

**COMMISSIONER****FOOD AND DRUG ADMINISTRATION, MAHARASHTRA STATE**

Survey No. 341, Bandra Kurla Complex, Bandra (East), Mumbai - 400 051

No.: FDA/COMM/FOOD/HRE/ ~~216~~ -2026/07Date: ~~23~~ June, 2026**ORDER**

Subject	Comprehensive Compliance Order under the Food Safety and Standards Act, 2006 and Regulations made thereunder - Applicable to Hotels, Restaurants, Eateries and all Food Service Establishments in the State of Maharashtra.
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WHEREAS Article 21 of the Constitution of India guarantees to every person the right to life with dignity - a right which the Hon'ble Supreme Court has authoritatively held to encompass the right to safe, wholesome, and unadulterated food, and the right to be protected from food that is injurious to health;

AND WHEREAS Article 47 of the Constitution casts upon the State a primary and non-derogable duty to raise the level of nutrition and the standard of living of its people and to improve public health - a duty which every food service establishment, as a provider of food to the public, is constitutionally bound to facilitate and not obstruct;

AND WHEREAS the Food Safety and Standards Act, 2006 ("the Act") and the Regulations framed thereunder – including,

1. FSS (Licensing and Registration of Food Businesses) Regulations, 2011 and Schedule 4 thereto,
2. FSS (Food Products Standards and Food Additives) Regulations, 2011,
3. FSS (Contaminants, Toxins and Residues) Regulations, 2011,
4. FSS (Labelling and Display) Regulations, 2020 and
5. FSS (Packaging) Regulations, 2018, and
6. FSS (Safe Food and Balanced Diets for Children in Schools) Regulations, 2020

lay down comprehensive, science-based, and binding standards for food safety applicable to all Food Service Establishments;

AND WHEREAS inspections and surveillance by the Food and Drugs Administration, Maharashtra State have revealed widespread and continuing non-compliance across hotels, restaurants, eateries, and food service establishments in Maharashtra - including operation without valid or lapsed licences, failure to maintain basic hygiene and sanitation standards, reuse of degraded and spent cooking oil, the illegal practice of compelling customers to purchase bottled water in lieu of providing safe potable water, use of non-permitted additives and synthetic colours, inadequate food storage and temperature management, absence of medical fitness certificates for food handlers, and operation of premises in pest-infested and unsanitary

conditions, etc. - all of which pose grave and unacceptable risk to the life and health of the people of Maharashtra;

AND WHEREAS Section 30 of the Act, read with Sections 18, 29, 36, 37 and 38 thereof, vests in the Commissioner of Food Safety, Maharashtra, the authority to ensure, through the officers under his charge, compliance with the Act and the Regulations made thereunder, and Section 30(2)(a) further empowers the Commissioner, in the interest of public health, to prohibit the manufacture, storage, distribution or sale of any article of food;

NOW, THEREFORE, I, Tukaram Mundhe, (I.A.S.), Food Safety Commissioner, Maharashtra State, in exercise of the powers conferred under Sections 29, 30 and 31 of the Food Safety and Standards Act, 2006, and all other powers enabling me in this behalf, hereby issue this Comprehensive Compliance Order, which shall have immediate effect and shall be binding upon all Food Business Operators engaged in hotel, restaurant, eatery, and food service operations throughout the State of Maharashtra.

1. APPLICABILITY

This Order applies to ALL Food Service Establishments operating within the territorial limits of the State of Maharashtra, including but not limited to Hotels, Restaurants, Dhabas, Upahar Gruhams, Canteens, Cafeterias, Quick service restaurants, Cloud kitchens, Dark kitchens, Food courts, Sweet shops, Juice bars, Bakeries, Banquet halls, Catering units, and any other premises where food is prepared and/or served to the public for commercial consideration, regardless of size, turnover, or nature of ownership.

2. LICENSING AND REGISTRATION

- (a) No Food Service Establishment shall operate in the State of Maharashtra without a valid Registration or Licence as required under Section 31 of the Act and the FSS (Licensing and Registration of Food Businesses) Regulations, 2011.
- (b) The original Licence or Registration Certificate shall be displayed prominently at the entrance or primary billing/service counter at all times during which the establishment is operational. The original certificate, or a licence or registration certificate generated and downloaded from the FoSCoS portal, shall be acceptable for this purpose.
- (c) Operating without any valid Registration or Licence, or after suspension or cancellation thereof, constitutes the offence of operating without licence under Section 63 of the Act. Any change in business activity, ownership, address, or product category shall be notified through the FoSCoS portal within 30 days.
- (d) Every licensed Food Business Operator shall comply, at all times, with the Conditions of Licence set out in Annexure 3 of Form B in Schedule 2 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011, as mandated under Regulation 2.1.2(5) - including, inter alia, sourcing only from licensed or registered suppliers; refraining from the manufacture or sale of any unsafe, sub-standard or misbranded food; use of food additives within permitted limits; provision of potable water; medical fitness and training of food handlers; periodic testing of food products through a NABL-accredited or FSSAI-notified laboratory; maintenance of records; and intimation of any change in particulars. Every registered (petty) Food Business Operator shall likewise comply with the conditions of registration and the self-attested declaration of adherence furnished in Annexure 1 of Schedule 2. The Conditions of Licence and of Registration shall be deemed to form an

