



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

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PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET-VENDED FOODS

Prepared by the Electronic Working Group led by India

(At Step 3)

Governments and interested international organizations are invited to submit comments on the attached Proposed Draft Regional Code of Hygienic Practice for Street-Vended Food at Step 3 (see Appendix I) and should do so in writing in conformity with the Uniform Procedure for the Elaboration of Codex Standards and Related Texts (see *Procedural Manual of the Codex Alimentarius Commission*) to: Mr Shri P. Karthikeyan, Assistant Director, Codex, Food Safety and Standards Authority of India (FSSAI), email: codex-india@nic.in with a copy to: The Secretariat, Codex Alimentarius Commission, Joint WHO/FAO Food Standards Programme, FAO, Rome, Italy, email codex@fao.org by **1 August 2016**.

Format for submitting comments: In order to facilitate the compilation of comments and prepare a more useful comments document, Members and Observers, which are not yet doing so, are requested to provide their comments in the format outlined in the Appendix III to this document.

Background

1. The 19th Session of the FAO/WHO Coordinating Committee for Asia (CCASIA19) agreed to establish electronic Working Group (EWG), led by India and returned the proposed draft Regional Code of Practice of Hygienic Practice for Street-Vended Foods (COHP) to Step 2/3 for redrafting by the EWG, circulation for comments at Step 3 and consideration by the next session of the Coordinating Committee.
2. CCASIA19 made comments which were taken into consideration while drafting the COHP.
3. Consideration has also been given on the FAO document "Guidance on Hygiene and Safety in the Food Retail Sector" while developing the COHP.

Physical Working Group

4. CCASIA19 also agreed to establish a physical Working Group (PWG), subject to the agreement with new Coordinator who would be appointed by CAC38, which would meet immediately before CCASIA20 to consider the report of the EWG and comments submitted in order to facilitate the discussion in the Plenary.

Electronic Working Group

5. An EWG Kick off message was circulated to the Member countries on 14th January, 2015. Nominations were received from five CCASIA Members (Indonesia, China, Republic of Korea, Lao PDR and Malaysia), four Non-CCASIA Countries (Federated States of Micronesia, Papua New Guinea, Samoa and Tonga) and one Observer Organization (International Association of Consumer Food Organizations (IACFO)). (The list of the participants is attached at Appendix II).
6. The first draft was circulated on 1st May, 2015 requesting the EWG members to submit their comments by 10th June, 2015. The comments received on the first draft were from Malaysia.
7. As no other participant except Malaysia had sent the comments on the first draft, the date was extended for sending the comments by 22nd June, 2015. However, no further comments were received.

8. The comments submitted by Malaysia on the first draft were taken into consideration and the 2nd draft which was circulated on 7th July, 2015 requesting EWG members to submit their comments by 20th September, 2015.
9. The comments on the 2nd draft were received from Republic of Korea and Malaysia. Most of the comments were considered, however, comments from Malaysia related to Section 3 General requirements, sub section 3.2 Registration of street food vendors, 3.3 Conditions for Registration and Section 4 Stake holders/ Partners in Street Food Vending, sub section 4.2 Consumers, were kept in the square brackets for further discussion.
10. The 2nd draft was revised again and was forwarded to EWG members on 18th January, 2016 requesting members to comments before finalizing the EWG report.
11. Only Malaysia commented on the revised 2nd draft. Most of the comments were accepted and only comment on section 4.2 Consumers was not considered and might be discussed in the PWG.

Recommendations

12. The EWG recommends that CCASIA consider the proposed draft Regional Code of Hygienic Practice For Street-Vended Foods (Asia), as attached in Appendix I, with a view to progress it through the Codex step procedure,.

APPENDIX I

PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET- VENDED FOODS IN ASIA

(at Step 3)

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INTRODUCTION

1. “Street-vended foods” or its equivalent “street foods” are defined as foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time¹. Rapid urbanization and population growth, especially in the developing countries, are expected to continue and street-vended foods, which are largely but not exclusively an urban phenomenon, will expand accordingly.

