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IS 16066 (2012): Street Food Vendors - Food Safety Requirements [FAD 15: Food Hygiene, Safety Management and Other Systems]



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भारतीय मानक

फेरी लगाकर खाद्य पदार्थ बेचने वाले — खाद्य  
सुरक्षा अपेक्षाएँ

*Indian Standard*

**STREET FOOD VENDORS — FOOD SAFETY  
REQUIREMENTS**

ICS 67.020

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**BUREAU OF INDIAN STANDARDS**  
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## FOREWORD

This Indian Standard was adopted by the Bureau of Indian Standards, after the draft finalized by the Food Hygiene, Safety Management and Other Systems Sectional Committee had been approved by the Food and Agriculture Division Council.

People have the right to expect the food they eat to be safe and suitable for consumption. Food borne illness and food borne injury are, at best unpleasant, and at worst, can be fatal. There are also other consequences, such as damage to trade, which may lead to loss of earnings, unemployment and litigation.

Food spoilage is wasteful, costly and can adversely affect trade and consumer confidence.

Food products raw/prepared and ready to eat are sold at various places like railway stations, bus terminals, school premises, *melas*, road-side *dhabas* and *bazaars* by street food vendors. Street food business which serves as a means of livelihood for millions of people in the country also plays an important role by serving food at affordable price to the lower and middle income groups. It also serves as the major source of food to millions of migrant workers in metropolitan cities. It has been often observed that at times these hawkers do not maintain proper hygienic conditions which may leads to food poisoning. Unless proper hygienic norms are adopted, the consumption of such foodstuffs from these hawkers, may become a potential health hazard to the consumers. Frequent heating and reheating of the food products by the food vendors also leads to food contamination. Lack of education/awareness also adds to this problem. There is a considerable scope for improving the hygienic conditions for such food vendors. This standard provides guidelines with respect to minimum check points which if exercised would ensure a safe food to the common consumer.

Though IS 2491 : 1998 'Food hygiene — General principles — Code of practice' has been published for the guidance of the users, this standard in the present form is non-certifiable. Therefore, the need to prepare a requirement based standard for street food vendors which can be implemented and if required certified as a stand alone standard was felt. This standard is intended to fulfil this long felt need and follows the food chain from primary production through to final consumption, highlighting the key hygiene controls at each stage.

It is expected that this standard, will be of considerable assistance to local health authorities in enforcing proper hygienic conditions in the interest of public health.

In the formulation of this standard, considerable assistance has been derived from the CII publication namely 'CII-14 Points check on food safety for street vended food, Version 1.0'.

This standard is subject to the provisions of the *Food Safety and Standards Act, 2006*, and the regulations framed thereunder as amended from time-to-time and any other related local regulations.

The list of Indian Standards for guidance is given in Annex A.

*Indian Standard*

# STREET FOOD VENDORS — FOOD SAFETY REQUIREMENTS

**1 SCOPE**

This standard lays down control check points with minimum requirements which if exercised would ensure safe food to the consumer. It covers all mobile and fixed food vendors serving prepared/raw food for human consumption.

**2 DEFINITIONS**

For the purpose of this standard, the following definitions shall apply.

**2.1 Cleaning** — Removal of soil, food residue, dirt, grease or other objectionable matter.

**2.2 Contaminant** — Any biological or chemical agent, foreign matter or other substances not intentionally added to food which may compromise food safety or suitability.

**2.3 Contamination** — Introduction or occurrence of a contaminant in food or food environment.

**2.4 Disinfection** — Reduction, by means of chemical agents and/or physical methods, of the number of micro-organisms in the environment, to a level that does not compromise food safety or suitability.

**2.5 Establishment** — Any building or area and the surroundings, under the control of the same management in which food and other related materials are handled.

**2.6 Food Hygiene** — All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

**2.7 Hazard** — A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

**2.8 Food Handler** — Any person who directly handles food (packaged or unpackaged), food equipment and utensils, or food contact surfaces and is, therefore, expected to comply with food hygiene requirements.

**2.9 Food Safety** — Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

**2.10 Food Suitability** — Assurance that food is acceptable for human consumption according to its intended use.

**2.11 Potentially Hazardous Food** — Potentially hazardous food means a food that requires temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, the growth and toxin production of *Clostridium botulinum* or in the case of raw shell eggs, the growth of *Salmonella enteritidis*. Potentially hazardous food also includes food of animal origin that is raw or heat-treated or a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth of these organisms.