integral part of this Order. The Conditions of Registration and the Conditions of Licence applicable to each category are set out in Annexure I and Annexure II to this Order respectively.

3. DUTIES AND OBLIGATIONS OF FOOD BUSINESS OPERATORS

Every Food Business Operator shall observe the hygienic and sanitary practices prescribed in Schedule 4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011, applicable to the nature and category of its business - namely, Part I (general hygienic and sanitary practices) in the case of a registered (petty) Food Business Operator under Regulation 2.1.1(2), and Part V (good hygienic and manufacturing practices for catering and food service operations) in the case of a licensed Food Service Establishment under Regulation 2.1.2(5) - in addition to the specific duties enumerated in sub-clauses 3.1 to 3.5 below. The detailed requirements applicable to each category are set out in Annexure I (registered establishments) and Annexure II (licensed establishments) to this Order.

3.1 Infrastructure and Sanitation

- (a) Kitchens and all food preparation areas shall have smooth, non-absorbent, impervious, and washable walls and floors - finished with tiles or food-grade epoxy coating. Adequate mechanical ventilation and exhaust systems shall be installed and maintained; all cooking and frying operations shall be conducted under an exhaust chimney or hood. Lighting shall be adequate and all fixtures shall be shatterproof or fitted with protective covers.
- (b) Separate, clearly demarcated zones shall be maintained for raw material receipt, preparation, cooking, and serving. Raw and cooked food areas shall be physically separated. Separate vegetarian and non-vegetarian preparation areas shall be maintained with green and red colour-code signage respectively.
- (c) Adequate handwashing stations with running water, liquid soap, and paper towels or air dryers shall be installed at every kitchen workstation and at the kitchen entrance. Clean, well-ventilated, and adequately maintained toilet facilities shall be separately provided for staff and for customers, with mandatory handwashing signage in all washrooms.
- (d) A current and valid pest management contract with a licensed agency shall be maintained at all times. Pest control treatment shall be carried out at periodic intervals sufficient to maintain pest-free conditions. Electronic fly traps shall be installed at all entry points and food preparation areas. Zero tolerance shall apply to rodents, cockroaches, and fly infestation in food preparation, storage, and serving areas.
- (e) Segregated, lidded waste bins shall be placed at key points within the premises. Waste shall be removed from food preparation areas after every shift and from the premises daily. Drains shall be fitted with grease traps, which shall be cleaned at minimum weekly.

3.2 Food Procurement, Storage and Handling

- (a) All raw materials shall be sourced exclusively from FSSAI-licensed or registered suppliers. Purchase invoices shall be retained for a minimum of six months and produced on demand before any authorised officer. Packaged ingredients shall be verified for valid FSSAI licence number, date of manufacture, best-before date, and MRP before acceptance.
- (b) All food items shall be stored at minimum 15 cm off the floor and 5 cm away from walls, in covered, labelled, and pest-proof containers. The FIFO (First In, First Out) principle shall be strictly observed. Raw and unprocessed food - particularly meat, poultry, seafood, and eggs -

shall be stored separately from cooked and ready-to-eat food, in segregated refrigerators or covered compartments. No expired, past-best-before-date, or organoleptically deteriorated food shall be retained on the premises.

- (c) Temperature control is mandatory and non-negotiable: hot food held for service shall be maintained at or above 60°C; cold food, salads, and dairy products at or below 5°C; deep-frozen items at or below -18°C. Poultry, meat, and seafood shall be cooked thoroughly to safe internal cooking temperatures (generally not less than 75°C) in accordance with FSSAI guidelines. Daily temperature logs shall be maintained and retained for a minimum of three months.
- (d) Colour-coded cutting boards shall be used as follows –
 - 1. Red: raw meat;
 - 2. Blue: raw seafood;
 - 3. Yellow: raw poultry;
 - 4. Green: fruits and vegetables;
 - 5. White: cooked and ready-to-eat food.

