

To Study on Compliance of Street Food Hawkers for Hygienic Practices as per FSSAI

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Abstract— According to FSSAI, street foods are the ready to eat preparations going on at public places or at road sides. As per World health organization in 1989, food handling play important role in food safety. This unsanitary conditions and disregard of hygienic measures prove to be fatal for consumers. Our objective to prepare a checklist of street food hawkers in Sirhind City, Distt. Fatehgarh Sahib (Punjab) and conduct questionnaire based survey to evaluate hygienic & sanitary practices followed by street food hawkers according to rules and regulations of FSSAI. Aimed to spread awareness among the road side food hawkers in regard to the sanitary measures as per the guidelines laid down by FSSAI.

Keywords: Food safety, checklist, FSSAI regulations

I. INTRODUCTION

Street foods have in recent years become one of the most common risks associated with the increase in outbreaks of food-borne diseases in developing countries. There have been several documented cases of food poisoning outbreaks due to street foods the poor knowledge and improper food handling of street vendors in basic food safety measures and awareness among consumers about the potential hazards associated with certain foods could explain the health and safety issues that street foods may pose. As per World health organization in 1989, food handling play important role in food safety. This unsanitary conditions and disregard of hygienic measures prove to be fatal for consumers. Moreover, it is important to state that the costs of food-borne illness include the cost of medical treatment, productivity loss, pain and suffering of affected individuals, industry losses, and losses within the public health sector (Harris, 1997). Main objective to prepare a checklist of street food hawkers in Sirhind City, Distt. Fatehgarh Sahib (Punjab) also to conduct questionnaire based survey to evaluate hygienic & sanitary practices followed by

street food hawkers according to rules and regulations of FSSAI.

II. MATERIAL AND METHODS

A. Selection of Area and Food Samples

For selection of the vendors, places around markets, schools, bus station, highly frequented streets are considered. The places of investigation were in Sirhind City, District Fatehgarh Sahib (Punjab). A total of 10 small mobile food vendors (shops) participated in the study comprising of street food.

Type of street food	Number
Street Juice Bar	5
Fast food Hawker	5

B. Details of Street Food Hawkers (Location):

1) Street Juice Bars:

Three juice bars were selected in front of Baba Banda Singh Bahadur College, Mohali Chandigarh road (juice bar refer A, juice bar B, juice bar C) another one at front of UCO Bank in main market (juice bar named as D), last one close to State Bank of Patiala, Sirhind City (juice bar as E).

2) Fast Food Hawkers:

Two fast food hawkers were selected in front of Guru Granth Sahib World University (fast foods as A, fast food as B), one near to complex, on main road (as C), another two on Bus stand of Sirhind City (foods as D, Fast Foods as E).

3) Food Safety Knowledge Questionnaire Based Survey:

The questionnaire was organized into the following three (3) main sections

- food safety knowledge and
- food safety attitudes and
- food safety observation checklist as per FSSAI.

III. ANALYSIS AND FINDINGS

A. Food Safety Knowledge Questionnaire Based Survey of Selected Street Vendors

1) Street Juice Bar

Sr. No.	Sanitary and hygienic requirements for street food vendors	A	B	C	D	E
1.	Is vending stall protected from sun, dust and wind?	Yes	YES	NO	YES	NO
2.	- Are animals or pests (flies etc.) evident around the vending stall?	NO	YES	YES	NO	NO
3.	Is the vending stall maintained in a clean condition?	YES	YES	YES	YES	YES
4.	Is there access to potable water at the site or close to the site?	YES	YES	YES	NO	YES
5.	Are adequate hand washing facilities available?	YES	NO	NO	YES	YES
6.	Are adequate waste (water or food) disposal facilities available?	NO	NO	YES	YES	YES
7.	Do you wash your hands each time after visiting the toilet?	YES	YES	YES	YES	YES
8.	Are your clothes clean and presentable?	YES	NO	YES	YES	YES
9.	Do you use an apron when handling, preparation and serving of food?	NO	YES	YES	YES	YES
10.	- Do you handle food with bare hands?	YES	NO	YES	YES	YES
11.	Is your hair covered while handling, preparation and serving of food?	NO	NO	NO	YES	NO

12.	Are utensils cleaned adequately every time after use?	YES	YES	YES	YES	YES
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2) *Fast Food Hawker*

Sr. No.	Sanitary and hygienic requirements for street food vendors	A	B	C	D	E
1.	Is vending stall protected from sun, dust and wind?	NO	NO	YES	YES	YES
2.	- Are animals or pests (flies etc.) evident around the vending stall?	YES	YES	YES	NO	NO
3.	Is the vending stall maintained in a clean condition?	YES	YES	YES	NO	NO
4.	Is there access to potable water at the site or close to the site?	YES	NO	YES	YES	YES
5.	Are adequate hand washing facilities available?	YES	YES	YES	NO	YES
6.	Are adequate waste (water or food) disposal facilities available?	NO	NO	YES	YES	NO
7.	Do you wash your hands each time after visiting the toilet?	YES	YES	YES	YES	YES
8.	Are your clothes clean and presentable?	YES	NO	YES	NO	YES
9.	Do you use an apron when handling, preparation and serving of food?	YES	YES	YES	NO	NO
10.	- Do you handle food with bare hands?	NO	YES	YES	YES	NO
11.	Is your hair covered while handling, preparation and serving of food?	NO	NO	NO	YES	YES
12.	Are utensils cleaned adequately every time after use?	YES	YES	YES	YES	YES

