

# FSSAI Commercial Kitchen Compliance Checklist 2026

A practical, printable checklist to prepare a commercial kitchen for FSSAI inspection in India. Tick each item once it is verified. Most requirements are decided by equipment and layout, so build them in early.

## 1. Food Contact Surfaces

- All worktables, sinks and food storage surfaces are food-grade stainless steel.
- Joints are smooth, sealed and welded rather than bolted or riveted.
- Internal corners are coved (rounded) so no dirt collects in joints.
- Surfaces are free of rust, pitting, dents and flaking.
- Cutting boards and utensils are non-porous and colour-coded by use.

## 2. Material Grades

- Food contact surfaces are grade 304 stainless steel (18% chromium, 8% nickel).
- No grade 202 steel is used on any food contact surface.
- Refrigeration and cold room interiors are clad in food-grade stainless steel.
- Fasteners and fittings in food zones are corrosion resistant.
- Material grade is verified against supplier documentation.

## 3. Workflow Separation

- Raw, cooking and ready-to-eat zones are clearly separated.
- Food moves in one direction from receiving to service (no back-tracking).
- Separate equipment and boards are used for raw and cooked food.
- A dedicated handwash basin is provided for staff, separate from food sinks.
- Dry, cold and chemical storage are kept separate from each other.

## 4. Equipment Cleaning Requirements

- A documented cleaning schedule exists for every piece of equipment.
- Exhaust hoods, baffle filters and ducting are cleaned on a set routine.
- A two or three compartment pot-wash sink is available for utensils.
- Dishwashers reach a sanitising rinse temperature and are logged.
- Cleaning chemicals are food-safe, labelled and stored away from food.

## 5. Temperature Controls

- Refrigerators hold food at or below 5 degrees Celsius.
- Freezers hold food at or below minus 18 degrees Celsius.
- Hot holding equipment keeps food at or above 60 degrees Celsius.
- Fridge, freezer and hot-holding temperatures are logged daily.
- Calibrated probe thermometers are available and in use.

## 6. Waste Management

- Covered, foot-operated waste bins are used in all food areas.
- Wet and dry waste are segregated at source.
- A grease trap is fitted and cleaned on a regular schedule.
- Waste is removed from food zones frequently and stored away from food.
- Drainage channels are trapped, sloped and kept clear.

## 7. Licensing & Records

- A valid FSSAI licence or registration for the correct scale is displayed.
- Daily temperature, cleaning and pest control records are maintained.
- Staff medical fitness and hygiene training records are up to date.
- Supplier and traceability records are kept for incoming ingredients.
- A documented pest control programme is in place with reports.

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This checklist is provided for general guidance and does not replace the current FSSAI regulations or professional advice. Always confirm requirements against the latest FSSAI notifications for your licence category. Prepared by Steelkraft Hospitality Pvt Ltd, commercial kitchen equipment manufacturers in Bangalore since 1990.