



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE FOR ASIA**

*Nineteenth Session*

*Tokyo, Japan, 3 – 7 November 2014*

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

**(N05-2013)**

**(at Step 3)**

Prepared by the Electronic Working Group led by India

Governments and international organizations in Observer status with the Codex Alimentarius Commission wishing to submit comments at Step 3 on the Proposed Draft Regional Code of Hygienic Practice for Street-Vended Foods (Appendix 1) are invited to do so **no later than 15<sup>th</sup> September 2014** to the Secretariat for CCASIA, Food Safety and Consumer Policy Division, Ministry of Agriculture, Forestry and Fisheries, 1-2-1 Kasumigaseki, Chiyoda-ku, Tokyo, 100-8950, Japan (E-mail: ccasia@nm.maff.go.jp), with a copy to the Secretariat, Codex Alimentarius Commission, Joint FAO/WHO Food Standards Programme, FAO, Viale delle Terme di Caracalla, 00153 Rome, Italy (E-mail: codex@fao.org).

In order to facilitate the compilation of comments and prepare 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.

**Report of the Electronic Working group on the  
Proposed Draft Regional Code of Hygienic Practice for Street-vended Foods**

**Background**

1. At the 18<sup>th</sup> Session of the FAO/WHO Coordinating Committee For Asia held in Tokyo, Japan from 5<sup>th</sup>-9<sup>th</sup> November, 2012, the delegation of India introduced the new work proposal on Code of Hygienic Practices for the Street-Vended Foods and gave a summary information on the discussion paper on the development of Code of Hygienic Practices for the Street- Vended Foods (Asia). The Committee agreed to begin new work on the Code of Hygienic Practices for the Street- Vended Foods (Asia) and agreed to establish an electronic Working Group (EWG) led by India, open to all Members of the Region and observers and working in English only.<sup>1</sup>
2. This work was approved by the 36<sup>th</sup> Session of the Codex Alimentarius Commission held in Rome, Italy from 1<sup>st</sup>-5<sup>th</sup> July, 2013.
3. The objective of the EWG was to prepare a proposed draft of the Code of Hygienic Practices for the Street-Vended Foods (ASIA) for consideration by the Coordinating Committee For Asia at its 19<sup>th</sup> Session.

**Electronic Working Group**

4. An EWG Kick off message was circulated to the Member countries on 23<sup>rd</sup> July, 2013 requesting for their nomination in the EWG on the "Code of Hygienic Practice for Street- Vended Foods (ASIA)". Nominations were received from 9 Countries out of which 5 were Asian Countries (Indonesia, Japan,

<sup>1</sup> REP 13/ ASIA, para 221

Republic of Korea, Malaysia and Thailand) and 4 Non- Asian Countries (Jamaica, Solomon Islands, United Arab Emirates and USA). (The list of the participants is attached at Appendix II)

5. The first draft was circulated on 1<sup>st</sup> October, 2013 requesting the EWG participants to submit their comments. The comments were received on the first draft were 3 Asian Countries- Indonesia, Japan and Korea and from one Non- Asian country - United Arab Emirates.

6. The comments submitted by these countries on the first draft were taken into consideration and the 2<sup>nd</sup> draft was circulated on 24<sup>th</sup> December, 2013 requesting EWG members to submit their comments on the 2<sup>nd</sup> Draft by 31<sup>st</sup> January, 2014.

7. The comments received on the 2<sup>nd</sup> Draft were from three Asian Countries- Japan, Malaysia and Thailand on 12<sup>th</sup> February 2014, on 13<sup>th</sup> February 2014, and on 26<sup>th</sup> March, 2014 respectively. United Arab Emirates submitted its comments on 31<sup>st</sup> January, 2014.

8. The comments were thoroughly reviewed and the draft was revised accordingly.

9. The final Draft has been prepared and is attached as Appendix I.

10. The final draft was organized to be consistent with *General Principals of Food Hygiene* (CAC/RCP 1-1969), *Regional Code of Practice for Street Vended Foods (Near East)* (CXP 71-R-2013), *Regional Guidelines for the Design of Control Measures for Street Vended Foods (Africa)* (CAC/GL 22R-1997), *Regional Code of Hygienic Practice for the Preparation and Sale of Street Foods (Latin America and the Caribbean)* (CAC/RCP 43R-1995) and *Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering* (CAC/RCP 39-1993).

### **Recommendations**

11. The 19<sup>th</sup> Session of CCASIA is invited to consider the Proposed Draft Regional Code of Hygienic Practice For Street-Vended Foods (Asia), as placed at Appendix I.

12. The EWG further recommends that the Committee consider to establish the Regional Code of Hygienic Practice for Street-Vended Foods (Asia).

**Appendix 1**

**PROPOSED DRAFT REGIONAL CODE OF HYGIENIC PRACTICE FOR STREET-VENDED FOODS  
(at Step 3)**

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## INTRODUCTION

1. “Street-vended foods” or its equivalent “street foods” which are defined as foods and beverages prepared and/or sold by vendors in the streets and other public places for immediate consumption or consumption at a later time. Because of Socioeconomic changes in many countries, this sector has experienced significant growth during the past few decades. Urbanization and population growth, especially in developing countries, are expected to continue into the next century and street-vended foods, which are largely but not exclusively an urban phenomenon, will expand accordingly.

2. While street-vended foods are appreciated for their unique flavors as well as their convenience, they are also often essential for maintaining the nutritional status of the population. Street food vending assures food security for low-income urban populations and provides a livelihood for a large number of workers who would otherwise be unable to establish a business for want of capital. Street vending also offers business opportunities for developing entrepreneurs (FAO, 1989). The Street-vended foods are beneficial<sup>1</sup> as they are source of inexpensive, convenient and often nutritious, attractive and are in variety for urban and rural population. They are a major source of income for a vast number of persons, including women and other vulnerable sections of the society, an avenue for self-employment as it requires low capital investment and also important in preserving the culinary traditions of a region/place.

