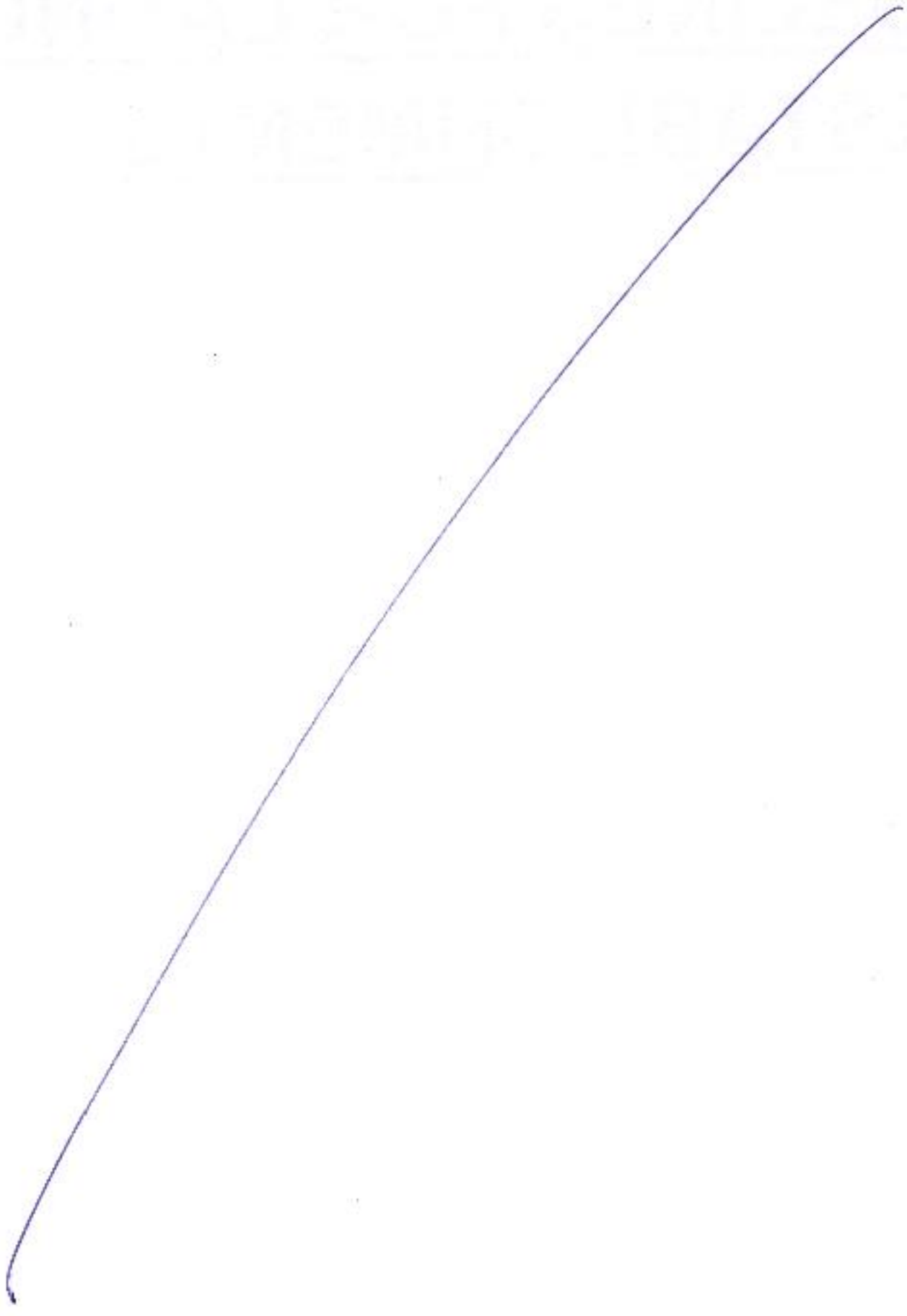


REVISED OPERATIONAL
GUIDELINES FOR EATING
ESTABLISHMENTS





REVEREND OPERATIONAL
LIFE LINE
1918-1919



Index

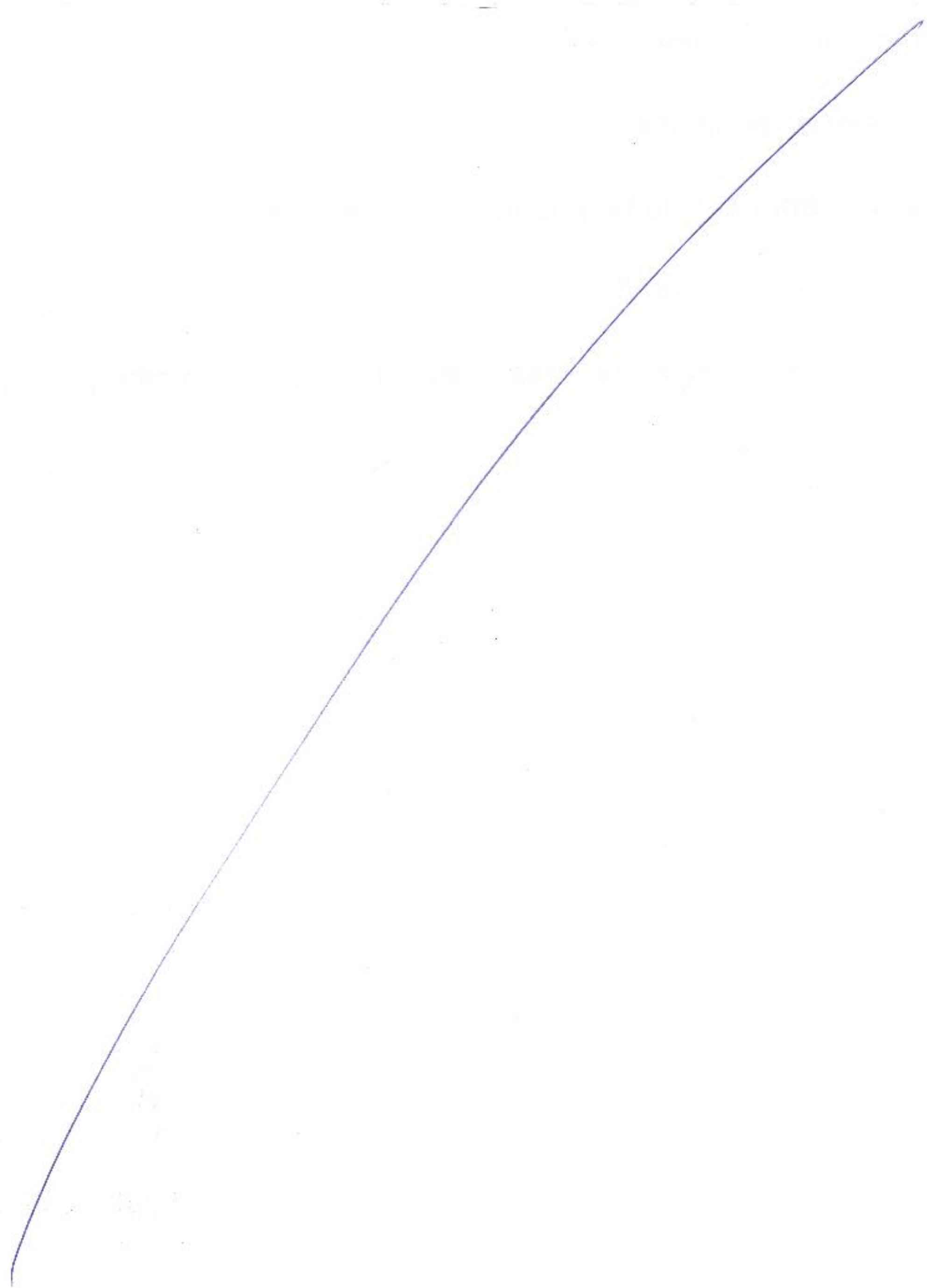
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EXECUTIVE SUMMARY

A) Revision of Operational Guidelines for Eating Establishments

1. Background and Need for Revision

The Municipal Corporation of Delhi (MCD) regulates eating establishments through the grant of Health Trade Licenses (HTL) to ensure that food served to the public is safe, hygienic, and prepared under sanitary conditions. Over time, the food service sector has expanded significantly, with the emergence of diverse formats such as cloud kitchens, takeaway outlets, catering units, base kitchens, and open kitchen concepts.

The earlier guidelines governing eating establishments were based on legacy provisions that did not adequately reflect modern food operations or clearly distinguish responsibilities of different regulatory authorities. There was a need to simplify the licensing framework, remove non-essential procedural dependencies, and focus regulatory attention on food hygiene, sanitation, and public health risk prevention.

Accordingly, the operational guidelines have been comprehensively revised to establish clear, practical, and inspection-oriented standards for operation of eating establishments. The revised framework prioritizes hygiene, sanitation, safe food handling, pest control, and waste management while providing clarity to both license holders and inspecting authorities.

2. Key Policy Reforms Introduced in the Revised Framework

The revised operational guidelines introduce a number of structural and operational reforms aimed at improving regulatory clarity, public health safety, and operative efficiency. The major policy changes introduced through this revision are summarized below.

Shift to Public Health-Focused Regulation

The revised framework places primary emphasis on food hygiene, sanitation, pest control, waste management, and safe handling of food and beverages. The regulatory approach now focuses on prevention of contamination, maintenance of optimal hygiene and sanitary conditions, and protection of consumers from food-borne diseases risks.

Removal of Redundant Structural and Land-Use Dependencies

The revised guidelines streamline the licensing process by removing procedural dependencies on planning or land-use verification that fall within the jurisdiction of other regulatory authorities. The Deemed Health Trade License now functions primarily as a Hygiene and sanitation clearance rather than a structural or building compliance approval.

Clear Allocation of Safety Responsibilities

Responsibility for compliance with applicable fire safety and building safety requirements is placed on the licensee or owner of the premises. The Corporation retains authority to enforce public health and sanitation standards while avoiding duplication of responsibilities assigned to specialized agencies.



Standardization of operational guidelines

Uniform technical standards have been introduced for hygiene, sanitation, food handling, storage, pest control, waste management, and equipment maintenance. These standards provide measurable criteria for inspection and compliance, reducing subjectivity in enforcement and ensuring consistency across establishments.

Risk-Based Inspection and Enforcement Mechanism

The revised framework enables the Corporation to conduct inspections based on public health risk. Inspecting authorities are empowered to identify unsafe practices, require corrective action within specified timelines, and take regulatory action where conditions pose a threat to consumer safety.