2. Street-vended foods are appreciated not only for their wide variety, unique taste, easy availability but also for the low cost. Street vended foods assure food security for low-income urban populations and provides a livelihood for a large number of workers. They preserve the local culinary traditions of a region/place.

SECTION 1 OBJECTIVES

3. This Code of Hygienic Practice addresses essential hygienic conditions that should be taken into consideration when setting street food control measures.

SECTION 2 SCOPE, USAGE AND DEFINITIONS

2.1 Scope

4. This Code defines the general hygienic practices required to be followed to make the street foods safe. It will be useful for all the three major stakeholders (Vendors/ cooks/ other food handlers, consumers and the relevant authorities) who need to be involved to make street foods hygienic.

2.2 Use

5. This Code has been prepared for use by the Asian Countries to improve the overall safety and hygiene of street vended foods and beverages.

2.3 Definitions

For the purposes of this Code of Hygienic Practice, the terms used herein have the following definitions:

- **Clean**

Free from dirt, dust, grease, waste, food residues as well as all other foreign materials and objectionable odour.

- **Clean Water²**

Water that does not compromise food safety in the circumstance of its use.

- **Potable/Drinking Water²**

Treated water , which shall comply with WHO Guidelines for Drinking Water Quality.

- **Contaminant³**

Any substance not intentionally added to food or feed for food producing animals, which is present in such food or feed as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or feed, or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

- **Cross-contamination**

Transfer of micro-organisms or other harmful substances from one food (usually raw) to another food either by direct contact or by food handlers or through contact surfaces or through air. Cross contamination can also occur when raw food touches or drips on to cooked or ready-to-eat foods.

- **Raw Food**

Food that is not cooked.

- **Crockery/ Cutlery²**

All tools used for food preparation, serving and consumption (whether non-disposable or disposable), and

¹Food and Agriculture Organization of the United Nations (FAO), *Food for the Cities, Ensuring quality and safety of street foods note sheet*.

²Regional Code of Practice for Street Vended Foods (Near East) (CAC/RCP 71-R-2013)

³Codex Alimentarius Commission, *Procedural Manual twenty- fourth Edition , Section I: Basic Texts and Definitions*

they include glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks etc.

- **Disposable articles²**

Any appliances, containers, implements, utensils, napkins, gloves or wrappers that are intended for one time use in the preparation, storage, display, serving or sale of food.

- **Appliances/ Equipment²**

The whole or part of any apparatus, vessels, containers, utensils, machines, instruments or appliances for use in preparing, storing, handling, cleaning , selling or supply/delivery of food.

- **Food contact surfaces**

Any surface that may come in contact with food during its preparation, cooking, holding and serving.

- **Food handler⁴**

Every person handling or coming into contact with food, or with any equipment or utensil used in food handling

- **Food hygiene³**

Conditions and measures necessary for the production, processing, storage and distribution of food designed to ensure a safe, sound, wholesome product fit for human consumption.

- **Food Safety⁵**

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

- **Impermeable²**

Preventing the passage/ absorption of water and or/fluid.

- **Microorganisms²**

Any microscopic living organism that can cause food-borne disease or food spoilage.

- **Perishable food**

Food which is subject to rapid decay, spoilage and or growth of microorganisms with or without the production of toxins or metabolites when not kept under the required storage conditions (e.g. milk and milk products, eggs, meat, poultry, fish, etc.).

- **Pests⁴**

Insects, birds, rodents and any other animal capable of directly or indirectly contaminating food.

- **Ready-to-eat²**

Any food (including beverages) which is ready for immediate consumption (could be raw or cooked, hot or chilled) without further processing at the point of sale.

- **Cook**

Individual who cooks food for human consumption.

- **Customer/ Consumer**

A person or group of people who buy the food to eat.

- **Relevant Authority/ Competent Authority**

Any concerned ministry/department/local authorities including municipalities, police and other relevant authorities.

