

Cooking, Kitchen & Storage Hygiene Compliance Manual

Every on-going FSSAI hygiene compliance drawn from 11 regulations — organised into three practical categories:
Cooking, Kitchen and Storage.

HOW THIS MANUAL IS ORGANISED

Three Categories, Not Eight Regulations

Every activity below still names the exact law it comes from — but instead of chapters by regulation, this edition groups everything by what you're actually doing when the rule applies.

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Cooking

Hygiene in the active process of preparing, cooking and processing food — contamination control, temperature control, packaging at the production line.

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Kitchen

The physical premises, equipment, staff and management practices that keep a food business hygienic — construction, cleaning, pest control, personal hygiene, training, documentation.

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Storage

Hygiene in receiving, storing, preserving and transporting food, raw materials and packaging — temperature control, stock rotation, traceability, shelf life.

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Regulations Covered

100	Licensing Regulations, 2011 — Schedule 4 Part II (Hygiene & Sanitary Practices)	41	Food Products Standards & Food Additives Regulations, 2011
10	Recovery & Distribution of Surplus Food Regulations, 2019	9	Licensing & Registration of Food Businesses Regulations, 2011
6	Labelling & Display Regulations, 2020	4	Foods for Infant Nutrition Regulations, 2020
4	Import Regulations, 2017	3	Health Supplements, Nutraceuticals & Special Food Regulations, 2022
2	Contaminants, Toxins & Residues Regulations, 2011	2	Prohibition & Restrictions on Sales Regulations, 2011
1	Food Recall Procedure Regulations, 2017		

CATEGORY

Cooking

Hygiene in the active process of preparing, cooking and processing food — contamination control, temperature control, packaging at the production line.

25 on-going hygiene activities

Hygiene Compliance Checklist (1 of 5)

#	Law	Activity	Action Points	Exemptions
1	Licensing Regulations, 2011	Steam being used to be generated from clean and microbiologically safe water (For large scale organized establishment dealing with fish and fish products)	If you run a large-scale fish or fish-product processing establishment, any steam used in your process must be generated from water that is clean and microbiologically safe — not from untreated or contaminated water.	No exemption specified.
2	Product Standards Regs, 2011	Thermally Processed Vegetables Packing Material	- The label must state what the packing liquid is and how strong or concentrated it is. - The vegetables may be prepared in any style suitable for the product and may use permitted food additives, but the final product must meet the microbiological safety limits in Appendix B. - The label must name every vegetable used and show its approximate share of the mix — for example, at least half the net weight must be drained vegetable for items like mushroom, beans, carrots, peas and sweet corn.	No exemption specified.
3	Product Standards Regs, 2011	Meat and Meat Products-Canned Cooked Ham	- Meat that is cured, pickled, cooked and/or smoked to preserve it must use only food-grade curing ingredients — salt, nitrate/nitrite and permitted binders or flavourings — not unauthorised additives. - The finished product must meet the microbiological safety limits in Appendix B. - Chilled versions must be stored and transported at 4°C or below; frozen versions at minus 18°C or below (pickled meat products are the exception, being shelf-stable). - Only veterinary drugs and antibiotics permitted for food-producing animals may have been used, and genetically modified techniques are banned in producing the meat.	No exemption specified.

Hygiene Compliance Checklist (2 of 5)

#	Law	Activity	Action Points	Exemptions
4	Product Standards Regs, 2011	Meat and Meat Products-Canned Chopped Meat	- Dried or dehydrated meat products must have their moisture reduced through proper methods — salting, solar, mechanical or vacuum/freeze drying — to a safe, low-moisture level that stops spoilage organisms from growing. - Only permitted binders, preservatives and flavourings may be added, and the product must meet the microbiological limits in Appendix B. - Chilled product must be kept at 4°C or below; frozen product at minus 18°C or below.	<i>No exemption specified.</i>
5	Product Standards Regs, 2011	Meat and Meat Products-Canned Chicken	- Fully cooked meat must reach a minimum internal (core) temperature of 75°C during cooking; semi-cooked meat is only partly heat-treated and must be cooked further before eating — this distinction must be respected in how the product is made and labelled. - The finished product must meet the microbiological safety limits in Appendix B. - Chilled product must be stored and transported at 4°C or below; frozen product at minus 18°C or below.	<i>No exemption specified.</i>
6	Product Standards Regs, 2011	Curry-Curry Powder	- Curry powder must be made mainly from spices — spices must make up at least 85% of its weight — with only starch and edible salt permitted as other additions. - It must be free of dirt, mould and insect infestation, and must not contain any added colour or preservative other than salt. - Moisture, oil content, salt, ash and lead levels must all stay within the specified safe limits.	<i>No exemption specified.</i>
7	Product Standards Regs, 2011	Essential composition and quality factor for evaporated milk	- Evaporated milk may only be made from milk, milk powder, cream or milk fat, plus potable water and salt if needed — no other ingredients are allowed. - It must meet the exact fat, solids and composition limits set out in the regulation's table.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (3 of 5)

#	Law	Activity	Action Points	Exemptions
8	Product Standards Regs, 2011	Standard for Fermented Milk Products	- Fermented milk products like dahi and yoghurt must be made from milk and permitted starter cultures, with only specified extra ingredients (sugar, permitted fruit/flavouring, stabilisers) allowed depending on the exact product. - The live starter-culture bacteria must remain viable in the product — at least 10 million colony-forming units per gram — up to the best-before date, unless the product is heat-treated after fermentation. - Plain dahi must have at least the same fat and solids content as the milk it was made from, and whey may not be drained off after fermentation (except for concentrated fermented milk).	<i>No exemption specified.</i>
9	Product Standards Regs, 2011	Standard for Ice Cream, Kulfi, Chocolate Ice Cream, Softy Ice-Cream, Milk Ice, Milk Lolly and Dried Ice Cream Mix	- Ice cream, kulfi and related frozen milk desserts must be made from milk and milk products as the base, with only permitted sweeteners, water, stabilisers and approved non-dairy ingredients (fruit, nuts, chocolate, coffee etc.) added. - Each variant — ice cream, kulfi, milk ice, milk lolly, dried ice cream mix — must meet its own specific fat, solids and composition limits.	<i>No exemption specified.</i>
10	Contaminants Regs, 2011	Food Business Operators (FBOs) to ensure that process of steaming idlis to be done as per convention or approved food-grade materials that do not pose a risk of chemical contamination [Applicable on the state of Karnataka]	- In Karnataka, restaurants must not use plastic sheets to steam idlis — plastic can leach harmful chemicals such as BPA into food when heated. - Only traditional cloth/muslin or approved food-grade materials that carry no risk of chemical contamination may be used in the steaming process.	<i>No exemption specified.</i>
11	Infant Nutrition Regs, 2020	A statement indicating instruction for appropriate and hygienic preparation and warning against health hazards of inappropriate preparation to be mentioned on label	Infant food labels must include clear instructions for preparing the product hygienically, plus a warning about the health risks of preparing it incorrectly.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (4 of 5)