Recognition of Modern Food Service Models

The revised framework formally recognizes emerging categories of food establishments, including cloud kitchens, takeaway outlets, base kitchens, and large-scale catering units. Each category is regulated according to its operational characteristics and risk profile.

3. Scope and Coverage of the Revised operational Guidelines

The revised operational guidelines establish comprehensive requirements governing the operation of eating establishments within the jurisdiction of the Municipal Corporation of Delhi. The guidelines define minimum standards for hygiene, sanitation, and safe food handling applicable to all licensed establishments.

Core Areas Covered Under the Revised Framework

The operational guidelines regulate the following operational aspects of eating establishments:

- Food preparation, storage, and service hygiene
- Kitchen sanitation and equipment maintenance
- Handling and storage of raw materials and finished food products
- Temperature control for perishable food items
- Waste management and disposal practices
- Pest prevention and control measures
- Water supply and cleanliness of food contact surfaces
- Food delivery hygiene and packaging standards
- Receiving and inspection of food supplies
- Prevention of cross-contamination between raw and cooked food
- Safe handling of utensils and equipment
- Maintenance of dining and service areas
- Hygiene practices of food handlers and support staff including licensee



4. Categorization of Eating Establishments

For operational clarity and uniform inspection protocol, eating establishments are categorized based on the nature of their activities and risk profile. The following categories are recognized under the revised framework.

S. No.	Inspection Category	Description / Operational Nature	Corresponding Health Trade Categories ¹
1	Restaurant / Banquet Establishment/mess halls/canteens/staff cafeterias	Full-scale cooking and dining operations with seating and complete kitchen infrastructure	Banquet Hall up to 250 seats Banquet Hall above 250 seats Eating House above 20 and up to 50 seats Eating House above 50 seats Canteen and Refreshment Room operating with full kitchen
2	Takeaway / Cloud Kitchen / Non-Seating Establishment	Food preparation or handling without customer seating or dining facility; delivery or takeaway oriented	Take Away / Others Canteen / Refreshment Room (without seating) Chef carts kiosks in commercial malls/Airports
3	Dhaba / Small Eatery with Limited Seating	Small establishments with limited seating and basic kitchen and dining infrastructure	Dhaba Eating House up to 20 seats
4	Base Kitchen / Catering Unit / Flight Kitchen / Independent Food Outlet	Large-scale food production kitchens supplying food to multiple outlets or preparing food in bulk for distribution, institutional service, or centralized supply for a large group of people without public dining	Independent food outlets Catering outlets
5	Pre-Prepared / Reheating-Based/Fast food outlets/snack (Fry / deep fry) outlets, simple & limited preparation based Food Establishment with minimal kitchen infrastructure	Establishments where majority of food is pre-prepared elsewhere and only reheating, assembly, or beverage or bread preparation occurs, with or without seating provided.	Coffee House Non-alcoholic Beverages / Soft Drink outlet Fruit Juice outlet Sugarcane Crusher Café / lounge / Bar / or cafeterias type establishments. fast food/fried snacks ²



6	Food Court / Shared Dining Facility	Common seating area serving multiple food outlets; no independent cooking responsibility. Individual food outlets within a food court shall be licensed separately under the applicable inspection category.	Food Court up to 100 seats Food Court above 100 seats
7	Open Space / Terrace Dining Facility (Linked to Indoor Kitchen)	Outdoor dining area attached to a licensed eating establishment; No cooking or food preparation shall be permitted in open space or terrace dining areas	Open space/open terrace/rooftop dining attached to restaurant/cafe

Each category operational guidelines appropriate to its operational scale and risk level. Establishments with full dining facilities are required to comply with both kitchen and dining area standards, while production-oriented kitchens are regulated primarily on food safety and sanitation parameters. Detailed guidelines are attached in the document.

Integration with Waste Management and Sanitation Requirements

The revised guidelines incorporate provisions for segregation, handling, and disposal of waste in accordance with SWM Rules, 2026³. Bulk waste generators are required to implement appropriate waste processing arrangements where applicable. These measures are intended to prevent environmental contamination and reduce pest infestation risks.

5. Implementation Strategy and operational Impact

The revised operational guidelines are designed to be implemented within the existing administrative and inspection framework of the Municipal Corporation of Delhi. The guidelines do not require creation of new regulatory structures or expansion of manpower. Instead, they provide standardized criteria to guide inspection and enforcement activities.

6. Operational Benefits of the Revised Framework

The revised guidelines are expected to deliver the following administrative and public health benefits:

- Improved consistency in inspection and enforcement practices
- Reduction in ambiguity and discretionary interpretation of conditions
- Enhanced protection of consumers from unsafe food practices
- Clear accountability for hygiene and sanitation compliance
- Streamlined licensing and renewal procedures
- Strengthened ability to detect and prevent food-borne diseases/public health risks
- Aligning with national food safety standards

7. Compliance and Enforcement Mechanism

The revised framework establishes clear procedures for monitoring compliance with hygiene and sanitation standards. Inspecting authorities are authorized to identify



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deficiencies, issue corrective directions, and recommend regulatory action where necessary to protect public health.

Where violations are observed that may pose risk to consumers, establishments may be directed to undertake corrective measures within a specified period. Failure to comply with such directions may result in regulatory action in accordance with applicable provisions of the DMC Act, 1957.

8. Accountability Measures

The revised guidelines incorporate safeguards to ensure transparency and accountability in licensing and inspection processes. These safeguards include:

- Verification of information submitted by license applicants
- Authority to inspect premises without prior notice where necessary
- Provision for cancellation of license in cases of misrepresentation
- Requirement for maintenance of sanitation and safety records
- Responsibility of licensees to maintain hygienic premises at all times

Health trade regulation is not merely an enforcement mechanism, but an organized public health system designed to promote safe food handling practices, maintain hygienic practices, and protect consumers from preventable health risks.

The revised framework seeks to institutionalize consistent standards of hygiene and sanitation across eating establishments, thereby signifies value addition in terms of improved service quality, regulatory clarity, public confidence in food safety and in general Public safety.

Conclusion

The revised Operational Guidelines represent a comprehensive modernization of the regulatory framework governing eating establishments within the Municipal Corporation of Delhi. The framework aligns municipal licensing practices with national food safety standards and contemporary public health priorities and provides clear, enforceable standards for hygiene and sanitation.



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B) Overview of categories to obtain deemed Health Trade License to run eating establishment in MCD jurisdiction.

1. Overview of categories for various Health Trades

Operational guidelines prescribed under this framework shall apply to establishments based on functional category, irrespective of fee classification or seating slab.

S. No.	Inspection Category	Description / Operational Nature	Corresponding Health Trade Categories
1	Restaurant / Banquet Establishment/mess halls/canteens/staff cafeterias	Full-scale cooking and dining operations with seating and complete kitchen infrastructure	Banquet Hall up to 250 seats Banquet Hall above 250 seats Eating House above 20 and up to 50 seats Eating House above 50 seats Canteen and Refreshment Room operating with full kitchen
2	Takeaway / Cloud Kitchen / Non-Seating Establishment	Food preparation or handling without customer seating or dining facility; delivery or takeaway oriented	Take Away / Others Canteen / Refreshment Room (without seating) Chef carts kiosks in commercial malls/Airports
3	Dhaba / Small Eatery with Limited Seating	Small establishments with limited seating and basic kitchen and dining infrastructure	Dhaba Eating House up to 20 seats
4	Base Kitchen / Catering Unit / Flight Kitchen / Independent Food Outlet	Large-scale food production kitchens supplying food to multiple outlets or preparing food in bulk for distribution, institutional service, or centralized supply for a large group of people without public dining	Independent food outlets Catering outlets
5	Pre-Prepared / Reheating-Based/Fast food outlets/snack (Fry / deep fry) outlets, simple & limited preparation based Food Establishment with minimal	Establishments where majority of food is pre-prepared elsewhere and only reheating, assembly, or beverage or bread preparation occurs, <i>with or without seating provided.</i>	Coffee House Non-alcoholic Beverages / Soft Drink outlet Fruit Juice outlet Sugarcane Crusher Café / lounge / Bar / or cafeterias type establishments. fast food/fried snacks ²



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	kitchen infrastructure		
6	Food Court / Shared Dining Facility	Common seating area serving multiple food outlets; no independent cooking responsibility. Individual food outlets within a food court shall be licensed separately under the applicable inspection category.	Food Court up to 100 seats Food Court above 100 seats
7	Open Space / Terrace Dining Facility (Linked to Indoor Kitchen)	Outdoor dining area attached to a licensed eating establishment; No cooking or food preparation shall be permitted in open space or terrace dining areas	Open space/open terrace/rooftop dining attached to restaurant/cafe

2. DESCRIPTION OF EATING ESTABLISHMENT CATEGORIES:

2.1. Restaurant / Banquet Establishment / Mess Hall / Canteen / Staff Cafeteria

A Restaurant, Banquet Establishment, Mess Hall, Canteen, or Staff Cafeteria is an eating establishment where food is prepared, cooked, and served for consumption by patrons within the premises, and where seating or dining arrangements are provided with complete kitchen infrastructure.

2.2 This category shall include:

- Banquet Hall up to 250 seats
- Banquet Hall above 250 seats
- Eating House above 20 and up to 50 seats
- Eating House above 50 seats
- Canteen and Refreshment Room operating with full kitchen
- Staff cafeteria, canteen, or mess facility providing seating
- Hotels or guest houses providing dining facilities with more than 20 seats

3. Takeaway / Cloud Kitchen / Non-Seating Establishment

A Takeaway or Cloud Kitchen Establishment is an eating establishment where food is prepared, cooked, assembled, or packaged primarily for takeaway or delivery, and where no seating or dining facility is provided for consumption of food within the premises.



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3.1 This category shall include:

- Takeaway outlets
- Cloud kitchens
- Delivery-only kitchens
- Chef carts
- Food kiosks or food counters in malls, airports, or transport hubs
- Canteens or food service units without seating

3. Dhaba / Small Eatery with Limited Seating

A Dhaba or Small Eatery with Limited Seating is an eating establishment where food is prepared and served for consumption on the premises, but where seating capacity, infrastructure, and operational scale are limited compared to standard restaurants.

3.1 This category shall include:

- Roadside dhabas
- Eating House up to 20 seats

4. Base Kitchen / Catering Unit / Flight Kitchen / Independent Food Outlet

A Base Kitchen, Catering Unit, Flight Kitchen, or Independent Food Outlet is an establishment where food is prepared in bulk for distribution, institutional service, centralized supply, or service to a large group of people, and where no public dining or seating facility is provided within the premises.