- **Sealed Container²**

Food grade containers such as:

(a) Hermetically sealed containers;

⁴ Code of Hygienic Practice for precooked and cooked foods in Mass Catering (CAC/RCP 39-1993)

⁵ Regional Guidelines for the Design of Control measures for Street Vended Foods (Africa) (CAC/GL 22R-1997)

- (b) Sealed jars, with anchor and crown type closures;
- (c) Milk bottles sealed with aluminium caps;
- (d) Glass jars and bottles with screw caps; and
- (e) Cans and suitable racks or cases should be provided for multi-use containers or bottles with seals.

- **Street food vendor**

Individual selling street foods in street food stalls, kiosks, carts or centers.

- **Street Food Centre²**

Any public place or establishment designated by the relevant authority for the preparation, display and sale of street foods by multiple vendors.

- **Street Foods**

Foods and beverages prepared and/or sold by vendors in streets and other public places for immediate consumption or consumption at a later time.

- **Street Food Stall²**

A place where street food is prepared, displayed, served or sold to the public. It includes carts, tables, benches, baskets, chairs, vehicles etc. with or without wheels and any other structure on it or in it.

- **Waste Water²**

Sullage water arising as a result of the activity of street food vendors.

- **Water Containers²**

Any food grade container with a lid used solely for the purpose of storing and further usage of water that has not been used for any other purpose.

SECTION 3 GENERAL REQUIREMENTS

3.1 Rules and Regulations

6. Appropriate rules and regulations should be drafted in order to be implemented easily with the possibility of controlling the street foods sector as an integral part of the food preparation process. Such rules and regulations can either be elaborated separately or incorporated into existing food regulations.

3.2 Registration / Licensing of Street Food Vendors

7. Where required by the national legislation, street food vendor should have registration/ licensing from relevant authority before starting their business. The registration/identification proof issued by the relevant authority should be displayed on the cart/ kiosk etc.

8. Relevant authority should issue or renew the registration of any street food vendor who complies with all the requirements of the Code of Hygienic Practice established by the relevant authority.

SECTION 4 STAKE HOLDERS IN STREET FOOD VENDING

9. This section deals with the essential roles and responsibilities of the three important stakeholders.

4.1 Street Food Vendors

10. Every street food vendor, during conduct of business should observe the following:

- **Personal hygiene:** The street food vendor should wear clean clothes, clean disposable gloves, hair net etc. The street food vendor should keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments etc. during food preparation. Non-infected cuts and wound should be completely protected by a waterproof dressing that is firmly secured and routinely changed.
- **Hygienic behaviour:** Eating, chewing, smoking and nose blowing should be avoided while handling food. Refrain from any unhygienic practices such as spitting, cleaning nose, ears or any other body orifice, touching any body part, touching mobile phone, currency etc. while handling food. Should not sneeze or cough over or onto the food. Should wash hands thoroughly with soap and clean water before and after handling food, after visiting the toilets, after activity like sneezing, touching any surface.
- **Health of the street food vendors:** Any street food vendor, assistant or food handler, showing any of the following symptoms: jaundice, diarrhoea, vomiting, fever, sore throat with fever, discharge from ear,

eye and nose, visibly infected lesions (boils, cuts, etc.) should not be involved in any food handling activity.

11. The above can be ensured through awareness generation, motivation and trainings.

4.2 Consumers

12. Consumers should avoid eating or chewing, smoking, spitting and touching near the displayed food.
13. Consumers should not litter the area, should not sneeze or cough near the food.
14. Consumers should always throw left overs in the waste bin.
15. Consumers should report to the concerned authorities about unhygienic behaviour of any vendor, if noted.

4.3 Authorities⁶

16. To ensure proper management of street foods, a multi-sectoral approach involving all concerned authorities viz food safety personnel, local body or municipality, urban development department, police etc. is required.

17. The authorities should :

- Be aware of food safety regulations.
- Monitor the hygienic status of street foods being sold.
- Monitor the environmental condition, water safety, garbage disposal, etc.
- Generate awareness, motivate and train food vendors and also customers regularly.
- Involve suitable and experienced experts and voluntary agencies in managing awareness generation, motivation and training of vendors and customers.