#	Law	Activity	Action Points	Exemptions
12	Infant Nutrition Regs, 2020	Warning: Boiled and cooled water shall be used to prepare this product and any leftover product must be discarded to reduce the risk of infection to be mentioned on the label	The label must warn that only boiled-and-cooled water should be used to prepare the product, and that any leftover prepared food must be thrown away, not reused, to protect infants from infection.	<i>No exemption specified.</i>
13	Sch.4 Part II — Hygiene & Sanitary Practices	Placement of systems to prevent contamination of food during processing and preparation	Have systems in place — such as detection or screening devices — to stop food being contaminated by foreign objects (glass, metal shards, dust) or harmful chemicals during processing, with a clear procedure for staff to follow if something breaks.	<i>No exemption specified.</i>
14	Sch.4 Part II — Hygiene & Sanitary Practices	Monitoring of temperature of food during processing and preparation	Control and monitor time and temperature at every critical stage — receiving, processing, cooking, cooling, storage, packaging and distribution — with defined tolerance limits, temperature-recording devices, and records kept.	<i>No exemption specified.</i>
15	Sch.4 Part II — Hygiene & Sanitary Practices	Maintain cleanliness during food processing and preparation	• Never refreeze thawed or defrosted food or raw material for later use; staff must wash hands and put on clean protective clothing before entering. • Thoroughly clean (and disinfect where needed) surfaces, utensils, equipment and fittings after raw food preparation — especially after handling meat and poultry.	<i>No exemption specified.</i>
16	Sch.4 Part II — Hygiene & Sanitary Practices	Controls to prevent cross-contact of foods containing allergens with other foods to be implemented during food processing and preparation	Identify allergens in every ingredient and product, and put controls in place — such as separate storage — to stop allergens ending up in foods where they aren't declared; if cross-contact can't be ruled out, tell consumers.	<i>No exemption specified.</i>
17	Sch.4 Part II — Hygiene & Sanitary Practices	Use potable water steam during food processing and preparation	Any steam applied directly to food during processing must be made from potable water.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (5 of 5)

#	Law	Activity	Action Points	Exemptions
18	Sch.4 Part II — Hygiene & Sanitary Practices	Use Food grade packaging materials	Only use food-grade packaging materials that protect the product from contamination and damage — materials like aluminium, tin or plastic must meet the relevant Indian standards under the FSS Regulations.	<i>No exemption specified.</i>
19	Sch.4 Part II — Hygiene & Sanitary Practices	Inspect food packaging material for damages	Inspect packaging material before use and never use damaged, defective or contaminated packaging; if you reuse containers, they must be properly cleaned, sanitised, repaired or replaced first.	<i>No exemption specified.</i>
20	Sch.4 Part II — Hygiene & Sanitary Practices	Use non toxic gases for food packaging	Any packaging material or gas used must be non-toxic and safe under the product's specified storage and use conditions.	<i>No exemption specified.</i>
21	Sch.4 Part II — Hygiene & Sanitary Practices	Wrap food to avoid contamination of the products	Carry out wrapping and packaging operations in a way that avoids contaminating the product.	<i>No exemption specified.</i>
22	Sch.4 Part II — Hygiene & Sanitary Practices	Rework to be clearly identified	Clearly identify and/or label rework material so it can be traced.	<i>No exemption specified.</i>
23	Sch.4 Part II — Hygiene & Sanitary Practices	Records of traceability be maintained	Keep traceability records for rework — product name, production date, shift, production line, and shelf life.	<i>No exemption specified.</i>
24	Sch.4 Part II — Hygiene & Sanitary Practices	Define the steps of rework into a product	If rework is added back into a product as a processing step, clearly define the acceptable quantity, the exact process step, and how it is added, including any pre-processing needed.	<i>No exemption specified.</i>
25	Sch.4 Part II — Hygiene & Sanitary Practices	Segregation of packaging during rework	When removing product from filled or wrapped packaging for rework, keep the packaging materials separated and controlled so they don't contaminate the product with foreign matter.	<i>No exemption specified.</i>

CATEGORY

Kitchen

The physical premises, equipment, staff and management practices that keep a food business hygienic — construction, cleaning, pest control, personal hygiene, training, documentation.

92 on-going hygiene activities

Hygiene Compliance Checklist (1 of 17)

#	Law	Activity	Action Points	Exemptions
1	Licensing Regulations, 2011	To avail exemption from registration main entity of food Vending Machines, Water Vending Machines, Food ATMs etc. shall ensure that the individual unit is conversant with basic sanitary and hygienic conditions to be followed and facilitate their training under Food Safety Training and Certification (FoSTaC)	• If you run a network of food vending machines, water vending machines or food ATMs under one main entity, the individual units do not each need their own separate FSSAI registration. • In return, the main entity must make sure every unit follows basic sanitary and hygienic conditions, and must arrange FoSTaC (Food Safety Training and Certification) training for the people who operate them.	<i>No exemption specified.</i>
2	Labelling & Display Regs, 2020	Flight Kitchen Operators and In-Flight food service providers to comply with the FSS Act, 2006 and the Rules and Regulations made thereunder including the FSS (Labelling and Display) Regulations, 2020	If you run a flight kitchen or provide in-flight food service, you must follow the full FSS Act and its regulations, including the Labelling and Display Regulations, 2020 — the same hygiene and labelling standards apply to airline food as to any other food business.	<i>No exemption specified.</i>
3	Product Standards Regs, 2011	Provision regarding Hygiene for olive product	• Olive products must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>
4	Product Standards Regs, 2011	Provision for hygiene- Seedless Tamarind	• Seedless tamarind must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (2 of 17)

#	Law	Activity	Action Points	Exemptions
5	Product Standards Regs, 2011	Food Hygiene provision for Coconut Milk	- Coconut milk must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
6	Product Standards Regs, 2011	Food hygiene - Coconut Cream	- Coconut cream must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
7	Product Standards Regs, 2011	Food hygiene of Dried Apricots	- Dried apricots must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
8	Product Standards Regs, 2011	Hygiene provisions for Cocoa bean	- Cocoa beans must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.

Hygiene Compliance Checklist (3 of 17)

#	Law	Activity	Action Points	Exemptions
9	Product Standards Regs, 2011	Food Hygiene Provisions-Arecanuts or Betelnuts or Supari	• Arecanuts/betelnuts (supari) must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
10	Product Standards Regs, 2011	Hygiene provisions for seasoning	• Seasonings must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
11	Product Standards Regs, 2011	Hygiene provision for milk	• Milk must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
12	Product Standards Regs, 2011	Hygiene provision for flavoured milk	• Flavoured milk must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.

Hygiene Compliance Checklist (4 of 17)

#	Law	Activity	Action Points	Exemptions
13	Product Standards Regs, 2011	Hygiene requirement for evaporated milk	- Evaporated milk must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
14	Product Standards Regs, 2011	Hygiene provisions for Khoa	- Khoa must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
15	Product Standards Regs, 2011	Hygiene provisions for cream and malai	- Cream and malai must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.
16	Product Standards Regs, 2011	Hygiene requirement for butter	- Butter must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	No exemption specified.

Hygiene Compliance Checklist (5 of 17)

#	Law	Activity	Action Points	Exemptions
17	Product Standards Regs, 2011	Hygiene provisions for whitener	- Dairy whitener must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>
18	Product Standards Regs, 2011	Hygiene requirement for whey powder	- Whey powder must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>
19	Product Standards Regs, 2011	Hygiene provisions for Fermented Milk Products	- Fermented milk products such as dahi and yoghurt must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>
20	Product Standards Regs, 2011	Hygiene requirements for Frozen Desserts or Confections with Added Vegetable Oil/ Fat or Vegetable Protein, or both	- Frozen desserts/confections made with added vegetable oil, fat or vegetable protein must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. - The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (6 of 17)

#	Law	Activity	Action Points	Exemptions
21	Product Standards Regs, 2011	Hygiene provisions for edible lactose	• Edible lactose must be prepared and handled following the hygiene rules in Schedule 4 of the FSSAI Licensing Regulations, 2011 — clean premises, safe water, trained staff and proper storage — plus any further hygiene guidance FSSAI issues from time to time. • The finished product must meet the microbiological safety limits for bacteria, yeast and mould set out in Appendix B of the regulations.	<i>No exemption specified.</i>
22	Product Standards Regs, 2011	Food business operators engaged in the production/use of edible/non-edible ice to ensure visible distinction between edible and non-edible ice by using food colour	• If you produce or use both edible ice (for consumption) and non-edible ice (made from non-potable water, for cooling only), make them visibly different — for example by colouring the non-edible ice — so no one accidentally uses non-edible ice with food. • This matters because non-edible ice made from untreated water can contaminate any food or drink it touches.	<i>No exemption specified.</i>
23	Product Standards Regs, 2011	FBOs to ensure clearly demarcated separate areas for receipt of raw material, storage and packaging and distinct processing lines, if manufacturing of Tapioca Sago and Maize Globules or Blended Starch Balls is being done in the same premises	• If you manufacture both tapioca sago and maize/blended-starch products in the same premises, keep clearly separate areas for receiving raw material, storage and packaging, and use distinct processing lines for each — so tapioca sago cannot get adulterated with cheaper starch. • This separation must be verified and inspected before you are allowed to run both product lines from one premises.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (7 of 17)

