accordance with the applicable regulatory requirements.

6. Labelling and Display

All pre-packaged food shall comply with the applicable provisions of the Food Safety and Standards (Labelling and Display) Regulations, 2020, as amended from time to time.

No FBO shall sell or display food with misleading, false or deceptive claims, declarations or advertisements.

7. Prohibition on Unsafe/Sub-standard Food

No FBO shall manufacture, process, store, distribute or sell food which is:

- unsafe;
- sub-standard;
- misbranded;
- adulterated;
- contaminated or containing extraneous matter;
- beyond its prescribed shelf-life/expiry; or
- otherwise in contravention of the standards prescribed under the Act and regulations.

8. Compliance with Inspection Directions

All FBOs shall cooperate with Food Safety Officers during inspection, sampling, surveillance and enforcement activities and shall comply with lawful directions issued under the Food Safety and Standards Act, 2006.

Failure to comply with the directions of a Food Safety Officer, without reasonable ground, attracts action under Section 55 of the Act.

PENALTIES FOR NON-COMPLIANCE

All FBOs are specifically cautioned that violations shall invite appropriate action under the Food Safety and Standards Act, 2006. Depending upon the nature and gravity of the contravention, penalties/prosecution may include the following:

S.no	Section	Nature of contravention	Maximum penalty/punishment
1.	50	Selling food not of the nature, substance or quality demanded	Penalty up to ₹5 lakh; for persons covered under Section 31(2), up to ₹25,000
2.	51	Sub-standard food	Penalty up to ₹5 lakh
3.	52	Misbranded food	Penalty up to ₹3 lakh, with corrective action/direction for destruction where applicable
4.	53	Misleading advertisement	Penalty up to ₹10 lakh

5.	54	Food containing extraneous matter	Penalty up to ₹1 lakh
6.	55	Failure to comply with directions of Food Safety Officer	Penalty up to ₹2 lakh
7.	56	Unhygienic or unsanitary processing/manufacturing	Penalty up to ₹1 lakh
8.	57	Possessing adulterant	Up to ₹2 lakh where not injurious to health and up to ₹10 lakh where injurious to health
9.	58	Contravention for which no specific penalty is provided	Penalty up to ₹2 lakh
10.	59	Manufacturing, storing, selling or distributing unsafe food	Punishment including imprisonment and fine, depending upon whether injury, grievous injury or death results
11.	60	Interfering with seized food/items	Imprisonment up to 6 months and fine up to ₹2 lakh
12.	61	Furnishing false information	Penalty up to ₹10 lakh
13.	62	Obstructing/impersonating/threatening/assaulting Food Safety Officer	Imprisonment up to 3 months and fine up to ₹1 lakh
14.	63	Carrying out food business without required licence	Penalty up to ₹10 lakh

The above penalties are statutory maxima and the actual penalty/punishment will depend upon the facts and circumstances of the individual case and the applicable legal provisions. Section 49 requires the adjudicating authority to consider factors including the gain/unfair advantage, loss caused or likely to be caused, repetitive nature of the contravention and other relevant circumstances while determining the quantum of penalty.

The current provisions also reflect the amendments to the Act, including the Food Safety and Standards (Amendment) Act, 2023, and the enforcement notification concerning Sections 59(i), 61 and 63 with effect from 7 November 2023.

9. Enforcement Action

It is hereby made clear that the Food Safety Department shall adopt a zero-tolerance approach towards deliberate and serious violations affecting public health.

Depending upon the nature of violation, enforcement action may include:

1. inspection and issuance of improvement directions;
2. sampling and analysis of food;
3. seizure/detention of food articles;
4. prohibition of sale or distribution of unsafe food;
5. suspension/cancellation of licence, wherever legally warranted;
6. adjudication and imposition of statutory penalties;
7. prosecution before the competent court in cases attracting criminal liability; and
8. any other action permissible under the Food Safety and Standards Act, 2006 and the regulations made thereunder.

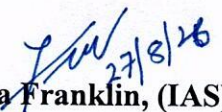
All FBOs are therefore directed to review their existing food safety and hygiene practices immediately and rectify any deficiency.

The concerned Food Safety Officers shall conduct inspections as per the approved enforcement programme and verify compliance with the above requirements. Any serious or repeated violation shall be dealt with strictly in accordance with law.

This Circular shall be treated as a general compliance advisory as well as a direction for strict adherence

to the statutory requirements applicable to Food Business Operators in the UT of Ladakh.

All concerned are advised to ensure that food safety is treated as a continuous statutory responsibility and not merely as a requirement to be complied with during inspections.


Dr. Laltinkhuma Franklin, (IAS)
Commissioner of Food Safety
UT of Ladakh

No: - CFS/UTL/FSO/2026-27/94-200

Dated: - 27/08/2026

Copy for information to the: -

1. CEO, FSSAI, GoI.
2. Deputy Commissioners Leh, Changthang , Nubra , Sham, Zaskar, Drass & Kargil
3. Technical Director, NIC, Ladakh & for uploading of the notification on food safety website.
4. OSD to Hon'ble LG, UT Ladakh for kind information of the Hon'ble Lieutenant Governor.
5. P.S. to Chief Secretary to Hon'ble LG UT Ladakh for kind information of the Chief Secretary UT of Ladakh.
6. Assistant Commissioners Leh & Kargil for compliance.