



महाराष्ट्र चित्रपट,

रंगभूमी आणि

सांस्कृतिक विकास

महामंडळ मर्यादित

(महाराष्ट्र शासनाचा उपक्रम)

CIN of The Corporation
U92100MH1977SGC019882

दादासाहेब फाळके चित्रनगरी, गोरेगांव (पूर्व), मुंबई - ४०००६५.
दुरध्वनी क्र. : २८४० १५३३, २८४९ ७५०० ' फॅक्स : २८४० ०७३४

क्रमांक: कलागारे-२०२६/एफएस/१०८

दिनांक: २२ मे, २०२६

प्रति,

मे.

दादासाहेब फाळके चित्रनगरी,

गोरेगांव (पूर्व),

मुंबई-४०००६५.

विषय: फिल्म सिटी परिसरातील चित्रीकरण सेटवर 'अन्न सुरक्षा मानकांचे' (Food Safety Standards) काटेकोर पालन करण्याबाबत.

संदर्भ: अन्न सुरक्षा अधिकारी, अन्न आणि औषध प्रशासन यांचे दि.२० मे, २०२६ रोजीचे पत्र.

महोदय / महोदया,

दादासाहेब फाळके चित्रनगरीमध्ये आपल्या सेटवर कार्यरत असलेले सर्व कलाकार, कू मॅम्बर्स आणि तांत्रिक कर्मचाऱ्यांचे आरोग्य व सुरक्षितता सुनिश्चित करणे हे आपले सर्वोच्च प्राधान्य आहे. चित्रीकरणाच्या ठिकाणी केटरिंगची (अन्न पुरवठा) व्यवस्था केली जाते. अशा वेळी अन्नजन्य आजार, विषबाधा (Food Poisoning) आणि जंतुसंसर्ग टाळण्यासाठी अन्न सुरक्षेच्या नियमांचे पालन करणे कायदेशीररित्या अनिवार्य आहे.

या अनुषंगाने, 'अन्न सुरक्षा आणि मानके (अन्न व्यवसायांचे परवाना आणि नोंदणी) विनियम, २०११' च्या अनुसूची ४ (Schedule ४ - स्वच्छता आणि आरोग्यविषयक पद्धतींवरील सामान्य आवश्यकता) अंतर्गत विहित केलेल्या वैधानिक आवश्यकतांनुसार, एक अधिकृत मानक कार्यप्रणाली (SOP) जारी करण्यात आली आहे. ती सोबत जोडली आहे. ही SOP आपल्या सेटवरील सर्वप्रकारच्या खानपाना करीता (Catering) तात्काळ लागू करण्यात येत आहे.

तसेच आपल्या सेटवर अन्न पुरवठा करणाऱ्या केटरर्सकडे वैध FSSAI परवाना/नोंदणी असणे अनिवार्य असून, त्याची सही/शिक्क्यानिशी एक प्रत कलागारे विभागात तात्काळ सादर करावी.

या पत्रासोबत जोडलेल्या SOP मधील मार्गदर्शक तत्वांचे आणि अन्न सुरक्षा नियमांचे उल्लंघन केल्यास, अन्न सुरक्षा आणि मानके कायदा (FSS Act), २००६ च्या कलम ५६ (असुरक्षित अन्नाची विक्री/पुरवठा) आणि इतर लागू कलमांनुसार संबंधित निर्मिती संस्था व केटरर्सवर अन्न आणि औषध प्रशासन यांच्याकडून त्यांच्या नियमानुसार कायदेशीर कारवाई केली जाईल. याची कृपया नोंद घ्यावी.

(संतोष पुं. खामकर)

व्यवस्थापक कलागारे

सोबत: अन्न सुरक्षा मानक कार्यप्रणाली (SOP) प्रत.

प्रत :

१. मा. व्यवस्थापकीय संचालक यांचे स्वीय सहाय्यक

२. सह व्यवस्थापकीय संचालक यांचे स्वीय सहाय्यक
३. मुख्य सुरक्षा अधिकारी
४. सर्व सहाय्यक व्यवस्थापक कलागारे, कलागारे विभाग
५. सर्व पर्यवेक्षक कलागारे, कलागारे विभाग

FOOD AND DRUGS ADMINISTRATION (FDA), MAHARASHTRA
OFFICIAL MEMORANDUM & STANDARD OPERATING PROCEDURE (SOP)

FROM:

Akash Chavan
Food Safety Officer (FSO)
Food and Drugs Administration (FDA), Maharashtra

TO:

The Head of the Unit
Dadasaheb Phalke Chitranagari (Goregaon Film City)
Goregaon (East), Mumbai - 400065

प्राप्त दिनांक : 20-05-2026
प्रतिपाद्य दिनांक : 20-05-2026
(15.16) एमएचएफडीए
मुंबई

DATE: May 20th, 2026

**SUBJECT: STANDARD OPERATING PROCEDURE (SOP) FOR CATERERS OPERATING
WITHIN FILM CITY PREMISES AS PER SCHEDULE 4 OF THE FSS ACT, 2006**

Respected Sir/Madam,

With reference to the ongoing and upcoming film and television shoots at Goregaon Film City, ensuring the health and safety of the cast, crew, and technical staff is of paramount importance. Given the bulk nature of catering on sets, strict adherence to food safety standards is mandatory to prevent foodborne illnesses and contamination.