#	Law	Activity	Action Points	Exemptions
24	Product Standards Regs, 2011	Licensee to ensure that the collection, processing, handling, storage, packaging, and marketing of source water and packaged drinking water are carried out in strict compliance with the hygienic practices prescribed under Schedule IV of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 [Scheme of testing for Packaged Drinking Water (Other than Packaged Natural Mineral Water) in accordance with FSSR 2.10.8.]	• If you produce packaged drinking water, every step — collecting the source water, processing, handling, storing, packaging and marketing — must strictly follow the hygienic practices in Schedule 4 of the FSSAI Licensing Regulations. • This is part of a mandatory testing scheme effective from 1 January 2026, introduced after mandatory BIS certification for packaged water was withdrawn — FSSAI's own testing scheme now fills that gap.	<i>No exemption specified.</i>
25	Product Standards Regs, 2011	Licensee to ensure that the collection, processing, handling, storage, packaging, and marketing of source water and mineral water are carried out in strict compliance with the hygienic practices prescribed under Schedule IV of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 [Scheme of testing for Mineral Water in accordance with FSSR 2.10.7.]	• If you produce natural mineral water, every step — collecting the source water, processing, handling, storing, packaging and marketing — must strictly follow the hygienic practices in Schedule 4 of the FSSAI Licensing Regulations. • This is part of a mandatory testing scheme effective from 1 January 2026, introduced after mandatory BIS certification for mineral water was withdrawn — FSSAI's own testing scheme now fills that gap.	<i>No exemption specified.</i>
26	Surplus Food Regs, 2019	To provide training in health and personal hygiene to the employees or volunteers that work with distribution organizations and come in direct contact with food	Every employee or volunteer who directly handles food for your distribution organisation must be trained in personal hygiene and basic health precautions before they start handling food.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (8 of 17)

#	Law	Activity	Action Points	Exemptions
27	Infant Nutrition Regs, 2020	Food for infant to be prepared and handled in accordance with Schedule-IV of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and Code of Hygienic Practice	Infant food must be manufactured and handled following the same Schedule 4 hygiene rules that apply to all licensed food businesses, plus the international Codex Code of Hygienic Practice for infant formula — a stricter standard given how vulnerable infants are.	<i>No exemption specified.</i>
28	Sch.4 Part II — Hygiene & Sanitary Practices	Provisions for location and surroundings	• Site the food establishment away from smoke, chemical pollutants, bad odours or other environmental contamination, and away from flood-prone areas unless adequate safeguards are in place. • Keep the site boundary clearly marked with controlled access, and keep the surrounding area clean, well-drained and free of debris so it doesn't attract pests or contamination.	<i>No exemption specified.</i>
29	Sch.4 Part II — Hygiene & Sanitary Practices	Layout and design of food establishment premises and rooms - Standards for Construction, design and layouts	Design and build the premises so they can be properly cleaned and disinfected, give staff enough working space for hygienic operations, keep pests out as far as possible, and route people, materials and products to avoid cross-contamination between operations.	<i>No exemption specified.</i>
30	Sch.4 Part II — Hygiene & Sanitary Practices	Layout and design of food establishment premises and rooms - Standards for Internal Structure and fittings	• Floors, walls, ceilings, doors and windows in food handling areas must be built from durable, washable materials that don't harbour pests. • Walls and ceilings should be sealed against dirt and pests, floors sloped for drainage and non-slippery, and windows and doors fitted with insect-proof screens or kept closed during operations.	<i>No exemption specified.</i>
31	Sch.4 Part II — Hygiene & Sanitary Practices	Handling of equipment and containers - Guidelines for direct contact with food of surface of container	Any equipment or container that touches food directly must be designed and built so it can be properly cleaned and disinfected, made of non-toxic, corrosion-resistant material, and kept in good repair so it doesn't contaminate food.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (9 of 17)

#	Law	Activity	Action Points	Exemptions
32	Sch.4 Part II — Hygiene & Sanitary Practices	Equipment and containers - Food control and monitoring of Equipment	Equipment used to cook, heat, cool, store or freeze food must reliably reach and hold the required temperature, and must allow that temperature to be monitored and controlled.	<i>No exemption specified.</i>
33	Sch.4 Part II — Hygiene & Sanitary Practices	Guidelines for containers for chemicals and hazardous substances	Containers holding cleaning chemicals, lubricants, fuel or other hazardous substances must be clearly labelled, closable, easy to clean, kept closed when not in use, stored separately from food, and lockable to prevent accidental or deliberate contamination.	<i>No exemption specified.</i>
34	Sch.4 Part II — Hygiene & Sanitary Practices	General conditions to be maintained - Water Supply	- Keep an adequate supply of potable water for operations and cleaning; any water, ice or steam that touches food or food-contact surfaces must be potable and meet the BIS drinking-water standard (IS 10500), tested at least twice a year. - If you store water, the storage facility must be food-grade and cleaned periodically with records kept; non-potable water systems (steam, firefighting, refrigeration) must be kept completely separate from potable water lines.	<i>No exemption specified.</i>
35	Sch.4 Part II — Hygiene & Sanitary Practices	Disposal of waste and drains to be designed	- Provide leak-proof, easy-to-clean waste bins (kept closed, ideally foot-operated), segregate wet and dry waste, and remove it regularly so it doesn't build up. - Design drains to handle expected flow without backing up, and dispose of waste hygienically in line with local rules.	<i>No exemption specified.</i>
36	Sch.4 Part II — Hygiene & Sanitary Practices	General conditions to be maintained - For cleaning of utensils	Provide dedicated, corrosion-resistant facilities with hot and cold potable water for cleaning food, utensils and equipment, kept separate from food processing and storage areas to avoid contamination.	<i>No exemption specified.</i>
37	Sch.4 Part II — Hygiene & Sanitary Practices	Availability of Personnel hygiene and employee facilities	- Provide adequate handwashing facilities (hot/cold water, soap and sanitiser) near food handling areas, plus enough clean toilets and changing rooms. - Toilets and changing rooms must not open directly into food-handling rooms, and staff rest/eating areas must be kept away from production areas.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (10 of 17)