4.1 This category shall include:

- Independent food outlets
- Central base kitchens serving multiple outlets
- Catering production kitchens
- Airline flight kitchens
- Institutional food production units supplying external locations such as schools, hospitals, offices, or colleges

5. Pre-Prepared / Reheating-Based / fast food/snacks/ Simple & Limited Preparation Food Establishment

A Pre-Prepared / Reheating-Based / fast food/snacks/Simple & Limited Preparation Food Establishment is an establishment where the majority of food is prepared at another licensed facility and only reheating, assembly, beverage preparation, or limited food handling occurs at the premises, with or without seating provided.

5.1 This category shall include:

- Coffee House
- Non-alcoholic beverage or soft drink outlet
- Fruit juice outlet
- Sugarcane crusher
- Café, lounge, bar, or cafeteria-type establishment which are outsourcing premade food from centralized kitchens.
- Fast food/snacks



Limited use of a tandoor with approved fuel or similar heating/bread preparing equipment may be permitted for preparation of fresh bread items such as roti, naan, kulcha, burger, pizza, samosa, or similar products, particularly in café, lounge, or buffet-style establishments, provided that:

- The tandoor is used exclusively for preparation of bread items and not for full meal cooking or bulk food production.
- The primary mode of food service remains based on pre-prepared or externally sourced food items.
- Adequate ventilation, exhaust, and fire safety arrangements are provided.
- The scale of cooking operations does not convert the establishment into a full kitchen-based restaurant or banquet establishment.

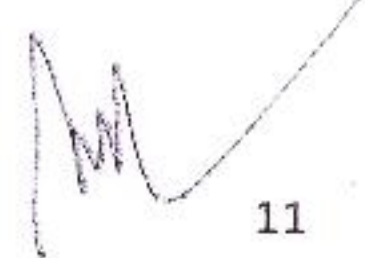
6. Food Court / Shared Dining Facility

A Food Court or Shared Dining Facility is a common seating and dining area within a building, mall, campus, or premises where seating and sanitation facilities are shared by patrons of multiple eating establishments operating independently within the same premises.

This category shall apply only to the shared dining infrastructure and not to individual food outlets.

7. Open Space / Terrace Dining Facility (Linked to Indoor Kitchen)

An Open Space / Terrace Dining Facility means an outdoor dining area such as an open space, terrace, rooftop, courtyard, or similar outdoor portion of a premises that is physically attached to and functionally dependent upon a licensed indoor eating establishment, where food is served to customers for consumption.



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C) Physical Requirement for cooking premises⁴

- Minimum area of eating establishment premises -100 sq.feet (9 sq mts)
- Height-9 ft (Non-air conditioned), 8 ft (air conditioned)
- In case of Mezzanine Floor: minimum clear height of 2.2 m/7.5ft
- Minimum area of Fast food/ snacks outlet-64 sq feet²

D) Operational guidelines

a) Water Supply (Applicable on all categories)

Continuous supply of potable water shall be available for all food handling and sanitation activities.

1. Only potable water shall be used for Cooking, Washing utensils, Cleaning premises & Handwashing.
2. Potable Water should be supplied from Delhi Jal Board or shall meet the requirements specified in IS 10500: Drinking Water Specification tested semi-annually⁵.
3. Water storage tanks shall be covered and protected from contamination.
4. Water testing report from NABL authorized laboratory shall be kept in premises at all times and shall be done once every 6 months.

b) Drainage & Wastewater Disposal (Applicable on all categories)

Adequate drainage and wastewater disposal systems shall be provided to prevent insanitary conditions.

1. The premises shall be drained into a sewer
2. Drainage system shall prevent clogging and stagnation of wastewater.
3. Floor drains shall be provided in kitchen and washing areas.
4. Wastewater shall be discharged through approved drainage system.
5. Grease trap shall be installed where cooking operations generate grease.
6. Drainage system shall be maintained free from foul odor and slime accumulation.
7. Effluent treatment plant shall be installed in establishments as standards laid down by DPCC.

c) Food Receiving Area (Wherever present)

Where a designated area is provided for receiving food, raw materials, or supplies, the following conditions shall apply:

1. The receiving area shall be maintained clean, dry, and free from waste, packaging debris, dust, or standing water.
2. Food supplies shall not be placed directly on the floor and shall be kept on pallets, platforms, or racks at a minimum height of 15 centimeters (6 inches) above floorlevel⁶.



3. Incoming food materials shall be inspected at the time of receipt for signs of spoilage, contamination, pest infestation, damaged packaging, or expiry.
4. Perishable and temperature-sensitive food items shall be transferred to appropriate storage without undue delay after receipt.
5. Food receiving operations shall be conducted in a manner that protects food from exposure to rain, dust, pests, or direct sunlight.
6. Raw food items and ready-to-eat food items shall be handled and transported in a manner that prevents cross-contamination during receiving.

d) Source Declaration and Approved Supply of Food Products (Applicable on all categories)

1. All food items, ingredients, and ready-to-use products shall be procured only from authorized and identifiable sources operating in compliance with applicable food safety laws and regulations.
2. The source of high-risk food products, including but not limited to ice, Ice-creams, drinking water, paneer, dairy products like cheese, sweetened milk, meat, poultry, fish, egg products, egg slurry, sauces, chutneys, and pre-prepared food items, shall be documented by the establishment and such records to be kept in establishment at all times.
3. Suppliers of food products shall be registered or licensed with the appropriate local, state, or national regulatory authority, including food safety or municipal authorities, as applicable.
4. Establishments shall maintain records of purchase invoices, delivery challans, or supplier details sufficient to identify the source of food products during inspection or investigation.
5. Food products obtained from unregistered, unauthorized, or unknown sources shall not allowed to be used for preparation, storage, or service of food.
6. Ice used for human consumption or food preparation shall be procured from an authorized manufacturer or prepared on-site using potable water as per applicable specifications in hygienic conditions.
7. Milk, dairy products, meat, poultry, and egg products shall be procured from approved suppliers operating under applicable veterinary, food safety, or municipal inspection systems.
8. Food products supplied from units located outside the National Capital Territory shall be procured only from establishments registered or licensed under applicable food safety laws of the respective State or Union Territory.

E. Food Preparation Area (Kitchen) (Applicable on all categories except Food courts & open space/terrace dining)

E.1. General conditions:

1. Food and beverages prepared, stored, or served from the premises shall be wholesome, hygienic, and safe for human consumption.
2. Stale, spoiled, decomposed, contaminated, adulterated, or otherwise unfit food or beverages shall not be prepared, stored, or served to consumers.
3. Food showing signs of foul odor, discoloration, fungal growth, or insect infestation shall be discarded immediately and shall not be offered for sale or consumption.



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4. Food that has become stale, spoiled, or unfit for consumption shall not be reprocessed, reheated, mixed with fresh food, or otherwise reused for human consumption.
5. Food and beverage products shall be used, stored, and served within their declared shelf life or expiry period, and expired food items shall be removed from storage and discarded promptly.
6. MCD may collect and send food samples for analysis to laboratories recognized or notified by the Food Safety and Standards Authority of India (FSSAI) in cases where food is suspected to pose a serious risk to public health or safety, or where verification of food quality and fitness for consumption is deemed necessary. Necessary coordination and capacity building shall be undertaken by MCD in consultation with FSSAI to facilitate such testing.

E.2. Separate Raw & Cooked Zones

Food preparation areas shall be arranged to prevent cross-contamination between raw and ready-to-eat food.

1. Raw food preparation area shall be physically separated from ready-to-eat food preparation area.
2. Proper segregation of Raw and cooked food zones and/or physical barrier shall be provided.
3. Separate utensils shall be used for raw and ready-to-eat food.
4. Workflow shall be arranged to prevent cross movement between raw and cooked food preparation areas.

E.3. Separation of Vegetarian and Non-Vegetarian Food Preparation

Where both vegetarian and non-vegetarian food are prepared within the same premises, adequate segregation shall be maintained to prevent cross-contamination.

1. Separate preparation counters or designated work areas shall be provided for vegetarian and non-vegetarian food preparation.
2. Separate utensils, cutting boards, knives, and cooking vessels shall be used for vegetarian and non-vegetarian food preparation.
3. Food preparation equipment and utensils shall be clearly identified through a colour coding system (Green: vegetarian, Red: Non-vegetarian).
4. Vegetarian and non-vegetarian food items shall be stored and handled separately to prevent mixing or contamination.
5. Surfaces and equipment used for non-vegetarian food shall be thoroughly cleaned and sanitized before being used for vegetarian food preparation.
6. Cross-use of utensils or equipment without proper cleaning and sanitization shall not be permitted.

E.4. Food Contact Surfaces- Cooking, preparing and serving utensils

Cooking, preparation, storage, and serving utensils, as well as all food contact surfaces, shall comply with the following material and safety requirements:

1. Permitted Materials

Cooking and serving utensils and food contact surfaces shall be constructed of stainless steel (preferably food-grade SS-304 or equivalent), food-grade plastic,



glass, ceramic, or other approved non-toxic, corrosion-resistant materials suitable for food use.

2. Traditional Materials

The following traditional materials may be used, provided they are food-safe, properly maintained, and used in appropriate applications:

- 2.1. Brass and copper utensils: permitted only when properly lined with material like tin (kalai-coated) and maintained in hygienic condition.
- 2.2. Earthenware / clay pots (matka, handi, tandoor vessels): permitted if they are non-cracked, non-porous, and used for appropriate cooking or storage purposes, and are thoroughly cleaned and dried between uses.
- 2.3. Cast iron or iron utensils (kadhai, tawa): permitted when free from rust, cracks, damage and maintained in hygienic condition.

3. Prohibited Materials

Cooking and serving utensils and food contact surfaces shall not be constructed of materials containing toxic substances, including but not limited to:

- 3.1. Lead
 - 3.2. Cadmium
 - 3.3. Non-food-grade aluminum alloys
 - 3.4. Recycled plastic not certified as food-grade
 - 3.5. Any material likely to leach harmful chemicals into food
4. Coatings and Finishes: Utensils and food contact surfaces shall not be painted, varnished, or coated with non-food-grade material, and any lining or coating used shall be food-safe and intact.
 5. All cooking and serving utensils and food contact surfaces shall be smooth, Non-absorbent, Non-reactive with food, Easily cleanable and washable, Maintained in hygienic condition at all times
 6. Damaged, rusted, cracked, chipped, corroded, or improperly lined utensils shall not be used for food preparation, cooking, storage, or serving.

E.5. Hand Wash Station (Kitchen)

Dedicated handwashing facilities shall be provided within the kitchen area.

