



**NORTH DELHI MUNICIPAL CORPORATION**  
**Public Health Department**  
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No. Add/MHO/2020/D-291

dt: 21-09-2021

### **OFFICE ORDER**

In order to regulate Vendors selling food items on commercial land of various organizations/ institutions/ agencies, and also have effective control for benefit of the consumers, thereby ensuring fulfilment of requirements and bye-laws for the trades as well as availability of hygienic food, corporation vide it's resolution no. 75 dated 27-08-2021 has accorded it's approval for formulation of policy initiatives for new ideas/concepts for (a) Operation of E- cart for sale of packed food/ pre cooked food items (b) Establishing concept-based eating establishment. In this regard details are as under:

#### **A. Introduction:**

In North Delhi Municipal Corporation (North DMC), over 1.2 Crores people live in limited geographic area of approx. 654 sq meters having high population density, the profile of the population varies from affluent to very poor, but significant proportion is in low socio-economic status who earn their livelihood by running small businesses and selling various type of daily use items including eatables.

Due to massive urbanization, living habits of the people has transformed, which has accelerated increase in growth of the street food. Personal consumption and retail sale is one of the drivers for the acceleration of growth rate of the economy and therefore, widening the scope of health trades by including the Food Hubs. In this way North DMC may pave way for potential entrepreneurship, job opportunities, retail sales and personal consumption.

#### **B Legal provisions:**

Under Section 420 of The DMC Act 1957 Licenses for hawking articles, etc.- "No person shall, without or otherwise than in conformity with the terms of a license granted by the Commissioner in this behalf- (a) hawkers expose for sale in any place any article whatsoever whether it be for human consumption or not."

B.1 Under Section 420 of DMC Act, 1957, following Health trade licenses are issued

1. Water trolleys (for which sites allotted on the pavement of the Roads),
2. Ice cream trolleys (no site allotted but trolley is on move for sale of the ice cream),
3. Cold drink trolley (no site allotted but trolley is on move for sale of the cold drink) and.
4. Chef cart (earlier known as catering van; since 2008 no new license issued, existing licenses are renewed every year).

B.2. The Street Vendors (Protection of Livelihood and Regulation of Street Vending) Act, 2014 has provisions on regulation of street vending and also rights and obligations of street vendors

B.3. Delhi Street Vendors (Protection of Livelihood and Regulation of Street Vending) Scheme, 2015 was notified Vide Gazette Notification F.No.13 (4) 2011/ UD/ MB/ 2014/ 6093 dated 15<sup>th</sup> September, 2018.

B.4. Food safety standards authority of India has issued benchmarks for clean street food hub including street food vending.

C. In view of the activities suggested in the Private Resolution approved by the Corporation, considering the legal provisions explained above following policy initiatives have been approved:

C.1. The policy initiatives for issue of Health trade License to mobile E-cart (E-Cart is a battery operated non-polluting vehicle runs on Electrical Power which may or may not have seats) for sale of packed food/pre-cooked foods.

C.1.a Premise: E-cart for sale of packed food items/ precooked items in North DMC municipal wards. Significant proportion of population belongs to low socio-economic strata. Initially Licensed eating establishments are to be restricted in commercial areas (space for commercial purpose), Local shopping complexes and notified commercial areas of DDA/DMRC or leased out by other Govt. agencies. •Cost of establishment of mobile E-cart will be less in comparison to establishing licensed eating establishments. • Availability of packed food/ pre-cooked food items in mobile E-cart discourages the sale of unlicensed and illegal food vendors, which are potential threat for food borne diseases.

C.1.b Operation: -

General Conditions: E-Cart for sale of packed food/pre-cooked food items:-

- i. Operation of E-Cart: restricted for the sale of packed food/pre-cooked food items and packed beverages (packed cold drinks only, no preparation of tea/coffee/lassi/shikanji etc.)
- ii. Operational areas- Operation of mobile E-cart is restricted/ prohibited in the residential, mix land use roads.
- iii. Operational Hours- Operation of mobile E-cart will be from 8 am to 10 pm or as per GNCTD guidelines issued time to time.
- iv. Sale of packed food/pre-cooked food items in mobile E-cart should not cause nuisance from odors, litter or noise.
- v. License fee will be governed by the decision of the Corporation.

C.1.c. Technical Conditions:

- i. No registration of E-Cart from Transport Authority is required, if kept stationary. For the commercial/vending activity of sale of packed food/pre-cooked food items and new idea/way of selling coconut water no registration required.
  - ii. Licensee and support staff will mandatorily undergo training under Food Safety Standards of India (FSSI).
  - iii. No cooking or preparation of eatables will be carried out in the E-cart. Precooked food items can be heated with the inbuilt heating system (Electric oven).
  - iv. The portion of the Mobile E- cart for sale of packed/pre-cooked food items will be completely fly-proof.
  - v. Proper arrangements for collection of waste material including refuse and the paper waste will be made.
  - vi. Food handlers attached to the Mobile E-cart will be protected against Typhoid through Typhoid immunization.
  - vii. Food handlers will wear clean and tidy clothing and they will be periodically examined medically (annually), so as to exclude presence of infectious and contagious disease.
  - viii. The license will be liable to be revoked at any time for non-compliance of any of the conditions of license or infringement of any bye-laws, rules and regulations made in this behalf.
  - ix. All articles of food items/pre-cooked food displayed shall be kept in glass cases and clean sanitary vessels protected from dust and flies.
  - x. Mobile E-cart license applicant will specify parking site during night (Non-Operational) if moved from the commercial site.
- \*Failure to comply with any of these instructions shall entail legal action against the Mobile catering van owner/s and even result in revocation of license.