NOTE — The standards given in Annex A may be read to facilitate the implementation of this standard and are for guidance purpose.

**3 CONTROL CHECK POINTS**

All food vendors shall demonstrate compliance with all applicable statutory and regulatory requirements. They are also required to follow the control check points as given below.

**3.1 Quality of Inputs and Ingredients**

**3.1.1** Raw materials used shall conform to accepted national standards (for example, Indian Standards, AGMARK, etc).

**3.1.2** Sensory properties of raw foods which may refer to taste, odour, flavour colour, texture and others as appropriate, shall be those of fresh quality. It shall be free from undesirable smell.

**3.1.3** Packaged food ingredients if any, shall be within 'Expiry date'/'Best before date' and in intact condition.

**3.2 Transport, Reception and Storage of Inputs**

**3.2.1** Transport, reception and storage of perishable and potentially hazardous food shall be within time and temperature standards in covered condition.

**3.2.2** Transport, reception and storage shall be in protected place and/or in clean and covered containers.

**3.2.3** Perishable food shall be consumed within its appropriate shelf life.

**3.2.4** Soaps, chemicals, sanitizers and foods shall be stored separately to prevent cross contamination. Food

and food ingredient shall be protected from micro-biological contaminants or other objectionable substance.

**3.2.5** Ingredients identical in appearance shall be suitably identified/labelled.

**3.2.6** Raw, semi-cooked and cooked food shall be stored separately. For example, raw food — fruits, vegetables and salads; semi-cooked — pizza base and cottage cheese (paneer); cooked — cooked pulses and cooked vegetables.

**3.2.7** Fuel shall be stored in dedicated containers away from food and cook.

**3.2.8** Food and food ingredient unfit for human consumption shall be segregated.

**3.2.9** Disposal of any rejected material shall be done in a hygienic manner.

### **3.3 Vending Location**

**3.3.1** The vending cart shall normally be located away from environmentally polluted areas and industrial activity which pose a serious threat of contaminating food. It shall be away from rubbish, waste water, toilet facilities, open drains and animals.

**3.3.2** Vending cart shall not be located in areas subject to flooding unless sufficient safeguards are provided. It should also be away from areas where, either solid or liquid, can not be removed effectively and area prone to infestation of pests.

**3.3.3** Vans/Carts shall be stationed only in authorized areas to ensure no interference with vehicular traffic/ or obstruct pedestrians.

**3.3.4** Sale point surroundings shall be kept clean and litter free.

**3.3.5** Sale point surroundings shall be free of animals or pets.

**3.3.6** Adequate natural or artificial lighting shall be provided to ensure hygienic operation.

**3.3.7** Waste water and rubbish disposal facilities shall be provided. Container for waste material shall be specifically identifiable.

**3.3.8** Rubbish bin shall be covered, made of impermeable material, easy to clean and provided with a plastic bag inside.

### **3.4 Vending Cart**

**3.4.1** Working surfaces shall be hygienic, impermeable, easy to clean (like stainless steel), at least 60 to 70 cm above ground.

**3.4.2** Sale points, awnings, tables, benches and boxes, cupboards, glass cases, etc, shall be clean and tidy.

**3.4.3** Vending cart shall be built of solid, rust/corrosion resistant materials and kept in clean and good condition.

**3.4.4** Transported drinking water (treated water like bottled water, boiled/filtered water through water purifier, etc) shall be in protected containers of at least 20 litre.

**3.4.5** Vending cart shall be protected from sun, wind and dust.

**3.4.6** Food vending carts shall be kept in clean place when not in use.

**3.4.7** Mobile van's driving compartment shall be duly separated from food area. It shall not be used for any purpose other than transportation of food.

**3.4.8** Sale points/vans/carts shall be free of any personal clothes, footwear or dwelling items, etc.

### **3.5 Utensils and Cutting Tools: Material of Construction, Cleaning and Storage**

**3.5.1** Cooking utensils shall be easy to clean and disinfect, heat-tolerant, corrosion resistant and not capable of transferring substances to food in such quantities as to present a health risk to the consumer.

**3.5.2** Cooking, storage and serving shall not be done in utensils of copper, cadmium, lead, non-food grade plastic and other toxic materials.

