

On Rs. 100.00 Stamp paper

FORM OF UNDERTAKING FOR EATING HOUSES, RESTAURANTS, HOTELS, DARSHINIS, STAR HOTELS, CANTEENS, ALL FOOD ESTABLISHMENTS, BAKERIES, SWEET MEAT STALLS, COFFEE/TEA STALLS, EATING MESS, PROVISION STORES INCLUDING SUPER MARKETS, MILK AND MILK PRODUCTS INCLUDING MILK DAIRIES LODGING HOUSES, BOARDING HOUSES, CHOULTRIES, MARRIAGE HALLS, CONVENTION CENTRES, PARTY HALLS, COMMUNITY HALLS, SERVICE APARTMENTS, P.G. HOSTELS, SPORTS HOSTELS AND THE LIKE

UNDERTAKING

Bangalore
Date

I.....S/o Shri..... aged
about..... Engaged in the trade(Specify
trade) at
.....
.....(specify address)

I/We wish to apply for the renewal of our trade licence. In this regard the following particulars furnished by me are true and correct to the best of my knowledge and belief:

1. That I/We am/ are carrying on trade of -----at the above premise.
2. That a trade license has been granted to us vide No.----- dated ----- issued by ----- Bangalore Mahanagara Palike on -----
3. That the above licence granted is due to expire on-----
4. That I/We are now applying for the renewal of the trade licence being carried out in the said premise under the automatic trade licence approval scheme.
5. That I/We have submitted the renewal application on ----- (date of submission) under the said scheme in the prescribed form and remitted the licence fee of Rs..... Rupees.....in favour of Commissioner Mahanagara Palike by demand draft drawn on ----- Branch-----Bank.
6. That I am aware of the conditions prescribed under the byelaws issued under the KMC Act 1976 from time to time commonly for the following trades:

- (a) Eating houses, restaurants, hotels, Star Hotels, Darshini type hotels, Canteens at Nursing homes, factories and cinemas
- (b) All establishments serving food, beverages, alcohol, bakeries and sweetmeat stall,
- (c) or any place where any food or drink is exposed for sale,
- (d) Small coffee/Tea stalls
- (e) Eating mess
- (f) Provision stores including super markets where edibles other packaged food, bakery products etc are sold,
- (g) Milk and milk products including milk dairies
- (h) Lodging house, boarding houses, choultries, marriage halls, convention centre, party halls, community halls, service apartments, PG hostels, sports hostels and the like where public are admitted for repose or for consumption of any food or drink.

I abide to follow these prescribed conditions applicable to the trade carried on by me/us more fully described herein under:

A. SITE

That the establishments shall be located at a place which is at a distance of at least 10 meters away from the site where public garbage bins, public toilets and public urinals.

B. FLOORS

(i) That the floor of all rooms in which food or drink is stored, prepared or served and of all washing places shall be of such construction as to be impervious, easily cleansed, smooth and in good repair.

(ii) That all floors shall be kept clean and free from litter. Dustless method of floor cleaning shall be used. All except emergency floor cleaning shall be done during the period when least amount of food and drink is exposed.

C. WALLS

(i) That the walls shall have a smooth, non-absorbent surface, free from cracks and crevices to facilitate their efficient cleaning.

(ii) That the walls of all rooms in which food or drink is prepared or utensils are washed shall have a smooth washable surface up to a minimum height of 2.0 m from the floor.

D. CEILING

(i) That the Ceiling shall be clean, leak-proof and have a smooth non-absorbent

surface free from cracks and crevices to facilitate efficient cleaning.

E. DOOR AND WINDOWS

(i) That all doors and windows shall be in good condition with all shutters, bolts, panes etc in proper operating condition. Methods approved by the authority shall be employed to ensure the absence of flies.

F. LIGHTING AND VENTILATION

(i) That there shall be adequate lighting and ventilation in all rooms of an eating establishment or a lodging establishment.

G. WATER SUPPLY

(i) That there shall be adequate supply of safe and potable water. Running water shall be easily accessible to all rooms in which food is prepared or utensils are washed. That in respect of lodging and restaurants the requirements of water supply should be calculated in the following manner.

1. Lodging: per bed minimum of 180 liters /day.
2. Restaurants per seat minimum of 70 liters/day.

H. STORAGE OF WATER

(i) That for the storage of water, proper receptacles, water tanks, vessels etc., shall be made of non-rusty material shall be used. Such receptacles shall be kept covered with tight fitting lids and shall have screw caps at the bottom for draining out residual water. The water tanks or vessels shall be placed on a stand or a platform easily accessible for the purpose of maintenance and cleaning. The receptacles shall be examined and cleaned regularly.