3. Problems relating to street-vended foods

- Street Foods are sold in open public places. Hence, these are not only exposed to extreme environmental pollution but are also affected by several kinds of external influences, e.g. rain, sunlight, animals, rodents etc.
- Street Foods are generally prepared and sold under unhygienic conditions with limited access to safe water, sanitary services, solid and liquid waste management facilities and lack of basic infrastructures like lighting.
- Street food vendors also do not have easy access to public health facilities.
- Street food vendors are often poor, uneducated and lack knowledge about the safe food handling which poses public health risk.
- Street foods are more vulnerable to microbiological contamination, improper use of additives and adulteration etc.
- Difficulty in controlling the large numbers of street food vending operations because of their diversity, mobility and temporary nature.
- Insufficient resources for inspection and laboratory analysis.
- Street Food vendors generally lack of factual knowledge about the microbiological contaminations and their epidemiological significance.
- Limited space for ingredient.
- Inadequate public awareness of hazards posed by certain street foods.

4. The present Code of Hygienic Practice recommends raising the awareness of the people working in this sector and improving the infrastructural and environmental conditions for the Street-vended food. These practices will also recommend providing the necessary services to help the vendors guarantee the safety of such foods. In addition, it addresses the role of authorities and entities regulating street food vending.

## SECTION 1 - OBJECTIVES

5. This Code of Hygienic Practice tackles essential hygienic conditions that should be taken into consideration when setting street food control measures. This includes legal provisions, accurate implementation, good practices as well as trainings and awareness generation.

6. This Code of Hygienic Practice will also aim at helping the relevant authorities in improving the level of hygiene of these food preparation and vending processes in way that guarantees safe, healthy and nutritional foods to the consumers, in accessible locations.

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<sup>1</sup> Some points have been taken from benefits and health problems by certain street foods- (FAO/WHO, 1990).

## SECTION 2 – SCOPE, USAGE AND DEFINITIONS

### 2.1 Scope

7. This Code of Hygienic Practice defines the general hygienic requirements, recommended practices and raising awareness generation on hygiene aspects of street foods as well as trainings concerning the preparation and sale of street foods, which will be useful for all stakeholders viz Vendors, Customers, authorities, voluntary agencies etc.

### 2.2 Use

8. The Code of Hygienic Practice has been created for use by the Asian Countries to improve the overall safety of street foods.

### 2.3 Definitions

9. 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 Water<sup>2</sup>**

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

#### **Potable/Drinking water<sup>2</sup>**

Water which should comply with WHO Guidelines for Drinking Water Quality.

#### **Contaminant<sup>3</sup>**

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, contact surfaces or the air. The transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, cloths, utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods. Cross contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.

#### **Raw Food**

Food that is not cooked.

#### **Crockery / cutlery<sup>2</sup>**

All tools used for food preparation, serving and consumption (whether non-disposable or disposable), and they include glasses, plates, dishes, cups, saucers, spoons, forks, ladles, chopsticks, wash cloth, straining cloth, napkins etc.

#### **Disposable articles<sup>2</sup>**

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

#### **Appliances/ Equipment<sup>2</sup>**

The whole or any part of any apparatus, vessels, containers, utensils, machines, instruments or appliances used or intended for use, in or making, preparing, storing, handling, cleaning, selling or supplying of food.

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<sup>2</sup> Refer to *Regional Code of Practice for Street Vended Foods (Near East)* (CXP 71-R-2013).

<sup>3</sup> Refer to Food Safety & Standards Act, 2006, India.

**Food contact surfaces**

Any surface (surface of equipment, utensil, containers, wrappings etc.) that may come in contact with food during the preparation, serving, holding and cooking process.

**Food handler<sup>4</sup>**

Any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces.

**Food hygiene<sup>5</sup>**

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 Safety<sup>4</sup>**

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

**Impermeable<sup>2</sup>**

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

**Microorganisms<sup>6</sup>**

Any microscopic living organism that can cause Food borne disease\_or food spoilage.

**Perishable food<sup>2</sup>**

Food which is subject to rapid decay, spoilage and or growth of pathogenic microorganisms with or without the production of toxins or metabolites in quantities when not kept in the required temperature may cause an unacceptable risk to human health. Special attention should be given to readily perishable foods (e.g. food that consists wholly or in part of milk, milk products, eggs, meat poultry, fish or shell fish).

**Pest<sup>7</sup>**

Any animal or insect that may contaminate food or a food contact surface directly or indirectly. This includes rats, mice, cockroaches and flies.

**Ready-to-eat<sup>2</sup>**

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.

**Cooks**

Individual who cooks food for human consumption.

**Customer**

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

**Relevant authority**

Any Ministry/Department having competent responsibility local or officially recognized authority<sup>2</sup>, Police, Food Safety & Standards authorities/ agencies and other pertinent authorities.

**Sealed Container<sup>2</sup>**

Food grade containers such as:

- i. Hermetically sealed containers;
- ii. Sealed jars, with anchor and crown type closures;
- iii. Milk bottles sealed with aluminium caps;
- iv. Glass jars and bottles with screw caps; and

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<sup>4</sup> Refer to *General Principles of Food Hygiene* (CAC/RCP 1-1969),

<sup>5</sup> Refer to Section I: Basic Texts and definitions; p 22- Codex Alimentarius Commission 21<sup>st</sup> Edition

<sup>6</sup> Refer to *Regional Guidelines for the Design of Control Measures for Street Vended Foods (Africa)* (CAC/GL 22R-1997)

<sup>7</sup> Refer to *Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering* (CAC/RCP 39-1993).

- v. 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 Centre<sup>2</sup>**

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

### **Street Foods<sup>2</sup>**

Wide range of ready-to-eat foods and beverages sold and or prepared in public places.

### **Street Food Stall<sup>2</sup>**

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

### **Waste Water<sup>2</sup>**

Sullage water arising as a result of any activity on the street or any other kind of water logging, which may affect the food safety.

### **Water Containers<sup>2</sup>**

Any form of food grade container covered with lid which is used solely for the purpose of storing and serving water and has not been used previously for any other purposes which could cause contamination of the water stored in it.

## **SECTION 3 – GENERAL REQUIREMENTS**

### **3.1 Rules and Regulations**

10. Appropriate rules and regulations should be drafted in order to be easily endorsed with the possibility of controlling the street foods industry as an integral part of the food preparation process. Such legislations can be either elaborated separately or for incorporation into existing food regulations.