Vegetables and fruits shall be treated in 50 ppm chlorinated water before use, followed by a rinse with potable water.

- (e) Only food additives, preservatives, artificial colours, and flavours expressly permitted under the FSS (Food Products Standards and Food Additives) Regulations, 2011, and within the prescribed limits, shall be used. Use of non-permitted additives or colours constitutes a criminal offence under the Act.

3.3 Personal Hygiene and Medical Fitness of Food Handlers

- (a) Every food handler shall possess a valid Medical Fitness Certificate issued by a Registered Medical Practitioner, obtained before commencement of employment and renewed at least once a year, as required under Schedule 4. The examination shall include such tests and investigations - including, where indicated, screening for typhoid, tuberculosis, intestinal parasites and communicable skin conditions - as the Registered Medical Practitioner may deem necessary to certify the handler free from infectious, contagious and other communicable diseases.
- (b) Persons suffering from or carrying Typhoid, Tuberculosis, Hepatitis A, Jaundice, Cholera, Diarrhoea, open wounds, or communicable skin infections shall not be permitted to handle food until certified fit by a medical practitioner. A Fitness Certificate Register shall be maintained on premises and produced on demand.
- (c) All food handlers shall wear clean uniforms, hairnets or caps, and closed, non-slip footwear while on duty. Gloves shall be worn when handling ready-to-eat food. Jewellery, nail polish, false nails, and watches are prohibited. Hands shall be washed at every critical juncture of food handling.
- (d) Eating, drinking, smoking, chewing tobacco, gutka, or pan masala, and spitting in food preparation, storage, and serving areas are strictly prohibited.
- (e) All food handlers shall undergo periodic food safety and hygiene training, and the establishment shall have at least one trained and certified Food Safety Supervisor under the FSSAI FoSTaC programme for every twenty-five food handlers, or part thereof, as prescribed by FSSAI. Training records shall be maintained on premises.

3.4 Food Safety Management System (FSMS)

- (a) Every licensed Food Service Establishment shall have a documented FSMS plan based on HACCP principles, commensurate with the nature and scale of the business, as mandated under Schedule 4, Part V of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011. The plan shall be reviewed annually and updated on any significant change in menu, process, or equipment.
- (b) Food Business Operators holding a Central Licence with annual turnover exceeding ₹50 crore shall undergo annual third-party FSMS audit by an FSSAI-notified certification body and maintain the audit certificate on premises.
- (c) RUCO-compliant FBOs shall display the FSSAI RUCO sticker prominently at their premises.

3.5 Consumer Information and Transparent Disclosure

- (a) **Veg/Non-Veg symbols** - filled green circle for vegetarian and filled brown triangle for non-vegetarian - shall be displayed against every food item on menus and on all packaged food sold at the establishment.
- (b) Calorific value, in kcal per serving and per serving size, shall be displayed on menus, menu cards, boards or booklets - with effect from 1 January 2022 - by every Food Service Establishment having a central licence or outlets at ten or more locations, as required under the FSS (Labelling and Display) Regulations, 2020, together with the disclaimer that "An average active adult requires 2,000 kcal energy per day; however, caloric needs may vary." Allergen information (such as cereals containing gluten, milk, eggs, tree nuts, peanuts, soy, fish, crustaceans and added sulphites) shall be declared on the menu, and the vegetarian/non-vegetarian logo shown against each item. Where the establishment lists its items through an e-commerce or online food aggregator, the calorific information shall likewise be displayed on the digital platform. No false, misleading, or exaggerated claim shall be made regarding the ingredients, nutritional value, organic or natural status, or health benefits of any food item, and nutrition information for the relevant nutrient shall be furnished wherever a health claim is made. These declarations are not required for self-serve condiments that are free of charge and not listed on the menu, or for special-order or customised items prepared at the customer's request.
- (c) The mandatory provision of safe drinking water at no charge shall not be bundled with or offset against any service charge.
- (d) Any pre-packaged food manufactured, stored or sold at the establishment shall bear a complete label conforming to the FSS (Labelling and Display) Regulations, 2020 - including the name of the food; the licence/registration number; the list of ingredients; nutritional information; the vegetarian/non-vegetarian symbol; date marking (date of manufacture and best-before/expiry/use-by); allergen declaration; net quantity; and the name and complete address of the manufacturer or packer.