(ii) That if at any time, the water from the tanks on analysis is found harmful, the licensee shall stop the use of stored water and make alternative arrangement till the water of the tanks is made safe and potable.

I. DRAINAGE

(i) That adequate arrangements shall be made for satisfactory drainage of all sewage and waste water. Harmful wastewater, such as water containing kitchen waste, shall be satisfactorily disposed of. The drainage shall be so designed as to cause no stagnation at the maximum discharge rate for which the different parts of the establishment are designed.

(ii) That the gradient of the drains should be such that no water stagnates anywhere within the premises. Where no sewerage is provided for the final outfall, then soak pits or cesspools shall be provided to the satisfaction of the

Authority.

J. KITCHEN/BAKING/PREPARATION AREA

- (i) That the Kitchen shall be sufficiently spacious and floor space in the kitchen shall be not less than 1/5th of the Dining area. In case of snack bars, soda fountains, etc, the service-cum-dispensing area shall be treated as part of the kitchen.
- (ii) that the surface of every dough table used for baking should be smooth and impervious and free from cracks and crevices.
- (iii) that the kitchen, or dining area shall not be located in the cellar

NOTE - The requirements of (A) to (J) however, do not cover mobile catering establishments.

(iii) That the kitchen / cooking/baking area shall be provided with exhaust fans of the required capacity.

(iv) That every establishment shall be provided with adequate toilet facilities for its employees, conveniently located in the premises of the establishment; Toilets shall not be allow to be shared by other establishments or occupants of the building.

(v) That where exhaust or other mechanical ventilation is not provided there shall be an intervening room or vestibule between a toilet room and a room in which food or drink is prepared, served or stored or in which utensils are handled or stored. Toilet room doors shall be provided with self-closing arrangement. Intervening room or vestibule shall be provided with tight fitting self-closing doors.

(vi) That the toilet rooms for the staff shall have permanent and legible signs posted conspicuously in each toilet room directing employees to wash their hands with soap and water before resuming their work. Places for utensil washing shall not be used as washing facilities for the personnel.

(vii) That it is desirable to provide changing rooms for the workers with independent wash and toilet facilities. Required number of lockers may also be provided in the changing rooms for the workers to store their personal effects during the hours of work.

K. DINING HALL

(i) That the surface of every table or board on which refreshments are served shall be of a nonabsorbent impervious material except where table linen is used.

(ii) That the hand washing facilities such as running water and soap shall be provided by the licensee for the customers at a convenient place. Facilities for drying of hands in a hygienic manner shall also be provided by the licensee.

L. DISH WASHING ARRANGEMENTS

(i) That all eating and drinking utensils shall be thoroughly cleansed and effectively subjected to an approved bactericidal process after each use, e.g. immersion in boiling water for at least 2 minutes, so that all such utensils ready for service to customers are clean to sight and touch.

(ii) That equipment, that is too large to immerse may be treated: (a) with steam from a hose, in the case of equipment in which it is possible to confine steam, (b) by boiling water rinse, or (c) dishwashing machines using hot water. Separate area should be provided for pot washing with proper sterilization arrangements as given at (a), (b) or (c) above.

M. STORAGE AND HANDLING EQUIPMENT

(i) That all containers and utensils shall be stored at a height of not less than 430 mm above the floor in a clean, dry place protected from flies, splash, dust, overhead leakage, and other contamination. Wherever practicable, containers and utensils shall be covered or inverted on a clean surface.

(ii) That all stores materials like wheat flour, pulses, grain etc which are not required for immediate use should be placed on benches, table or other raised platform made of impervious material.

(iii) That drain boards, trays, and shelves shall have an impervious surface, which is not readily corrodible.

(iv) That while handling the containers and utensils used for storage and service of food or drink, care shall be taken that the inside surfaces coming in contact with food or drink are not touched by hand. This applies also to other items of tableware and cutlery.

N. NOISE POLLUTION

(i) That the establishments shall adopt suitable noise control measures to provide adequate sound insulation against various noise sources, which would cause disturbance to human comfort and efficiency. If required by the authority, proper acoustical treatment will be carried out to the areas where music or dance performances are held.

O. FIRST AID & FIREFIGHTING

(i) First Aid and Fire fighting equipment shall be provided as per guidelines specified in the NBC and periodically inspected by the to ensure that the required medicines and fire fighting appliances are within the expiry date/in working condition.

P. GAS INSTALLATION

(i) That in case the establishment is equipped with gas for cooking, heating, etc, the installation shall conform to the safety requirements (including stoves with ISI marks etc.,) applicable to the installation of gas connections equipment.