#	Law	Activity	Action Points	Exemptions
38	Sch.4 Part II — Hygiene & Sanitary Practices	Adequate facilities to be available for maintaining temperature control	Provide adequate equipment for heating, cooling, cooking, refrigerating and freezing food, and for monitoring and recording food temperatures, appropriate to the food operations you run.	<i>No exemption specified.</i>
39	Sch.4 Part II — Hygiene & Sanitary Practices	General conditions to be maintained - Air quality and ventilation	Provide adequate natural or mechanical ventilation (air filters, exhaust fans) to remove fumes, smoke, dust, steam and condensation, and make sure air doesn't flow from dirty areas into clean areas.	<i>No exemption specified.</i>
40	Sch.4 Part II — Hygiene & Sanitary Practices	Adequate natural or artificial lighting to be provided	Provide enough natural or artificial lighting for staff to work hygienically, without distorting how food looks, and protect light fixtures so broken glass can't contaminate food.	<i>No exemption specified.</i>
41	Sch.4 Part II — Hygiene & Sanitary Practices	Compressed air and other gases to be constructed and maintained	Any compressed air, carbon dioxide, nitrogen or other gas system used in manufacturing or filling must be built and maintained so it cannot contaminate the food.	<i>No exemption specified.</i>
42	Sch.4 Part II — Hygiene & Sanitary Practices	Quality control - Maintain a laboratory and trained personnel	Run a quality-control programme covering incoming, in-process and finished products, with a proper lab facility and trained testing staff, and calibrate lab equipment periodically.	<i>No exemption specified.</i>
43	Sch.4 Part II — Hygiene & Sanitary Practices	Quality Control - Testing of material in external Labs (Applicable in case in-house facility is not available)	If you don't have adequate in-house testing, get materials tested at an NABL-accredited or FSSAI-notified external lab — and always use such a lab to investigate any product complaint or feedback.	<i>No exemption specified.</i>
44	Sch.4 Part II — Hygiene & Sanitary Practices	Quality Control - Test of finished goods at least once in six months	Test every category of finished food product against FSSAI standards at least once every six months at an NABL-accredited or FSSAI-notified lab; it's recommended to keep control samples until the end of shelf life.	<i>No exemption specified.</i>
45	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - General conditions of cleanliness to be maintained	Keep premises and equipment properly maintained and clean so they work as intended and don't contaminate food with metal shards, flaking plaster, food debris or chemicals.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (11 of 17)

#	Law	Activity	Action Points	Exemptions
46	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - Use of cleaning method as per nature of food products	Choose your cleaning method and materials based on the type of food business you run — different operations need different approaches — and disinfect after cleaning where necessary.	<i>No exemption specified.</i>
47	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - Use of Food grade chemicals for cleaning	Use only food-grade cleaning and disinfection chemicals, follow the manufacturer's instructions (correct dilution etc.), and store them away from food in clearly labelled containers.	<i>No exemption specified.</i>
48	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - Method of cleaning	Follow a proper cleaning sequence: remove visible debris, apply detergent to loosen soil, rinse with water (hot where possible), then dry-clean or disinfect and rinse again where needed.	<i>No exemption specified.</i>
49	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - Cleaning and disinfection programmes to be maintained	Draw up a written cleaning and disinfection programme covering what needs cleaning, who's responsible, the method and frequency, and how you'll check it's working — including cleaning of the cleaning equipment itself.	<i>No exemption specified.</i>
50	Sch.4 Part II — Hygiene & Sanitary Practices	Cleaning and sanitation - Record of cleaning and disinfection programmes shall be maintained	Keep records showing your cleaning and disinfection programme is actually being carried out.	<i>No exemption specified.</i>
51	Sch.4 Part II — Hygiene & Sanitary Practices	Preventive maintenance of equipment and machinery to be carried out regularly according to the instructions of the manufacturer	• Service and maintain equipment and machinery regularly as per the manufacturer's instructions, including calibration of any food-safety monitoring devices. • Any temporary fix must not risk product safety and must be properly repaired soon after; lubricants or heat-transfer fluids that could touch the product must be food-grade.	<i>No exemption specified.</i>
52	Sch.4 Part II — Hygiene & Sanitary Practices	Pest Control Systems to be used	Rely on good sanitation, inspection of incoming materials and regular monitoring as your first line of defence to keep pest problems from starting.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (12 of 17)

#	Law	Activity	Action Points	Exemptions
53	Sch.4 Part II — Hygiene & Sanitary Practices	Holes, drains and other places where pests are likely to gain access to be kept sealed	Keep the building in good repair to block pest entry — seal holes and drains, fit insect screens on windows and vents, and keep animals, birds and pets out of the premises.	<i>No exemption specified.</i>
54	Sch.4 Part II — Hygiene & Sanitary Practices	Any potential harborage and pest harborage to be removed	Store food in pest-proof containers off the ground and away from walls, keep any outdoor storage protected, use covered pest-proof bins for refuse, and remove anything (old equipment, clutter) that could shelter pests.	<i>No exemption specified.</i>
55	Sch.4 Part II — Hygiene & Sanitary Practices	Establishments and surrounding areas to be regularly monitored for evidence of infestation	Regularly check the premises and surrounding area for signs of pests, using a mapped system of traps or detectors placed where they can't contaminate food.	<i>No exemption specified.</i>
56	Sch.4 Part II — Hygiene & Sanitary Practices	Eradication - Trained operators shall deal with pest, chemical agents	If pests are found, deal with it immediately using a trained, competent person and only permitted chemical, physical or biological methods — and investigate the cause to stop it happening again.	<i>No exemption specified.</i>
57	Sch.4 Part II — Hygiene & Sanitary Practices	Records of pesticides/insecticides used to be maintained	Keep records of every pest-control chemical used — type, quantity, concentration, where/when/how it was applied, and the target pest.	<i>No exemption specified.</i>
58	Sch.4 Part II — Hygiene & Sanitary Practices	Waste disposal Management - Manner of disposal of food waste and refuse	Don't let food waste build up in handling or storage areas — remove it often enough (at least daily) to prevent overflow.	<i>No exemption specified.</i>
59	Sch.4 Part II — Hygiene & Sanitary Practices	Waste disposal Management - Waste to be disposed off in adherence to local rules and regulations	Never leave waste sitting openly inside the premises — dispose of it according to local rules, including rules on plastics and other non-eco-friendly materials.	<i>No exemption specified.</i>
60	Sch.4 Part II — Hygiene & Sanitary Practices	Waste disposal Management - Waste stores to be kept clean and free of pests	Keep waste storage areas clean and free of pests.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (13 of 17)

#	Law	Activity	Action Points	Exemptions
61	Sch.4 Part II — Hygiene & Sanitary Practices	Waste disposal Management - The disposal of sewage and effluents shall be in conformity with standards laid down under Environment Protection Act, 1986 and the local rules	Dispose of sewage and effluent (solid, liquid, gas) in line with the Environment Protection Act, 1986 and applicable local rules.	<i>No exemption specified.</i>
62	Sch.4 Part II — Hygiene & Sanitary Practices	Health Status - Annual Examination of food handlers	Every food handler and employee must have an annual medical examination by a registered doctor to confirm they're free of infectious or communicable disease.	<i>No exemption specified.</i>
63	Sch.4 Part II — Hygiene & Sanitary Practices	Health Status - Record of Annual Examination of food handlers	Keep a record of every food handler's annual medical examination.	<i>No exemption specified.</i>
64	Sch.4 Part II — Hygiene & Sanitary Practices	Health Status - Employees shall be inoculated against enteric group of diseases	Get food-premises employees inoculated against enteric diseases according to the recommended vaccine schedule.	<i>No exemption specified.</i>
65	Sch.4 Part II — Hygiene & Sanitary Practices	Health Status - Record of Employees shall be inoculated against enteric group of diseases	Keep a record of every employee's inoculation against enteric diseases.	<i>No exemption specified.</i>
66	Sch.4 Part II — Hygiene & Sanitary Practices	Illness and injuries - Personnel suspected with disease likely to be transmitted through food, shall be prohibited to handle food	Anyone known or suspected to have an illness that can spread through food must not be allowed to handle food or anything that touches food.	<i>No exemption specified.</i>
67	Sch.4 Part II — Hygiene & Sanitary Practices	Illness and injuries - Medical examination of employees for certain diseases	Staff must report jaundice, diarrhoea, vomiting, fever, sore throat with fever, visibly infected wounds, or discharge from the ear, eye or nose to management for possible removal from food handling — with a medical check if clinically needed.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (14 of 17)