1. At least one hand washing station made of *porcelain/stainless steel* shall be installed in the kitchen.
2. Hand washing station shall be supplied with running potable water.
3. Dispensing Soap shall be provided at the handwashing station.
4. Hand washing station shall be accessible to food handlers at all times.
5. Station should have provision of nail brush which should always be kept clean after use.



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6. Hand washing station should be away from food preparation and storage area to prevent water spillage.
 7. Hand washing station should have hand washing instructions pasted above.
 8. There should be availability of clean towel/hand dryer/tissue paper dispenser facility near station.
 9. Waste water from hand washing station should be disposed in a covered manner in a properly covered drain and there should be no spillage of waste water on the floor.

E.6. Food Delivery and Dispatch (Wherever Applicable)

1. Food prepared for delivery shall be packed in clean, food-grade packaging materials suitable for the nature of food and shall be properly sealed to prevent contamination during transport.
2. Food delivered by the establishment shall be transported in clean, covered, and hygienic containers or delivery boxes that protect food from contamination, dust, pests, and adverse weather conditions.
3. There should be no evidence of pests, flies, or any other material other than food being delivered in the delivery boxes.

E.7. Cold Storage & Labeling

Cold storage facilities shall be provided and maintained to ensure safe storage of perishable food.

1. Refrigeration units shall maintain temperature at or below 5°C⁷.
2. Freezer units shall maintain temperature at or below -18°C⁷.
3. Food stored in cold storage shall be properly labeled.
4. Labels shall indicate Date of preparation, Expiry date, Batch identification where applicable
5. Temperature monitoring device shall be installed in cold storage units in large establishments & charting should be done at-least once per day.

E.8. Utensils & Equipment Hygiene

1. Utensils and equipment shall be clean to sight and touch and shall be free from visible food residue, grease deposits, dust, or contamination at all times.
2. Utensils and equipment shall be maintained free from rust, corrosion, flaking surfaces, or peeling coatings that may contaminate food.
3. Food contact surfaces shall be smooth, non-absorbent, and capable of being effectively cleaned and sanitized after each use.
4. Utensils and equipment that are chipped, cracked, broken, warped, or otherwise damaged in a manner that prevents proper cleaning or safe operation shall not be used for food preparation or service.
5. Equipment shall be installed, positioned, and maintained in a manner that allows access for routine cleaning of surrounding surfaces, including underneath and behind equipment.
6. Equipment and utensils shall be used only for their intended purpose and shall not be used for storage, preparation, or handling of non-food materials.

E.9. Dishwashing Area Separation

Dishwashing facilities shall be located and designed to prevent contamination of food preparation areas.



1. Dishwashing area shall be physically separated from cooking and food preparation areas.
2. A minimum lateral separation of 1 meter or a physical partition shall be provided between dishwashing and cooking areas.
3. Splashing of wastewater onto food preparation surfaces, utensils, or stored food shall be prevented.
4. Utensils and equipment shall be washed using an approved washing method, including manual washing in a three-compartment sink or mechanical dishwashing system.
5. After washing, utensils and equipment shall be properly sanitized using heat or approved chemical sanitizer.
6. Washed utensils and equipment shall be placed on clean drain boards or racks to allow complete drainage.
7. Utensils and equipment shall be air-dried after washing and sanitization. Wiping with cloth or towel shall not be permitted.
8. Clean utensils and equipment shall be stored in a clean, dry, and protected location to prevent contamination prior to reuse.

E.10. Cleaning Agents and Chemical Use

1. Only food-grade cleaning agents and sanitizers approved for use in food establishments shall be used for cleaning of food contact surfaces, utensils, and equipment.
2. Cleaning agents and sanitizers shall be used strictly in accordance with manufacturer's instructions, including recommended concentration, contact time, and method of application.
3. Cleaning agents used on food contact surfaces shall not leave toxic residues, odor, or taste that may contaminate food.
4. Industrial chemicals, phenyl, acids, kerosene, or other non-food-grade substances shall not be used for cleaning food contact surfaces or food preparation areas.
5. Sanitizers used for disinfection of utensils and equipment shall be approved chemical sanitizers or hot water methods capable of achieving effective sanitization.
6. Cleaning agents and sanitizers shall be clearly labeled and stored in designated areas separate from food, utensils, and packaging materials.
7. Transfer of cleaning chemicals into unlabeled containers shall not be permitted.
8. Material Safety Data Sheet (MSDS) or product label instructions for cleaning chemicals shall be available on the premises for inspection.

E.11. Storage Containers

1. Storage containers used for food shall be constructed of food-grade, non-toxic, smooth, and non-absorbent material capable of being effectively cleaned and sanitized.
2. Storage containers shall be maintained clean, intact, and free from cracks, rust, peeling surfaces, or damage that may contaminate food.
3. All storage containers containing prepared food, raw food, or ingredients shall be kept covered with a tight-fitting lid or protective cover to prevent contamination from dust, pests, or foreign matter.
4. Each storage container shall bear a visible label indicating the name of the food item and the date of preparation or opening, where applicable.
5. Food items shall not be stored directly on the floor and shall be placed on shelves, pallets, or racks at a minimum height of 15 centimeters (6 inches) above floor level.
6. Storage containers shall be arranged in a manner that allows cleaning of surrounding surfaces and inspection for pest activity.



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7. Raw food, cooked food, and ready-to-eat food shall be stored in separate containers or clearly segregated compartments to prevent cross-contamination.

F. Dining Area ((Applicable on all categories except take away, chef cart, food kiosk & independent food outlets))

F.1. Dining Area Availability

Where dining facility is declared in the license application, the premises shall provide a designated dining area suitable for safe and hygienic service of food.

1. Dining area shall correspond with the declared seating arrangement in the license application.
2. Dining area shall be physically identifiable and separate from kitchen operations.
3. Dining area shall provide sufficient space for safe movement of customers and staff.
4. Dining area shall not obstruct emergency exits or access routes.

F.2. Dining Area Cleanliness

Dining areas shall be maintained in sanitary condition to prevent contamination of food during service.

1. Table tops, racks, shelves, and service counters used in food preparation, storage, or dining areas shall be constructed of smooth, non-toxic, non-absorbent, and easily cleanable materials. Acceptable materials shall include the following:
 - 1.1. Metals
 - 1.1.1. Stainless steel
 - 1.1.2. Food-grade aluminum
 - 1.1.3. Galvanized steel (for dry storage or non-acidic contact applications)
 - 1.1.4. Powder-coated mild steel (non-food-contact structural surfaces only)
 - 1.2. Stone and Mineral Surfaces
 - 1.2.1. Granite
 - 1.2.2. Marble
 - 1.2.3. Engineered stone/quartz
 - 1.2.4. Polished stone surfaces
 - 1.3. Laminated and Composite Surfaces
 - 1.3.1. High-pressure laminate (HPL) / sunmica
 - 1.3.2. Food-grade laminated board
 - 1.3.3. Solid surface materials (e.g., acrylic solid surface)
 - 1.3.4. Food-grade compact laminate
 - 1.4. Glass and Ceramic Surfaces: Glass surfaces shall be of adequate thickness, securely fixed, and maintained in stable condition to prevent breakage or injury to customers or staff.
 - 1.4.1. Toughened / tempered glass
 - 1.4.2. Laminated safety glass
 - 1.4.3. Heat-resistant glass
 - 1.4.4. Safety glass panels designed for commercial use
 - 1.4.5. Ceramic or porcelain tile surfaces
 - 1.4.6. Vitrified tile surfaces
2. Plastic tables, chairs, and food service surfaces shall be made of durable food-grade plastic conforming to relevant BIS standards for materials intended for contact with food



and shall be maintained in sound, cleanable condition free from cracks, deformation from heat and pressure, or sharp edges.

Any other approved material or surface not specifically listed above shall be permitted, provided it is durable, non-toxic, non-absorbent, and capable of being effectively cleaned and maintained in hygienic condition.

3. Following material shall not be used for table tops:
 - 3.1. Unsealed wood or raw plywood
 - 3.2. Cardboard or paperboard surfaces
 - 3.3. Porous stone or cracked marble
 - 3.4. Rusted metal surfaces
 - 3.5. Painted surfaces used directly for food contact
 - 3.6. Plastic surfaces that soften or deform with heat & not as per food grade BIS standards.
 - 3.7. Zinc sheets for direct food contact
 - 3.8. Any other material not approved by the appropriate regulatory authority for use as a food contact surface
4. Dining area floor shall be maintained clean and free from waste accumulation.
5. Tables and chairs shall be maintained clean and in good condition.
6. Dining area shall be maintained free from pest infestation.
7. Spilled food or liquid shall be cleaned promptly.
8. Dining area shall be maintained in good state.

F.3. Hand Wash for Customers

Hand washing facilities shall be provided for customers in establishments where dining facility is available.

1. Hand washing facility shall be accessible to customers.
2. Hand washing facility shall be supplied with running potable water.
3. Soap shall be provided at the handwashing facility.
4. Hand washing facility shall be maintained in hygienic condition.

G. Food Handlers' Hygiene (Applicable on all categories)

General conditions:

Food handlers shall maintain personal hygiene, health, and conduct necessary to ensure safe handling of food and prevention of contamination.

1. Food handlers shall maintain a high standard of personal cleanliness and hygiene at all times while handling food.
2. Food handlers shall handle food in a manner that prevents contamination from hands, clothing, personal habits, or health conditions.
3. Food handlers shall comply with all hygiene, sanitation, and food safety practices prescribed under these guidelines and applicable laws.
4. Food handlers shall not engage in any act or behavior that may contaminate food, food contact surfaces, equipment, or the food preparation environment.
5. Food handlers shall immediately report any illness, injury, or condition that may affect food safety to the person in charge or management.



6. Food handlers shall cooperate with inspection, health monitoring, and hygiene practices implemented by the establishment or competent authority.
7. Food handlers shall maintain good personal habits and conduct appropriate to food handling operations within the premises.
8. Personal belongings such as bags, clothing, and mobile phones shall be stored in a designated area away from food preparation and storage areas.
9. Food handlers shall receive basic food safety and hygiene training appropriate to their duties, and training records shall be maintained at the premises.
10. The person in charge or management shall ensure that all food handlers working in the premises are medically fit, properly trained, and comply with hygiene requirements prescribed under these guidelines.

H.1. Uniform / Apron / Head Cover

Food handlers shall wear protective clothing suitable for hygienic food handling operations.

1. Clean uniform or apron shall be worn during food preparation and service.
2. Head covering shall be worn in food preparation areas.
3. Protective clothing shall be maintained clean and in good condition.
4. Protective clothing shall be used exclusively within the premises.

H.2. Personal Hygiene

Food handlers shall maintain personal cleanliness to prevent contamination of food.

