

Fire NOC & Safety Compliance Guide

Food Service, Restaurants & Cloud Kitchens

Document type: Licence / statutory filing · Generated 15 Oct 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a fire-safety and NOC compliance guide for a food outlet — when a Fire NOC is required, safety equipment, kitchen fire risks, process and documentation. Use it to meet fire-safety law. For overall compliance use the Licensing Roadmap.

Purpose of this tool & output

Meet fire safety and NOC requirements

How the output is used

Use the guide to meet fire-safety requirements and obtain the fire NOC.

Who receives it

The State Fire Department/Fire Service.

How to submit / file it

Apply with the fire-safety layout and equipment; an inspection confirms compliance before the NOC.

Fees & charges

State fire-department fees; equipment costs extra.

Who should vet it

A fire-safety consultant.

Important cautions

Fire NOC applicability and standards vary by state fire rules and premises size/floor. Kitchens carry real fire risk (gas, hot oil, grease ducts) — equip and maintain proper suppression and extinguishers regardless. Confirm NOC requirements with the local fire department.

Companion documents

- Food Business Licensing Roadmap
- FSSAI Licence Guide (Food Service)
- Health Trade Licence Guide
- Liquor / Bar Licence Guide
- Restaurant GST Setup Guide
- Shops & Establishment Registration Guide

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.