3.6 Food-Grade Packaging and Materials in Contact with Food

- (a) All materials used for packing, wrapping, storing, transporting, serving, or otherwise coming into contact with food - including takeaway and home-delivery containers, cutlery and service ware - shall be of food-grade quality conforming to the FSS (Packaging) Regulations, 2018; suitable for the type of food and for the storage and transport conditions; and able to withstand the mechanical, chemical and thermal stresses of normal handling, including those of hot, oily and moist food.
- (b) Newspaper, printed paper and any similar or recycled material shall NOT be used for storing, wrapping, covering, serving, or absorbing oil from any food. The FSS (Packaging) Regulations, 2018 provide that newspaper or any such material shall not be used for storing and wrapping of food, and FSSAI, by its advisory dated 5 June 2026, has reiterated this prohibition - printing inks containing lead, heavy metals and other contaminants being liable to migrate into food, particularly hot, oily or moist food. Only approved food-grade alternatives - such as butter paper, parchment paper, certified wrapping sheets and food-safe containers - shall be used.
- (c) Plastic materials in contact with food shall pass the overall migration limit of 60 mg/kg (or 10 mg/dm²) when tested as per IS 9845, with no visible colour migration, and shall conform to the specific migration limits prescribed. Rusty, chipped enamelled, or improperly tinned copper or brass containers shall not be used; single-use tin and plastic containers shall not be reused; and recycled plastic shall be used only where processed through FSSAI-approved methods. Use of newspaper or of any unsafe or non-food-grade packaging material shall be treated as a contravention liable to action under the Act.

3.7 CLOUD KITCHENS, CENTRAL KITCHENS, CHAIN RESTAURANTS AND E-COMMERCE / ONLINE FOOD AGGREGATORS

This Clause applies in addition to, and without diluting, the obligations elsewhere in this Order.

- (a) **Cloud kitchens (dark/ghost kitchens)** - A delivery-only kitchen, though without dine-in facilities, is a Food Business Operator and a Food Service Establishment for all purposes of the Act and this Order, and shall comply fully with Schedule 4 and with every clause of this Order. Its Registration or Licence shall be obtained on the basis of turnover and reach as in Clause 2. The Licence/Registration is premises-specific: each kitchen location shall hold its own Licence/Registration and any relocation shall require fresh licensing. Where two or more virtual brands or trade names operate from one premises, all such brand names shall be declared in the application and may be covered under the single Licence for that premises; the 14-digit license number and all such brand names shall be displayed at the premises and printed on all packaging, bills and digital menus.
- (b) **Central kitchens / commissaries** - A central or commissary kitchen that prepares, processes or stores food for supply to its own or franchised outlets is both a manufacturing and a food-service unit, and shall hold the appropriate Licence (State or Central according to turnover and reach), maintain a documented FSMS and full traceability, and observe the cold chain during transfer - dispatch, batch and temperature records being maintained at the central kitchen and verified and recorded by each receiving outlet.
- (c) **Chain restaurants / multi-outlet operators** - Every outlet or premises shall hold its own Licence/Registration (address-specific). An operator with outlets in two or more States shall additionally obtain a Central Licence. Operators holding a Central Licence or operating

outlets at ten or more locations shall comply with the menu-labelling and allergen-display requirements of Clause 3.5. The brand owner shall ensure uniform hygiene, FSMS, traceability and recall capability across all outlets.

- (d) **E-commerce and online food aggregators** - Every e-commerce Food Business Operator - whether a marketplace or aggregator, an inventory-based seller, or a storage and last-mile logistics provider - shall obtain a Central Licence from the Central Licensing Authority, irrespective of turnover. No Food Business Operator shall be onboarded or listed on any platform without a valid Licence/Registration, and the platform shall display the FSSAI Licence/Registration number (and, where available, the FSSAI Hygiene Rating) of every listed establishment. The platform and each listed operator shall execute an agreement binding the operator to comply with the Act, Rules and Regulations; no unsafe, sub-standard or misbranded food, and no false or misleading information, image or claim, shall be displayed.
- (e) Last-mile delivery shall be undertaken only by personnel trained in food safety and hygiene under the FoSTaC programme, records of such training being maintained and produced on demand. Hot and cold foods shall be carried in temperature-controlled, tamper-evident, food-grade packaging conforming to Clause 3.6. Any food delivered shall have a shelf-life of at least 30% or 45 days before expiry at the time of delivery, and restaurants and caterers shall deliver only freshly prepared food. Calorific and allergen information shall be displayed on the digital platform in accordance with Clause 3.5, and pre-packaged items shall show a clear image of the principal display panel.
- (f) E-commerce platforms shall upload the details of their storage and warehousing facilities, with photographs, to the FoSCoS portal; cooperate with inspection and audit by FSSAI and the Food and Drugs Administration, Maharashtra State; maintain a consumer-grievance redressal mechanism; and act promptly on recall and complaint directions.