1. Fingernails shall be kept short and clean.
2. Jewellery shall not be worn while handling food.
3. Smoking/Chewing Tobacco or gum shall not be permitted in food preparation areas.
4. Personal hygiene shall be maintained during duty hours.

H.3. Hand washing Practice

Food handlers shall practice proper hand hygiene during food handling activities.

1. Food handlers shall wash hands before handling food.
2. Food handlers shall wash hands after using toilet.
3. Food handlers shall wash hands after handling waste.
4. Food handlers shall wash hands after handling raw meat or seafood.
5. Hand washing facilities shall be used with soap and potable water.
6. Disposable gloves, where used, shall be changed between tasks and shall not be used as a substitute for hand washing.

H.4. Signs of Disease / Illness

Food handlers suffering from illness shall not be permitted to handle food.

1. Persons showing symptoms of fever, diarrhea, vomiting, or skin infection shall not handle food.
2. Persons with cuts, wounds, or skin lesions on hands shall not handle food unless the wound is completely covered with a clean, waterproof dressing or glove.
3. Management shall ensure that ill persons are excluded from food handling duties.



4. 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.
5. Any new staff joined after issuance/renewal of license shall be medically examined and immunized against cholera and enteric group of fevers.
6. The certificate of medical fitness and immunization shall be kept in the trade premises along with the licence.

I. Sanitation & Hygiene (Applicable on all categories)

I.1. Toilet Facility

Toilet facilities shall be readily accessible to patrons, and where toilets are shared, access to such facilities shall not pass through or be located in the immediate vicinity of kitchen, food preparation, storage, or utensil washing areas.

1. Toilet facility shall not open directly into food preparation area.
2. Toilet facility shall be connected to approved drainage system.
3. Toilet facility shall be adequately ventilated.
4. Toilet facility shall be accessible for regular cleaning and maintenance.

I.2. Toilet Hygiene

Toilet facilities shall be maintained in clean and functional condition at all times.

1. Toilet fixtures shall be maintained in working condition.
2. Toilet floor shall be maintained clean and dry.
3. Toilet shall be maintained free from foul odor.
4. Toilet shall be maintained free from pest infestation.
5. Cleaning of toilet shall be carried out at regular intervals & charting should be maintained for such cleaning.

I.3. Regular Cleaning Schedule

Cleaning activities shall be carried out in a systematic & regular manner to maintain hygienic conditions in the premises.

J. Pest Control Measures: Pests means rats, mice, cockroaches, filth flies, or food/refuse/sewage-associated (FRSA) flies, and any other insects, rodents, or nuisance organisms capable of contaminating food, equipment, utensils, packaging materials, or food-contact surfaces within the establishment. FRSA flies include house flies, blow flies, bottle flies, flesh flies, drain flies, phorid flies, and fruit flies.

1. Premises shall be free from rodents, cockroaches, flies, and other pests as defined above.
2. Pest control measures shall be implemented on regular basis.
3. Entry points for pests shall be sealed and in case of ducts of air condition to be covered with wire mesh.
4. Pest control activities shall be documented and records shall be maintained on site for inspection.
5. *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*



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during the conduct of business, but instead fly swats/flaps/ electric fly killer equipment used to kill spray flies getting into the premises

K. Waste Disposal (Applicable on all categories)

K.1. Segregation of Waste at Source

Waste shall be segregated at the point of generation to facilitate safe handling and disposal.

1. Solid waste shall be segregated into separate categories at source into Wet and Dry waste as Solid Waste management rules 2016.
2. Hazardous waste, including chemical containers or cleaning residues, shall be stored separately from food waste.
3. Segregation of waste shall be carried out in designated colour coded containers as per SWM Rules 2016 as mentioned below:

Waste Type	Colour	Examples
Wet waste	Green	Food waste, vegetable waste, kitchen waste
Dry waste	Blue	Plastic, paper, packaging, bottles

K.2. Waste Storage Containers

Waste storage containers shall be suitable for hygienic handling and temporary storage of waste.

1. Covered waste bins shall be provided in all operational areas where waste is generated.
2. Waste bins shall be constructed of durable, non-corrosive, and leak-proof material.
3. Waste bins shall be operated by foot pedal or equivalent mechanism where feasible.
4. Waste bins shall be lined with disposable bags.
5. Waste bins shall be maintained in clean and serviceable condition.
6. Waste bins shall be of adequate capacity to prevent overflow during operational hours.

K.3. Handling and Removal of Waste

Waste shall be removed from operational areas in a timely and hygienic manner.

1. Waste shall be removed from kitchen and service areas at regular intervals.
2. Waste shall not be allowed to accumulate in food preparation or storage areas.
3. Waste shall be transported in closed containers to the designated waste storage area.
4. Waste handling shall be carried out in a manner that prevents spillage and contamination.
5. Overflowing waste bins shall not be permitted.
6. In case Wet waste generated is ≥ 100 kg per day, then establishment will be considered Bulk waste generator as per rules laid down in SWM rules 2016. In such cases following guidelines will be applicable:
 - 6.1. Bulk waste generators shall register with MCD in accordance with applicable solid waste management regulations.
 - 6.2. Where multiple establishments operate within a single premises, campus, hotel, mall, or institutional complex, the total quantity of waste generated from all eating



establishments within the premises shall be considered collectively for determining Bulk Waste Generator applicability.

- 6.3. In such premises, the owner, occupier, or management authority shall be responsible for installation and operation of a centralized waste management or processing facility of adequate capacity for the entire premises.
- 6.4. Bulk waste generators shall segregate waste at source in accordance with prescribed colour coding system and ensure that all establishments within the premises comply with segregation requirements.
- 6.5. Bulk waste generators shall make arrangements for collection and processing of wet waste through composting machine, bio-methanation, or other approved method, within the premises.
- 6.6. Recyclable and residual waste shall be handed over only to authorized waste collectors, recyclers, or municipal agencies.
- 6.7. All establishments located within a premises having centralized waste processing facility shall transfer segregated waste to the designated collection point or processing facility within the premises.
- 6.8. Bulk waste generators shall maintain records of waste generation, processing, and disposal, including details of waste handling arrangements, for inspection by the competent authority.

K.4. Designated Waste Storage Area

A designated waste storage area shall be provided within the premises where waste is temporarily stored prior to collection.

1. Waste storage area shall be located away from food preparation and storage areas.
2. Waste storage area shall be accessible for cleaning and waste removal.
3. Waste storage area shall be maintained clean and free from pest infestation.
4. Waste storage area shall be constructed of washable and non-absorbent material.
5. Waste storage area shall permit safe handling and removal of waste.

K.5. Disposal of Waste

Waste shall be disposed of through authorized municipal waste collection systems.

1. Waste shall be handed over to authorized municipal waste collection agency or designated collection point.
2. Waste shall not be disposed in open areas, drains, or unauthorized locations.
3. Waste disposal shall comply with applicable municipal solid waste management requirements.
4. Establishment shall cooperate with MCD authorities in waste collection and disposal operations.

K.6. Pest and Nuisance Prevention

Waste management practices shall prevent pest infestation and environmental nuisance.

1. Waste storage containers shall remain covered at all times.
2. Waste storage area shall be maintained free from foul odor and spillage.
3. Measures shall be taken to prevent entry of rodents, flies, and stray animals into waste storage areas.
4. Waste shall not be stored in a manner that creates nuisance to neighboring premises.



K.8. Storage of Cleaning Chemicals

Cleaning chemicals and hazardous substances shall be stored in a manner that prevents contamination of food.

1. Cleaning chemicals shall be stored in designated storage area.
2. Cleaning chemicals shall be clearly labeled.
3. Cleaning chemicals shall not be stored together with food or utensils.
4. Chemical storage area shall be secured to prevent accidental exposure.

L) Additional Guidelines for Tandoor, Grill, and Barbecue Cooking Operations

These conditions shall apply where food is prepared using tandoor, grill, barbecue, or similar high-temperature cooking equipment operated using charcoal, LPG, electricity, or other approved fuel sources.

L.1 Scope of Application

1. These conditions shall apply to cylindrical tandoors, open grills, barbecue units, or similar cooking equipment used for preparation of breads, kebabs, tikka, roasted meat, chicken, fish or comparable food items.
2. Cooking operations may be conducted in open or customer-visible areas within the licensed premises.

L.2 Separation and Customer Protection

1. Where tandoor or grill cooking is conducted in areas accessible or visible to customers, appropriate physical separation shall be provided to protect customers and prepared food from heat, smoke, sparks, or accidental contact.
2. Such separation may be provided in the form of glass, metal, or other heat-resistant barrier.
3. The protective barrier shall be of sufficient height to cover the cooking and food handling zone; full enclosure up to the roof shall not be mandatory.

L.3 Handling of Fuel and Residual Materials

1. Residual ash, charcoal, or similar waste shall be removed periodically and disposed of in a safe manner.

L.4 Food Hygiene During Tandoor and Grill Operations

1. Skewers, trays, and utensils used in grill or tandoor cooking shall be cleaned at appropriate intervals.



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M) Guidelines for Table-Top Cooking / Barbeque / Live Cooking Devices at Dining Tables in Eating Establishments

M.1. Approved Equipment and Safe Installation

Only commercially manufactured and purpose-designed cooking or heating appliances suitable for indoor dining use shall be installed. All devices shall be stable, securely positioned, and maintained in safe working condition to prevent tipping, spillage, or accidental contact with hot surfaces for public safety.

M.2. Safe Layout and Spacing

Placement of table-top cooking devices shall ensure:

- Adequate spacing between tables to prevent crowding and accidental contact
- Safe clearance from curtains, decorative materials, and other combustible items

M.3. Ventilation and Indoor Comfort

Adequate ventilation or localized exhaust arrangements shall be provided to control heat, smoke, fumes, and odour generated from table-top cooking activities, so as to maintain a safe and comfortable indoor environment.

N) Guidelines for Live Kitchens / Open Kitchens in Eating Establishments

N.1. Demarcation and Restricted Access

The live kitchen or open cooking area shall be clearly demarcated from customer seating and circulation areas by means of a counter, partition, glass barrier, or similar physical separation to prevent accidental spillage of hot food or oil from cooking equipment, utensils, or food preparation surfaces.

N.2. Safe Layout and Equipment Placement

Cooking equipment and appliances in live kitchens shall be arranged in a manner that:

- Provides adequate working space for staff movement
- Maintains safe clearance between cooking equipment and customer areas
- Prevents obstruction of walkways, exits, or service routes
- Minimizes risk of accidental contact with hot surfaces or utensils

N.3. Ventilation and Heat / Smoke Control

Adequate ventilation or exhaust arrangements shall be provided to control heat, smoke, fumes, and odour generated from cooking activities so as to maintain a safe and comfortable environment for patrons and staff.