Q. STORAGE DISPLAY AND SERVING OF FOOD AND DRINK

(i) That all food and drink shall be stored and displayed in a manner as to be protected from dust, flies, vermin, unnecessary handling, overhead leakage, sewage back flow, and other contamination. Presence of rodents, cockroaches, ants or other vermin shall be considered as a violation of the BMP byelaws. Food or drink shall not be stored or prepared beneath over-head sewer or drainpipes.

(ii) That all unwrapped food and drink on display shall be protected by glass or otherwise from public handling or other contamination. Approved openings for self-service may be permitted on counter fronts, but glass or other partitioning shall intercept the direct line from the customers' breath to the displayed food, except in case of self-service counters.

(iii) That all food/drink shall be handled and served in such manner as to minimize the opportunities for contamination. Serving of butter and cracked ice shall not be by direct contact with fingers or hands and manual contact with all food or drink shall be avoided as far as possible.

R. GENERAL HYGIENE IN THE ESTABLISHMENT

(i) That no animals or birds shall be kept or allowed in any room in which food or drink is prepared stored or served. There shall be no cobwebs in any part of the establishment.

(ii) That all enclosed spaces, which provide harborage for rodents shall be eliminated, and the propagation of rats and invasion/infestation of the premises by them shall be permanently prevented.

(iii) That when pesticides are used, care shall be exercised to prevent contamination of equipment, utensils and food. Under no circumstances, shall pesticides be used when the food is being prepared or served.

(iv) That sinks and troughs for washing food or utensils shall not be used for washing of hands.

S. EMPLOYEE'S HYGIENE

(i) That every person employed in the food service establishment shall be at the time of being employed medically examined by an authorized registered medical practitioner and the examination shall include X-ray of the chest for tuberculosis. The examination shall also include routine examination, of stool, urine, and blood. Subsequently, the employee shall be medically examined once a year or more frequently, if necessary, to ensure that he is medically fit and free from communicable diseases.

(ii) That employees shall keep their fingernails short and clean and wash their hands with soap or detergent before commencing work and each time, especially after using sanitary conveniences. Towels used for drying hands should be clean. No worker shall allow his hands or any part of his body or clothing to come into contact with food directly. Workers should adopt strict hygienic practices so as to avoid adding any microbial contamination to the food.

(iii) That no worker shall be allowed to work without proper clothing. Employees shall be provided with clean uniforms (preferable white) or aprons or both and clean washable caps, where necessary. The uniforms shall not be worn outside the establishment but put on just before starting the work and changed when leaving. Gloves shall be worn by all persons handling food.

(iv) That eating, spitting, nose cleaning or the use of tobacco in any form or chewing betel leaves shall be prohibited where food is prepared or stored. Notice to this effect shall be prominently displayed and enforced.

(v) That sufficient and suitable toilets with functioning water and UGD facilities shall be provided, maintained and kept clean in every establishment. The toilets shall be properly lighted. Separate toilets shall be provided for men and women. No toilets shall open directly into any workroom in the establishment. Conveniences shall always be maintained clean and in good repair.

(vi) That sufficient washbasins shall be provided with adequate provision of soap and towels, conveniently situated and accessible to workers and customers at all times while they are at the establishment.

- (vii) That the waste generated by the establishment should be collected in closed containers and arrangements shall be made for its collection and disposal on daily basis.
- (viii) That the licensee shall allow only servants who are dressed in clean clothes to attend on the customers. Servants employed in the manufacture or handling of any article of food shall wear an apron or any other clean clothes.
- (ix) Besides these conditions imposed, I will also abide by all other regulations under all other Central and State laws connected in the upkeep of hygiene, safety and public health.

T. MAINTENANCE OF INSPECTION BOOK

- (i) That an inspection/complaints book shall always be available in the trade premises in which customers or Inspecting Officers may enter their remarks or note their complaints and such book shall be open to inspection by any Inspecting Officer of the Corporation.
- (ii) That it shall be competent for the Commissioner, or any person designated by him to remove or cause to be removed forthwith from such place any article of food or drink, which, in their opinion, is stale, unwholesome, offensive or unfit for human consumption besides prosecuting the licensee for violating the by-laws.

In accordance with these prescribed conditions I/we hereby state that I/we have, to the best of our knowledge and belief, have fulfilled the required conditions for the trade carried on by me/us before applying for this renewal of trade licence. If, upon inspection by the Commissioner or his delegated authority, it is found that I/we have not adhered to these conditions imposed, I/we are aware that the licence issued under the Automatic Trade Licence Approval Scheme, will be revoked. Further I /we HEREBY UNDERTAKE to indemnify/and keep harmless the Corporation from all proceedings in Court and before any other authorities including the competent authority under appropriate Central and State law in force, all express/losses/claims which the Corporation may incur or become liable to pay as a result or in consequence of the renewal of this trade licence.

Place & Date

Deponent