4. PENALTIES, PROSECUTION AND PUNISHMENTS

Non-compliance with the provisions of the Food Safety and Standards Act, 2006, the Regulations made thereunder, and this Order shall render the Food Business Operator liable to penalties and prosecution as follows:

A. Offences punishable with imprisonment:

(a) Unsafe food - food injurious to health:

1. Where death results - imprisonment for a term not less than seven years which may extend to imprisonment for life and fine not less than ₹10,00,000;
2. Where grievous injury results - imprisonment up to six years and fine up to ₹5,00,000;
3. Where non-grievous injury results - imprisonment up to one year and fine up to ₹3,00,000;
4. Where no injury results - imprisonment up to three months and fine up to ₹3,00,000.

- (b) Obstruction or impersonation of a Food Safety Officer - imprisonment up to three months and fine up to ₹1,00,000.

B. Offences punishable with penalty:

- (a) Misleading advertisement or false claim - penalty up to ₹10,00,000.
- (b) Operating without a valid Licence - penalty up to ₹10,00,000
- (c) Sub-standard food - manufacture, storage, sale, or service - penalty up to ₹5,00,000.

- (d) Misbranded food - penalty up to ₹3,00,000.
- (e) Failure to comply with the directions of an authorised officer - penalty up to ₹2,00,000.
- (f) Unhygienic or unsanitary processing or preparation of food - penalty up to ₹1,00,000.

C. General and aggravating provisions:

- (a) Subsequent and repeat offences - double the applicable penalty, together with suspension or cancellation of the Licence/Registration.
- (b) Offences by companies - every director, partner, manager, or other person in charge of and responsible for the conduct of the business shall be personally liable alongside the entity.

In addition to the above, and subject to the provisions of the Act and the orders of the competent authority: unsafe food stocks shall be seized and dealt with in accordance with law, including destruction at the cost of the FBO; the names of establishments found repeatedly non-compliant, or convicted, may be publicly disclosed after adjudication, conviction or order of the competent authority; and in cases of large-scale adulteration or organised food fraud causing harm, prosecution under the Bharatiya Nyaya Sanhita, 2023 may be initiated, where the facts disclose cognizable offences, alongside proceedings under the Act. Offences involving adulteration, unsafe food causing injury or death, or use of non-permitted substances shall be pursued by prosecution and shall not be disposed of by penalty alone.

4A. ACTION ON LICENCE / REGISTRATION

Independently of, and in addition to, the penalties and prosecution set out above, action shall lie against the FSSAI Licence or Registration of a non-compliant Food Business Operator in accordance with the Food Safety and Standards Act, 2006 and the Regulations made thereunder. Where a contravention is found, the Designated Officer may issue an Improvement Notice under Section 32 of the Act, and on failure of the Food Business Operator to comply with such notice, the licence may be suspended and, on continued failure, cancelled, subject to the right of appeal provided under the Act. Where a health risk condition exists with respect to any food business, the Designated Officer may proceed under Sections 33 and 34 of the Act for the issue of a prohibition or emergency prohibition order. Further, notwithstanding anything contained elsewhere, the Licensing or Registering Authority may, in the interest of public health and for reasons to be recorded in writing, suspend or cancel any Licence or Registration forthwith under Regulation 2.1.8.4 of the FSS (Licensing and Registration of Food Businesses) Regulations, 2011. In the case of subsequent or repeat offences, suspension or cancellation of the Licence or Registration shall follow under Section 64 of the Act. It is further clarified that, under the perpetual-validity framework effective 1 April 2026, non-payment of the prescribed annual fee shall result in deemed suspension of the Licence or Registration.

5. PROVISION OF SAFE POTABLE WATER - PROHIBITION ON COMPULSION TO PURCHASE BOTTLED WATER

- (a) The practice of refusing to serve free drinking water, or of compelling, pressurising, or inducing customers to purchase commercially bottled or packaged drinking water as a substitute for the provision of potable water, is hereby expressly and absolutely prohibited. No establishment shall represent that 'only bottled water is available.'
- (b) Water used for drinking, cooking, ice-making, washing of vegetables, and cleaning of utensils and food contact surfaces shall conform to the applicable potable water quality

standards. An effective water purification system - RO, UV, or equivalent - shall be installed, maintained, and kept in working condition at all times.