SECTION 5 LOCATION, DESIGN, STRUCTURE AND APPLIANCES

5.1 Street Food Stalls/Carts/Kiosks

18. The structure of the stalls/ carts/kiosks should preferably be approved by the competent authority. Street food stalls should be located in clean, ventilated and non-polluted areas. There should be free accessibility and enough space between kiosks.
19. Stalls/carts/kiosks should be covered to prevent contamination of food.
20. Stalls/ carts/ kiosks should be made of safe material which can be easily cleaned and disinfected.
21. Waste bins should be covered and made of material which could be easily cleaned and disinfected.
22. Stall/ cart should have separate storage spaces for raw and cooked food.
23. Sanitation facilities with water should be provided for vendors and customers at safe distance away from the food handling area at the stalls.
24. There should be appropriate hand washing facilities with water, soap and other cleaning agents and the facilities provided should be kept clean and hygienic.

5.2 Street Food Centres

25. The design of the street food centre should:

- Be reviewed by relevant authority.
- Provide sufficient and adequate space for orderly placement of vendor stalls for food handling, preparation, storing and serving.
- Allow for orderly flow of materials and goods in and out of the centres as this will help to avoid possible sources of food contamination.
- Allow for the proper placement of client facilities such as toilets, hand washing and eating facilities and be located or arranged in a manner that prevents sources of food contamination.
- Provide suitable, sufficient areas for solid waste storage and crockery and appliance cleaning, washing

⁶ *Street foods of Calcutta, Food, Nutrition and Agriculture, FAO/ANA, 17/18, I.Chakravorty et al, pg 30-37 (1996).*

and sanitizing. These should be appropriately placed so as not to contaminate food.

- Have smooth cement, glazed tile, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing.
- Have sufficient lighting, properly placed to facilitate food preparations, handling, storage and serving.
- Have smoke hoods above cooking ranges to enable the removal of fuel and cooking gases, smoke and fumes from the centre into the open air.
- Have available ample supply of clean water with adequate facilities for its storage.
- Have appropriate drainage system for waste disposal.

SECTION 6 MAINTENANCE AND SANITATION

6.1 Maintenance

26. The stalls and work surfaces should be kept in an adequate state of repair so as not to contaminate the food as a result of chipping surfaces, loose nails or breakages.

6.2 Water supply and quality

27. Vendors should have access to clean water.
28. Quality of water should be monitored at three points regularly: at source, after collection in containers and at usage points⁵.
29. Vendors should be made aware of hygienic use and storage of water and ice.

6.3 Pest control

30. Every vendor should at all times take appropriate measures to keep his/her stall free from pest to prevent contamination of the food.
31. Any contaminated food should be appropriately disposed of. Contamination of food with pest control materials such as pesticides and with fuel, detergents etc should be prevented.

6.4 Solid and liquid waste handling.

32. All solid waste should be properly disposed of in suitable containers that are secured with tight fitting lids or placed in waste bins. Collection of garbage by municipalities on a regular basis should be done.
33. Liquid waste like waste water should be drained immediately into drains or sewers and not allowed to accumulate.

SECTION 7 EQUIPMENT AND APPLIANCES

34. All equipment, including containers for storing drinking water, should be made of materials that do not transmit toxic substances, odour or taste, are not absorbent and will not result in food contamination, are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
35. All equipment, appliances and food cutting surfaces should be kept clean and should be cleaned before and after daily operations and immediately after being used to handle raw food. Only food safe cleaning agents, detergents etc. should be used.
36. The utensils, cutlery, crockery, equipment etc. should be made of food grade material, should be cleaned regularly and should be kept in good condition. Where feasible, disposable material should be used.

SECTION 8 FOOD PREPERATION, HANDLING, DISPLAY AND STORAGE.