O) ADDITIONAL CONDITIONS FOR OPEN SPACE/OPEN TERRACE DINING

1. The extant norms for fire safety shall apply.
2. For open space permission:
 - (i) In case of open space on ground floor no additional fire NOC will be required.
 - (ii) In case of open space on upper floors no additional fire NOC is required for the eating establishment having area **90 sq. meters or more** and already in possession of fire NOC.
 - (iii) In case of open space on upper floors, fire NOC is required if existing eating establishment is having area **less than 90 sq. meters**, but on addition of open space total area becomes **90 sq. metres or more**.
3. When terrace is allowed for dining/food serving purpose, the existing capacity of eating house approved as per license given by MCD shall continue to apply. The use of terrace would not imply permission for additional seating capacity. The seating capacity at terrace would be included while counting the utilization of the seating capacity approved for an eating house. Total intake of guest at terrace and inside eating house should not exceed permissible seats sanctioned for seating inside the eating house.
4. **25% of total area on terrace adjacent to staircase shall be kept vacant**; this is necessitated in view of fire safety.
5. All staircase of the premises shall be continuous up to terrace in premises where permission is to be given. Staircase shall be approachable by each and every occupant without any obstruction/hindrance.
6. The lighting/illumination and ambient noise quality on terrace shall be conforming to the relevant provisions of the **Environmental Protection Act, 1986** and other relevant Acts.
7. If the existing height of parapet wall is less than **1.5 mtrs.**, same may be allowed to be increased by way of grills/openable glass cladding up to total height of **1.5 mtrs.**
8. This license does not regularize the use and the Corporation will be at liberty to take action for violation of special conditions.
9. The provision for open space/terrace shall not violate and be subject to the other laws/rules applicable in the State. The licensee of the eating-house shall also give undertaking to stop the use of open space/terrace as and when directed by MCD without any claims/compensation of whatsoever nature in case of any violation of the license conditions. On violation of terms and conditions permission for service area will be withdrawn and further action will be taken as per **DMC Act**. MCD reserves the right to revoke the permission at any point of time without prior notice if there is breach of any of the above conditions.
10. License holder will be responsible for compliance of all regulatory norms and permissions including fire safety norms, **DPCC**, etc.



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P) Special seating & serving arrangements:

1. **Standing Dining Tables (Darshini / Bakery / Snacks stall etc):** Where food is served for consumption at standing tables without chairs or seating.
 - 1.1. Standing tables shall be stable, non-slip, and constructed of smooth, non-absorbent, and easily cleanable food grade material.
 - 1.2. The floor area around standing tables shall be kept dry, clean, and free from food waste, spills, or obstructions.
 - 1.3. Hand-washing facilities shall be readily accessible to customers.
2. **Floor Seating / Low Seating (Squatting Chairs / Traditional Muslim Eateries):** Where customers are seated on low stools, floor-level seating, or squatting arrangements
 - 2.1. Seating surfaces and floor coverings shall be cleanable, washable, and maintained in hygienic condition.
 - 2.2. Regular cleaning and sanitation of the seating area shall be carried out during operational hours.
3. **Special Seating in Middle Eastern / Traditional Cuisine Restaurants (Majlis / Floor Dining / Cushion Seating):** Where themed or cultural seating arrangements such as floor cushions, majlis seating, or low tables are provided:
 - 3.1. Cushions, mattresses, and floor seating materials shall be covered with washable or cleanable material and maintained in hygienic condition.
 - 3.2. Adequate ventilation and lighting shall be provided in enclosed seating areas.
 - 3.3. Food service shall be carried out using clean trays, tables, or platforms, and not directly on floor surfaces.
 - 3.4. Periodic cleaning and maintenance of seating materials shall be ensured.
4. **Bar Counter Seating and Service of Food at Bar Counters:** Where food or beverages are served for consumption at bar counters on high stools.
 - 4.1. Food preparation or serving areas at the bar counter shall be kept clean and protected from contamination.
 - 4.2. Waste containers shall be provided and regularly emptied to maintain cleanliness around the bar area



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Q) General conditions of the Deemed/Health Trade License:

- i. The Deemed/Municipal Health Trade license certificate availed is restricted within the domain of regulatory actions of the Public Health Department to ensure operation of the Health trade under sanitary and hygienic conditions by complying with the technical conditions prescribed for the Health trades.
- ii. The Health Trade License regulates the operation of health trades from the perspective of public safety, health, hygiene, sanitation, and food safety within the jurisdiction of the Municipal Corporation of Delhi.
- iii. This license will completely indemnify the MCD for any incidence of fire. Fire Safety Standards are to be taken care of by the licensee. Applicant who is seeking for HTL shall obtain fire NOC. Licensee will be squarely responsible for fire safety of the premises and meeting other regulatory requirement as applicable.
- iv. Deemed/Health Trade License does not confer any legal/ownership right and cannot be used for any other purpose for which license is generated.
- v. Deemed/license does not entitle for regularization of any unauthorized construction.
- vi. The licensee shall permit the authorized officer of MCD to inspect the licensed premises consequent to issue of deemed health trade license under question at all reasonable time and without notice during the tenure/ validity of license.
- vii. Whenever the licensed premises are vacated, the licensee shall inform to the concerned authorized officer of MCD and liable to return/surrender the license to MCD. Failure to do so shall make him/her ineligible for issue of license in future, without getting cleared all previous dues.
- viii. The licensee shall maintain the premises in a clean and sanitary condition at all times and shall ensure timely removal and disposal of filth, refuse, grease, and waste in accordance with applicable Solid Waste Management Rules and municipal requirements.
- ix. The licensee shall make separate storage arrangement for the articles which are intended for human consumption and which are poisonous or likely to contaminate other items within the premises.
- x. The licensee shall ensure that no act is being done in the licensed premises which shall lead to danger to life or property, nuisance etc.
- xi. Licensee shall either do not permit any negligent act, which is likely to cause fire or otherwise endanger the public safety in the licensed premises.
- xii. The licensee shall not encroach upon public land by placing tables, chairs, cooking equipment, or any other articles outside the licensed premises in a manner that may obstruct sanitation, waste management, drainage, or public movement.



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- xiii. The license is subject to all terms and conditions imposed at time of grant of health trade license and also imposed from time to time. If it is found that the activity is not permissible, then license shall stand revoked without any further communication and MCD shall be kept harmless for the same.
 - xiv. The grant of license does not abdicate the licensee from responsibilities as towards complying with the provisions of DMC Act, 1957 as amended from time to time or any other law for the time being in force.
 - xv. The licensee shall not be allowed to run any trade which is prohibited by any Act/Law/Government order/ Directions from any Court of Law.
 - xvi. The health trade license is premises specific. Any change in the premises including addition/alteration or ownership will amount to revocation of license issued.
 - xvii. The license shall be liable to cancellation if any statement, declaration, undertaking, or document submitted by the applicant is found to be false, misleading, or misrepresented in any material respect. In such cases, the deemed license shall be treated as void ab initio, and any misuse of the license shall be dealt with in accordance with Sections 417, 420, 421, 422, 423, 397 & 430 of the Delhi Municipal Corporation Act, 1957, and rules made there under.
 - xviii. In cases of violations, the licensee may be given reasonable time for compliance, ordinarily not exceeding three weeks, failing which the deemed license status will be revoked and appropriate regulatory action initiated as per law.
 - xix. Where conditions are observed that pose a risk to public health, hygiene, or sanitation, the Municipal Corporation of Delhi may take immediate regulatory action, including inspection, sampling, suspension, or cancellation of license in accordance with applicable provisions of law.
 - xx. The health trade license issued is subject to the validity of documents & common undertaking submitted by the applicant. Any violation to the technical instructions & bye-laws for the health trades will result in revocation of the license and MCD Will not be liable for the same.
 - xxi. Licensee will be squarely responsible for fire safety of the premises and also other regulatory Stake Holders will have to fulfill their regulatory roles as per their domain of actions.
 - xxii. As per the domain of regulatory actions, operation of the Health trade under sanitary and hygienic conditions by complying with the technical conditions prescribed for the Health trades under the Health Bye Laws will be ensured and accordingly indemnify MCD against any incidence of fire accidents.
 - xxiii. The establishment shall develop and maintain written Standard Operating Procedures (SOPs) for food preparation, storage, cleaning and sanitation, pest



control, waste management, and emergency response, and such SOPs shall be made available for inspection by the competent authority.

- xxiv. The establishment shall maintain records of cleaning schedules, pest control activities, temperature monitoring, equipment maintenance, and food safety checks, and such records shall be preserved on the premises for inspection by the competent authority.
- xxv. All food handlers shall receive basic training in food hygiene and safe food handling practices appropriate to their duties, and records of such training shall be maintained at the premises. A responsible person in charge shall be present during operating hours to supervise food safety, hygiene, sanitation, and compliance with these guidelines within the establishment.
- xxvi. Any incident of suspected food contamination, foodborne illness, or unsafe food condition associated with the establishment shall be reported promptly to the competent authority, and necessary corrective actions shall be undertaken without delay.
- xxvii. The establishment shall conduct routine inspection of the premises and incoming food supplies to detect pest activity, spoilage, contamination, or other unsafe conditions and shall take immediate corrective action wherever required.
- xxviii. Random inspection of the trade premises can be carried out by the authorized officials of the Public Health Department at any time. Inspection may not be compulsory during the renewal of the license for fourth/fifth and sixth financial years, but, compulsory after completion of the license cycle of six financial years.
- xxix. The licensing authority may issue written directions or additional conditions, where necessary, to address specific public health risks or sanitation concerns within the establishment.
- xxx. Health Trade License will not have any bearing on ownership and cannot be used for settlement of ownership dispute. It is also not entitled for regularization of any unauthorized construction.