B. Checklist was Conducted (On the Basis Schedule 4 FSSAI) on Street Food Vendors

1) *Street Juice Bar*

Sr. No.	Sanitary and hygienic requirements for street food vendors	A	B	C	D	E
1.	Potential source of contamination like waste water open drainage and stray animals shall be avoided	Yes	YES	NO	YES	YES
2.	The surfaces of vending carts which come in contact with food or food storage will be built of solid rust resistant materials and kept in clean and good conditions	YES	NO	NO	NO	NO
3.	Rubbish bin with cover shall be provided by food stall owners for any waste generated in the process of serving and eating by consumers	YES	YES	YES	NO	YES
4.	Working surfaces shall be clean, hygienic, impermeable and easy to clean	YES	YES	NO	YES	YES
5.	Sale points, tables, awnings, benches and boxes, cupboards, glasscases etc shall be clean and tidy	NO	YES	YES	NO	YES
6.	Cooking utensils and crockery shall be clean and in good condition	YES	YES	YES	YES	YES
7.	All containers shall be kept clean, washed and dried	YES	YES	YES	YES	NO
8.	Water used for cleaning, washing And preparing food shall be potable in nature	NO	YES	YES	NO	NO
9.	Drinking water shall be properly covered and protected from inert materials	YES	NO	YES	YES	YES
10.	Cooking, storage and serving shall not be done in utensils of, cadmium, lead, non food grade plastic	NO	NO	NO	NO	NO
11.	Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation, wiping of utensils shall be done with clean cloths	YES	NO	YES	YES	NO
12.	The person suffering from infectious diseases and any wound shall not be permitted to work	NO	NO	NO	YES	NO
13.	All food handlers shall remain clean, wear, washed clothes and keep their fingernails trimmed, clean with soap after toilet or every working operation	YES	YES	YES	NO	YES
14.	All food handlers should avoid wearing loose items that might fall into food	NO	YES	NO	NO	YES
15.	All articles that are stored for sale shall have proper covering	YES	YES	YES	NO	NO

2) *Fast food hawkers*

Sr. No.	Sanitary and hygienic requirements for street food vendors	A	B	C	D	E
1.	Potential source of contamination like waste water open drainage and stray animals shall be avoided	Yes	YES	NO	YES	YES
2.	The surfaces of vending carts which come in contact with food or food storage will be built of solid rust resistant materials and kept in clean and good conditions	YES	YES	NO	YES	YES
3.	Rubbish bin with cover shall be provided by food stall owners for any waste generated in the process of serving and eating by consumers	YES	NO	YES	YES	YES
4.	Working surfaces shall be clean, hygienic, impermeable and easy to clean	YES	YES	YES	YES	YES
5.	Sale points, tables, awnings, benches and boxes, cupboards, glasscases etc shall be clean and tidy	NO	YES	NO	YES	YES

6.	Cooking utensils and crockery shall be clean and in good condition	YES	YES	YES	NO	YES
7.	All containers shall be kept clean, washed and dried	NO	NO	YES	YES	YES
8.	Water used for cleaning, washing And preparing food shall be potable in nature	YES	YES	YES	YES	YES
9.	Drinking water shall be properly covered and protected from inert materials	NO	YES	YES	NO	YES
10.	Cooking, storage and serving shall not be done in utensils of, cadmium, lead, non food grade plastic	NO	NO	YES	YES	NO
11.	Utensils shall be cleaned of debris, rinsed, scrubbed with detergent and washed under running tap water after every operation, wiping of utensils shall be done with clean cloths	YES	YES	YES	NO	NO
12.	The person suffering from infectious diseases and any wound shall not be permitted to work	NO	NO	NO	NO	NO
13.	All food handlers shall remain clean, wear, washed clothes and keep their fingernails trimmed, clean with soap after toilet or every working operation	YES	NO	YES	YES	YES
14.	All food handlers should avoid wearing loose items that might fall into food	NO	NO	YES	NO	NO
15.	All articles that are stored for sale shall have proper covering	YES	YES	YES	NO	YES

IV. DISCUSSION

Governments should take into account the food safety levels of street foods to minimize the risk of food-borne diseases. In addition, they should develop operating guidelines or food safety regulations for this specific food service sector in order to support street vendors. A 'Code of Hygienic Practice' could be an essential tool in this regard. Such a code would have to focus on hygienic handling from preparation to sale of the food and should take into account the principles of the Codex document. Preparation and processing should be adequate to eliminate or reduce hazards to an acceptable level, prevent growth of pathogens, production of toxic chemicals and the introduction of physical hazards; and to ensure that foods are not re-contaminated. There should be proper training within a year conducted by the government sector to train the food vendors that how to maintain the quality of the food product and increase the level of food safety.

V. CONCLUSION

This study achieved the main objectives of assessment of food safety knowledge and attitudes of street food vendors, as well as food handling practices of food vendors in the certain places of Sirhind city. Although the street food vendors had a poor understanding of food safety which was reflected in their unhygienic practices during the preparation and vending of the foods. The results also showed that most of street vendors had a low educational level and did not have any formal food safety training which contributed to the unsafe (unhygienic) conditions under which the foods are vended. Some vendors has no good storage facility and many of them were still away from toilets and hand washing equipments which were basic needs. Due to this there is highly chances of spreading diseases because of contamination occurrence during processing and storage by street food vendors. This has bad impact upon the health of people which low down the economy of the country. There should be a routine checkup by food safety officers to run everything in manner.

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