

**GOVERNMENT OF INDIA
MINISTRY OF HEALTH AND FAMILY WELFARE
DEPARTMENT OF HEALTH AND FAMILY WELFARE**

**RAJYA SABHA
UNSTARRED QUESTION NO. 429
TO BE ANSWERED ON 3rd FEBRUARY, 2026**

RE-USE OF COOKING OIL BY VENDORS

429. DR. FAUZIA KHAN:

Will the **Minister of HEALTH AND FAMILY WELFARE** be pleased to state:

(a) whether the Ministry has taken action in response to the National Human Rights Commission's notice regarding rampant reuse of cooking oil by small eateries and roadside vendors, which poses serious public health risks;

(b) if so, the details thereof and if not, the reasons therefor;

(c) whether any steps have been taken to enhance monitoring, enforcement and awareness campaigns to ensure compliance with norms limiting Total Polar Compounds (TPC) in cooking oil and prevent reuse beyond safe limits; and

(d) if so, the details thereof and if not, the reasons therefor?

**ANSWER
THE MINISTER OF STATE IN THE MINISTRY OF HEALTH AND FAMILY
WELFARE
(SHRI PRATAPRAO JADHAV)**

(a) to (d): FSSAI is mandated to lay down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption. The implementation and enforcement of the Food Safety and Standards Act, 2006 is a shared responsibility between the Central and State Governments.

FSSAI, has launched an initiative named Repurpose Used Cooking oil (RUCO) in 2019 to create an enabling ecosystem for the collection and conversion of Used Cooking Oil (UCO) to biodiesel/soap manufacturers. FSSAI has further mandated Food Business operators (FBO) to maintain record of UCO disposal if edible oil consumption for frying is more than 50 liters per day.

In order to restrict the usage of Used Cooking Oil (UCO) by Food Business Operators (FBOs), FSSAI through Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and Food Safety and Standards (Licensing and Registration of Food Businesses) Amendment Regulations, 2017 has specified the following:

- Re-heating and reuse of oil should be avoided as far as possible. Avoid using leftover oil wherever possible.
- Vegetable oil having developed Total Polar Compound (TPC) more than 25% shall not be used.

To ensure compliance with the set standards, limits, & other statutory requirements under the FSS Act, 2006 and Food Safety and Standards Regulations, FSSAI, through State/UT food safety authorities, conducts regular surveillance, inspections, sampling, and enforcement activities in the country. If any deviations from the standards or violations to the FSSR have been observed, the defaulting Food Business Operators (FBOs) including food service establishments have been subjected to regulatory actions, including punitive measures, as stipulated under the FSS Act, 2006 and its associated rules.

FSSAI under its Food Safety Training and Certification (FoSTaC) Programme trains the food handlers on the basic hygiene and manufacturing practices. Under this programme, more than 29 lakh food handlers have been trained so far, including 4.3 lakh street food vendors. Further, FBOs have also been provided with awareness and training on the safe use and reuse of cooking oil, including the associated health risks and the importance of complying with FSSAI prescribed safety standards.

The Repurpose Used Cooking Oil (RUCO) programme, also aims to adopt an approach of education, enforcement and ecosystem to tackle the problem of Used Cooking Oil (UCO) under FSSAI's 'Eat Right India' movement. Guidance notes and awareness materials have been created for sensitization of Food Business Operators (FBOs) and consumers on use and disposal of UCO (Used Cooking Oil). Workshops and meetings in collaboration with States/UTs are conducted across the country to sensitize FBOs about RUCO are displayed and awareness activities are conducted in various exhibitions, fairs and on different social media platforms.