- (c) Water quality shall be tested from a NABL-accredited or FSSAI-notified laboratory at minimum once every six months. Test reports shall be maintained on premises and produced before any authorised officer on demand. Overhead storage tanks shall be cleaned and disinfected at minimum once per quarter, with records maintained.
- (d) Commercially bottled or packaged drinking water may be offered as an optional premium alternative, solely at the customer's voluntary and independent choice. No service charge or cover charge shall be levied as a substitute for the mandatory provision of free potable water.
- (e) Every Food Service Establishment shall prominently display, at the entrance and within the customer seating and service area, a clearly legible board or notice, in Marathi and English, stating that safe drinking (potable) water is available free of charge - "सुरक्षित पिण्याचे पाणी येथे विनामूल्य उपलब्ध आहे / Safe drinking (potable) water is available here free of charge." The board shall be of adequate size, well-lit and so positioned as to be readily visible to every customer, and shall be maintained in legible condition at all times. Failure to display such board shall be treated as evidence of non-compliance with this Clause.

6. PROHIBITION ON REUSE OF COOKING OIL AND MANDATORY COMPLIANCE WITH RUCO GUIDELINES

6.1 Prohibition on Use of Degraded Cooking Oil

The use of cooking oil that has degraded beyond the permissible limit prescribed by FSSAI is prohibited.

- (a) Cooking oil whose Total Polar Compounds (TPC) content has reached or exceeded 25% is unsafe for human consumption and shall be removed from service immediately and permanently. No FBO shall continue to use, re-heat, or top up oil that has crossed this threshold.
- (b) With effect from 1 July 2018, every Food Business Operator using oil for frying shall monitor the quality of the frying oil; establishments engaged in deep or continuous frying operations shall test TPC using a certified TPC meter at intervals of not more than 8 hours of cumulative frying use. Sensory indicators of degraded oil - dark discolouration, rancid or acrid smell, heavy smoking, persistent foam, or excessive viscosity - shall be treated as grounds for immediate discard, without awaiting TPC testing.
- (c) No cooking oil shall be transferred, sold, or passed on to any other food establishment - of any kind or scale - for continued use as a frying medium. Such transfer constitutes an offence under the Act.

6.2 Disposal of Used Cooking Oil - RUCO Guidelines

- (a) All used/spent cooking oil shall be disposed of strictly in accordance with the FSSAI RUCO (Repurpose Used Cooking Oil) initiative guidelines. The objective of RUCO is to prevent the reuse of degraded oil, protect public health, and channel used cooking oil into conversion to biodiesel for environmental sustainability. These directions, issued by FSSAI vide its Direction dated 30 January 2019, apply to every Food Business Operator; the additional record-keeping and mandatory channelling obligations in sub-clause (b) below apply specifically to operators whose consumption of edible oil for frying exceeds 50 litres per day.

- Every other Food Business Operator shall, in any case, not reuse degraded oil and shall dispose of used cooking oil responsibly through RUCO collection points and never into drains or the open.
- (b) Food Business Operators consuming more than 50 litres of cooking oil per day shall mandatorily: (i) maintain a daily register of oil procurement, use, TPC readings, and disposal; and (ii) hand over all spent cooking oil to FSSAI-authorized or State-authorized UCO (Used Cooking Oil) aggregators or collection agencies for conversion to biodiesel; and (iii) furnish the record of oil usage, UCO generated and the means of disposal, in the format prescribed by FSSAI, within 15 days whenever called upon by FSSAI or the Commissioner of Food Safety. This register shall be produced before any authorised officer on demand. Failure to register with, or hand over UCO to, an authorised collection agency may attract action against the Licence or Registration.
 - (c) Spent cooking oil shall be handled as follows before transfer to an authorised collection agency: allow the oil to cool completely before handling; store in a clean, clearly labelled, sealed container with adequate headspace; keep away from heat sources, open flame, and gas cylinders; do not transfer hot oil; transfer safely into the collection drums provided by the authorised UCO collection agency.
 - (d) Spent cooking oil shall under no circumstances be discharged into drains or the sewage system, dumped in the open, or disposed of in any manner other than through an authorised UCO aggregator. Such disposal constitutes both a food safety offence and an environmental violation.
 - (e) FBOs who comply with RUCO guidelines shall be eligible for the FSSAI RUCO compliance sticker, which shall be displayed prominently at the premises as a mark of responsible and compliant operation.

7. IMPLEMENTATION

All officers of the Food and Drugs Administration, Maharashtra State shall ensure the strict implementation of this Order in letter and spirit.

8. CONSUMER GRIEVANCE AND REPORTING

- (a) Any citizen may report food safety violations at any Food Service Establishment by calling the FDA Maharashtra toll-free helpline 1800-22-2365 (available during working hours), or through the FSSAI helpline 1800-11-4000, or through the FoSCoS mobile application, or by written complaint to the concerned Assistant Commissioner (Food) or to the Office of the Commissioner, FDA Maharashtra.
- (b) Medical officers and hospitals treating cases of food-borne illness or food poisoning shall report the same to area Food Safety Officer/Assistant Commissioner (Food) immediately as required under Section 35 of the Act.