**3.5.3** Cooking utensils and crockery shall be clean and not broken/chipped.

**3.5.4** Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running water after every operation.

**3.5.5** Cleaned utensils shall be air dried and stored in a protected place.

**3.5.6** Utensils shall not be wiped with aprons, soiled clothes, unclean towels, or hands.

### **3.6 Hygienic Practices**

**3.6.1** Food handlers shall wash hands with soap and water before handling food.

**3.6.2** Separate container with tap shall be available for hand wash.

**3.6.3** Utensil used to serve food shall be washed before putting it back into the pot.

**3.6.4** Fingers shall be kept away from rims of cups, glasses, plates and dishes, etc. Trays shall be used for conveying food.

**3.6.5** Ready-to-eat food or ice used in food and drink shall be handled with utensils like scoops, spoons,

spatulas, tongs, ladles, paper napkins and disposable hand gloves.

**3.6.6** Handles of scoops, spoons, spatulas, tongs, ladles, etc, shall be kept out of food/ice to be handled.

**3.6.7** Food handlers/consumers shall hold cutlery (that is, knives, forks, spoons) by the handles only.

**3.6.8** Hand gloves, wherever used, shall be disposable.

**3.6.9** Damaged and/or soiled gloves shall be discarded. Gloves shall also be discarded during interruptions like visiting toilet, resting, etc.

**3.6.10** Bare hand for handling ready to eat food shall not be used. Hands shall be washed before putting on gloves.

**3.6.11** Hands shall be washed after handling money before handling food again.

**3.6.12** Food handlers shall follow hygienic requirements for food handling, for example, wearing head/beard cover, apron, etc.

### **3.7 Personal Hygiene and Habits**

**3.7.1** All food handlers shall be free from any infectious disease. All food handlers shall observe elementary personal hygienic practices like clean, short fingernails, clean hands, covering hair during food handling, etc.

**3.7.2** Food handlers shall not sneeze/cough directly over food.

**3.7.3** Food handlers shall not wear rings, bracelets, wrist watch, etc, while handling food.

**3.7.4** Food handlers shall not handle food with cuts or sores or skin infections or while having diarrhoea or vomiting or similar infectious diseases.

**3.7.5** Food handlers shall refrain from smoking during preparation and serving of food.

### **3.8 Food Preparation, Cooking and Handling**

**3.8.1** Food shall be cooked sufficiently as required for each food, at appropriate time and temperature.

**3.8.2** Cooked food and potentially hazardous foods shall be kept in a cool, well ventilated place or at temperatures > 5°C.

**3.8.3** Cooked food shall be re-heated once only in the portion to be served.

**3.8.4** Use of repeatedly heated vegetable oil shall be avoided.

**3.8.5** Food cooked/kept outdoors shall be protected against dust and sun.

**3.8.6** Cooking utensils shall be used for cooking purposes only.

**3.8.7** Greens and other vegetables shall be washed with potable water.

**3.8.8** All food like rice, pulses or meat shall be washed before preparation with running drinking water.

### **3.9 Transport of Prepared Food**

**3.9.1** Transport of prepared food shall be done in protected containers.

**3.9.2** Transport shall be to a limited distance so as to avoid spoilage of food due to delay in transportation. When transportation time exceeds 2 h then hot foods shall be placed in thermal boxes and cold foods shall be placed in containers with a refrigerant.

### **3.10 Protection and Serving of Food**

**3.10.1** Food and beverages shall be protected in acrylic/protected glass cases, covered with bell-shaped wire-net or plastic covers (minimum height 60-70 cm above ground) and stored in clean utensils.

**3.10.2** Food prepared for the day shall be used on the same day and not served next day.

**3.10.3** Preferably, disposable plates, container lids and glasses shall be used.

**3.10.4** Single use items like straws, paper towels, disposable cups and plates shall be used one time only.

**3.10.5** Reusable plates, container lids and glasses shall be kept clean and in good condition.

**3.10.6** Vendor shall always use serving utensils like spoons, tongs, etc, for serving food.

**3.10.7** Take-away food shall be wrapped in fresh food grade paper/plastic/aluminium foil.

**3.10.8** Leftover portions of food by the customers shall not be served again except for unopened packaged food.

**3.10.9** Separate utensils (for example, tongs, scoops, etc) shall be used for each type of food.

**3.10.10** Food shall be stored at appropriate temperature in fridge/freezer.

**3.10.11** The person serving food shall wear disposable food grade gloves.

### **3.11 Handling and Disposal of Waste**

**3.11.1** Rubbish bins shall be kept covered with foot operated lids away from the place where food is handled.

**3.11.2** Solid (sweepings, etc) and liquid (washing water) waste shall be kept separately.

**3.11.3** Separate coloured bins for bio-degradable and non-biodegradable waste shall be used and waste shall



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be disposed separately in respective municipal garbage points.