11. The general hygienic requirements and practices to be followed by the vendors should be translated by the relevant authorities into Codes of Hygienic Practice which are recognized as cost effective tools for the control of street foods, by fully taking into account local conditions including specific risk factors that are relevant to each operation.

### **3.2 Registration of Street Food Vendors**

12. Street Food vendor should be registered with relevant authority before conducting his/her business of preparation, packing, storage, display and sale of any street foods.

### **3.3 Conditions for Registration**

13. No relevant authority should issue or renew the registration of any street food vendor who does not commit himself/herself to comply with all the requirements of the Code of Hygienic Practice established by the relevant authority.

14. It is essential that basic training in food hygiene is carried out by the relevant authorities prior to issuing or renewing the registration of street food vendors.

### **3.4 Display of notices**

15. Every registered vendor should at all times display visibly his/her vendor's registration and any other notices that are required by the relevant authority.

### **3.5 Pest control**

16. Every vendor should at all times take appropriate measures to keep his/her stall free from pests to prevent contamination of the food.

17. Food vending area should be kept clean and tidy and disinfected with approved chemical, insecticide and rodenticide. On becoming aware of the presence of any pest, every vendor should immediately take all measures to get rid of the pest and prevent re-infestation.



18. Any food found to have become contaminated by pests should be appropriately disposed off in a hygienic manner.

19. The direct or indirect contamination of food with pest control materials such as poisons should be prevented.

### **3.6 Coordinating Committee on Street Food**

20. Coordinating Committee on Street Food may be constituted by the relevant authority and should provide advisor(s) to facilitate the enforcement of the Code of Hygienic Practice that have been developed. The advisor should be proficient and have long standing experience of working with street foods in planning and implementation. Advisor(s) should perform the following functions:

- i. Plan and Coordinate various programs on street foods being organized relevant authority;
- ii. Participate in the design and/or delivery of the formal training of vendors this is to be provided by the relevant authorities in view of issuance and renewal of registration/licenses;
- iii. Help street food vendors in interpretation of Code of Hygienic Practice;
- iv. Work with vendors offering them on-site advice and guidance to improve their operations in accordance with the requirements of the Code of Hygienic Practice;
- v. Help in trainings and consumer awareness generation of all stakeholders viz vendors, consumers, authorities, Non-Governmental Organizations (NGOs), agencies etc.
- vi. Work in close collaboration with the enforcement personnel, including the officers in charge of registration and renewal of licenses, so that the Code of Hygienic Practice is well understood and correctly applied;
- vii. When applicable, train the enforcement personnel and regularly organize joint inspections to monitor progress in the application of the Code of Hygienic Practice; and
- viii. Inform customers as per section 3.7 of these Code of Hygienic Practices.

21. The Advisor(s) should be selected carefully who have experience on working with street foods, are good communicators, familiar with the requirements of the Code of Hygienic Practice, and have good understanding of the problems of the vendors and the protection of consumers.

22. The advisor(s) should be as far as possible conversant with the Code of Hygienic Practice – General Principles of Food Hygiene (CAC/RCP 1-1969), including the Hazard Analysis Critical Control Point (HACCP) System and Guidelines for its Application (Annex to CAC/RCP 1-1969) in order to assist vendors to optimize the use of scarce resources.

23. Coordinating Committee on Street Foods should be established with the necessary capacities to carry-out their mission effectively.

24. Coordinating Committee on Street Foods should have the leading role in the elaboration of information material and in the monitoring of customers' education.

### **3.7 Customer awareness**

25. Customers should take active part in maintaining safety and hygiene of street foods.

26. This would require the following basic steps:

- i. Hygienic Behaviour is a must for all customers when they visit street food stalls viz. throw garbage in identified bins; do not spill dirty water; do not put bags etc. on the food counters; do not touch displayed food; do not smoke, chew tobacco, spit, cough etc. near the food; do not speak on mobile while eating; keep the area clean, etc.
- ii. Have required awareness on what to observe to ensure hygienic behaviour of vendors; safe handling of food and water and safety of food being served.
- iii. Be informed whom to report so that they can report to the concerned authorities if they note anything amiss affecting quality of food, water and environment.
- iv. Take active part in training of customers in maintaining the street food hygiene and the surroundings clean.
- v. Customers should also be informed of their responsibility in ensuring that they do not contaminate, dirty or litter street food vending sites.

## **SECTION 4- STREET FOOD VENDORS**

### **4.1 Health condition of the street food vendors**

27. Street Food vendor should not be allowed to perform his/her job if 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.). In such cases, he/she should cease from handling food in any capacity and seek medical treatment immediately.

28. Any street food vendor who has been identified as or is known to be or has previously been a carrier of food borne disease organisms, should not be involved in any food handling activity until certified by a Medical Officer of Health or any other medical practitioner as a non-carrier.

29. Any street food vendor should be required to have regular health check-ups and also to be immunized as required by the relevant authority.

### **4.2 Personal hygiene and behaviour**

30. Every street food vendor during the conduct of his/her business, should observe the following:

- Wear an identification tag, if issued and required by the relevant authority. Wear clean and washable protective clothing; clean gloves; hair net where appropriate; while handling food
- Wash hands thoroughly with soap and running clean water before and after handling food, after visiting the toilet, after handling unsanitary articles, touching animals, touching raw food, after handling money and before handling food again, after handling toxic and dangerous materials as and when necessary. If running clean water is not available, an acceptable alternative hand washing method should be agreed to by the relevant authority.
- Keep finger nails short and clean at all times, and avoid wearing jewellery, ornaments during food preparation.
- Keep hair clean and tidy and should be covered during operation.
- Cuts should be completely protected by a waterproof dressing which is firmly secured and routinely changed.
- Shall not smoke or chew chewing gum while preparing or serving food.
- Refrain from any unhygienic practices such as spitting and cleaning nose, ears or any other body orifice or touch any body part, mobile, or any such cross- contaminating object , and currency while handling food.
- Should not sneeze or cough over or onto the food.
- Stall should not be allowed to be used as a sleeping or dwelling place, or for any other personal activity.
- Have a positive and helpful behaviour towards customers and authorities.

### **4.3 Training of Street Food Vendors**

31. Every street food vendor should undergo basic food hygiene training prior to registration/ licensing and further training as required by the relevant authority from time to time. 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 towards customers.