9. SAVINGS AND SUPPLEMENTARY EFFECT

This Order is supplementary to, and in addition to, the Food Safety and Standards Act, 2006 and the Regulations, guidelines, or directions made thereunder, and any direction issued by FSSAI or by the Food and Drugs Administration, Maharashtra State, and shall not dilute or supersede any stricter provision thereof. Where any apparent inconsistency exists between this Order and a superior legislation, regulation, or directive, the stricter provision shall prevail in all cases.

10. ANNEXURES

Annexure I (Compliance Requirements for Registered Petty Food Service Establishments) and Annexure II (Compliance Requirements for Licensed Food Service Establishments) appended to this Order form an integral part hereof. Every Food Business Operator shall comply with the Annexure applicable to its category. In the event of any variance between an Annexure and the Food Safety and Standards Act, 2006 or the Regulations made thereunder, the Act and the Regulations shall prevail.

By the Order and in the name of the Food Safety Commissioner, Food and Drug Administration, Maharashtra State.

Digitally signed by
Tukaram Haribhau Mundhe
Date: 23-06-2026 18:50:11

**(Tukaram Mundhe I.A.S.)
Food Safety Commissioner
Maharashtra State, Mumbai.**

Copy to:

Additional Chief Secretary, Food and Drug Administration, Government of Maharashtra.

Copy forwarded for necessary action:

1. All District Collectors.
2. All Joint Commissioners (Food), FDA Maharashtra
3. All Assistant Commissioners (Food)
4. All Designated Officers
5. All Food Safety Officers, Maharashtra



COMMISSIONER
FOOD AND DRUG ADMINISTRATION, MAHARASHTRA STATE
 Survey No. 341, Bandra Kurla Complex, Bandra (East), Mumbai - 400 051

**ANNEXURE I - COMPLIANCE REQUIREMENTS FOR REGISTERED (PETTY)
 FOOD SERVICE ESTABLISHMENTS**

Annexed to Compliance Order No. FDA/COMM/FOOD/HRE/2026/01

Applicable to Food Service Establishments operating under FSSAI Registration

A. CONDITIONS OF REGISTRATION (*Regulation 2.1.1, read with Annexure 1 of Schedule 2*)

Every registered (petty) Food Business Operator shall:

1. Obtain FSSAI Registration prior to commencing business, and prominently display the registration certificate at the premises at all times.
2. Furnish a self-attested declaration of adherence to the requirements of Part I of Schedule 4 (Annexure 1 of Schedule 2).
3. Carry on only the food business for which registration is granted, and intimate to the Registering Authority any change in the particulars furnished.
4. Not manufacture, store, distribute or sell any article of food that is unsafe, sub-standard, misbranded, or that contains extraneous matter.
5. Use only permitted food additives within prescribed limits, and ensure the potability of water used in the food business.
6. Comply at all times with the basic hygiene and sanitary requirements of Part I of Schedule 4 (Part B below).
7. Provide the Food Safety Officer reasonable facilities for inspection and sampling, and produce records on demand.

B. SCHEDULE 4, PART I - BASIC HYGIENE AND SANITARY REQUIREMENTS
(Regulation 2.1.1(2))

1. The premises shall be located in a sanitary place, free from filthy surroundings, and an overall hygienic environment shall be maintained.
2. Floors, walls and ceilings shall be smooth, washable, kept clean and maintained in sound condition.
3. Potable water shall be ensured for all food operations; adequate storage shall be provided where supply is intermittent.
4. Food shall be protected against contamination; raw, cooked and ready-to-eat food shall be kept separate.
5. Equipment and utensils shall be kept clean, washed and sanitised; food-contact surfaces shall be of non-toxic material.
6. Food handlers shall maintain personal hygiene - clean clothing, hand-washing, and no handling of food while suffering from any infectious disease; no smoking or spitting in food areas.
7. Effective waste disposal shall be ensured; bins shall be covered, and no accumulation of refuse shall be permitted.

8. Reasonable measures shall be taken for pest control; no infestation of insects or rodents shall be tolerated.
9. No insanitary or hazardous conditions shall be permitted; food shall be stored at appropriate temperature.
10. A self-attested declaration of adherence to these requirements shall be furnished with the registration application.



