



MUNICIPAL CORPORATION OF DELHI
Public Health Department
12th Floor, Dr. Syama Prasad Mukharjee, Civic
Center, JLN Marg, New Delhi-110002.

No. Addl.MHO-II/MCD/2023/D-276

Dated- 11-1-2024

OFFICE ORDER

Corporation vide Item No. 50 & Resolution No. 126 dated-31.10.2023 has resolved to include Independent Food Outlets (other similar terminology used such as Independent kitchen, Cloud Kitchen, Ghost Kitchen, Dark Kitchen, Base Kitchen, Satellite Kitchen and Virtual Kitchen etc.) under the trade classification of 'Eating House or Catering establishments'.

The terms and conditions to grant/renewal of Health Trade license are as under:

1. Area where activity shall be permitted:

- i. Commercial Areas
- ii. Notified Commercial Roads
- iii. Industrial Areas

2. Period of license:

The license will be issued for 3 financial years.

3. Fire safety certificate:

Requirement of Fire safety certificate for premises will be as per the norms of Delhi Fire Services, GNCTD issued time to time.

4. Fees Applicable:-

The license/Registration/processing fee for Independent Food outlets (other similar terminology used such as Independent kitchen, Cloud Kitchen, Ghost Kitchen, Dark Kitchen, Base Kitchen, Satellite Kitchen and Virtual Kitchen etc.) in MCD will be as under:-

Sl No	Trade classification	Trade type	Registration fee (one time) Rs.	Processing fee	License fee (annual) Rs.
1.	Eating Establishments	Independent Food Outlet	@ Rs.20,000/-	@Rs. 1000/- during grant/renewal of license.	@ Rs. 500/- per Sq.mtrs

5. Renewal of License:-

Any application for the renewal of license for next three financial years is to be applied within 90 days prior to the expiry date indicated in the license.

6. Transfer of License:-

The license is non-transferable. It can transfer only in case of legal heir with the approval of MCD.

7. Revoke/Cancel/Termination/Suspension/Surrender of License: -

If the Licensee is failed to comply and need request for time to comply, the license may be revoked/ Canceled/Terminated. The applicant can surrender the license at any time with 15 days prior intimation to the department. The licensor reserves the right to suspend the license at any time.

8. De-sealing Charges:-

For de-sealing 3 times of Annual License fee will be charged in addition to other MCD dues if any.

9. Technical Conditions:-

The Technical Conditions defined by the MCD time to time will be applicable. Presently prevailing terms and conditions are as below:

- 9..1. Catering Establishment is a premises where public is admitted for repose or for consumption of any food or drink or any place where food is sold or prepared for sale. It includes Eating Houses, Tea shops, Refreshment Rooms, Restaurants, Dhabas, Snack Bars, Canteens, Barbecues, Hotels and Motels.
- 9..2. The premises shall be structurally sound and kept in good state of repairs at all times.
- 9..3. The floor and walls upto a height of one meter shall be made of impervious smooth concrete material and the corners rounded to facilitate thorough washing and cleaning of the premises.
- 9..4. The floor area shall not be less than 9 sq. meters and the height not less than 3 meters.
- 9..5. The premises shall be drained into a sewer.
- 9..6. The premises shall be well ventilated and adequately lighted.
- 9..7. Continuous supply of safe water shall be ensured in the premises. In case of intermittent water supply adequate storage arrangements shall be made.
- 9..8. The premises shall be completely fly proof, preferably with double doors, outer door opening outwards and fitted with springs to ensure their self-closing.

- 9..9. Sinks with a draining board, detergent and hot water shall be provided to ensure proper cleaning of utensils, crockery and cutlery. There will be a separate place for washing pots & pans.
- 9..10. Adequate number of wash-hand basins made of procelain/stainless steel shall be provided along with soap and a nail brush for thorough cleansing of hands. Clean and dry towels shall be kept for the use of customers.
- 9..11. The walls and ceiling shall be white/colour washed every six months, and the wood work shall be painted every year.
- 9..12. The premises shall be kept cool and comfortable by sufficient number of fans/coolers.
- 9..13. A refuse bin of an adequate size with a pedal operated cover shall be provided in the premises for collection of waste material. This shall be emptied, and washed daily with a disinfectant.
- 9..14. All tables, racks, shelves, boards etc. shall have zinc/aluminium/stainless steel/marble/sun-mica top to facilitate proper cleaning.
- 9..15. Signboard shall be prominently displayed at the premises indicating the nature of cooking medium being used.
- 9..16. The floor and skirted walls shall be washed daily with a disinfectant like phenyl at the close of day's business.
- 9..17. The premises shall be kept free from all insects by an insecticidal spray having knock-down effect at the close of day's business. No spraying shall be done during the conduct of business, but instead fly swats/flaps used to kill stray flies getting into the premises.
- 9..18. The premises shall not be used for residential purposes, nor it shall communicate with any residential quarter. No personal belongings like clothing, bedding, shoes etc. shall be kept in the premises.
- 9..19. No person suffering from contagious or infectious disease shall be employed in the establishment. All persons working in the premises shall be medically examined and immunized against cholera and enteric group of fevers at the time of issue/renewal of license. The certificate of medical fitness and immunization shall be displayed prominently in the shop along with the license.

- 9..20. A high standard of personal hygiene shall be maintained by workers at all times. No smoking, chewing and snuff shall be allowed in the premises.
- 9..21. There will be no smoke nuisance in the kitchen.
- 9..22. Chipped enameled containers will not be used. Stainless/aluminum containers e.g. mugs, jugs, trays etc. will preferably be used.
- 9..23. Brass utensils will be frequently provided with tin lining.
- 9..24. There will be proper arrangements for storage of dry rations, tinned stuff and other raw materials.
- 9..25. No food shall be served to the customers outside or inside the premises and prohibit sale of food/product to the consumer on site.
- 9..26. Licensee will use food grade packing materials for packing of food.



Addl.MHO-II

Copy to:-

1. All 12 Zone DHOs

Copy for information:-

1. Addl.Commissioner (PH)
2. MHO
3. PS to Commissioner