32. The timing of conducting these trainings is important as the Street-food vendors usually start business in the morning and continue till evening. Therefore, classes may be convened either early in the morning or late in the evening to ensure maximum participation. The training material given to them should be pictorial with less of texts. The key messages should be reinforced in short and crisp messages (Annex) 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 Communication (IEC) material developed based on scientific knowledge and know how should be used, preferably developed by experts having past hands on experience, with help of relevant authority or experienced Non-Governmental Organization's.

### **4.4 Street Food Vendors associations**

33. The formation of street food vendor associations or cooperatives may be encouraged to provide a liaison point with the relevant authorities to facilitate the implementation of control measures.

## SECTION 5- LOCATION, DESIGN AND STRUCTURE

### 5.1 Location and design

#### A. Street Food Stalls/Carts

34. The location of street food stall(s) should be suitable so as to avoid contamination of the food prepared and served or sold at or from the stall. Stalls should be located in areas designated by the relevant authorities. They should be airy, well lighted and be situated away from direct sunlight, kept clean and maintained in good conditions to avoid any risk of contamination in the food.

35. The area where the stall is located and immediate surroundings should be easily cleaned and capable of withstanding repeated washing and scrubbing.

36. The space in and around the street food stall should be litter free and have no unnecessary stored goods or articles and discarded articles in order to permit easy access for cleaning.

37. The stall should have a convenient access to an inlet of a drainage system or any suitable means of disposing waste water in a sanitary manner. The stall should have an umbrella to protect food items from sunlight, rains, bird-dropping etc.

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

39. Vending cart should not be located in an area subject to flooding unless sufficient safeguards are provided. The vending cart should be placed in areas from where solid & liquid waste can be removed effectively and it is not prone to infestation by pest.

40. Waste water and rubbish disposal facilities should be provided. Container for waste material should be specifically identifiable.

41. Rubbish bin should be covered, made of impermeable material, easy to clean and provided with a plastic bag inside and also has pedal foot.

42. Mobile vans driving compartment should be duly separated from food area. It should not be used for any purpose other than transportation of food.

#### B. Street Food Centres

43. The design of the street food centre should have the following requirements:

- i. Be reviewed and approved beforehand by the relevant authority;
- ii. Provide sufficient and adequate space and orderly placement of vendor stalls, carts, display cases, food preparation, handling, storing, serving and selling areas;
- iii. Allow for the orderly flow of materials and goods, in and out of the centres, which will prevent possible routes of food contamination;
- iv. Allow for the proper placement of customers and food handlers facilities, such as toilets, hand washing and eating facilities and be located or arranged in a manner that prevents routes of food contamination;
- v. Provide suitable, sufficient and properly placed areas for solid waste storage and crockery and appliance cleaning, washing and sanitizing;
- vi. Be adequately ventilated to remove hazardous obnoxious gases and odours, cooking fuel fumes and other offensive airborne materials and provide a continuous and sufficient supply of fresh air to support the activities within the centre;
- vii. Be provided with sufficient and adequate electrical power supply to support the vendors in the centre to operate appliances, equipment and other implements used in the preparation, handling, storage, serving and selling of food; and
- viii. Have access to ample supply of potable water, under adequate pressure and of suitable temperature, with adequate facilities for its storage, where necessary, and distribution, and with adequate protection against contamination.

## 5.2 Structures

### A. Street Food Stalls/Carts

44. Street food stalls should be of a type approved by the relevant authority and made of impervious materials that can be easily cleaned and disinfected and maintained in a good state of repair, such as stainless steel, aluminium, glazed tiles or any other materials as approved by the relevant authority.

45. Food preparation areas and food contact surfaces should be made of a smooth and impermeable food grade material.

46. All cooking ranges, washing equipment, working tables, shelves and cupboards (should be hygienic, impermeable, easy to clean like stainless steel) on or in which food is placed should be at least 45 cm<sup>8</sup> above the ground.

47. Adequate natural or artificial lighting for every part of the stall should be provided to enable the undertaking to operate in a hygienic manner. When necessary, lighting should not be such that the resulting colour is misleading. The intensity should be adequate to the nature of the operation. Lighting fixtures should, where appropriate, be protected to ensure that food is not contaminated by breakages, awnings, tables, benches and boxes, cupboards, glass cases, etc. should be clean and tidy.

48. Cooking utensils and crockery should be clean and in good condition. All the utensils should be easily detachable for an effective cleaning.

49. Vending cart should be built of solid, rust/corrosion resistant materials and kept in clean and good condition.

50. Transported drinking water (treated water like bottled water, boiled/filtered water through water purifier etc.) should be in protected containers

51. Vending cart should be protected from sun, wind and dust.

52. When not in use, food vending vans should be kept covered in clean place.

### B. Street Food Centres

53. Street Food Centres should be properly planned and constructed in a manner using materials approved by the relevant authority into consideration the provisions stated in the paragraph on "Structure of Code of Hygienic Practice (CHP)". In addition to these provisions, street food centres should:

- i. Have smooth cement, glazed tile or tarmac paved floors to prevent exposure to dust and sand, equipped with properly placed floor drains for the purpose of removing surface water and to facilitate cleaning and sanitizing; where applicable, smooth non-permeable surface walls or partitions, such as glazed tile, to facilitate cleaning and sanitizing;
- ii. Have, if applicable, a smooth non-absorbent ceiling to facilitate cleaning;
- iii. Provide sufficient artificial lighting, properly placed to facilitate food preparation, handling, storage, serving and selling for each vendor located at the centre;
- iv. Provide for smoke hoods and flues above covering ranges the removal of fuel and cooking gases and smoke and fumes from the centre into the open air.
- v. Provide centralized or individualized appliance, crockery, utensil and other implement washing facilities, equipped with hot and cold running potable water, wash basins or sinks with appropriate drains to an approved sewer or drain system, detergent and sanitizing agents to satisfy the proper sanitary and complete cleaning needs of the vendors in the centre; and
- vi. Comply with any other requirement of the relevant authority related to the structure of street food centres.

