FSSAI

FSSAI says perishable food must stay at prescribed temperatures

An FSSAI advisory of October 15, 2026 directs food businesses to keep khoa, paneer, meat, fish and other perishables at the prescribed temperature.

THE FOOD SAFETY AND Standards Authority of India (FSSAI), Regulatory Compliance Division, FDA Bhawan, Kotla Road, New Delhi, issued an advisory dated October 15, 2026 under F. No. RCD-15001/11/2021-Regulatory-FSSAI. Its subject is the handling, storage and transportation of perishable food commodities under controlled temperature conditions. It rests on Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, where FSSAI has specified hygienic and sanitary requirements for Food Business Operators (FBOs).

KEY FACTS

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FSSAI says it has been brought to its notice that perishable food commodities such as khoa, paneer, meat and fish are at times not handled, stored or transported under appropriate temperature conditions. It says these foods are highly susceptible to microbial growth and spoilage if they are not kept under appropriate temperature conditions. Under the Conditions of Licence in Schedule 4, the advisory says, FBOs must maintain the prescribed temperature throughout the supply chain, from procurement or sourcing to delivery to the end consumer, including during chilling, transportation, storage and distribution. It adds that Schedule 4 specifies handling and transportation of such products under controlled temperature conditions. Subjecting them to temperature abuse, it says, may adversely affect food safety and public health and constitutes non-compliance with the hygiene and sanitary requirements of Schedule 4.

All FBOs engaged in the manufacture, packing, storage, transportation, distribution and sale of these perishable food commodities are directed to ensure strict compliance with five points. They must transport only in clean, covered and hygienic vehicles or conveyances suitable for transporting food, and maintain the prescribed temperature conditions throughout storage and transportation. They must use only food-grade packaging and suitable secondary packaging materials, and avoid packing or transporting in gunny bags or other non-food-grade coverings that may compromise product safety. They must protect the product from dust, moisture, pests, physical damage and cross-contamination during storage, loading, unloading and transportation. They must also maintain appropriate records and traceability of consignments, and produce invoices or other relevant documents whenever the competent authority demands them.

The advisory asks the Commissioners of Food Safety of all States and UTs, Indian Railways and FSSAI's Regional Directors to direct the concerned Licensing Authorities and Food Safety Officers to maintain strict vigilance during inspections and transportation checks. It says appropriate action, including seizure and destruction, may be initiated for non-compliance under the Food Safety and Standards Act, 2006 and the regulations made under it. It is addressed to all FBOs, the Commissioner of Food Safety of all States/UTs, ED (H), Railway Board and all Regional Directors of FSSAI, with a copy to the Chairman, Railway Board, among others. It is issued with

the approval of the Competent Authority and signed by Dr. Amit Sharma, Executive Director (Compliance Strategy).

The advisory gives no temperature figure and does not quote the prescribed temperatures from Schedule 4. Beyond invoices and other relevant documents, it does not say which records to keep, or for how long. It names khoa, paneer, meat and fish as examples and gives no full list of the commodities it covers. It gives no start date or transition period. It does not mention imported food, importers or e-commerce: its directions cover FBOs by what they do, from manufacture and packing to storage, transportation, distribution and sale.

Issued by	Food Safety and Standards Authority of India (FSSAI), Regulatory Compliance Division
Document	Advisory, F. No. RCD-15001/11/2021-Regulatory-FSSAI
Dated	October 15, 2026
Subject	Handling, storage and transportation of perishable food commodities under controlled temperature conditions
Applies to	All Food Business Operators engaged in the manufacture, packing, storage, transportation, distribution and sale of perishable food commodities
Foods named	Khoa, paneer, meat and fish, as examples
Regulations	Schedule 4, including its Conditions of Licence, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011
Temperature	The prescribed temperature, throughout the supply chain from procurement or sourcing to delivery to the end consumer; no figure given
Packaging	Food-grade packaging and suitable secondary packaging materials; no gunny bags or other non-food-grade coverings that may compromise product safety
Records	Appropriate records and traceability of consignments; invoices or other relevant documents produced whenever the competent authority demands them
Takes effect	No date stated
Enforcement	Commissioners of Food Safety, Indian Railways and FSSAI's Regional Directors are requested to direct Licensing Authorities and Food Safety Officers to maintain strict vigilance during inspections and

	transportation checks; appropriate action, including seizure and destruction, may be initiated in cases of non-compliance under the Food Safety and Standards Act, 2006 and the regulations made under it
Addressed to	All Food Business Operators; the Commissioner of Food Safety of all States/UTs; ED (H), Railway Board; all Regional Directors, FSSAI
Signed by	Dr. Amit Sharma, Executive Director (Compliance Strategy)

Paragraph 4: what food business operators are directed to do

No.	Direction
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.

The advisory (PDF, 775 KB)

Source: FSSAI's own copy.

Checked against the official copy on November 1, 2026.

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