**3.11.4** Liquid waste shall be disposed into the nearest drain.

### 3.12 Pest Control

**3.12.1** Food vending area shall be kept clean and tidy.

**3.12.2** Food vending area shall be periodically fumigated with approved chemical.

### 3.13 Training

**3.13.1** Every vendor or food handler shall undergo a basic training in food hygiene before starting street food vending.

## ANNEX A

(Foreword and Clause 2.11)

### LIST OF INDIAN STANDARDS FOR GUIDANCE

IS No.	Title	IS No.	Title
2491 : 1998	Food hygiene — General principles — Code of practice	(Part 2) : 1976	Isolation, identification and enumeration of <i>Staphylococcus aureus</i> and faecal streptococci ( <i>first revision</i> )
4303	Code for hygienic conditions in fish industry:	(Part 3) : 1999/	General guidance on methods for detection of <i>Salmonella</i> ( <i>second revision</i> )
(Part 1) : 1975	Pre-processing stage ( <i>first revision</i> )	ISO 6579 : 1993	
(Part 2) : 1975	Canning stage ( <i>first revision</i> )	(Part 4) : 1999	Isolation and identification of <i>Clostridium perfringens</i> ( <i>Clostridium welchii</i> ) and <i>Clostridium botulinum</i> and enumeration of <i>Clostridium perfringens</i> ( <i>second revision</i> )
5059 : 1969	Code for hygienic conditions for large scale biscuit manufacturing units and bakery units	(Part 5) : 1976	Isolation, identification and enumeration of <i>Vibrio cholerae</i> and <i>Vibrio parahaemolyticus</i> ( <i>first revision</i> )
5401	Microbiology — General guidance for enumeration of coliforms:	(Part 7) : 1999	General guidance on methods for isolation and identification of <i>Shigella</i>
(Part 1) : 2012/	Colony count technique ( <i>second revision</i> )	(Part 8/Sec 1) :	Horizontal method for enumeration of coagulase-positive staphylococci of <i>Staphylococcus aureus</i> and other species), Section 1 Technique using Baird-Parker agar medium
ISO 4832		2002/ISO	
2006		6888-1 : 1999	
(Part 2) : 2012/	MPN technique ( <i>second revision</i> )	(Part 8/Sec 2) :	Horizontal method for enumeration of coagulase-positive staphylococci of <i>Staphylococcus aureus</i> and other species), Section 2 Technique using rabbit plasma fibrinogen agar medium
ISO 4831 :		2002/ISO	
2006		6888-2 : 1999	
5402 : 2012/	General guidance for the enumeration of micro-organisms — Colony count technique at 30°C ( <i>first revision</i> )	5887 (Part 6) :	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> : Part 6 Colony-count technique at 30°C ( <i>first revision</i> )
ISO 4833 :		2012/	
2003		ISO 7932 :	
5403 : 1999/	Method for yeast and mould count of food stuffs and animal feeds ( <i>first revision</i> )	2004	
ISO 7954 :			
1987			
5404 : 1984	Methods for drawing and handling of food samples for microbiological analysis ( <i>first revision</i> )		
5837 : 1970	Code for hygienic conditions for soft drink manufacturing units		
5839 : 2000	Food hygiene — Code of practice for manufacture, storage and sale of ice-creams ( <i>first revision</i> )		
5887	Methods for detection of bacteria responsible for food poisoning:		
(Part 1) : 1976	Isolation, identification and enumeration of <i>Escherichia coli</i> ( <i>first revision</i> )		