## **C.2. The policy initiatives for issue of Health trade License to Concept based eating establishments:**

### **C.2.a Premise:- New Concept based Eating Establishments in North DMC**

A stratum of the society in North DMC is elite, globe trotters and have experienced swanky restaurants including concept-based restaurants in western countries and also South East Asian countries. Considering the existing restaurants in five star, three star hotels and high end restaurants in commercial and notified areas, enabling environment is to be created for entrepreneurs for coming with concept based eating establishments.

### **C.2.b Operation:**

Concept based eating establishment: Structure in resemblance of train bogie, ships, aero planes etc. or any other such structure similar to this without any engine is used as eating establishment. The structure will be stationed on the ground. Inside the structure, facility for seating, kitchen, washing and storing of raw materials will be ensured as being done in any licensed eating establishment.

### **C.2.c Area of operation:**

As per MPD2021 provisions, concept-based eating establishments will operate in Commercial open space owned by private person /Company/ leased/ rented in commercial, industrial, local shopping complex ,notified commercial roads etc. subject to all other statutory clearances from any regulatory Department if needed for the case. If, it is the land of DDA, DMRC, PWD or any other agencies, it's prior lease/ rent agreement is needed from land owning agency NOC or approval is needed.

### **C.2.d Area/extent of concept-based eating establishments-**

- i. Kitchen area will not be less than 15% of the total area of such eating establishment.
- ii. Washing facility and store area will not be less than 10% area of the kitchen.

### **C.2.e Kitchen:**

- i. Shall be fitted with raised platform for cooking activities made stainless steel, chimney attached with water scrubbers, grills, wash-basin, Electric or Induction, fire extinguishers etc.
- ii. Shall be earmarked with area fitted with shelf to keep for cooked food items

### **C.2.f. Washing facility and store area:**

- i. Shall be not less than 10% of the total area of the kitchen area. It includes three tub wash- basins for cleaning utensils, shelf for storing raw materials but in the opposite side of the washing area.

### **C.2.g. Seating area:**

- i. Shall ensure eating arrangement @1.8sq. mts. per person.

### **C.2.h. Technical Instructions for Concept Based eating establishments:-**

1. In concept-based eating establishment only eating establishment activities will be carried out.
2. In concept based eating establishments, no permission is granted for operation of bar, dance floor etc.
3. Licensee and support staff will mandatorily undergo training under Food Safety Standards of India (FSSI).
4. No cooking or preparation of eatables will be carried out in the open. All eatables will be served inside the Concept Based Eating Establishment.
5. All food served through/ inside the Concept Based Eating Establishment will be reusable cutleries.
6. Adequate arrangements for wholesome and potable water for the trade activity of Concept based Eating Establishment
7. Proper arrangements for collection and storage of waste water will have to be made till it's disposal in the nearest drain/sewer.

8. Proper arrangements for collection of food waste including refuse and other rubbish will be made.
9. Arrangements for boiled water will be made for washing and sterilizing the cooking and heating utensils.
10. Food handlers attached to the Concept-Based Eating Establishment will be protected against Typhoid through Typhoid immunization.
11. All workers will wear clean and neat uniform and they will be periodically examined medically so as to exclude presence of infectious and contagious disease.
12. The license will be liable to be revoked at any time for non-compliance of any of the conditions of license or infringement of any bye-laws, rules and regulations made in this behalf.

\*Failure to comply with any of these instructions shall entail legal action against the owner (s) of such establishments and even result in revocation of license.

Sl. No	Analogous trade license fee collected per annum	License fee to be charged under Proposed Health trades per annum
	Chef cart- Processing fee- Rs.1,000/- Licensefee-Rs.21,000/-	E-Cart- Registration fee- Rs. 10,000/- Processing fee-Rs.1,000/- Licensefee-Rs-25,000/-
	Eating establishment Registration fee- Rs.15,000/- Processing fee- Rs.1,000/- License fee- Rs. 200/- PA 0-10sq mts, Rs.500/-PA 10-20Sq mts Rs.50/-per sqm	Concept based eating Establishments Registration fee- Rs. 15,000/- Processing fee-Rs.1,000/- License fee- Rs.500/- per annum per Sq. Mtr. (Minimum Fee would be Rs. 5,000/- per annum)

*Anjishu*  
21/09/2021  
Addl. MHO (PH)  
North DMC

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