

Dated, the 15<sup>th</sup> June, 2026

**Advisory**

**Subject: Use of food-grade and corrosion-resistant knives, blades, other cutting equipments by food businesses – reg.**

Food Safety and Standards Authority of India (FSSAI) has prescribed hygienic and sanitary requirements to be followed by Food Business Operators (FBOs) under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

2. Schedule 4 of the aforesaid Regulations requires that equipment, utensils and food-contact surfaces used in food handling, preparation, processing, packaging and storage shall be made of food-grade, non-toxic, corrosion-resistant materials and shall be maintained in a hygienic condition so as to prevent contamination of food. The Regulations further require that such equipment and utensils be adequately cleaned and disinfected at appropriate intervals.

3. It has been brought to the notice of FSSAI that certain food businesses are using rusted, corroded, chipped, painted, damaged or otherwise unsuitable knives, blades and other cutting equipments during food handling, preparation, processing, cutting, slicing and packaging operations.

4. The use of rusted, corroded, chipped, painted, damaged, inadequately cleaned or non-food-grade knives, blades and cutting equipments may result in physical, chemical and microbiological contamination of food and is not in conformity with the sanitary and hygienic requirements prescribed under Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

5. In view of the above, all Food Business Operators are hereby directed to ensure strict compliance with the following:

- i. only food-grade, corrosion-resistant knives, blades and cutting equipments are used in food handling and processing operations;
- ii. knives, blades and cutting equipments used are maintained in a sound and hygienic condition and are free from rust, corrosion, chipping, paint, cracks, breakage or any other defect that may contaminate food;
- iii. rusted, corroded, chipped, damaged or otherwise unsuitable knives, blades and cutting equipments are immediately removed from use and replaced;
- iv. adequate cleaning, sanitisation and sterilisation procedures, wherever applicable, are in place for knives, blades and cutting equipment, at prescribed intervals.

6. Any non-compliance observed shall attract action under the Food safety and Standards Act, 2006 and regulations made thereunder.

7. The Commissioners of Food Safety of all States/UTs and Regional Directors, FSSAI are requested to direct the concerned Licensing Authorities and Food Safety Officers to maintain strict vigilance during inspections and ensure compliance with the above provisions. Appropriate action may be initiated in case non-compliance is observed, as per the provisions of the Food Safety and Standards Act, 2006 and regulations made thereunder.

This issues with the approval of the 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. All Regional Directors, FSSAI

Copy for information to: -

1. Sr. PPS to Chairperson, FSSAI
2. PS to CEO, FSSAI
3. SBCD, FSSAI – for disseminating information through social media
4. CITO - for uploading on the FSSAI website.