## 5.3 Sanitation and hygiene facilities at the Street Food Centres:

54. Street food centres should have sufficient toilet facilities for each gender to accommodate the vendors, their employees and the customers, conveniently located but separate and away from the food preparation, handling, storage, serving and selling area, in order to prevent contamination of the food. The toilet facilities should be subject to all requirements for such facilities by the relevant authority. Among other requirements the facilities should:

- i. Have walls of durable material, up to appropriate height, which is easy to maintain, clean and

<sup>8</sup> Refer to *Regional Code of Practice for Street Vended Foods (Near East)* (CXP 71-R-2013).

- disinfect;
- ii. Be clean, free of bad odours and provided with a flushing system;
  - iii. Be well lit, ventilated, and routinely cleaned and sanitized and maintained in good working condition;
  - iv. Include hand washing (where any outdoor activities are involved, mobile hand station should be provided to prevent any risk of contamination) and proper drying facilities along with soap and other needed supplies, e.g.:- Disposable tissues.
  - v. Have doors which are equipped with self-closing devices, where applicable.
  - vi. Be placed away from the food area.

#### **5.4 Water and Solid Waste Management.**

##### **A. Water supply**

55. Vendors should ensure sufficient supply of potable water at all times. Where necessary, such as in the case of mobile vendors or where potable water supply is not yet available, potable water should be stored in clean water containers.

##### **B. Water management**

56. Clear instructions should be provided on type of containers to be used, use of water (no dipping), cleaning of container, drying of containers etc.

##### **C. Water Quality monitoring**

57. Water Quality monitoring should be conducted regularly using standard indicators as approved by the competent authority, using acceptable methods in standardised laboratories. Where necessary, the water should be regularly monitored at following points;

- At source
- After collection in containers
- After being used for some time (e.g. 3 hours)<sup>9</sup>

##### **D. Waste Water disposal**

58. The stalls should have an efficient waste water disposal system which should be maintained in a good state of repair and working order. The system should be large enough to carry peak loads and be provided with traps to ensure only liquid waste is discharged into the drain/sewer. Liquid waste should be disposed into the nearest drain/ sewer.

##### **E. Solid Waste disposal**

59. Solid waste material should be handled in such a manner as to avoid contamination of food and/or potable water. Waste should be removed from the working area of the stall as often as necessary and at least daily. All solid waste should be properly disposed into suitable containers which are secured with tight fitting lids or placed in rubbish bins or central rubbish bins. Immediately after disposal of the waste, receptacles used for storage and any equipment which has come into contact with the waste should be cleaned thoroughly. The waste storage area should also be cleaned daily. Waste receptacles, equipment which has come into contact with the waste and waste storage areas should be disinfected when required by the relevant authority. Only appropriate and suitable sanitizing agents should be used. In areas without garbage collection service, solid waste is to be disposed off in a sanitary manner, as recommended or approved by the relevant authority, e.g. rubbish bins shall be kept covered with foot operated lids away from the place where food is handled; Solid (sweepings, etc.) and liquid (washing water, etc.) waste shall be kept separately; Separate coloured bins for bio-degradable and non-biodegradable waste shall be used and waste shall be disposed separately in respective municipal garbage points.

**NOTE:** Samples should be taken regularly, but the frequency should depend upon the origin and the usage of the water, e.g. more frequent from private supplies than from public supplies. Chlorine or other suitable disinfectants may be used. If chlorination has been employed checks should be made daily by chemical tests for available chlorine. The point of sampling should preferably be at the point of usage, but occasionally it would be useful to sample at the point of entry of the water to the establishment.

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<sup>9</sup> Street foods of Calcutta; Food, Nutrition and Agriculture; FAO/ ANA, 17/18, I.Chakravorty et al, pg 30-37 (1996).

## SECTION 6-APPLIANCES

60. The appliances should be kept clean. The equipment, including containers for storing drinking water, should be made of materials which do not transmit toxic substances, odour or taste, are not absorbent (unless its use is intended for that purpose and will not result in food contamination), are resistant to corrosion and capable of withstanding repeated cleaning and disinfection.
61. Every food contact surface used in the preparation of food should be free from cracks and crevices, with only reasonable wear and tear, and should be cleaned at least on the following occasions:
- i. Before and after daily operations; and
  - ii. Immediately after being used to prepare raw food
62. Cooked and uncooked food should be handled in separate utensils.
63. Every vendor should ensure that all defective, damaged, cracked, rusted, chipped and unsuitable appliances and crockery are removed from use and discarded.
64. Where necessary and appropriate utensils should be cleaned by thoroughly washing them in warm water containing adequate amount of soap or other suitable detergents and then either immersing them for one-half (30 seconds) minute in boiling clean water and draining them or, for two (2) minutes in potable water at a temperature of not less than 77°C and draining them<sup>2</sup>.
65. In the case where non-disposable crockery is used and water at 77°C or boiling temperatures is unavailable, potable / clean water, wash soap or detergent and running water rinse is allowed.
66. Disposable crockery should be used only once and properly disposed off. In the case where non-disposable crockery is used, the crockery is to be cleaned after each use using the method described for utensils in paragraph 62.
67. All appliances are to be maintained in good state of repair and working order.
68. All washed and clean utensils and crockery should be handled, stored or transported separately from unclean and used utensils and crockery and other sources of contamination. They should be stored in a clean and protected area which is not accessible to pests.
69. Only containers made of food grade material, not previously used for non-food use, should be used.
70. Wash basins and sinks for cleaning utensils and washing hands should be separated and both should always be clean and maintained in a good state of repair.
71. If towels are used for wiping crockery these should be clean, handled in a sanitary manner and only be used for that purpose so as to prevent cross contamination.
72. Containers used for table side condiments should be kept clean and maintained in good condition and protected from pests.
73. All hand service articles such as napkins and hand wipes should be of the disposable type.
74. Hand washing facilities such as hand wash basins, disposable towels and soap should be provided at all times.
75. Cooking, storage and serving should be done in utensils made of materials in accordance with relevant regulations.
76. Cleaned utensils should be air dried and stored in a protected place upside down.
77. All food contact surfaces should be cleaned and disinfected and floors and surroundings should be thoroughly cleaned at least daily.

## SECTION 7-FOOD PREPERATION/ HANDLING

### 7.1. Requirements for ingredients

78. Every vendor should ensure the following:
- i. All raw food, other ingredients, including ice should be supplied from known and reliable sources.