COMMISSIONER
FOOD AND DRUG ADMINISTRATION, MAHARASHTRA STATE
 Survey No. 341, Bandra Kurla Complex, Bandra (East), Mumbai - 400 051

ANNEXURE II - COMPLIANCE REQUIREMENTS FOR LICENSED FOOD SERVICE ESTABLISHMENTS

Annexed to Compliance Order No. FDA/COMM/FOOD/HRE/2026/01

Applicable to Food Service Establishments operating under an FSSAI State or Central Licence.

A. CONDITIONS OF LICENCE (*Annexure 3 of Form B in Schedule 2, read with Regulation 2.1.2(5)*)

Every licensed Food Business Operator shall comply with the following conditions at all times:

1. Display a true copy of the licence at a prominent place at the premises at all times.
2. Ensure that the conditions of licence are complied with throughout its validity, and that the business is carried on only as permitted under the licence.
3. Maintain the sanitary and hygienic standards and food-safety measures of the establishment as prescribed in Schedule 4 applicable to the nature of the business.
4. Purchase and use raw materials only from licensed or registered suppliers, and maintain purchase records.
5. Procure, store, distribute and sell food only as permitted under the Act and the Regulations.
6. Not manufacture, store, distribute or sell any article of food that is unsafe, sub-standard, misbranded, or that contains extraneous matter.
7. Use only permitted food additives within prescribed limits, and comply with the Food Products Standards and the limits for contaminants, toxins and residues.
8. Ensure the potability of water used in the food business.
9. Ensure that all food handlers undergo annual medical examination, are free from infectious or contagious diseases, and are trained in food hygiene and safety.
10. Comply with all relevant Regulations made under the Act, including those relating to packaging and to labelling and display.
11. Inform the Licensing Authority of, and obtain prior approval (where required) for, any change or modification in the activity for which the licence was granted.
12. Test the relevant chemical and/or microbiological contaminants in food products through own or NABL-accredited / FSSAI-notified laboratories at the prescribed frequency (at least once in six months for each finished product).
13. Maintain food-safety records (procurement, storage, processing, distribution and testing) and produce them on demand.
14. Provide the Food Safety Officer reasonable facilities for inspection, sampling and verification.
15. Furnish the annual return in Form D-1 by 31st May each year (and half-yearly return in Form D-2 for milk and milk products), wherever applicable.

16. Not sell any article of food after its date of expiry / best-before, and ensure traceability and recall capability.

B. SCHEDULE 4, PART V - GOOD HYGIENIC AND MANUFACTURING PRACTICES (CATERING / FOOD SERVICE)

(Regulation 2.1.2(5))

I. Establishment, premises and facilities

- Located away from sources of contamination, odour, smoke, dust or pests; adequate space and layout to prevent cross-contamination between raw and cooked food.
- Floors, walls, ceilings, doors and windows sound, smooth and cleanable; adequate ventilation with exhaust hoods over cooking; adequate, shatterproof lighting.
- Adequate hand-washing facilities at workstations; clean toilets separate from food areas; proper drainage and waste systems.

II. Equipment and containers

- Of food-grade, corrosion-resistant material, easy to clean, sanitise and maintain; maintained as per a cleaning and sanitising schedule.

III. Raw material and supply control

- Procurement from approved / licensed suppliers; inspection on receipt; rejection of spoiled or expired stock; records retained.

IV. Storage and temperature control

- FIFO practice; segregation of raw and cooked food; cold chain maintained - chilled at or below 5 °C, frozen at or below -18 °C, hot holding at or above 60 °C; thorough cooking; temperature-monitoring records.

V. Water, ice and steam

- Potable water for all food operations, periodically tested; ice and steam coming into contact with food made from potable water.

VI. Personal hygiene, health and training

- Annual medical fitness of food handlers; protective clothing, head-cover and hand hygiene; no handling of food while ill; training of handlers; at least one trained Food Safety Supervisor per the prescribed number of food handlers.

VII. Pest control

- A documented pest-management programme; fly-control devices; no infestation tolerated.

VIII. Cleaning and sanitation

- Scheduled cleaning of premises, equipment and utensils; sanitation records maintained.

IX. Waste management

- Segregated, covered waste collection; grease traps cleaned regularly; eco-friendly disposal; used cooking oil handled in accordance with RUCO norms.

X. Product information and consumer awareness

- Labelling and allergen information as per the Act and the Labelling and Display Regulations, 2020; vegetarian / non-vegetarian marking; consumer-complaint handling.

XI. Food Safety Management System and records

- A documented FSMS based on HACCP principles; periodic product testing through NABL-accredited / FSSAI-notified laboratories; maintenance and retention of food-safety records; traceability and recall capability.