#	Law	Activity	Action Points	Exemptions
68	Sch.4 Part II — Hygiene & Sanitary Practices	Illness and injuries - Manner of covering open cuts	Anyone with an open cut, wound or burn must cover it with a waterproof (ideally brightly coloured, metal-detectable) dressing before starting work, and report immediately if the dressing comes off.	<i>No exemption specified.</i>
69	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Manner of maintaining personal cleanliness by food handlers	Food handlers must maintain high personal cleanliness and wear clean, well-fitted work clothing, head covering and footwear that fully covers hair, beards and moustaches so nothing falls into the food.	<i>No exemption specified.</i>
70	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Gloves used to be clean and in good condition	Any gloves used to handle food must be clean and in good condition.	<i>No exemption specified.</i>
71	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Not to use food protective clothing other than defined purpose	Protective clothing meant for food-hygiene areas must not be used for anything else.	<i>No exemption specified.</i>
72	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Washing hand before entering food handling areas	Everyone entering a food handling area must wash hands with soap and potable water (drying and sanitising as needed) before starting work, after handling chemicals, after touching raw or contaminated food, after breaks, after coughing, sneezing or blowing their nose, after using the toilet, and after using a phone or smoking.	<i>No exemption specified.</i>
73	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Display of Hand washing Notices at appropriate places	Put up handwashing notices at the relevant points to remind staff of the handwashing rule.	<i>No exemption specified.</i>
74	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Cleanliness - Maintain clean, trimmed and nail polish free fingernails	Keep fingernails clean, trimmed and free of nail polish.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (15 of 17)

#	Law	Activity	Action Points	Exemptions
75	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Behaviour - Personal hygiene programmed to be implement to identify hygienic behaviour and habits	Run an active personal-hygiene programme that identifies the hygienic behaviours and habits staff must follow to prevent contaminating food.	<i>No exemption specified.</i>
76	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Behaviour - Prohibition of unhygienic practices	Ban unhygienic behaviour in food areas — smoking, chewing or eating, sneezing or coughing over unprotected food, and spitting.	<i>No exemption specified.</i>
77	Sch.4 Part II — Hygiene & Sanitary Practices	Personal Behaviour - Avoid use of personal effects during food handling	Don't wear or bring jewellery, watches, pins or similar items into food handling areas if they risk contaminating food, and don't store food-contact tools in personal lockers.	<i>No exemption specified.</i>
78	Sch.4 Part II — Hygiene & Sanitary Practices	Visitors to be wear protective clothing and footwear	Discourage visitors from entering food handling areas; where they must enter, they need protective clothing and footwear, and must follow the same personal hygiene rules as staff.	<i>No exemption specified.</i>
79	Sch.4 Part II — Hygiene & Sanitary Practices	All packaged food products to be carry a label and product information	Every packaged food product must carry a label with the information the next person in the chain needs to handle, store, prepare and display it safely, trace the batch if recalled, and see any allergen information.	<i>No exemption specified.</i>
80	Sch.4 Part II — Hygiene & Sanitary Practices	Consumer awareness and complaint handling - Manner of awareness in consumers	Give consumers clear information — via labels, websites, education or ads — including storage, preparation and serving instructions, so they can make informed choices.	<i>No exemption specified.</i>
81	Sch.4 Part II — Hygiene & Sanitary Practices	Consumer awareness and complaint handling - Manner of handling consumer complaint	Have a system with a named, trained person responsible for receiving, evaluating and investigating product complaints, correctly categorised by safety versus other regulatory concerns.	<i>No exemption specified.</i>
82	Sch.4 Part II — Hygiene & Sanitary Practices	Training and awareness programmes for all food handlers	Make sure every food handler knows their role in preventing food contamination, and has the training needed to handle food hygienically — with extra safety training for anyone handling strong cleaning chemicals.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (16 of 17)

#	Law	Activity	Action Points	Exemptions
83	Sch.4 Part II — Hygiene & Sanitary Practices	Training and awareness programmes to all food handlers for food and personal hygiene	Train every food handler in food hygiene, food safety and personal hygiene, matched to their specific job, the food involved, and how it's handled, processed, packaged, stored and served.	<i>No exemption specified.</i>
84	Sch.4 Part II — Hygiene & Sanitary Practices	Periodic assessment of Training and awareness programmes	Regularly assess how effective your training is, and routinely supervise and check that hygiene and safety procedures are actually being followed.	<i>No exemption specified.</i>
85	Sch.4 Part II — Hygiene & Sanitary Practices	Training and awareness programmes to be reviewed	Review and update your training programmes regularly, and keep systems in place so staff stay current on all food-safety procedures.	<i>No exemption specified.</i>
86	Sch.4 Part II — Hygiene & Sanitary Practices	Records of Training and awareness programmes to be maintained	Keep records of all training delivered to staff.	<i>No exemption specified.</i>
87	Sch.4 Part II — Hygiene & Sanitary Practices	Management and supervision -Manner of supervision of operations	Supervise and monitor all operations appropriately for the size and nature of your business, with managers and supervisors who understand food hygiene principles well enough to spot hazards and take corrective action.	<i>No exemption specified.</i>
88	Sch.4 Part II — Hygiene & Sanitary Practices	Management and supervision - Maintain records of standard operating procedure	Maintain documented standard operating procedures for your food safety management system, and keep routine records or checklists to control hazards across the supply chain.	<i>No exemption specified.</i>
89	Sch.4 Part II — Hygiene & Sanitary Practices	Self-evaluation and Review - FBO to conduct internal and external audits to review implementation of food safety systems	Self-evaluate how well your food safety system is working, through internal and/or external audits, at least once a year, and act on the findings.	<i>No exemption specified.</i>
90	Sch.4 Part II — Hygiene & Sanitary Practices	Self-evaluation and Review - FBO to undertake complete review of complaints, customer reviews, updates etc	At least once a year, review your whole system — self-evaluation results, customer feedback, complaints, new technology and regulatory updates — to keep improving.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (17 of 17)

#	Law	Activity	Action Points	Exemptions
91	Sch.4 Part II — Hygiene & Sanitary Practices	Appropriate documentation and records of processing, production and distributions to be maintained	• Keep legible records of processing, production and distribution for at least one year or the shelf life of the product, whichever is longer. • This should cover incoming-material checks, testing, equipment calibration, water testing, operational controls, recalls, storage, cleaning, pest control, staff health and training.	No exemption specified.
92	Health Supplements Regs, 2022	Products to be prepared and handled in accordance with the requirements specified in Schedule 4, or as applicable, under the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011	Health supplements, nutraceuticals and related special-food products must be prepared and handled following the same Schedule 4 hygiene rules that apply to all licensed food businesses.	No exemption specified.

CATEGORY

Storage

Hygiene in receiving, storing, preserving and transporting food, raw materials and packaging— temperature control, stock rotation, traceability, shelf life.

65 on-going hygiene activities

Hygiene Compliance Checklist (1 of 13)

#	Law	Activity	Action Points	Exemptions
1	Licensing Regulations, 2011	Shelf life of food article delivered to consumer by e-commerce FBO	- Food delivered through an online platform must still have at least 30% of its shelf life left, or at least 45 days before its expiry date — whichever is greater — measured at the moment it reaches the customer. - If a caterer or restaurant is taking orders online, only freshly prepared food may be delivered; this shelf-life rule does not apply to fresh cooked meals.	<i>No exemption specified.</i>
2	Licensing Regulations, 2011	To avoid packages where the "frozen" fish flesh is not hard (For large scale organized establishment dealing with fish and fish products)	Frozen fish products you pack and sell must be properly hard-frozen — packages where the fish flesh is soft rather than solidly frozen are a sign of a broken cold chain and must not be sold.	<i>No exemption specified.</i>
3	Licensing Regulations, 2011	All FSSAI Licensed Food Manufacturers [including Repacker and Relabeller] and Importers to make necessary arrangements to compile and maintain the required records of information on the Quantity of Rejected Food Items, Quantity of Expired Products and Action Taken with Rejected/Expired Items accurately to avoid any delays in future submissions	- Keep raw material, work-in-progress and finished stock organised so that rejected, recalled or expired items are clearly marked and stored separately from good stock. - Rotate stock on a first-in-first-out and first-expiry-first-out basis, so older stock is used or sold before newer stock. - Keep an accurate, up-to-date record of how much stock is rejected or has expired, and what was done with it (destroyed, auctioned, or redirected) — this must be ready to submit every quarter through FoSCoS, so rejected or expired food cannot quietly be resold for human consumption.	<i>No exemption specified.</i>
4	Licensing Regulations, 2011	All e-commerce platforms to strictly adhere to hygiene and food safety protocols across their warehouses and storage facilities ensuring that photographs of these facilities are regularly uploaded to the FoSCoS portal	- Every warehouse and storage facility linked to your e-commerce food operation must follow proper hygiene and food-safety practices, not just your customer-facing operations. - Regularly photograph these warehouses and storage facilities and upload the photos to the FoSCoS portal so FSSAI can check hygiene standards remotely. - Every warehouse used in your e-commerce operation must be separately registered or licensed with FSSAI.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (2 of 13)