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R) Amenities to be made available for all categories:

- a) Trade premises area @1.8 sq mts/person
- b) Kitchen- at least 30% of the trade premises(in case, all processing of raw food, complete cooking activity, sorting and storing cooked food for serving take place or at least 20% of the trade premises in case outsourced cooking activity).
- c) Store room
- d) Washing area
- e) Waste disposal area
- f) Receiving area (In large establishments)
- g) Wash rooms- no. of toilets, both male and female as per the applicable Building Bye-Laws.
- h) Bar counter (Optional)
- i) Podium/Dance floor for amusement activity (Optional)
- j) Tandoor and grills- operable with approved fuels. (Optional)
- k) Special seating and dining arrangements (Optional)
- l) Baking and confectionary (Optional)
- m) Table-top barbeque/live cooking (Optional)
- n) Live or open kitchen (Optional)
- o) Designated smoking area (Optional)
 - o.1. Smoking of tobacco products, including cigarettes, cigars, bidis, or hookah containing tobacco or tobacco-infused molasses, shall not be permitted in the premises of the establishment where food is prepared, served, or consumed, except in a designated smoking area permitted under applicable law.
 - o.2. Where a designated smoking room or smoking area is provided, it shall comply with applicable statutory requirements and shall be physically segregated from food preparation, storage, and dining areas in a manner that prevents exposure of patrons and staff to tobacco smoke.
 - o.3. The establishment shall display appropriate signage indicating prohibition of smoking in non-designated areas.
- p) First Aid Kit (mandatory)
 - p.1. A first aid kit containing essential medical supplies shall be provided in the kitchen and dining area, wherever such areas are available. The first aid kit shall be maintained in accessible, clearly identifiable, and serviceable condition for use during minor injuries or emergencies involving staff or patrons. For patrons choked with food and causing blockage of airway, Staff to be trained for carrying out Heimlich maneuver.
 - p.2. The first aid kit shall include, at a minimum, supplies suitable for management of common food service injuries such as cuts, burns, and minor wounds, including



antiseptic solution, sterile gauze, adhesive dressings, waterproof bandages (band aids), burn relief cream or gel, burn dressings, cotton, scissors, adhesive tape, disposable gloves, and any other essential first aid materials as per applicable health and safety guidelines.

S) Required documents

1. ID of the applicant- Aadhar/Voter ID/Driving license/ Passport
2. Legal occupancy documents- Registry of the property/ Sale deed, / Rent agreement/Lease agreement /Gift Deed /Government Allotment Letter / Rent Receipt as applicable for the case under prevailing norms
3. Site Plan signed and verified by MCD registered architect
4. Structural safety certificate by MCD registered architect.
5. List of food handlers working in all shifts signed by the applicant/licensee.
6. Medical fitness certificate with typhoid vaccination and photograph issued by the registered Allopathic doctor to be produced at the time of inspection. Medical certificate with typhoid vaccination to be renewed on or before expiry.
7. Pest control certificate as per prescribed Performa. Pest control certificate to be renewed on or before expiry.
8. Open space/open terrace/rooftop dining:
 - a. Legal occupancy and/or NOC from the concerned owner of the land for using the open space / terrace as dinning/service area. Open spaces/ terrace in front of other shops in the building shall not be allowed to be used as "dinning/food service Area" even if, land lord has given NOC.
 - b. Open space/ terrace should be clearly marked in Sanction plan/ site plan (Pre 1962 buildings are exempted) duly verified by the registered Architect.
 - c. The permission will be given for serving food in Terrace/ part terrace (except Refuge filoor) on submission of buildings Structural Safety Certificate by Registered Structural Engineer with clear mention of using terrace for dinning/food service.
 - d. Indemnity Bond thereby indemnifying MCD and their officers from any risk, damages, safety, loss of life and property, Litigations etc. Proper safety and security measures shall be ensured by the licensee to avoid any mishap / accident of whatsoever nature and the licensee shall be solely responsible.



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T) RISK-BASED REGULATORY CLASSIFICATION AND INSPECTION PLANNING:

1. Rationale for Risk-Based Regulation

1.1 The introduction of a deemed and automated municipal permission mechanism requires a structured inspection framework to ensure that public health safeguards remain effective and proportionate.

1.2 Uniform inspection frequency across all establishments, irrespective of size, capacity, operational complexity or compliance history, results in inefficient deployment of regulatory resources and increases the possibility of inconsistent enforcement.

1.3 A risk-based regulatory model enables the Municipal Corporation of Delhi to prioritise supervisory attention toward establishments that pose higher potential public health risk, while maintaining routine oversight over establishments presenting lower risk.

1.4 The objective of this Part is to establish a transparent and documented inspection planning system that ensures consistency, proportionality and accountability in regulatory action.

2. Risk Classification Framework

2.1 All establishments operating under municipal permission shall be categorised into risk tiers based on objective and measurable parameters declared by the establishment and verified during inspection.

2.2 Risk classification shall be determined by a combination of the following parameters:

- (a) Declared trade area in sq. mts
- (b) Seating capacity or expected customer footfall
- (c) Nature of establishment, including restaurant, banquet hall, hotel, cloud kitchen or catering unit
- (d) History of prior violations or enforcement action
- (e) Repeated complaints relating to sanitation or public health
- (f) Any discrepancy in declared operational details
- (g) Any other parameter notified by the Commissioner in public interest

2.3 Based on these parameters, establishments shall be classified into the following categories:

High Risk

Medium Risk

Low Risk

3. High Risk Category

3.1 Establishments classified as High Risk shall include, but shall not be limited to:

- (a) Banquet halls and large assembly establishments
- (b) Hotels and lodging establishments providing food service
- (c) Food courts and establishments with high seating capacity
- (d) Establishments exceeding prescribed trade area thresholds
- (e) Establishments with history of suspension or repeated critical violations
- (f) Establishment where large group people are expected to eat in outdoor events like concerts, sports events, live performances etc.




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3.2 High Risk establishments shall be subject to:

- (a) Mandatory inspection within a defined period after commencement of operation
- (b) More frequent inspection intervals as determined in the annual inspection plan
- (c) Immediate inspection upon receipt of complaint
- (d) Enhanced supervisory review of inspection findings

4. Medium Risk Category

4.1 Medium Risk establishments shall include establishments with moderate trade area, moderate seating capacity or limited prior compliance concerns.

4.2 Such establishments shall be subject to:

- (a) Periodic inspection at defined intervals
- (b) Selection for inspection under random sampling model
- (c) Inspection upon receipt of complaint

5. Low Risk Category

5.1 Low Risk establishments shall include small-scale food businesses such as limited-area eateries, take-away counters or retail food outlets with minimal seating and no history of violations.

5.2 Such establishments shall be subject to:

- (a) Inspection under annual random sampling
- (b) Complaint-based inspection
- (c) Follow-up inspection where deficiencies were previously recorded

6. Annual Inspection Planning

6.1 At the beginning of each Financial Year, each Zone shall prepare an Annual Inspection Plan based on the risk classification database.

6.2 The Annual Plan shall:

- (a) Identify establishments in each risk category
- (b) Allocate inspection frequency proportionate to risk level
- (c) Ensure equitable distribution of inspections
- (d) Avoid repetitive inspection of compliant low-risk establishments without cause

6.3 The Annual Inspection Plan shall be approved by the Deputy Health Officer and recorded in the municipal HTL database.

7. INSPECTION PROTOCOL

7. Standardised Inspection Proforma

7.1 All inspections shall be conducted strictly in accordance with the approved Eating Establishment Inspection Proforma adopted under this Framework which will be based on operational guidelines.

7.2 Inspecting officers shall record observations parameter-wise and classify violations as:

Critical

Major

Minor -

7.3 No inspection shall introduce parameters outside the approved checklist unless justified and recorded in writing.

7.4 The completed inspection proforma shall form the official record of inspection findings.



8. Categories of Inspections

8.1 Inspections under the municipal health trade regulations shall include:

Scheduled inspection as per risk classification

Complaint-based inspection

Follow-up inspection

Emergency inspection

8.2 Every inspection conducted under any category shall be documented in the municipal HTL database.

9. Follow-Up Inspections

9.1 Establishments receiving improvement directions for Major or Critical violations shall be subject to follow-up inspection within the prescribed compliance period.

9.2 Failure to rectify deficiencies within the stipulated period may result in escalation of enforcement action.

10. Emergency Inspections

10.1 Where credible information indicates imminent danger to public health, contamination event or serious violation, inspection may be conducted immediately.

10.2 Reasons for such inspection shall be recorded in the inspection report.

HYGIENE RATING SYSTEM FOR FOOD BUSINESSES

11. Purpose of Hygiene Rating

11.1 In order to promote transparency, encourage voluntary compliance and strengthen public health safeguards, a Hygiene Rating System is hereby introduced for food businesses operating within the jurisdiction of the Municipal Corporation of Delhi.

11.2 The Hygiene Rating shall communicate the sanitation and hygiene status of establishments to the public based on inspection findings recorded in the approved inspection proforma.

11.3 The rating system shall function as a transparency and compliance tool and shall not replace statutory licensing or enforcement provisions.

12. Basis of Hygiene Rating

12.1 Hygiene grading shall be based exclusively on inspection findings recorded in the approved inspection proforma.

12.2 Violations shall be categorised as:

Critical — conditions posing immediate risk to public health

Major — significant hygiene or safety deficiencies

Minor — non-critical deficiencies

13. Scoring Methodology

13.1 Hygiene grading shall be calculated using a risk-weighted scoring system designed to reflect the severity of violations.

13.2 For the purpose of calculating hygiene score, the following penalty values shall apply:

Critical violation — 10 points

Major violation — 4 points

Minor violation — 1 point



13.3 The maximum compliance benchmark shall be:
100 points

13.4 The final hygiene score shall be calculated as:

Final Score = 100 minus total penalty points

13.5 The scoring calculation shall be applied uniformly across all Zones.

14. Hygiene Grades

14.1 Based on the final score, establishments shall be graded as follows:

Grade A — score of 90 to 100

Grade B — score of 75 to 89

Grade C — score of 60 to 74

Grade D — score below 60

14.2 Automatic Grade D shall be assigned where inspection records:

Two or more Critical violations

14.3 The grading system shall be applied uniformly across all Zones.

15. Public Display of Hygiene Rating

15.1 All food businesses shall prominently display the Hygiene Rating Certificate at a location visible to customers at the entrance.

15.2 Failure to display the certificate shall constitute violation of licence conditions.

16. Validity of Hygiene Rating

16.1 The hygiene rating shall remain valid until the next scheduled inspection or expiry of the prescribed period, whichever occurs earlier.

16.2 Where follow-up inspection results in improved compliance, the grade may be revised accordingly.

ENFORCEMENT ESCALATION MATRIX, SUSPENSION, REVOCATION AND SEALING UNDER SECTION 423 OF THE DMC ACT, 1957

17. Foundational Principle of Enforcement

17.1 Enforcement under the Health Trade regime is intended to secure compliance, prevent public health risk, and ensure adherence to statutory requirements under Sections 417, 420, 421 and 422 of the DMC Act.

17.2 Enforcement action shall be guided by the principles of proportionality, reasonableness, transparency and natural justice.

18. Categories of Violations

18.1 Violations identified during inspection shall be classified as:

(a) Minor Violations

(b) Major Violations

(c) Critical Violations

18.2 Classification shall be strictly in accordance with the approved Inspection Proforma and operational Guidance Note.



18.3 No violation shall be categorised outside the approved framework unless recorded with specific justification and supervisory concurrence.