8.1 Raw Materials/Ingredients and Packaging

37. All raw materials and ingredients should conform to accepted standards.
38. Ice should be made of clean water.
39. Packaged food ingredients should be used within expiry dates/ best before date.
40. Transportation, storage of food should be carried out in a hygienic manner and preferably should be consumed within specified shelf life.
41. Only permitted food additives should be used and in amount not exceeding the levels specified in the relevant regulations.

8.2 Preparation/ Cooking

42. Only safe raw food should be used in the preparation of street food.
43. Raw food should be thoroughly washed in clean water before cooking.
44. Frozen food should be thawed only once before cooking.
45. To avoid cross-contamination, raw and cooked food should be handled separately. For this, separate sets of knives and cutting boards should be used.
46. Food should be sufficiently cooked or processed in a manner that renders it safe for consumption (time/temperature).
47. Cooked food should be re-heated only once before serving.
48. Avoid reuse of cooking oil. It is ideal to use oil once only, if possible.
49. Where a food is to be served hot, it should be maintained at a temperature above 60°C⁷
50. Cooked food should be kept in a safe place.
51. All perishable food not so within 2 hours⁷ should be thoroughly heated before serving. However, unsold food beyond 4 hours⁷ should be disposed of.

8.3 Handling and Storage

52. All food should be covered and protected against dust and dirt.
53. Clean and hygienic crockery, cutlery, utensils etc. should be used.
54. Disposable plates, covers, glasses, straws, paper towels, cups, spoons, gloves etc. should be used only once.
55. Take away food should be wrapped in clean, food grade, plastic or paper.
56. Ready to eat raw food should be handled most carefully, kept covered and displayed within a cabinet/ case.
57. Leftovers and unsold perishable food should be disposed of hygienically and not used.
58. Raw and cooked food should be handled and stored separately.
59. Seasoning and sauce should be stored at appropriate temperature.
60. Individual containers or packages should be used for serving of food.
61. Refrigerate promptly all cooked and perishable food, preferably below 5°C⁸.
62. Fuel, detergents, soap etc. should be stored in dedicated containers away from the food handling zone.
63. After handling such items, hands should be thoroughly washed before handling food.

SECTION 9 EDUCATION AND TRAINING

64. Every street food vendor, helper, cook or food handler shall undergo basic food hygiene training. Viewed from a general perspective, most foodborne hazards may be prevented by thorough cooking, hot handling, rapid cooling, cold storage, avoidance of cross-contamination or combination of these. Training is to be conducted by the relevant authority or other institutions recognized or approved by the relevant authorities. Street Food Vendors should also be made aware of their responsibility to consumers.

65. The training material can be pictorial with less of texts. The key messages should be reinforced in short and crisp messages and also delivered in local language. The training material may be water proof so that they can refer to it/ keep it/hang it on their food vending cart/stall too. Information Education and Communication (IEC) material can be developed based on scientific knowledge, preferably developed by experts having past hands on experience, with help of competent authority, agency, Government or experienced Non Governmental Organizations (NGOs).

⁷ Five keys to Safer Food Safety Manual -World Health Organization, 2006.

⁸ INFOSAN Information Note No. 3/2010 - Safety of street-vended food, 30th June, 2012.

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Appendix III**GENERAL GUIDANCE FOR THE PROVISION OF COMMENTS**

In order to facilitate the compilation and prepare a more useful comments' document, Members and Observers, which are not yet doing so, are requested to provide their comments under the following headings:

- (i) General Comments
- (ii) Specific Comments

Specific comments should include a reference to the relevant section and/or paragraph of the document that the comments refer to.

When changes are proposed to specific paragraphs, Members and Observers are requested to provide their proposal for amendments accompanied by the related rationale. New texts should be presented in underlined/bold font and deletion in ~~strike through font~~.

In order to facilitate the work of the Secretariats to compile comments, Members and Observers are requested to refrain from using colour font/shading as documents are printed in black and white and from using track change mode, which might be lost when comments are copied / pasted into a consolidated document.

In order to reduce the translation work and save paper, Members and Observers are requested not to reproduce the complete document but only those parts of the texts for which any change and/or amendments is proposed.