- ii. The food handling method employed should be such as to minimize the loss of nutrients.
- iii. Freshness and wholesomeness of ingredients should be maintained for ensuring quality and safety of food.
- iv. Transportation of ingredients should be made in an appropriate manner so as to prevent exposure to the environment, spoilage and contamination.
- v. Only permitted food additives should be used and the amount added should follow the specifications provided.
- vi. Sensory properties of raw foods which may refer to taste, smell, colour, texture and others as appropriate, should be those of fresh quality. It should be free from undesirable smell.
- vii. Packaged food ingredients if any, should be within "Expiry Date"/"Best Before Date" and in intact condition.

## **7.2. Requirements for water and Ice**

79. One of the most critical problems in street food vending is the supply of water<sup>10</sup> of acceptable quality and in sufficient quantities for drinking, washing, cleaning and other operations. The ambulant vendor can carry only limited supplies and even stationary food stalls may not have direct access to a water supply. Indeed, water is generally scarce in low-income areas in most developing countries. Water taps may run only for a few hours during the day. Street vendors in various parts of the world are known to wash their utensils, including those in which food has been served, in water which has been used previously, perhaps many times. Therefore, water supply needs close attention in street food operations. This is particularly true if contaminated water may be added to a food or applied to utensils without subsequent step (e.g. heating or chemical sanitizing) to eliminate or reduce the potential hazards to an acceptable level.

80. As far as possible, the production and sales units should have their own supplies of potable water whether it is from a central system or an individual source, such as a hand pump. If potable water is not available, a suitable source of safe water should be used.

81. Water used for drinking and preparation of beverages should be potable. In any case, the quality of the water should not be inferior to that of drinking water available in the community. Special care should be taken to assure that such water is maintained in a sanitary state.

82. Water used for washing utensils, food and hands should be clean and should not be re-used. As far as possible, running water should be available for these purposes. If this is not feasible, a bucket or similar container can be used for washing by using the 3 step washing process<sup>11</sup>. Hot water, if available, makes cleaning and washing easier and more effective but is not generally available to street vendors.

83. Ice to be used in beverages and food should be prepared from potable water and should be transported and stored in a sanitary manner. Ice used for storage should never be added to beverages or food for consumption. Source of the ice manufacturer should be reliable and preparation should be in hygienic conditions.

84. Availability of Potable/ Clean Water. Thus, safe water should be easily accessible for use by Vendors and Consumers for:

- i. Food Processing (Washing, Cleaning, Cooking etc.)
- ii. Washing of utensils, appliances, equipment's etc.

## **7.3. Cooking and handling**

85. Thoroughly wash fresh vegetables fruits, fish and shell fish etc. whether for cooking or consuming raw, with sufficient running potable water, to remove adhering surface contamination. For any soaking, potable water should be used.

86. Where appropriate, wash raw food before using in food preparation to reduce the risk of contamination. Never wash raw food with other foods that will be consumed raw or in a semi-cooked state.

87. There should be an area for handling, storing, cleaning and preparing raw food ingredients, separate and apart from the cooked, street food display, handling and serving areas.

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<sup>10</sup> Refer to -ESSENTIAL SAFETY REQUIREMENTS FOR STREET-VENDED FOODS - Food Safety Unit Division of Food and Nutrition, World Health Organization-1996.

<sup>11</sup> Refer to-3 step washing process includes- Washing , Rinsing and Sanitizing- U.S.Department of Agriculture, Food and nutrition Service 7 National Service Management Institute. (2000). Food Safety mini –posters: Pot sink.Retrieved January 8, 2009 from <http://www.nfsmi.org/documentLibrary Files/PDF/20080211043432.pdf>.

88. Thawing: Large pieces of meat or large poultry carcasses often need to be thawed before cooking. When thawing is carried out as an operation separated from cooking this should be performed without causing the growth of pathogenic microorganisms by using only in:

- i. A refrigerator or purpose-built thawing cabinet maintained at a temperature of 4°C<sup>2</sup>; or
- ii. A commercial microwave oven only when the food will be immediately transferred to conventional cooking units as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven.

**NOTE:** Hazards associated with thawing include cross-contamination from drip and growth of microorganisms on the outside before the inside has thawed. Thawed meat and poultry products should be checked frequently to make sure the thawing process is complete before further processing or the processing time should be increased to take into account the temperature of the meat.

89. The time and temperature of cooking should be sufficient to reduce to safe levels pathogens present in to food and ensure the destruction of non-spore forming pathogenic micro-organisms.

90. Street food prepared but not sold within 2-4 hours, may be re-heated. However, the frequency, time and temperature of re-heating depend on the type of street-vended food. Food should not be re-heated more than once and only the portion of the food to be served should be re-heated. A temperature of at least 75°C should be reached in the centre of the food within one hour of removing the food from refrigeration<sup>2</sup>.

91. Utensils used for tasting food should be washed immediately after each use.

92. Cooked food should be cooled down below 20 °C as soon as possible and be kept below 10 °C in well ventilated place or in Icebox<sup>12</sup>.

93. Cooked food outdoors should be protected against dust and sun.

94. Cooking utensils should be used for cooking purposes only.

#### **7.4. Display of Food**

95. Food should be displayed in such a manner so that are clearly visible, properly covered, not liable to contamination and proper temperature maintained (when needed). Special care should be taken for:

- i. Perishable foods
- ii. Uncooked ready to eat foods
- iii. Non Vegetable food
- iv. Hot food like Curried Products

#### **7.5. Serving food**

96. Every vendor should observe the following:

- i. All vendors purchasing street foods for the purpose of serving or selling must assure that such food is from licensed and reliable sources.
- ii. Cooked street foods should not be handled with bare hands. Clean tongs, forks, spoons or disposable gloves should be used when handling, serving or selling food.
- iii. All crockery used should be clean and dry and not handled by touching the food contact surfaces.
- iv. Plates filled with food should not be stacked one on top of the other during display, storing or serving.
- v. Food grade packing materials should be used.
- vi. Printed material should never be used to serve food. Only food grade aluminium foil, waxed paper, food grade plastic and any other suitable material should be used for packing and serving food.
- vii. Never blow into plastic bags, wrappers or packages used for food.
- viii. All beverages offered for sale should be dispensed only in their individual original sealed containers or from taps fitted to bulk containers and made of food grade plastic or other suitable material. Bulk containers should be covered with tight fitting lids.