#	Law	Activity	Action Points	Exemptions
5	Licensing Regulations, 2011	E-commerce platforms to share data pertaining to their warehouses, food handlers, and other relevant information with the FSSAI to ensure enhanced transparency and compliance	• Share details of your warehouses, the food handlers who work there, and other relevant operational information with FSSAI on request, to keep your operations transparent. • Ensure all food handlers, including e-commerce staff, complete FoSTaC hygiene training, and share your training plans and timelines with FSSAI.	No exemption specified.
6	Licensing Regulations, 2011	Obligation of Seller app (App listing the food and restaurant) to provide accurate information at the time of placement of the order regarding food article to have shelf life of 30 percent or 45 days before expiry at the time of delivery to the consumer (obligations of E-commerce FBOs in the context of Open Network for Digital Commerce model)	• If you list food for sale through an open-network app such as ONDC, the food delivered to the customer must still have at least 30% of its shelf life left, or at least 45 days to expiry — whichever is greater. • Fresh meals ordered from caterers or restaurants through such apps are exempt from this shelf-life rule — only freshly cooked food should be delivered in those cases.	No exemption specified.
7	Licensing Regulations, 2011	Obligation of Buyer app (App customer uses to place the order) to display shelf life-related information of the food products provided by the Seller app (obligations of E-commerce FBOs in the context of Open Network for Digital Commerce model)	If your app is the one customers use to place an order (the buyer-side app), you must display the shelf-life information the seller's app provides for the food product, before the customer completes the purchase.	No exemption specified.

Hygiene Compliance Checklist (3 of 13)

#	Law	Activity	Action Points	Exemptions
8	Labelling & Display Regs, 2020	Declaration of Date of manufacture or packaging and Expiry/Use by" on the package	• Every food package must clearly show the date of manufacture or packaging, and the expiry or 'use by' date. 'Best before' can be added as extra information but cannot replace these two dates. • For food with a shelf life of up to 3 months, show the exact day, month and year; for a shelf life of more than 3 months, month and year (with the month spelled out or abbreviated) is enough. • If storage conditions affect how long the product stays safe — for example 'keep refrigerated' — those conditions must also be printed on the label, along with any special instructions for after the pack is opened. • Packaged meals served on airlines, trains or by mobile caterers must also show the date and time of manufacture, not just the date.	• Food with a shelf life of 7 days or less does not need a manufacturing date on the label — only the expiry/use-by date is required. • Freshly prepared food served for immediate eating (in hotels, by caterers, at religious gatherings, on flights/trains, or from vending machines) does not need a full manufacturing/expiry date — it must instead show basic safety information at the point of sale or service: allergen information and a veg/non-veg symbol.
9	Labelling & Display Regs, 2020	Package containing the articles of food Frozen Desert/Frozen Confection shall bear the declaration "Frozen Desserts/Frozen Confection is made with.....Edible Vegetable Oil/and Vegetable Fat" on the label	If you sell a frozen dessert or frozen confection, the package must clearly state whether it is made with edible vegetable oil and/or vegetable fat, printed inside a rectangular box on the label.	<i>No exemption specified.</i>
10	Labelling & Display Regs, 2020	Basic details such as the name of the caterer, FSSAI License number, date and time of packaging, and use by date and time to be ensured on packaging along with other relevant information specified in the FSS (Labelling and Display) Regulations, 2020 in case of prepared foods	For prepared meals such as airline or catered food, the packaging must show the caterer's name, their FSSAI licence number, the exact date and time of packaging, and the use-by date and time, along with any other information the Labelling and Display Regulations require.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (4 of 13)

#	Law	Activity	Action Points	Exemptions
11	Labelling & Display Regs, 2020	E-commerce Food Business Operators (FBOs) to ensure that food products being delivered have sufficient remaining shelf life to maintain consumer confidence	• Train your last-mile delivery staff in food safety and hygiene, including how to handle and transport food without contaminating it, and in personal hygiene. • Deliver food and non-food items separately so they cannot cross-contaminate each other. • Only make product claims online that match exactly what is printed on the physical label — don't advertise anything the packaging doesn't support. • Display the seller's FSSAI licence number and hygiene rating prominently so customers can check them before buying.	<i>No exemption specified.</i>
12	Labelling & Display Regs, 2020	E-commerce Food Business Operators (FBOs) to ensure that products to have a minimum shelf life of 30% or at least 45 days before expiry, at the time of delivery	• Every food product delivered through your platform must have at least 30% of its shelf life remaining, or at least 45 days left before expiry — whichever is more — at the moment it reaches the customer. • Never list a seller on your platform unless they have a valid FSSAI licence or registration displayed.	<i>No exemption specified.</i>
13	Product Standards Regs, 2011	Ice/ ice blocks used in preservation/ storage/ transportation of food products to comply with certain requirements	• Ice or ice blocks used to preserve, store or transport food must be made from clean, potable water and handled hygienically — not made from untreated water, which can contaminate the food it touches. • This ice must meet the same microbiological safety limits as ice meant for direct consumption (Appendix B of the Food Products Standards Regulations).	<i>No exemption specified.</i>
14	Product Standards Regs, 2011	Food business operators to use specified logo in case of highly perishable products to be consumed within one day of manufacturing (manufacturing and sale of traditional milk products)	For highly perishable traditional milk sweets meant to be eaten the same day, you may use FSSAI's suggested shelf-life logo marked 'Highly Perishable — consume within one day of manufacturing' to warn customers.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (5 of 13)

#	Law	Activity	Action Points	Exemptions
15	Product Standards Regs, 2011	Food business operators to use specified logo in case of highly perishable products to be consumed within two days of manufacturing (manufacturing and sale of traditional milk products)	For highly perishable traditional milk sweets that stay safe for two days, you may use FSSAI's suggested shelf-life logo marked 'Highly Perishable — consume within two days of manufacturing'.	<i>No exemption specified.</i>
16	Product Standards Regs, 2011	Food business operators to use specified logo in case of medium shelf life products to be consumed within four days of manufacturing (manufacturing and sale of traditional milk products)	For traditional milk sweets with a medium shelf life, you may use FSSAI's suggested logo marked 'Medium Shelf Life — consume within four days of manufacturing'.	<i>No exemption specified.</i>
17	Product Standards Regs, 2011	Food business operators to use specified logo in case of long shelf life products to be consumed within seven days of manufacturing (manufacturing and sale of traditional milk products)	For traditional milk sweets with a longer shelf life, you may use FSSAI's suggested logo marked 'Long Shelf Life — consume within seven days of manufacturing'.	<i>No exemption specified.</i>
18	Product Standards Regs, 2011	Food business operators to ensure specified item of products have very short shelf life and to be consumed on same day (manufacturing and sale of traditional milk products)	Sweets like Kalakand and its variants have a very short shelf life — keep them at room temperature and sell them for same-day consumption only.	<i>No exemption specified.</i>
19	Product Standards Regs, 2011	Food business operators to ensure specified item of products have short shelf life and to be consumed within two days from date of manufacturing (manufacturing and sale of traditional milk products)	Milk-based Bengali sweets such as Rasgulla, Ras Malai and Sandesh have a short shelf life — keep them refrigerated and sell them within 2 days of manufacturing.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (6 of 13)