In accordance with the statutory requirements laid down under **Schedule 4 (General Requirements on Hygienic and Sanitary Practices) of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011**, this official Standard Operating Procedure (SOP) is being issued for immediate implementation across all catering units operating within your jurisdiction.

Kindly circulate this document to all production houses, event managers, and empanelled/external caterers operating inside Film City. Non-compliance with these guidelines will invite strict penal action under Section 56 and other applicable sections of the FSS Act, 2006.

Yours faithfully,


आकाश बा. चव्हाण
अन्न व औषध सुरक्षा अधिकारी
अन्न व औषध प्रशासन (म.रा.)
बृहन्मुंबई
Akash Chavan
Food Safety Officer
Food and Drugs Administration, Maharashtra

STANDARD OPERATING PROCEDURE (SOP) FOR PRODUCTION CATERERS

Statutory Compliance under Schedule 4, FSSR, 2011

1. Statutory Licensing and Registration

- **Mandatory FSSAI License:** Every caterer operating inside Film City must possess a valid FSSAI Registration or License depending on their annual turnover. A copy of the license must be displayed prominently at the catering site or temporary kitchen.
- **Traceability:** Caterers must source raw materials (milk, meat, grocery, water) only from FSSAI-registered vendors. Bill records, invoices, and supplier credentials must be maintained systematically for inspector verification.

2. Personal Hygiene of Food Handlers

- **Medical Fitness:** All food handlers, cooks, and servers must possess a valid Medical Fitness Certificate issued by a registered medical practitioner, ensuring they are free from infectious or contagious diseases.
- **Attire and Grooming:** All staff must wear clean overalls, headgear/caps, disposable gloves, and face masks during food preparation and service. Nails must be trimmed, and no jewelry, watches, or loose accessories are permitted during operations.
- **Hand Washing Facilities:** Dedicated hand washing stations equipped with soap, disinfectants, and clean towels must be provisioned at both the preparation area and the service counters.

3. Food Preparation & Raw Material Handling

- **Water Quality:** Only potable water conforming to IS 10500 standards shall be used for cooking, washing utensils, and ice preparation. Periodic water testing reports must be available upon request.
- **Cross-Contamination Prevention:** Strict separation must be maintained between raw and cooked food. Separate chopping boards and knives must be used for raw meat/fish and vegetarian/cooked items (Color-coded boards preferred: Green for Veg, Red for Raw Meat). Food preparation must be conducted on raised platforms, never on the bare floor.
- **Thorough Cooking:** Poultry, meat, and eggs must be cooked thoroughly to safe core temperatures. All vegetarian dishes must undergo sufficient thermal processing to ensure complete microbial safety.

4. Holding and Serving Temperatures (Critical Control)

- **Hot Holding:** Cooked food intended to be served hot must be held in Bain-marie, chafing dishes, or insulated units maintaining a temperature of not less than 60°C.
- **Cold Holding:** Salads, desserts, curd, and dairy-based dishes must be stored in functional refrigerated units at a temperature below 5°C.

- **The Danger Zone Rule:** Cooked food must not be kept at room temperature (Danger Zone) for more than 2 hours. Food prepared for afternoon shifts must not be extended into night shifts without proper refrigeration and reheating (reheating must rapidly reach a core temperature of 74°C).

5. Set-Site Hygiene & Waste Management

- **Pest Control:** The temporary dining/buffet area on the set must be kept free of flies, insects, and rodents. Regular pest control certification of the caterer's base kitchen must be available.
- **Waste Disposal:** Adequate color-coded, foot-operated covered dustbins must be deployed across the catering zone. Food waste must be cleared promptly after every meal shift to avoid attracting pests or creating foul odors.
- **Safe Transportation:** If food is transported from an external base kitchen to the Film City sets, it must be carried in insulated, tightly sealed food-grade containers using clean vehicles dedicated solely to food transit.

IMPORTANT NOTE: Routine and surprise inspections will be carried out by the Food Safety Officer at various shooting spots within Goregaon Film City. Any catering unit found violating Schedule 4 norms will face immediate suspension of operations and penal proceedings as authorized under the Food Safety and Standards Act, 2006.