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<sup>12</sup> Refer to-Essential Safety Requirements for Street-vended Foods (Revised Edition), Food Safety Unit, Division of Food and Nutrition, World Health Organization, 2006.



- ix. Cut fruit or other foods ordinarily consumed in the state in which they are sold should be cut only after the consumer asks for it but in special cases may be set out in an enclosed display case, cabinet or similar type of protective device and should be displayed in a manner to protect the food from contamination
- x. Food handlers should avoid handling money or mobile. If this is unavoidable, the food handler should wash his hands after handling money and before handling food again.
- xi. Ready-to-eat foods intended for continuous serving should be protected from environmental contamination and kept at the following holding temperatures:
  - for food served hot.....60 °C or above<sup>2</sup>;
  - for food served cold.....5 °C or below<sup>2</sup>;
  - for food served frozen..-18°C or below<sup>2</sup>.
- xii. A food warmer should be used to maintain continuous holding temperatures (first bullet of para. 99 xi.), and should not be used for re-heating purposes.
- xiii. Food and beverages should be protected in appropriate cases e.g. Acrylic/protected glass cases, covered with bell-shaped wire-net or plastic covers (min. height 60-70 cm from ground<sup>13</sup>) and stored in clean utensils.
- xiv. Food prepared for the day should be used on the same day and not served next day.
- xv. Disposable plates, covers and glasses should be used. When this is not possible, reusable plates, covers and glasses should be used and kept clean and in good condition.
- xvi. Single use items like straws, paper towels, disposable cups and plates should be used one time only.
- xvii. Serving utensils like spoons, tongs etc. should always be used for serving food.
- xviii. Take-away food should be wrapped in fresh nontoxic paper/plastic.
- xix. Leftover portions of food by the customers should not be mixed with fresh food or served again and thrown away immediately.
- xx. Separate utensils (e.g. tongs, scoops etc.) should be used for each type of food.
- xxi. Food should be stored at appropriate temperature in fridge/freezer.
- xxii. Perishable Food should be consumed within its applicable shelf-life.
- xxiii. Soaps, Detergents, Cleaning Chemicals should be stored securely /separately to prevent cross-contamination.
- xxiv. Ingredients identical in appearance like salt, sugar etc. should be suitably identified / labelled.

## **7.6. Unsold Food**

97. All unsold food and beverages that cannot be properly preserved should be hygienically disposed of at the end of the day.

## **7.7. Transportation of street foods**

98. Street foods which require transportation to the point of sale/stall should be placed in a well-protected, covered and clean container to avoid contamination.

99. Any vehicle used in transporting food should be clean and in good condition, appropriately equipped to accommodate any special requirements of the food being transported and provide protection from environmental contamination.

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<sup>13</sup> Refer to-Schedule 4 General Hygienic and Sanitary practices to be followed by Food Business operators- Food Safety & Standards (Licensing and registration of Food Businesses), Regulations-2011, India.

100. Perishable food should be transported under temperature control. Boiled or Pasteurized milk should be transported to the point of sale in an insulated container maintained at a maximum temperature of 4°C<sup>6</sup>. Street foods should not be transported together with raw food and ingredients, animals, toxic substances and any other materials which may contaminate the food.

101. The time and /or distance of transport should be limited so as to avoid spoilage of food due to delay in transportation.

102. Mobile Vans / Vending carts should be stationed only in authorized areas to ensure no interference with vehicular traffic/ or obstruct pedestrians.

103. Sale points/Mobile vans/Vending carts shall be free of any personal cloths, footwear or dwelling items etc.

104. Mobile Vans driving compartment should be duly separated from food area.

### **7.8. Food Storage**

105. The food should at all-time be kept clean and free from contamination, and be adequately protected from pest, environmental contaminants and stored at proper temperatures where appropriate.

106. Readily perishable food should be placed or stacked so that it is not likely to be contaminated by contact with raw food, toxic materials or any other materials which may cause contamination. The bulk of readily perishable foods should be stored in clean containers, ice box or refrigerator under temperature control in which the food should not exceed a temperature 10°C<sup>6</sup>.

107. All dry ingredients should be stored and maintained in their original labelled commercial container or subsequent containers and should be properly labelled as to the content and designed to prevent moisture absorption.

108. All non-perishable food should be stored in a clean, protected and closed container/cupboard to prevent cross contamination by pests.

109. The bulk of perishable raw food including wet milled legumes, cereals or pulses should be stored in clean separate containers preferably placed in a clean ice box, a refrigerator or a freezer to prevent spoilage.

110. Refrigerators and freezers should not be overloaded and their temperatures should be maintained at a maximum of 4°C and -18°C or below, respectively.

111. All enclosed spaces, cupboards, shelves and racks used for the storage of food should be constructed so as to be easily cleaned and to protect the food from pests.

112. All food stored in bulk should be stored in an orderly fashion and should be placed so as to facilitate ventilation, inspection and the detection of pests.

113. All food should be stored and handled separately from toxic, poisonous, deleterious and injurious substances.

114. The principle of "First in, first out" should be applied to stock rotation.

115. Date marking on all food containers should be checked before the food is used. Expired food should not be sold or used for the preparation of food.

116. Perishable food should be consumed within its appropriate shelf life.

117. Soaps, chemicals, sanitizers and foods should be stored separately from each other to prevent cross contamination. Food and food ingredient should be protected from microbiological contaminants or other objectionable substance.

118. Ingredients should be suitably identified/ labelled.

119. Raw, semi cooked and cooked food should be stored separately e.g. raw food – Fruits, Vegetable, Salads, Semi-cooked pizza base, cottage cheese, Cooked Pulses and Vegetables etc.

120. Fuel should be stored in dedicated containers away from food and cooking area.

121. Food and food ingredient which is unfit for human consumption should be segregated and destroyed.

122. Disposal of any rejected material should be done in a hygienic manner.

## **SECTION 8- AUTHORITY**

123. To ensure proper management of street foods a multi sectoral approach is essential as identified by the Calcutta Model<sup>9</sup>, developed with help of FAO of the United Nations.

The authorities who are closely involved in the process are:

- i. Local body e.g. municipality
- ii. Food Safety authority personnel
- iii. Police
- iv. Experts identified by any of the above
- v. NGO experts in street food sectors of Food and Water Councils created for identified areas etc.