#	Law	Activity	Action Points	Exemptions
20	Product Standards Regs, 2011	Food business operators to ensure specified item of products have medium short life and to be consumed within four days from date of manufacturing (manufacturing and sale of traditional milk products)	Khoya-based sweets such as Milk Cake, Peda, Burfi and Boondi Ladoo have a medium shelf life — they should be consumed within 4 days of manufacturing.	No exemption specified.
21	Product Standards Regs, 2011	Food business operators to ensure specified item of products have long shelf life and to be consumed within seven days from date of manufacturing (manufacturing and sale of traditional milk products)	Ghee- and dry-fruit-based sweets such as Kaju Katli and Ghewar have a longer shelf life — they should be consumed within 7 days of manufacturing.	No exemption specified.
22	Product Standards Regs, 2011	Food business operators to ensure specified item of products have very long shelf life and to be consumed within thirty days from date of manufacturing (manufacturing and sale of traditional milk products)	Sweets such as Laddoo, Halwa, Gajjak and Chikki have the longest shelf life among traditional sweets — around 30 days from manufacturing.	No exemption specified.
23	Contaminants Regs, 2011	Ice/ ice blocks used in preservation/ storage/ transportation of food products to comply with certain requirements	- Ice or ice blocks used to preserve, store or transport food must be made from clean, potable water and handled hygienically — not made from untreated water, which can contaminate the food it touches. - This ice must meet the same microbiological safety limits as ice meant for direct consumption (Appendix B of the Food Products Standards Regulations).	No exemption specified.

Hygiene Compliance Checklist (7 of 13)

#	Law	Activity	Action Points	Exemptions
24	Food Recall Regs, 2017	Manner of disposal of food products unfit for human consumption	• If food is still safe but nearing its expiry and being pulled from shelves, donate it in time rather than letting it go to waste. • If food has already expired or been recalled and is unfit for human consumption, remove it from the supply chain immediately so it cannot be sold or eaten. • Dispose of such food only through authorised waste-management agencies, following the pollution control board's waste management rules — not through informal or unauthorised channels.	<i>No exemption specified.</i>
25	Prohibition Regs, 2011	Liability of Manufacturers, packers, wholesalers, distributors and sellers	• As a wholesaler or distributor, you are legally responsible if you supply food after its expiry date, store or supply it against the manufacturer's safety instructions, or knowingly pass on unsafe or mislabelled food. • As a seller, you are responsible if you sell expired food, keep or handle food in unhygienic conditions, sell mislabelled food, or knowingly sell unsafe food. • Everyone in the chain must be able to identify who they received the food from — stock you can't trace back to a supplier is itself a violation.	<i>No exemption specified.</i>
26	Prohibition Regs, 2011	No person shall store insecticides, expose for sale in the same premises where articles of food are stored, manufactured or exposed for sale	Never store insecticides in the same premises where you store, manufacture or sell food — keep pest-control chemicals completely separate from food storage and preparation areas.	<i>This rule does not apply to ordinary household insecticides that are officially registered under the Insecticides Act, 1968 — for example, standard household spray products.</i>
27	Surplus Food Regs, 2019	Surplus food distribution organization not to distribute surplus food after the expiry of its shelf life	If you run a surplus food distribution or donation organisation, never hand out food after its shelf life has expired.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (8 of 13)

#	Law	Activity	Action Points	Exemptions
28	Surplus Food Regs, 2019	Donated pre-packed food shall bear its complete original label, including name of the item or food, manufacturer information, list of ingredients, and date of expiry	- Pre-packed food you donate must keep its complete original label — the food name, manufacturer details, ingredient list and expiry date must all remain visible and legible. - Never cover up, remove or hide any part of this label information.	<i>No exemption specified.</i>
29	Surplus Food Regs, 2019	Segregated food to be packed appropriately so as to avoid contamination during handling and storage (To be complied by food donor)	When you separate out surplus food for donation, pack it properly so it doesn't get contaminated while it is being handled or stored before collection.	<i>No exemption specified.</i>
30	Surplus Food Regs, 2019	Perishable and non-perishable surplus food to be stored in hygienic condition at optimum temperature to ensure their safety (To be complied by food donor)	As the food donor, store both perishable and non-perishable surplus food in hygienic conditions and at the right temperature to keep it safe until it's collected.	<i>No exemption specified.</i>
31	Surplus Food Regs, 2019	Surplus food to be stored and transported in clean and sanitized vehicles in appropriate hygienic condition at appropriate optimum temperature suitable for perishable and non-perishable food separately (To be complied by surplus food distribution organization)	- Transport surplus food only in clean, sanitised vehicles, kept at the right temperature for the type of food — perishable and non-perishable food should be kept and moved separately, using insulated containers or ice packs where needed. - Any equipment or utensils that touch the food directly must be made of non-toxic, food-grade material that is easy to clean.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (9 of 13)

#	Law	Activity	Action Points	Exemptions
32	Surplus Food Regs, 2019	Surplus food distribution organization to distribute/serve surplus food to the needy before the expiry of surplus food or until food is fit for human consumption	Have proper transport, storage and reheating facilities in place, and serve or distribute the surplus food to people in need before it expires or before it stops being fit to eat — whichever comes first.	No exemption specified.
33	Surplus Food Regs, 2019	Refrigerator used for storage of surplus food to be kept clean at a temperature below 7 degree Celsius (To be complied by surplus food distribution organization)	• Clean any refrigerator used to store surplus food at least once a week, to remove stains, ice buildup and food debris. • Keep the refrigerator's internal temperature below 7°C at all times.	No exemption specified.
34	Surplus Food Regs, 2019	Doors, windows and roofs of storage area to be well sealed to prevent pest entry (To be complied by surplus food distribution organization)	The doors, windows and roof of your food storage area must be properly sealed to stop pests from getting in.	No exemption specified.
35	Surplus Food Regs, 2019	Pest control program for doors, windows and roofs of food storage area (To be complied by surplus food distribution organization)	On top of sealing entry points, run an active pest-control program covering the storage area's doors, windows and roof — this is a standing routine, not a one-time fix.	No exemption specified.
36	Infant Nutrition Regs, 2020	Statement Store in a cool and dry place in an air tight container or the like to be mentioned on the label of the food for infant nutrition	The label must tell parents to store the product in a cool, dry place in an airtight container, and to use up the contents within the stated period after opening, or by the expiry date, whichever comes first.	No exemption specified.