19. Enforcement Escalation Structure

19.1 Enforcement action shall proceed in graduated stages, depending on severity and repetition of violation.

19.2 The stages shall be as follows:

Stage I – Monetary Penalty /Challan&Advisory or Improvement Notice

Stage II – Show Cause Notice for Suspension

Stage III – Suspension of Deemed Municipal Permission

Stage IV – Revocation of Permission

Stage V – Sealing under Section 423

19.3 Escalation shall be proportionate to severity and recurrence of violations.

20. Stage I – Improvement Notice and Monetary Penalty / Challan

20.1 Minor violations and up to one Major violation that do not pose immediate risk to public health shall result in issuance of Improvement Notice and may also attract issuance of monetary penalty or challan as per applicable provisions.

20.2 The Improvement Notice shall:

- (a) Clearly specify deficiencies
- (b) Provide reasonable time for rectification
- (c) Inform establishment of consequences of non-compliance

20.3 Penalty shall be proportionate and in accordance with statutory limits.

20.4 Issuance of challan shall not preclude further escalation where warranted.

20.5 Follow-up inspection shall be conducted after expiry of compliance period.

21. Stage II – Show Cause Notice for Suspension

21.1 The following circumstances may trigger issuance of Show Cause Notice proposing suspension:

- (a) Two or more Major violations during inspection
- (b) Single Critical violation posing significant risk
- (c) Failure to comply with Improvement Notice
- (d) Repeat non-compliance within the same Financial Year
- (e) Operating without valid municipal Health Trade License

21.2 The Show Cause Notice shall:

- (a) Specify alleged violations
- (b) Refer to inspection findings
- (c) Provide reasonable opportunity to respond
- (d) Indicate proposed action

21.3 Response shall be considered by the Competent Authority before decision.

22. Stage III – Suspension of Deemed Municipal Permission

22.1 Suspension may be ordered where:

- (a) Two or more Critical violations are recorded
- (b) Establishment fails to respond satisfactorily to Show Cause Notice



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- (c) Continued operation poses significant risk to public health

22.2 Suspension shall require confirmation by the Competent Authority, being the Deputy Health Officer or officer designated by the Commissioner.

22.3 Order of suspension shall:

- (a) Be in writing
- (b) Record reasons
- (c) Specify duration
- (d) Inform right of appeal

22.4 Upon suspension:

- (a) Municipal Payment Confirmation Receipt shall be digitally marked "Suspended"
- (b) Status shall reflect on the public verification portal
- (c) Establishment shall cease operation until reinstatement

23. Stage IV – Revocation of Deemed Municipal Permission

23.1 Revocation may be ordered where:

- (a) Repeated Critical violations occur
- (b) Establishment continues operation despite suspension
- (c) Wilful non-compliance with statutory requirements is established
- (d) Fraudulent procurement of deemed permission is proven or False declaration or misrepresentation is established

23.2 Revocation shall permanently invalidate Municipal Payment Confirmation Receipt for that Financial Year.

23.3 Revocation order shall be passed by the Competent Authority after providing opportunity of hearing.

23.4 Fresh municipal permission shall require fresh application and payment in the subsequent Financial Year subject to clearance of violations.

24. Stage V – Sealing under Section 423 of the DMC Act

24.1 Section 423 of the DMC Act empowers the Commissioner to stop operation of trade premises used in contravention of license conditions or statutory provisions.

24.2 Sealing as one of the measures to stop operation of non-compliant trade may be undertaken where:

- (a) Establishment operates despite suspension or revocation
- (b) Grave and immediate danger to public health is established
- (c) Food contamination event is detected
- (d) Court or higher authority directs sealing
- (e) Continued operation constitutes defiance of lawful order

24.3 Sealing shall be carried out strictly in accordance with statutory procedure and after approval of the Competent Authority.

24.4 Reasons for sealing shall be recorded in writing and digitally uploaded.

25. Due Process and Natural Justice

25.1 Except in cases involving imminent public health emergency, no suspension, revocation or sealing shall be ordered without issuance of notice and opportunity of hearing.



25.2 All orders shall be reasoned and speaking orders.

25.3 Establishment shall have the right to appeal before the designated authority within the prescribed timeframe.

25.4 Appeal shall not automatically stay enforcement unless specifically ordered.

26. Immediate Preventive Action in Public Health Emergency

26.1 Notwithstanding other provisions, where inspection reveals immediate and grave danger to public health, including contaminated food supply or hazardous conditions, temporary closure or sealing may be ordered pending formal proceedings.

26.2 Such action shall be subject to post-facto review and confirmation by the Competent Authority.

27. Withdrawal of Deemed Status

27.1 Suspension or revocation shall result in automatic withdrawal of deemed municipal permission.

27.2 The digital system shall reflect updated status immediately.

27.3 The public verification portal shall display suspension or revocation status for transparency.

28. Interaction with Hygiene Rating

28.1 Hygiene grading and enforcement are interconnected but distinct.

28.2 Grade D shall not automatically result in suspension unless supported by violation findings warranting such action.

28.3 However, two or more Critical violations resulting in Grade D may trigger Stage III proceedings.

29. Escalation Consistency and Supervisory Review

29.1 All enforcement actions beyond Stage I shall require supervisory review and confirmation.

29.2 Headquarters may periodically audit enforcement actions to ensure uniformity across Zones.

30. Recovery of Dues and Penalties

30.1 Outstanding penalties or unpaid municipal fees shall be recoverable in accordance with applicable municipal recovery mechanisms.

30.2 Non-payment of penalties may be considered an aggravating factor during renewal.

31. Reinstatement after Suspension

31.1 Establishment seeking reinstatement after suspension shall:

- (a) Rectify recorded violations
- (b) Apply for re-inspection
- (c) Obtain confirmation from the Competent Authority

31.2 Reinstatement shall be recorded digitally.



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Municipal Corporation of Delhi



MUNICIPAL CORPORATION OF DELHI
PUBLIC HEALTH DEPARTMENT
Dr. S.P.M. Civic Centre, Minto Road, New Delhi – 110002

OFFICE ORDER

No.Addl.MHO-2/HQ/2026/D-73

Dated: 17.07.2026

Subject: Implementation of *Operational Guidelines for Eating Establishments* under the Health Trade Licensing Framework of the Municipal Corporation of Delhi.

The Municipal Corporation of Delhi, in discharge of its statutory functions under the Delhi Municipal Corporation Act, 1957, regulates eating establishments with the objective of ensuring hygienic food handling practices, sanitary conditions and protection of public health. Consequent to De-regulation of Health Trade License, revised **Operational Guidelines for Eating Establishments** was approved by the Hon'ble Mayor to establish a uniform, transparent and risk-based regulatory framework.

The revised Operational Guidelines consolidate the operational requirements, category-wise standards, licensing conditions, inspection methodology, risk assessment parameters and enforcement framework governing eating establishments and henceforth serve as the principal operational document for regulation of eating establishments.

The Hon'ble Mayor, Municipal Corporation of Delhi, has approved adoption of a **risk-based regulatory approach** for regulation of eating establishments. Accordingly, all officers of the Public Health Department shall ensure that the Operational Guidelines are implemented in a phased and structured manner in accordance with the following directions:

Adoption of **risk-based regulatory approach** shall ensure the implementation of Operational Guidelines in a structured manner in accordance with the following directions:

I. Dissemination

- i. A Copy of the Operational Guidelines shall be circulated to all Deputy Health Officers, Assistant Public Health Inspectors, Public Health Inspectors and other concerned officers.
- ii. The Guidelines shall be uploaded on the official website of the Municipal Corporation of Delhi for information of all stakeholders.

II. Regulatory Compliance

- i. Every Deemed Health Trade Licence for eating establishments shall be examined & inspected with reference to the applicable provisions of the Operational Guidelines.
- ii. The Operational Guidelines shall be treated as the standard reference document while advising applicants regarding compliance requirements for Deemed Health Trade License.

III. Risk-Based Inspection

- i. Inspection planning shall progressively transition from routine inspections to a **risk-based inspection system** taking into consideration the category of establishment, nature of food operations, public health risk, previous compliance history, complaints, intelligence inputs and other risk parameters prescribed in the Guidelines.
- ii. High-risk establishments shall receive greater regulatory attention, while inspections of establishments demonstrating sustained compliance may be undertaken at appropriate intervals in accordance with the approved risk assessment framework.
- iii. Surprise inspections may continue to be undertaken wherever warranted in the interest of public health.

IV. Uniform Inspection Procedure

- i. All inspections shall be conducted in accordance with the Operational Guidelines to ensure uniformity in interpretation and implementation across all Zones.
- ii. Inspection reports shall clearly record observed deficiencies with reference to the relevant provisions of the Operational Guidelines.

V. Regulatory Enforcement

- i. Regulatory action shall be guided by the enforcement framework prescribed in the Operational Guidelines and shall be proportionate to the nature and severity of non-compliance.

ii. Wherever deficiencies are capable of rectification, reasonable opportunity shall ordinarily be provided for compliance before initiation of penal actions, except where immediate action is warranted in the interest of public health.

iii. Serious violations posing an imminent risk to public health shall be dealt with promptly in accordance with the provisions of the Delhi Municipal Corporation Act, 1957 and other applicable laws.

VI. Capacity Building

i. Deputy Health Officers shall conduct orientation programmes for all field functionaries to ensure uniform understanding and implementation of the Operational Guidelines.

ii. Difficulties experienced during implementation or suggestions for improvement shall be forwarded to Public Health Headquarters for examination and incorporation during future revisions.

VII. Monitoring

Deputy Health Officers shall periodically review implementation of the Operational Guidelines within their respective Zones and ensure consistency in regulatory practices. Public Health Headquarters shall monitor implementation and issue clarifications or amendments, wherever considered necessary.

The objective of these directions is to establish a transparent, predictable and facilitative regulatory system that promotes voluntary compliance, optimises regulatory resources through risk-based inspections and strengthens protection against food and water-borne diseases through uniform implementation of sanitary and hygienic standards.

A detailed category-specific inspection proforma will be released in due course of time.

This Office Order shall come into force with immediate effect.

Encl.: Operational Guidelines for Eating Establishments


Dr. D. Bhatnagar
Addl. Municipal Health Officer-II
Municipal Corporation of Delhi

Distribution:

1. All Zonal DHOs/DHO HQs
2. Dir (IT) (For Publishing on MCD Website)

Copy for information to:

1. PS to Commissioner
2. PA to Addl. Commissioner/PH
3. MHO-II
4. MHO-I

