

F. No. RCD-15001/11/2021-Regulatory-FSSAI
Food Safety and Standards Authority of India
(A Statutory Authority established under the Food Safety & Standards Act, 2006)
(Regulatory Compliance Division)
FDA Bhawan, Kotla Road, New Delhi-110 002

Dated, the 15th October, 2026

Advisory

Subject: Advisory on Handling, Storage and Transportation of Perishable Food Commodities under Controlled Temperature Conditions – reg.

The Food Safety and Standards Authority of India (FSSAI) have specified hygienic and sanitary requirements for Food Business Operators (FBOs) under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

2. It has been brought to the notice of FSSAI that perishable food commodities such as khoa, paneer, meat, fish, etc., are at times not handled, stored or transported under appropriate temperature conditions. Owing to the perishable nature, these food items are highly susceptible to microbial growth and spoilage, if not maintained under appropriate temperature conditions.

3. As per the Conditions of Licence stipulated under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, Food Business Operators are required to maintain the prescribed temperature throughout the supply chain, from procurement/sourcing to delivery to the end consumer including during chilling, transportation, storage and distribution. Schedule 4 of aforesaid regulation further specifies that handling and transportation of such products shall be carried out under controlled temperature conditions. Subjecting these food products to temperature abuse may adversely affect food safety and public health and constitutes non-compliance with the hygiene and sanitary requirements prescribed under Schedule 4 of the said Regulations.

4. In view of the above, all Food Business Operators engaged in the manufacture, packing, storage, transportation, distribution and sale of the aforesaid Perishable Food Commodities are hereby directed to ensure strict compliance with the following:

- i. Transport only in clean, covered and hygienic vehicles or conveyances suitable for transportation of food.
- ii. Maintain the prescribed temperature conditions throughout storage and transportation.
- iii. Use only food-grade packaging and suitable secondary packaging materials. Packing or transporting in gunny bags or other non-food-grade coverings that may compromise product safety shall be avoided.
- iv. Protect the product from dust, moisture, pests, physical damage and cross-contamination during storage, loading, unloading and transportation.
- v. Maintain appropriate records and traceability of consignments and produce invoices or other relevant documents whenever demanded by the competent authority.

5. Commissioners of Food Safety of all States/UTs, Indian Railways and Regional Directors of FSSAI are requested to direct the concerned Licensing Authorities and Food Safety Officers to maintain strict vigilance during inspections and transportation checks to ensure compliance with the above provisions. Appropriate action including seizure and destruction may be initiated in cases of non-compliance under the provisions of the Food Safety and Standards Act, 2006 and the regulations made thereunder.

This issues with approval of Competent Authority.



Dr. Amit Sharma
Executive Director (Compliance Strategy)

To

1. All Food Business Operators
2. The Commissioner of Food Safety of all States/UTs
3. ED (H), Railway Board
4. All Regional Directors, FSSAI

Copy for information to: -

1. Sr. PPS to Chairperson, FSSAI
2. PS to CEO, FSSAI
3. Chairman, Railway Board
4. SBCE, FSSAI – for disseminating information through social media
5. CTO - for uploading on the FSSAI website.