### **8.1. Role of Authorities**

124. The authorities should take an active and positive role in following activities:

- i. Be aware of food safety regulations.
- ii. Monitor the safety status of the street foods being sold and served.
- iii. Keep proper records.
- iv. Identify good vendors.
- v. Provide training and awareness generation to vendors and consumers.
- vi. Identify properly experienced agencies or experts (Street food Advisory service) who have previous experience on working with street foods to oversee food and water safety for proper monitoring and evaluation.
- vii. From Local Food and Water Councils, if needed.
- viii. Develop a mechanism of reporting by Vendors and Consumers and
- ix. Have a helpful attitude

### **8.2. Training of Authority**

125. The concerned personnel should be properly trained so that they can perform the above mentioned functions most effectively and efficiently. Suitable experts and agencies (Street food Advisory service) that have experienced in working with street foods need to be identified to conduct such trainings.

## **SECTION 9 - RATING/ GRADING OF STREET FOOD VENDORS**

126. To facilitate the improvement of the street food establishments, rating of street food vendors for food safety should be encouraged on the basis of their level of implementation and compliance to the requirements, e.g. registered as Gold, Silver, or Bronze.

## ANNEX

**ADAPTING THE FIVE KEYS TO SAFER FOOD TO ADDRESS THE STREET FOOD SECTOR<sup>141516</sup>**

The measures described below have been developed for use in **training street-food vendors** based on the principles of the Five Keys to Safer Food. Each key message is followed by a number of possible specific measures that should be tailored to the conditions of the operation, the food commodities being sold and the specific factors of the food vendors themselves. Such training would enable vendors to implement good hygienic practices based on an understanding of these some basic messages.

**Key1. Keep clean**

- Keep vending unit and location clean - especially all working surfaces should be made of impermeable, easy to clean material and kept well above the ground.
- Vending location should be away from rubbish, toilets, open drains and animals.
- Waste bins with lid should be used and emptied on a regular basis.
- Basic infrastructure to promote sanitation, e.g. toilets, hand washing facilities, safe water supplies and drainage should be accessible.
- Food should be protected from dust, insects, dirt and direct sun.

**Why?**

Harmful microorganisms may be carried on hands, utensils and waste containers. In the environment animals dust and polluted water may also carry germs.

**Key 2. Raw and cooked food should be separated**

- Keep raw food, especially raw meat, poultry and fish, separate from cooked food.
- Use separate utensils – separate knives and cutting boards should be used for handling raw and cooked food.
- Try to use utensils, such as, tongs, scoops, spoons, small cup, tissue paper or clean gloves when handling ready-to-eat food or ice used in drinks.
- Wash hands with soap and water after going to the toilet, after touching contaminated objects, such as, money, leftover food, garbage and handkerchiefs, after touching hair, nose or other parts of the body. Do not use dirty wiping clothes to wipe your hands
- Take care with health and hygiene;
  - a) Wear a clean light coloured apron.
  - b) Avoid wearing accessories, such as, rings, bracelets and watches.
  - c) Observe good personal hygienic practices, such as, short fingernails, taking a daily shower, keeping short hair or gathered into a cap or a scarf, refraining from preparing/handling food when showing symptoms of diseases such as skin rash, boils and cuts, running nose, eye and ear infections and diarrhoea.
  - d) Avoid bad habits during preparation/serving food, such as, smoking or chewing tobacco, nose picking, coughing and sneezing, spitting over food, tasting food with your fingers.

**Why?**

Raw food, especially meat poultry and seafood and their juices as well as live animals and food waste, usually contain disease-causing microorganisms. These microorganisms can be transferred to other foods during food handling, preparation and storage. Therefore, proper hygienic behaviour, particularly frequent and thorough hand washing, remains the first line of defence in preventing food borne disease.

**Key 3. Destroy hazards when possible**

- Cook food thoroughly, especially meat, poultry, eggs and seafood, to at least 70° C.
- When meat and poultry is cooked it should be colourless without pinkish appearance.
- Ideally, use a thermometer.
- Soups and stews should be boiled for at least 2 minutes.
- Keep cooked foods piping hot until served.

<sup>14</sup> Five keys to Safer Food Safety Manual -World Health Organization, 2006

<sup>15</sup> The Kolkata declaration on Foods and Beverages sold in Public Places, FSSAI & PHED (GWB), 10<sup>th</sup>-11<sup>th</sup> September, 2011

<sup>16</sup> INFOSAN Information Note No. 3/2010 - Safety of street-vended food, 30<sup>th</sup> June, 2012

- Reheat cooked food thoroughly.

**Why?**

Proper cooking kills almost all dangerous microorganisms, and destroys certain toxins. Studies have shown that cooking food to a temperature of 70° C can help ensure it is safe for consumption

**Key 4. Keep microorganisms in food from growing**

- Do not leave cooked foods at ambient temperature for more than 2 hours, Refrigerate promptly all cooked and perishable food (best below 5° C).
- In situations where refrigeration facilities are limited it is ideal to prepare food in small quantities to reduce the amount of leftovers.
- If food must be prepared in advance, or if there are leftovers or if food needs to be transported some distance from one location to another, be sure to store the food either hot (best above 60° C) or cold (best below 5° C).

**Why?**

Microorganisms can multiply quickly if food is stored at room temperature. By holding at temperatures below 5° C or above 60° C, the growth of microorganisms is slowed down or stopped.

**Key 5. Use safe water and raw material**

- Use safe water. If you have doubts about the water supply, boil it before adding it to food. If you use ice for drinks, make sure the water is from a safe source.
- Ensure that food supplied is from safe and reliable sources.
- If you use food additives, make sure they are authorized and used in the proper amounts.
- Select sound and undamaged fresh foods. Avoid mouldy food.
- Pay attention to expiry date.
- Wash (and peel if applicable) fruits and vegetables, especially if they are to be eaten raw or with little cooking.

**Why?**

Raw materials including water and ice may be contaminated with dangerous microorganisms and chemicals. Toxic chemicals may be formed in damaged and mouldy foods. Care in selection of raw materials and simple measures, such as washing and peeling may reduce these risks.

## Appendix 2

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