Hygiene Compliance Checklist (10 of 13)

#	Law	Activity	Action Points	Exemptions
37	Sch.4 Part II — Hygiene & Sanitary Practices	Storage facilities to be provided	• Provide dedicated storage for food, packaging, and non-food chemicals/hazardous substances — dry, well-ventilated, protected from pests and contamination, with all materials kept off the floor and away from walls for inspection and pest control. • Store non-food chemicals separately, away from any risk of cross-contaminating food.	<i>No exemption specified.</i>
38	Sch.4 Part II — Hygiene & Sanitary Practices	Control Checks - For procurement of raw material	• Don't accept any raw material or ingredient known to contain chemical, physical or microbiological contamination that normal sorting or processing won't remove. • Check packaged raw materials for expiry/best-before/use-by date and packaging integrity before accepting them, and have a system (supplier checks, certificates of conformity, inspection, testing) to confirm incoming materials meet your documented specifications.	<i>No exemption specified.</i>
39	Sch.4 Part II — Hygiene & Sanitary Practices	Records of Raw material and ingredients	Keep records of every raw material or ingredient used, including where it was sourced from, for inspection and traceability.	<i>No exemption specified.</i>
40	Sch.4 Part II — Hygiene & Sanitary Practices	Receiving temperature of potentially hazardous food	When receiving potentially hazardous food, it must arrive at 5°C or below, or 60°C or above; frozen food must arrive at -18°C or below.	<i>No exemption specified.</i>
41	Sch.4 Part II — Hygiene & Sanitary Practices	Records of receiving temperature of potentially hazardous food	Keep a record everytime you check and log the receiving temperature of potentially hazardous or frozen food.	<i>No exemption specified.</i>
42	Sch.4 Part II — Hygiene & Sanitary Practices	Prevention of cross contamination of foods with ingredients containing allergens	Clearly identify ingredients containing allergens and store them separately so they cannot cross-contaminate non-allergen ingredients or other products.	<i>No exemption specified.</i>
43	Sch.4 Part II — Hygiene & Sanitary Practices	Food and packaging materials to be store in appropriate areas for protection	Store food and packaging materials in areas that protect them from dust, condensation, drains, waste and other contamination sources.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (11 of 13)

#	Law	Activity	Action Points	Exemptions
44	Sch.4 Part II — Hygiene & Sanitary Practices	Control on temperature and humidity for food and packaging materials stored	Keep storage areas dry and well-ventilated; store potentially hazardous food under temperature control (and humidity control where needed), and keep frozen food frozen throughout storage — monitor temperature and humidity in these cases.	<i>No exemption specified.</i>
45	Sch.4 Part II — Hygiene & Sanitary Practices	Food and packaging materials to be with sufficient space for inspection	Store all materials and products off the floor and with enough space from the walls to allow inspection, cleaning and pest control.	<i>No exemption specified.</i>
46	Sch.4 Part II — Hygiene & Sanitary Practices	Separate storage for food and packaging materials stored	Store raw materials, food additives and ingredients in areas separate from packaging materials, stationery, hardware and cleaning materials.	<i>No exemption specified.</i>
47	Sch.4 Part II — Hygiene & Sanitary Practices	Demarcation of raw, processed, rejected, recalled or returned materials stored	Keep raw, processed, rejected, recalled and returned materials in clearly marked, separated storage so they can never be mixed up with good stock.	<i>No exemption specified.</i>
48	Sch.4 Part II — Hygiene & Sanitary Practices	Adequate stock storage system to be in place	Rotate raw materials, ingredients, work-in-progress and finished products on a FIFO (first-in-first-out) and FEFO (first-expiry-first-out) basis, with a proper stock rotation system in place.	<i>No exemption specified.</i>
49	Sch.4 Part II — Hygiene & Sanitary Practices	Separate storage for food containing allergens	Clearly identify and separately store ingredients and products containing allergens to prevent cross-contamination with allergen-free items.	<i>No exemption specified.</i>
50	Sch.4 Part II — Hygiene & Sanitary Practices	Stored rework products to be protected from contamination	Protect any rework material you're storing from microbiological, chemical or physical contamination.	<i>No exemption specified.</i>
51	Sch.4 Part II — Hygiene & Sanitary Practices	General conditions for containers used in Food Transportation	Keep vehicles and containers used to transport food clean and in good repair, built so they can be properly cleaned and disinfected, and made of food-safe material wherever they touch food directly.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (12 of 13)

#	Law	Activity	Action Points	Exemptions
52	Sch.4 Part II — Hygiene & Sanitary Practices	Placement of food containers to minimize contamination during food transportation	Place and protect food products in transport vehicles or containers to keep contamination risk to a minimum.	<i>No exemption specified.</i>
53	Sch.4 Part II — Hygiene & Sanitary Practices	Segregation of Food(s) and non food stuff during food transportation to avoid cross contamination	If a vehicle carries food alongside other goods, or different foods together, keep them effectively separated to prevent cross-contamination, and clean thoroughly between loads.	<i>No exemption specified.</i>
54	Sch.4 Part II — Hygiene & Sanitary Practices	Manner of transporting liquid, granulate and powder form food stuff	Transport bulk liquid, granular or powdered food only in containers or tankers reserved for food, clearly and permanently marked as food-transport containers.	<i>No exemption specified.</i>
55	Sch.4 Part II — Hygiene & Sanitary Practices	Maintain required temperature for food during transportation	Transport vehicles and containers must be able to hold and monitor the right temperature — for example, refrigerated goods at 5°C or below (not frozen), and frozen goods below 0°C so they don't thaw.	<i>No exemption specified.</i>
56	Sch.4 Part II — Hygiene & Sanitary Practices	Food Traceability and recall - Assignment of unique code to incoming materials	Assign a code or lot number to every batch of incoming material, packaging and finished product, so it can be identified and traced.	<i>No exemption specified.</i>
57	Sch.4 Part II — Hygiene & Sanitary Practices	Food Traceability and recall - FBO to have recall plan in place	Keep a documented, effective recall plan (in line with the FSSAI Food Recall Regulations, 2017) so you can quickly locate and pull any affected product from the market.	<i>No exemption specified.</i>
58	Sch.4 Part II — Hygiene & Sanitary Practices	Food Traceability and recall - Conditions	If a product is recalled for an immediate health hazard, check whether other products made under similar conditions carry the same risk — they may need to be recalled too.	<i>No exemption specified.</i>
59	Sch.4 Part II — Hygiene & Sanitary Practices	Food Traceability and recall - Manner of disposal of recalled products	Keep recalled products under supervision until they are destroyed, redirected to non-food use, confirmed safe for human consumption, or safely reprocessed.	<i>No exemption specified.</i>

Hygiene Compliance Checklist (13 of 13)

#	Law	Activity	Action Points	Exemptions
60	Import Regulations, 2017	Provision for storage of imported food articles	- Never store one type of imported food article in contact with another type in a way that risks contamination. - Store imported food in the customs warehouse exactly per the specified storage conditions before clearance — failing this, the Authorised Officer can refuse the no-objection certificate needed to release the consignment.	<i>No exemption specified.</i>
61	Import Regulations, 2017	No food article to be cleared unless it has a valid shelf life	Imported food cannot be cleared from customs unless it still has at least 60% of its shelf life remaining at the time of import.	<i>No exemption specified.</i>
62	Import Regulations, 2017	Required shelf life at the time of import	Customs will not clear any food article unless it has at least 60% of its shelf life left, or at least three months before expiry — whichever is the shorter requirement.	<i>No exemption specified.</i>
63	Import Regulations, 2017	Disposal of rejected food consignments and food samples	If an imported consignment fails inspection, the importer must dispose of it per the Customs Act, 1962 — but cannot dispose of it until the time limit for filing an appeal against the rejection has passed.	<i>No exemption specified.</i>
64	Health Supplements Regs, 2022	Labelling of proper storage temperature conditions, and time limit for Best Use after opening the container on front or back of the pack (In case of Probiotic food)	For probiotic food products, the label must state the proper storage temperature and how long the product can be used after the container is opened.	<i>No exemption specified.</i>
65	Health Supplements Regs, 2022	Labelling of instructions for appropriate preparation, feeding, use and storage of the product on front or back of the pack (In case of Food for Special Medical Purpose)	For Food for Special Medical Purpose, the label must give clear instructions for preparing, feeding, using and storing the product after the container is opened.	<i>No exemption specified.</i>

SUMMARY

Cooking, Kitchen & Storage, at a Glance

25 **Cooking**

92 **Kitchen**

65 **Storage**

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Total: 182 on-going hygiene activities across 11 FSSAI regulations

This manual summarises applicability and exemption text from a LexComply regulatory export of the Food Safety and Standards Act, 2006 and FSSAI regulations, current as of August 2026, filtered to on-going hygiene compliances relevant to cooking, kitchen and storage practice. It is for general guidance — confirm the exact clause that applies to your business with FSSAI / FoSCoS / a compliance advisor before relying on it.