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
6074 : 1971	Code for functional requirements of hotels, restaurants and other food service establishments	7590 : 1975	Specification for gelatine, microbiological grade
6540 : 1972	Code for hygienic conditions for manufacture and handling of ice for human consumption	7591 : 1975	Specification for malt extract, microbiological grade
6541 : 1972	Code for hygienic conditions for establishment and maintenance of mid-day school meal programmes	7655 : 1975	Code of practice for food advertising
6542 : 1972	Code for hygienic conditions for fruit and vegetable canning units	7688	Code of practice for labelling of pre-packaged foods:
6850 : 1973	Specification for agar, microbiological grade	(Part 1) : 1975	General guidelines
6851 : 1973	Specification for meat extract, microbiological grade	(Part 2) : 1976	Guidelines on claims
6852 : 1973	Specification for bile salts, microbiological grade	(Part 3) : 1976	Nutritional labelling
6853 : 1973	Specification for peptone, microbiological grade	7799 : 1975	Code for preservation of vitamins in foodstuffs
6854 : 1973	Method of sampling and test for ingredients used in media for microbiological work	7801 : 1975	Specification for trypsin, microbiological grade
6968 : 1973	Code for hygienic condition for <i>PAN</i> (Betel leaf) stalls and vendors	7802 : 1975	Code of hygienic conditions for sweetmeat shop
6969 : 1973	Code for hygienic conditions for handling and sale of refrigerated drinking water	8123 : 1976	Code for hygienic conditions for sale of cut fruits, fruit juice and fruit salad
7003 : 1973	Code for hygienic conditions for sago ( <i>Saboodana</i> ) manufacturing units	8124 : 1976	Code for hygienic conditions for sale of sugar cane juice
7004 : 1973	Specification for yeast extract, microbiological grade	8182 : 1976	Code for hygienic conditions for processed meat products
7005 : 1973	Code for hygienic conditions for production, processing transportation and distribution of milk	9071	Code of practice for control of aflatoxin in groundnut:
7127 : 1973	Specification for tryptone, microbiological grade	(Part 1) : 1979	Harvesting, transport and storage of groundnuts
7128 : 1973	Specification for proteose peptone, microbiological grade	(Part 2) : 1979	Plant storage and processing flour and oil
7203 : 1973	Specification for casein hydrolysate (acid digested), microbiological grade	10232 : 2003/ ISO 6887-1 : 1999	General rules for the preparation of initial suspension and decimal dilutions for microbiological examination of foods ( <i>first revision</i> )
7247 (Part 2) : 1974	Code of practice for fumigation of agricultural produce: Part 2 Ethylene dibromide	10972 : 1984	Code for preparation of <i>Escherichia coli</i> diagnostic sera
7402 : 1996/ ISO 7402 : 1993	Microbiology — General guidance for the enumeration of Enterobacteriaceae without resuscitation — MPN technique and colony-count technique ( <i>first revision</i> )	10973 : 1984	Code for hygienic conditions for food hawkers
7535 : 1975	Specification for liver extract, microbiological grade	10974	Code for hygienic conditions for production, transport, storage and distribution of indigenous milk products:
7536 : 1975	Specification for soluble starch, microbiological grade	(Part 1) : 1984	<i>KHOA</i> and <i>KHOA</i> based sweets
		(Part 2) : 1984	<i>DAHI</i>
		(Part 3) : 1984	Coagulated products, <i>CHHANA</i> and <i>CHHANA</i> based sweetmeats
		(Part 4) : 1984	Frozen products, <i>KULFI</i>
		(Part 5) : 1984	Fermented products, <i>SHRIKHAND</i>
		11061 : 1984	Code for preparation of <i>Vibrio cholerae</i> diagnostic sera
		14134 : 1994	Code for hygienic practices for processing and handling of quick frozen foods
		14135 : 1994	Code for hygienic practices for dehydrated fruits and vegetables including edible fungi

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<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
14216 : 1994	Code for hygienic conditions for spices and condiments processing units	14987 : 2001/ ISO 8914 : 1990	Microbiology — General guidance for detection of <i>Vibrio parahaemolyticus</i>
14348 : 1996	Code for hygienic conditions for alcoholic beverage industry	14988	Microbiology of food and animal feeding stuffs — Horizontal method for detection and enumeration of <i>Listeria monocytogenes</i> :
14349 : 1996	Code for hygienic conditions for edible oil and vanaspati manufacturing units	(Part 1) : 2001/ ISO 11290-1 : 1996	Detection method
14350 : 1996	Code for hygienic conditions in sugar factories	(Part 2) : 2001/ ISO 11290-2 : 1996	Enumeration method
14397 : 1996	Detection, isolation and identification of pathogenic <i>E. coli</i> in food		
14595 : 1998	Food hygiene — Microbiological criteria — Principles for establishment and application		



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## Amendments Issued Since Publication

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